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ARKANSAS DAIRY FOODS CONTEST





Arkansas Dairy Foods Contest

P.O. Box 31 Little Rock, AR 72203

The 61st Annual Arkansas Dairy Foods Contest will be <u>May 30, 2018</u> in Little Rock. This annual event is sponsored during June Dairy Month by Arkansas Farm Bureau and the Arkansas Dairy Cooperative Association.

The contest is divided into two categories: Main Dish and Party Ideas. Each county may enter one recipe in each of the two categories.

Students enrolled in 4-H aged 9-19 or in the 4th through 12th grades as of Jan. 01, 2018, and living in Arkansas may enter. Home-schooled students may also enter. Entries must be approved by the county dairy committee or by the county Extension agent.

Each contestant must agree to participate in the state cook-off if his or her recipe is selected for the semifinals.

Local entries must be received for selection of state finalists by April 27, 2018.

CHANGES FOR 2018 STATE CONTEST

As in previous years, the state dairy foods contest has a set 3 hour time limit for the contestant to work from unprepared product ingredients to a finished end product for judging. For 2018, the state contest judges will allow a pre-prepared dish to be brought to the contest for those contestants that cannot complete their dish within the 3 hour time frame; **HOWEVER**, the contestant must prepare the same dish at the contest, from unprepared product ingredients to finished end product, for the judges to taste compare the finished dishes.

OFFICIAL 2018 ENTRY FORM-ARKANSAS STATE DAIRY FOODS CONTEST PLEASE PRINT ALL INFORMATION CLEARLY

Name:	Date:		
Age: County:	CONTEST	DIVISION :Main Dish	
Address:		Party Idea	
City: State: Zip:			
Parent's Names:	PLEA:	***DO NOT FORGET*** SE ATTACH A COPY OF YOUR	
School/Group:	· <u>-</u>	E (WRITTEN OR TYPED) ON A E SHEET OF PAPER WITH YOUR	
Address:	NAMI	AND ADDRESS AT THE TOP.	
City: State: Zip:	:		
Contact Name:	DEAD		
Phone Number: DEADLINE FOR ENTRY: April 27, 2018			
,	· :	······································	
Name of Recipe:		CERTIFICATION	
Have you prepared the recipe before?		(By County Dairy Committee or	
If so, for how many people?	•	Extension Agent)	
What were some of the groups?		I certify on behalf of	
Source of Recipe:		(Contestant)	
Please answer the following with 50 words or less:		that this is the official entry of	
Why I like my recipe:		County in the	
yepe		Division for	
		the 2018 State Dairy Foods	
		Contest.	
Describe the occasion and other menu items you wo	ould serve	Print Name:	
with this recipe:		Signed:	
	_ -	Address:	
		Phone:	
		Email:	
	:	4	

<u>Note</u>: Certification must be completed on entries submitted for the State Dairy Foods Contest.

Mail Entry to: Arkansas Farm Bureau, Attn: Bruce Tencleve, PO Box 31, Little Rock, AR 72203.

Email Entry to: bruce.tencleve@arfb.com

DEADLINE FOR ENTRY IS: APRIL 27, 2018

ANNOUNCING THE 61st ANNUAL ARKANSAS DAIRY FOODS CONTEST

PRIZES:

Local – Arkansas Farm Bureau will provide two appropriate prizes for county contest winners.

State – At a luncheon following the cook-off, cash prizes provided by the Southwest Dairy Museum, Arkansas Farm Bureau and Arkansas Dairy Cooperative Association will be awarded to each of the four finalists in the Main Dish and Party Ideas categories who participate in the state cook-off.

Cash prizes in each category are:

First Place	\$150
Second Place	\$125
Third Place	\$100
Fourth Place	\$75

LOCAL CONTEST:

Each county is responsible for holding its own Dairy Foods Contest to select county winners in the Main Dish and Party Ideas categories. **The person responsible for conducting the county contest should return the prize request form**. The manner in which the county contest is conducted is left up to the county.

THINGS TO DO:

Encourage county youth to develop dairy recipes or improve upon existing recipes in the county recipe contest.

ORGANIZING A CONTEST

- 1. Plan date for contest judging.
- 2. Publicize contest in newspaper and on local radio.
- 3. Select judge(s).
- 4. Conduct judging of written recipes or have recipes prepared for judges at a cook-off. Keep in mind, the state contest only allows 3 hours to include preparation to serving the finished dish.
- 5. Award recipe winners with specially selected prizes provided by Arkansas Farm Bureau.
- 6. Submit winning recipe in each category to State Dairy Foods Contest (Remember entry deadline is April 27, 2018).

RULES FOR 2018 ARKANSAS DAIRY FOODS CONTEST

- 1. The 2017 Arkansas Dairy Foods Contest is sponsored by Arkansas Farm Bureau Federation, Southwest Dairy Museum and the Arkansas Dairy Cooperative Association.
- 2. The contest will be divided into two categories:
 - A. Party Ideas
 - B. Main Dish
- 3. Each Arkansas county may enter one recipe in each category; the person entering the recipe must meet the following requirements:
 - A. Students enrolled in 4-H ages 9-19 or in the 4th through the 12th grade of any Arkansas school as of Jan. 01, 2017. Home-schooled students are also eligible to participate.
 - B. Contestants agree to participate in the state cook-off if their recipe is selected for the semifinals.
 - C. They must be certified by the county dairy committee or, in counties with no committee, by the county Extension agent. All recipes should be sent to: Dairy Foods Contest, P.O. Box 31, Little Rock, AR 72203-0031. Recipes must be received no later than April 27, 2018.
 - D. Former first place winners in a category are not eligible for competition in that category, but may enter the other category.
- 4. County winners may be selected in a manner deemed most suitable to each county.
- 5. An adult chaperone must accompany each contestant to the state cook-off. County sponsors are responsible for contestant and adult chaperone transportation to and from the state cook-off in Little Rock.
- 6. The recipe and completed entry form must be received by **April 27, 2018**. The recipe must be written clearly or typed on **ONE SIDE** of a sheet of paper. The name of the recipe, the contestant's name, address and telephone number must be written/typed at the top of the page.
- 7. Entries will be judged as follows:
 - A. A panel of food authorities will prejudge written recipes and they will select the top four entries in each category using the following standards:
 - 1. Ready availability of ingredients in food stores.

- 2. Clearness and accuracy of the recipes (exactness of measurements, blending and mixing instructions, ingredient list in order of usage, correct temperature and cooking time where needed).
- 3. Neatness & tidiness of work area.
- 4. Correct Preparation and Craftsmanship- correct basic preparation of food, practical preparation methods, punctual delivery of each entry at the appointed time is required.
- 5. Presentation and Layout of Dish- The finished dishes should provide a good impression based on balanced portions and be aesthetically pleasing .
- 6. Taste Dish should have appropriate taste, seasoning, quality, flavor and color.
- 7. Serving suggestions and other ideas on entry blank. Original ideas for serving and other ideas given on entry blank will receive consideration.
- 8. Enhancement of recipe by use of dairy products Use of pasteurized milk and dairy foods (eggs, margarine, nondairy creamers and nondairy whipped toppings are **NOT** dairy foods). Look for the "**Real**" seal on dairy packages. The "Real" seal is your assurance of a real dairy food.
- 9. Degree of Difficulty and Creativity- Technique and creativity involved in production of dish.
- 10. Serving methods and Portions- Simple, clean and careful serving. Plate and platter arrangement that makes for practical serving.
- B. The top four winners in each category will prepare and serve the recipes at the State Contest, <u>May 30, 2018</u>, in Little Rock. Contestant must follow the recipe entered in the contest. Each cook-off contestant is responsible for the ingredients and equipment necessary for **preparing** and **serving** the recipe, except for major appliances, which will be provided.
- C. Judging will be done by food authorities in accordance with these rules. In addition, judges will observe each contestant's cooking techniques, how closely recipe is followed, the end product and its presentation.
- D. The top four entries in each category will be announced on or about **May 9, 2018**. Finalists will be notified of the place and time of the state cook-off.

Prizes will be awarded as follows:

<u>PARTY IDEAS</u> <u>MAIN DISH</u>	
First \$150	First \$150
Second 125	Second 125
Third 100	Third 100
Fourth 75	Fourth 75

All recipes and entries become the property of Arkansas Farm Bureau and may be used by them in any manner. The decision of the judges is final.

ARKANSAS DAIRY FOODS SCORE SHEET

DATE:	ENTRY NO.:
IUDGE:	TASTE COMPARISON:

SCORING POINTS	POSSIBLE SCORE	SCORE
Ready availability of ingredients	10	
Clearness and accuracy of recipe	10	
Neatness & Tidiness of Work Area	10	
Correct Preparation & Craftsmanship	10	
Presentation & Layout of Dish	10	
Taste	10	
Serving suggestions and other ideas on entry blank	10	
Enhancement of recipe by use of dairy products	20	
Degree of Difficulty & Creativity	10	
TOTAL SCORE	100	
BONUS: Serving Technique	5	

GENERAL COMMENTS:

FOR COUNTY DAIRY FOODS CONTEST PRIZES

Please mail, email or fax this page to:

Bruce Tencleve - Dairy Foods Contest Arkansas Farm Bureau Federation P.O. Box 31 Little Rock, AR 72203

Voice : 501-228-1856 Fax: 501-228-1846

Email: bruce.tencleve@arfb.com

	Yes, my county will conduct a Dairy Foods Contest! Please send two county prizes.
Name:	
Title:	
	County:
ZIP code:	Signature:
am	

We Support Arkansas Farmers and Ranchers

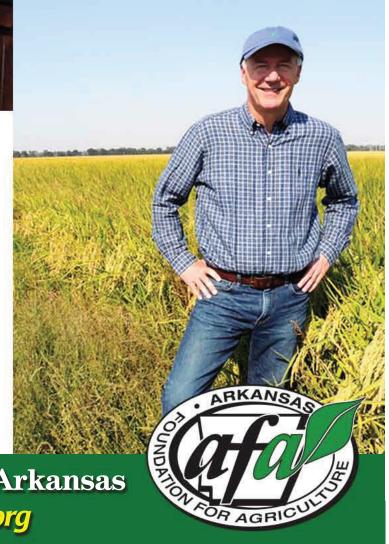


They provide safe, affordable food for our families.

- Lacy Glover Former Miss Arkansas

They provide one in six Arkansas jobs, 25% of our economy, 75% of wildlife habitat and spend millions each year protecting our state's environment.

- Governor Asa Hutchinson



Agriculture is growing Arkansas growingarkansas.org