



SATURDAY ONLY **Homemade Ice Cream** **Freeze-Off Contest**

Saturday, August 29th

Saturday's Homemade Ice Cream Freeze- Off and Tasting Fundraiser will be held near the kitchen area of the Expo Hall.

All entries must be entered from 1pm-1:45pm

The contest will begin at 2:00pm.

All exhibits will remain on display until the conclusion of judging and the presentation of awards. Entries will be retained until the contest and tasting fundraiser have officially ended and the exhibition is fully complete.

Registration & Entry

- **Registration:**

Registration and contest entry will be held from 1pm-1:45pm near the dining area in Expo Hall. The contest will begin at 2:00pm and exhibits will be released following judging and the conclusion of the contest and tasting fundraiser.

- **Exhibitors:**

Contest is open to adults 18 and older. Each exhibitor may enter only **one class**. (Plain Vanilla (no added ingredients), Plain Chocolate (no added ingredients), and Any Other Flavor with or without added ingredients (ex. fruit, nuts, candy, etc.).

- **Entry Requirements:**

- Homemade ice cream must be made prior to the contest and brought to the contest ready to serve.
- Ice cream must be entered in the original ice cream freezer inner can placed inside the original ice cream freezer outer bucket.
- The dasher/paddle must be removed from the inner can before packing ice cream.
- Ice cream must be packed with ice and rock salt until judging begins.
- Conventional electric or hand-crank ice cream freezers must be used

- **Required Recipe:** A typed copy of the ice cream recipe must be submitted with ice cream entry. It must include standard measurements and full preparation instructions. Contestant's name, address and phone number must be printed on the back of the recipe. All recipes become the property of the Payne County Fairboard.

Ice Cream Classes:

68. Plain Vanilla (no added ingredients)

69. Plain Chocolate (no added ingredients)

70. Any Other Flavor with or without added ingredients (ex. fruit, nuts, candy, etc.).

Preparation Guidelines

- **Ice Cream Freezer Size:** Conventional one gallon or larger ice cream freezer must be used.
- **Ice Cream Preparation:**
 - Ice cream must be prepared in a home kitchen following safe food handling practices.
 - Ice cream must be homemade using all from scratch ingredients. Use of commercial mixes and/or store-bought bases is strictly prohibited.
 - Unpasteurized milk, unpasteurized cream or other potentially hazardous raw ingredients are strictly prohibited. If eggs are used, they must be a cooked egg base. No raw eggs may be used in recipes.
 - Ice cream must be kept at a safe, frozen temperature until judging begins.

Equipment & Ingredients

- **Supplies:** Contestants must provide their own ice cream ingredients, ice, rock salt, and ice cream freezer. No equipment or supplies to make ice cream will be provided by the Payne County Fairboard.

Judging Criteria:

Judges will evaluate entries based on flavor, texture, consistency, and originality/creativity.

Awards Sponsor & Contest Supplies

- Award ribbons and premiums will be sponsored by the Payne County Fairboard for first through fifth place in each class.
- Champion and Reserve Champion awards and rosettes will be sponsored by the Payne County Fairboard (*ex. ice cream freezer, ice cream scoop, ice cream bowls, spoons, etc.*) Champion & Reserve Champion winners will be chosen from the first-place winners in each of the three classes.
- Fairboard's Choice entry will be chosen by Payne County Fairboard members and winner will receive an engraved gold ice cream scoop.
- Supplies for the tasting fundraiser (ice cream cups, spoons, bowls for judging, napkins, serving scoops to serve ice cream, etc.) will be provided by the Payne County Fairboard.

Tasting Fundraiser

- **Payne County Fairboard members present at the conclusion of the contest will have the opportunity to taste ice cream entries first.** Ice cream will be served to Fairboard members and fairgoers by exhibitors.
- After Fairboard members have been served, for a donation of any amount, fairgoers will receive a tasting cup, and they can choose up to three ice cream mini-scoops to taste from all ice cream entries. Additional tasting bowls will be available for additional donations while supplies last.
- Proceeds from the tasting event will be divided between the Payne County 4-H Change for Change fundraiser and the Payne County OHCE Gloria Hesser Scholarship Fund.