

HOMEMADE ICE CREAM MAKING CONTEST

Thursday, August 8 - 6:00 p.m.

Chairperson - Sally Aikens

Rules

- A. All ice cream must be made in a hand crank ice cream freezer. These will be 4-quart freezers. Freezers will be available for the first 5 teams requesting freezers. Teams may bring their own freezer. To register for the contest, please call 769-0090. Be prepared to give the following information when registering:
- Team Name (if applicable)
 - Primary Contact Person's Name
 - Primary Contact Person's Phone Number
 - Team Member's Names
 - Whether you want to use one of the ice cream freezers provided -
Yes or No
 - Proposed recipe title
- B. Teams consist of 4 people.
- C. Teams are responsible for bringing all ingredients for their ice cream. Recipes using eggs, must use pasteurized eggs rather than raw eggs. (Egg substitutes like Egg Beaters are usually pasteurized.) All cold ingredients should be kept in a cooler.
- D. Recipe must be provided.
- E. Teams should bring serving containers. Part of the judging criteria is the presentation of the finished ice cream.
- F. Participants should bring your own chairs and a table (if needed).
- G. Ice and rock salt will be provided.
- H. Awards will be given for the following:
- Best Tasting
 - Most Unique
 - Best Presentation
- I. Judging criteria for the Best Tasting and Most Unique are as follows:
- Flavor - 34%
 - Texture - 33%
 - Presentation - 33%
- J. After the contest, extra ice cream will be sold by the bowl and the money donated to a charity.