



**DEPARTMENT 43 – HOMEMADE ICE CREAM CONTEST  
SHELBY SHEATS – Superintendent**

**BROOKE CASHMAN, JANICE CASHMAN, DALE SHEATS – Assistant Superintendents**

**CONTEST TO BE HELD THURSDAY, JULY 12<sup>TH</sup>  
1 pm**

**SPECIFIC RULES:**

1. Entries are made online by June 1<sup>st</sup>.
2. Contestants may be an individual 4-H member or a 2-member team. Team member must be named at the time of entry.
3. Contestants shall furnish the following:
  - a. All ingredients shall be from approved source. Ingredients must fill 2/3 of the container.
  - b. Utensils needed to make and serve ice cream.
  - c. Freezers – hand crank or electric may be used – maximum 4 quart capacity.
4. The Fair will furnish ice, water and salt.
5. Contestants will receive an entry tag that must be attached to the contestant’s ice cream freezer.
6. Any flavor of fruit may be used.
7. After the contest is judged, you may serve your ice cream to the audience (spoons will be provided).
8. Ice cream will be judged by a panel that will consider the texture, hardness of freeze and taste appeal.
9. You will have 30 minutes to finish your product.

Classes Proposed Premium: 1st \$10; 2nd \$7, 3rd \$5

**SECTION A – Ice Cream Contest    Classes    Indv    Team**

4301	4302	Fruit
4303	4304	Nut
4305	4306	Other – No Fruit or Nuts

In recent years in the Northeast Region, there have been numerous food borne outbreaks of Salmonella enteritidis associated with the use of raw eggs in food products. Ice cream has been implicated in several of these outbreaks. Senior citizens are especially vulnerable to the effects of salmonellosis. Because raw eggs are an important ingredient in homemade ice cream mixed and because the ice cream made for this contest will be served to the public, the Baltimore County Dept. of Public Health makes the following recommendations:

1. The safest method of making ice cream is to purchase a commercially pasteurized ice cream mix and add flavoring ingredients just prior to freezing.
2. If your ice cream is made “from scratch”, cooking the mix to 165 degrees F will destroy the Salmonella organisms. Cool the mix to 120 degrees F and then refrigerate at 40 degrees F or below until freezing.
3. Should you wish to make ice cream with an uncooked mix, substitute liquid pasteurized eggs for raw eggs.

Always use pasteurized milk. USDA inspected eggs (or USDA approved pasteurized eggs) and flavoring ingredients from approved commercial facilities.