

The 2017 Cumming Country Fair and Festival/UGA Extension Forsyth County Baking and Canning Competition highlights the goodness of Georgia grown products. Participants are asked to include at least one item in their recipe that was grown in Georgia. Please indicate the origin on your recipe when you submit your entry and continue to support local agriculture!

Exhibits must be delivered to the Extension Office on Monday, October 2th from 2:00-6:30



The awards ceremony for all competitions will be Thursday, October 5th at 7p.m. under the covered arena. Canned goods will be displayed the entire length of the Fair in the Extension booth and will be available for pick up at the booth on Monday, October 16th between 9-11a.m. or at Forsyth County Extension (875 Lanier 400 Pkwy, Suite 158, Cumming) anytime during regular business hours Tuesday-Friday that week. Anything not picked up by the close of business on Friday will be discarded. Baked goods will have pictures taken for display and will be discarded for food safety reasons immediately following judging.

Rules – PLEASE READ:

Canning/Food Preservation

1. All entries must have been canned since the last Cumming Fair (i.e. since October 2016).
2. Products should be canned following the guidelines provided by the National Center for Home Food Preservation website at <http://nchfp.uga.edu/>
3. Label on jar must indicate product, process date, minutes and method used (water bath or pressure). Recipes ARE REQUIRED, indicating process and method used, and **origin** of products included (i.e. where in Georgia?) ** See Example with form.
4. Judging is done by comparison (process time and method, pack, headspace, clarity, etc.). Decorative enhancements are not considered, and colored jars are discouraged since they affect the ability for judges to determine accurate color retention of product. For safety reasons, no canning jars will be opened.

Baking

1. All baked entries become property of the Fair and will not be returned. Entries will be sampled by judges and discarded immediately after judging. Judges will use discretion when tasting.
2. Baked entries should be on thin board or paper plates; pies should be in disposable tins. Entries must be covered with a disposable cover. No responsibility can be taken for contestants' plates.
3. No instant box mix or pre-made dough are permitted.
4. Recipes ARE REQUIRED and must be original (cannot be copyrighted). Please indicate the **origin** of products included (i.e. where in Georgia?) ** See Example with form.



For more information:
Barbara Worley 770-887-2418



2017 Food Preservation and Baking Contest

Entry Form

Name of Exhibitor: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone Number: _____ Email: _____

School (if applicable): _____

Division: _____ Youth (6-12) _____ Teen (13-18) _____ Adult (19-64) _____ Senior (65+)

Check all classes you wish to enter:

Canning/Food Preservation:

Jam Pickles Tomatoes Jelly
 Salsa Vegetables Fruit Butter Relishes
 Fruits Other

Baking:

Bread (yeast) Bread (quick - sweet) Bread (quick – savory)
 Brownies Cakes Cobblers
 Cookies Cupcakes Gluten Free
 Pies Other

I agree to abide by all rules and regulations of the Cumming Fairgrounds:

Signature

Date

Sample Baking Recipe:

My World Famous Chocolate Chip Cookies

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup unsalted butter (I made it from Mayfield Dairy heavy cream)

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs (purchased from Farmer Brown at Cumming Farmer's Market)

2 cups Semi-Sweet Chocolate Chips

Preheat oven to 375° F.

Mix flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Spoon tablespoon of dough into mounds onto ungreased baking sheets.

Bake 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Sample Canning/Food Preservation Recipe:

Blueberry-Spice Jam with powdered pectin

- 2-1/2 pints ripe blueberries (grown on my family farm – Worley World Farm, Cumming, GA)
- 1 tbsp lemon juice
- 1/2 tsp ground nutmeg or cinnamon
- 5-1/2 cups sugar
- 3/4 cup water
- 1 box (1-3/4 oz) powdered pectin

Yield: About 5 half-pints

Please read Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

Procedure: Wash and thoroughly crush blueberries, one layer at a time, in a saucepan. Add lemon juice, spice, and water. Stir in the pectin and bring mixture to a full, rolling boil over high heat, stirring frequently. Add the sugar and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars, leaving 1/4-inch headspace. For more information on how to sterilize jars see "Sterilization of Empty Jars".

Adjust lids and process as recommended in [Table 1](#).

Table 1. Recommended process time for Blueberry-Spice Jam in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or pints	5 min	10	15

Recipe from "So Easy to Preserve", Sixth Edition

http://nchfp.uga.edu/how/can_07/blueberry_spice_jam.html