



CONTESTS

Sponsored by Chattahoochee Valley Poultry Association

EGG PREP CONTEST

Preregister by Friday, September 16th, 2011

When: Thursday, September 29th
Where: Exhibit Hall
Begins: 6:00 p.m.

GENERAL :

At home, prior to contest, students create a dish containing a required amount of eggs. At the contest, competitors present a demonstration featuring their dish and the incredible versatility of the egg. The dish is tasted by the judges.

RULES:

- 1) Contest is open to all youth in grades 5 through 12. The competition age divisions will be as follows: Cloverleaf - 5th and 6th grade, Junior - 7th and 8th grade, and Senior - 9th through 12th.
 - 2) Any type of dish featuring eggs may be presented including an appetizer, snack, dessert, beverage, salad or a main dish.
 - 3) The minimum requirements for egg content of the entry are as follows:
 - a) For appetizers, snacks, deserts and beverages - 1/2 egg per serving
 - b) For salads and main dishes - 1 (one) egg per serving **
- ** The number of eggs required represent the total number of eggs to be broken; however, use of the entire egg is not required. For example, a dessert serving six people may be made with three egg whites. For dishes with two parts, such as, crepes with a filling, count the total number of eggs used in both parts
- 4) The time limits for demonstrations are as follows:
 - a) Cloverleaf Division - 3 minutes
 - b) Junior Division - 4 minutes
 - c) Senior Division - 6 minutes

**PRIZES: Top 3 entries overall will receive: 1st Place - \$50;
2nd Place - \$30; 3rd Place - \$20**

FOOD SAFETY TIPS:

Remember that meat, seafood, poultry, eggs, milk, milk products and the dishes made from any of these products must never be left at room temperature for more than 2 hours. Finished hot dishes must be held above 140 degrees F and cold dishes must be held below 40 degrees F until served. Don't forget to keep your hands and everything that comes in contact with food, clean. Be especially careful not to let the juices or surfaces of raw meats, poultry or seafood come in contact with other foods during storage or preparation. Wash everything before and after working with food to avoid spreading microorganisms.