



GREGG COUNTY YOUTH EXPO

DESSERT DIVISION AND SUBDIVISION RULES AND REGULATIONS

1. All exhibitors must turn in a typed recipe with their dessert at the time of check-in.
2. All desserts must be considered non-perishable as per the Gregg County Youth Expo Food Safety Guidelines.
3. All exhibitors must create two (2) identical desserts. One will be brought on the day of the show for the judge(s) to evaluate. The second will be brought to and sold at the auction. Any exhibitor that does not comply will not have their project sold in the auction.
4. Partnerships on the desserts will not be allowed.
5. The Gregg County Youth Expo will not be responsible for projects in case of loss or damage.
6. All desserts must be in place by the designated time according to the Official Show Schedule. Desserts may arrive earlier with special permission of the division superintendent.
7. The dessert show will be divided into classes determined by the dessert show superintendents on the day of the show.
8. Only the overall Grand Champion and Reserve Champion Desserts will be sold in the premium sale. All other desserts will be sold by silent auction.
9. Other than show officials, no adults are to be present at the time the projects are judged.
10. Judging criteria will be based on the discretion of the judge.
11. Ribbons will be given for each dessert based on the discretion of the judge.
12. Exhibitors that qualify for the auction must be present during the auction, unless a

substitute is approved by the division superintendent or the Gregg County Youth Expo Board of Directors.

13. Any deviation from these rules will require action from the Gregg County Youth Expo Board of Directors.

14. The decision of the judge is final.

FOOD SAFETY GUIDELINES

The following rules and guidelines will be enforced when judging food entries at the Gregg County Youth Expo Dessert Show. This note is to inform and educate youth about food entries and the food safety precautions.

1. Ingredients that youth cannot legally purchase, such as beer, whiskey, rum, etc. may not be used in any recipe or foods exhibit. Exhibits that include alcohol in the recipe will be disqualified. *HOMEMADE vanilla extract made by soaking beans in liquor is still considered alcohol and cannot be used.

2. Fresh fruit is not allowed for any baked product due to spoilage (ex. Fresh fruit tart or lime on top of a cake for garnish). All fruit must be cooked.

3. Ask yourself the following questions:

3.1. Does this product require refrigeration?

3.2. Would you eat this product at room temperature?

3.3. Will this product hold up to its standard as it is evaluated by a judge or on display for the public?

4. No Cream Cheese icings and frostings are allowed. Egg white rinses brushed on prior to baking are acceptable. Frostings may be made with meringue powder or powdered sugar, sugar, milk, butter and flavorings. Frosting is not required to be Cooked.

5. Caramel rolls and pineapple upside down cake are also acceptable.

6. Cream cheese fillings or melted cheese toppings will be disqualified.

7. If cream cheese is used in brownies, cakes, or cookies and cream cheese provides the fat in the recipe and is part of the batter, not layered, and is cooked as part of the batter, it is considered safe.

8. Cheesecake will not be accepted because of the need to be refrigerated.
9. Pecan and walnut pies must not have any added water or milk.
10. Pies that are made with pumpkin, custard or cream based need to be refrigerated, thus will not be accepted.
11. Egg crust recipes that are "washed" with eggs or whites before filling are not acceptable unless baked after egg wash.
12. It is not considered safe to bake in a canning jar because the jar is sealed during the cooling process creating an anaerobic environment that may be a potential Botulinum risk therefore these will be disqualified.
13. Foods for exhibit should be prepared and made in food grade containers using food grade utensils.
14. Starter bread recipes are not allowed.
15. Lemon Bar recipes are considered safe if it does not contain added water, milk or cream.