

THE GREAT HOMEMADE ICE CREAM “CRANK OFF”



General Fair Ice Cream
Crank-off Contest

SATURDAY, JULY 26, 2008

CHECK IN: 10:00 – 11:00 A.M.

BEGIN AT 11:15 A.M. - MUST BE DONE BY 12:00 NOON

Sponsored By: Elkhart County Dairy Directors

Prizes: 1st - \$30.00

2nd - \$15.00

3rd - \$5.00

Location: In Front of Home and Family Arts Building

1. Contestants may compete as a team or as an individual. A team may have no more than three (3) members.
2. All contestants must furnish their own ingredients and equipment including heavy-duty extension cord, ice and salt. (Ice is available to purchase on the fairgrounds.)
3. All recipes **MUST** include real pasteurized dairy products.
4. Raw eggs **MUST** be heated to 160 degrees F. (verified by a calibrated thermometer) before using in an ice cream recipe. The previous practice of heating eggs until they ‘coat a spoon’ is no longer acceptable. It is recommended that powdered or pasteurized eggs be used in place of raw eggs.
5. Recipes should be prepared ahead and be ready for freezing.
6. Contestants must share their product with contest judges, officials and their family only! Board of Health regulation prohibits distribution to the general public.
7. Ice cream must be done by 12:00 noon, when judging begins.