

Frequently Asked Questions-- County Fair Food Division

Ingredient restrictions are for Senior, Junior and Pre-Junior Age Divisions. PeeWee entries do NOT have any restrictions.

1. What are some examples of ingredients that are **NOT** allowed in my recipe? These items must be homemade and the recipe included in the entry.

Kool-Whip	Pre-Made Pie Dough	Puff Pastry
Canned fruit	Carmel Topping	Fondant
Vanilla Wafers	Canned Pie Filling	Store bought icing
Canned Biscuits	Boxed Pudding Mix	
Pre-Made Pie Crust	Boxed Cake Mix	

2. What are some examples of ingredients that are allowed but **must be TRANSFORMED?**

Marshmallows	Jelly	Peanut Butter
Candy bars	Jam	Graham Crackers

3. Can I use graham crackers or cookie crumbs in a crust? Yes. Purchase the crackers/ cookies (ex. Oreo, Ginger Snap, Teddy Graham, Vanilla Wafer, and/or Lady Finger) and crush them in addition to adding appropriate ingredients to form a crust. Crust ingredients and steps in preparation must be included in recipe entry. No pre-made pie crust is allowed.
4. Can I use ground whole grain cereal in my yeast bread? Yes, because there is not a common recipe available for making cereal.
5. Can I use caramel topping from a jar in my bar cookies? No, but caramel candy squares and other ingredients to make a caramel spread or pourable topping ingredient is fine.
6. My recipe calls for alcohol like whisky or bourbon. Is that OK to enter? Yes. Teachers in school districts may need to obtain special permission to purchase and bring the alcohol on campus for the student's recipe.
7. My recipe calls for lemon or orange rind. Do I use the kind in the jar or the real zest? Use an orange/lemon/lime zester from the real fruit.
8. When I frost my 3-layer home-made strawberry cake, the icing runs off. Can I use a canned frosting? No. Let the cake cool before frosting and use less liquid in frosting.
9. Can I use fresh flowers as a garnish? Yes, if they are edible like pansies. ALL garnishes placed on the dish must be included in the recipe.
10. Can I use Vanilla Wafer cookies in my banana pudding? No, Seniors and juniors should select more complex recipes but a Pee-Wee contestant can enter a Banana pudding recipe.
11. Can I use fondant on a cake? Yes, if the recipe and ingredients are included in the entry and preparation can be explained. The fondant must be homemade.
12. Can I use store-bought jelly, preserves, jams or peanut butter for icings or glazes? YES but.... The jelly, jam, preserves **MUST be TRANSFORMED** in some way. Contestants may not spread a jar of jelly on top of entered product. Jellies, Jams, preserves or Peanut Butter must be mixed with other ingredients to be included. If the contestant makes homemade jelly, preserves, peanut butter or jam be sure to include it as part of the recipe. **All iced, glazed or frosted cakes MUST have recipes.**
13. Can homemade ice cream be entered? **No.** Refer to the entry guidelines. (page 2 Rules F). Freezers and microwave ovens are not available in judging area to keep foods cold or hot. Because food entry has to be sitting out prior to judging, contestants are not allowed to keep ice cream frozen in a carrier and then placed on table at time of judging.
14. Can I use a sour dough starter for bread? Yes. A sour dough starter is a type of leavening agent in yeast bread.
15. Can I use Marshmallows? Yes, BUT they must be transformed. You must melt them and add other ingredients. Otherwise the marshmallows must be homemade and the recipe included.
16. Can I use store bought candies in my recipe or as a garnish? Yes, BUT the candies must be transformed and mixed in the recipe. For a garnish, it must be crumbled, chopped, shaved or ground, etc.
17. If I win "Best of Show" in my category, do I have to prepare the same winning product for the auction? Yes.
18. If I win "Best of Show" and can't attend the auction, can someone stand in my place? Yes, but please let the FCS superintendent know about your absence and who will be standing in your place. Ask the photographer to take your picture on the day of show since you are unable to attend the auction.
19. What is the best way to present a winning "Best of Show" product for the auction? Purchase a disposable dish, plate or cover a piece of cardboard. Securely wrap in clear cellophane wrap (Easter basket style) and tie with a pretty bow. Winning contestant will stand in the auction ring and bid on your food product.
20. If I win "Best of Show", do I need to ask someone to purchase my food product? YES, If you know of a business, family or friend that would be interested in bidding on your winning food product, invite them to attend the auction or make a contribution to the buyer's pool.
21. Frozen fruit MAY be used when fresh fruit is not in season.