



The 31st Homemade Ice Cream “Crank Off”

This Year’s Flavor – Chocolate Peanut Butter



Sponsored by Marshall County Dairy Association

Sunday, July 18, 2021 – Check in – 1:00 – 1:30 pm
Begin at 1:30 pm – Must be done by 3:00 pm

LOCATION: Open Class Building

PRIZES: Donated by the Marshall County Dairy Association

Prize money will be 1st place ~ \$50; 2nd place ~ \$40; 3rd place ~ \$25; 4th-5th place ~ \$10

1. Contestants may compete as a team or as an individual. A team may have no more than three team members.
 2. All contestants must furnish their own ingredients and equipment including heavy duty extension cord, ice and salt, and container to set freezer in. (Additional ice will be available for contestants if needed.)
 3. All recipes **MUST** include real pasteurized dairy products.
 4. No home-canned fruits are permitted in products.
 5. Recipes must be provided that show all ingredients.
 6. **For food competitions:** Filling, frosting, glazing, pie filling, and meringue, (whether uncooked or cooked) are not permitted to contain cream cheese, sour cream, heavy cream, half-and-half, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160 degrees F (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41 degrees F).
- Judges and individuals** who will consume products from county and state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry which may be a "potentially hazardous food" has been properly prepared or handled before, during or following the competition. Tasting of a food product is solely at the discretion of the judge. Judges are **NOT** to taste any low-acid or acidified preserved food, like green beans or tomato products, and are discouraged from tasting any other home preserved food.
- Consumers of competitive food exhibits being sold at auction or used for hospitality purposes should be notified they could be at risk for foodborne illness since the established policy cannot guarantee that an entry which may be a "potentially hazardous food" has been properly prepared or handled before, during, or following the competition.
7. Recipes should be prepared ahead and be ready for freezing.
 8. Contestants must share their product with contest judges, officials and their immediate family only! Board of Health regulations prohibit distribution to the general public.
 9. Ice cream will be judged when finished.

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Ice Cream “Crank Off” Entry Form

Name: _____

Address: _____ Phone: _____