

# **Taylor County Lions & Lioness Cooking Contest 2014**

## **Rules and Entry Procedures**

### **Judging**

All entries will be judged by a team of judges on Saturday morning, April 26th, 2014 beginning at 8 AM, judging will be complete when all entries are judged. No one is permitted in the judging area during judging (except for the judges and their assistants). All contest rules must be followed exactly and decisions of the judges are final. Contestants will be notified of the reason for any disqualification by the contest chair. Only pure maple syrup may be used in the preparation of any entry. We will be accepting entries from 7 AM- 10 AM. Bring entries to the Senior Center in the Multipurpose Building on the Taylor County Fairgrounds in Medford, WI.

### **Adult Awards**

In the adult cooking contest all entries will be judged, prizes will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> in each category. Ages are 15 and above.

### **Youth Awards**

In the youth cooking category all entries will be judged, prizes will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place. Ages 14 and under.

**All rules of the Contest must be followed.**

#### **Class and Product**

- 1. Cakes & Pies**
- 2. Bars, cookies & candy**
- 3. Preserves, Sauces & Dressings**
- 4. Breads**
- 5. Maple, For the Health of It**
- 6. Youth (ages 14 & under)**

#### **Additional Cooking Contest Rules:**

1. Each dish entered must contain a significant amount of pure maple syrup, sugar or cream.
2. Products must be made from "scratch" - no mixes or prepared foods classified

as “convenience foods.”

3. Entries will remain on display at the Exhibit Hall until 3 PM Saturday April 26<sup>th</sup>.
4. Cakes, pies, and breads should be delivered uncut. If the entry is created in individual servings/pieces, at least 6 samples must be provided, neatly arranged on a serving dish. Garnishing is encouraged.
5. A clearly written, accurate recipe must accompany each entry. Recipes become the property of the Taylor County Lions & Lioness Maple Festival and may be published.
6. Foods **must not require refrigeration or heating** prior to judging. Perishable products would be unsafe to eat after 2 hours at room temperature and therefore cannot be entered in this contest.
7. Scoring will be based on the following criteria:

Appearance	(10 pts)
Flavor	(10 pts)
Texture	(10 pts)
Uniformity of size/shape	(10 pts)
Conformity to contest rules (including neatness of recipe)	(10 pts)
Presentation	(10 pts)
Prominence of maple	(20 pts)
Overall quality of product	(20 pts)
<b>Total</b>	<b>100 pts</b>

10. "Maple for the Health of It." To enter a product you must follow all other contest rules. In addition you must state a nutritional goal, (low fat/cholesterol, gluten free, antioxidant rich, high fiber, low sodium, etc.) for each product entered. Support the stated nutritional goal with the ingredients used in the recipe. A clear effort to omit or substitute for the targeted ingredients (fat, gluten, salt, etc.) must be in evidence. A product which is naturally free of these targeted ingredients is not an appropriate submission. For example, Maple Applesauce is not eligible as a low fat entry because there is no expectation that applesauce would contain fat. A Maple Cookie, however, which used applesauce to replace the fat ordinarily found in a cookie, would be an acceptable entry. The enriching ingredients that are used to achieve the stated nutritional goal of enhancing the fiber content, adding antioxidants, etc. must be clearly indicated. Submit along with the entry and recipe, a brief paragraph showing the adjustments which have been made to qualify the recipe for this new, healthy category.