

Vermont Dairy Festival

Enosburgh



Lions Club

BAKING CONTEST Entry Rules

- product must be delivered to the Dairy Baking Contest tent, in the middle of Lincoln Park, between 9/10:00 a.m. on Saturday. Judging will begin at 12:00 p.m. (noon).
- complete contact information (mailing address and phone number) must be provided at registration
- an accurate, easy-to-read recipe must accompany the entry; avoid featuring cook's name on the recipe
- must be made from scratch (no mixes)
- entries must feature a significant amount of dairy
- must contain only real dairy (no whipped "toppings", or margarine)
- must contain pure, not imitation extracts or other artificial ingredients
- must fit into one of the established categories: Breads/Cakes/Pies and other Desserts/ Low-fat/Cookies (includes bars) or must qualify (by being rich in cream cheese) for the Cream Cheese Challenge
- must require neither heating nor refrigeration/must be safe for consumption (judges' sample) for at least 2 hours at outdoor temperature/must retain its structure for the entire weekend, at outdoor temperatures (avoid frozen items and those highly susceptible to melting)
- must be presented on disposables (please provide information, upon registration, regarding the disposability -for example, if item was picked up for 10 cents at a yard sale, it may be a throwaway, but might not appear so to the judges)
- must remain on display throughout the Dairy Festival weekend; may not be reclaimed after judging
- no one is permitted in the contest area until judging is complete
- category winners receive blue ribbon rosettes and cash prizes of \$30. All others are recognized with participation ribbons.

Enosburg Falls, Vermont
Franklin County

Dairy Center of the World