



At The AMHERST COUNTY FAIR

**Prepare Your Best Holiday Recipe
Then Bring it to the Fair for Judging on
Saturday September 6th.**

Drop off between 12:00 - 2:30 pm. Judging at 2:30

Get contest tips & rules at virginiaeggcouncil.org/Events

or www.amherstcountyfair.com

The top three winning recipes get special gifts from the Virginia Egg Council

AND

Become eligible to compete in the *Meant to be Broken During the Holidays Recipe Contest* finals To be held at the State Fair of Virginia, October 4, 2025

Contest Prizes **Local Fair Prizes**

The top three winning contestants at every participating local fair will receive special gifts from the Virginia Egg Council, sent directly to the address these contestants have given their local fair.

Top Local Winners Are Eligible to Compete at The State Finals

At the beginning of September, each of the local fairs' top winners will be contacted to see if they are interested in competing in the recipe contest finals, to be held at the State Fair of Virginia on Oct. 4, 2025. If they choose to compete, they'll receive finals contest information, tips for winning, directions, and parking and entry passes.



Meant to be Broken **Eggspecially During the Holidays** **Recipe Contest** **Prizes at the State Competition**

First Prize - \$400

Plus

1 dozen Braswell Family Farms* Egglard's Best Eggs each week, for a year!

Second Prize - \$300

Plus

1 dozen Braswell Family Farms* Egglard's Best Eggs a week, for six months!

Third Prize - \$200

Plus

1 dozen Braswell Family Farms* Egglard's Best Eggs a week, for six months!

Many non-finalist prizes will also be awarded.

***Virginia's supplier of EB eggs, Nashville, NC**

CONTEST RULES

The Contest:

Present your prepared entry, along with the written recipe, to the fair where you are competing.

The Recipe:

We are searching for delicious recipes, suitable for serving during the winter holidays, that contain a *minimum* of four whole eggs. You can enter an appetizer, a main dish (especially brunch dishes), a dessert, a beverage, or even something appropriate for gift-giving.

Who can enter?

Entrants must be Virginia residents, but not necessarily a resident in the community where the local contest is being held. Some fairs have residency requirements, so you'll need to contact them first.

- ✓ Those under 18 may compete but will be judged as adults.
- ✓ You may enter multiple contests around the state, *however*, should **you place first, second or third, you may no longer compete in another local fair's contest**, and may represent the local fair at which you won, in the state finals at the State Fair of Virginia on Oct. 4, 2025.

Written recipe must include:

- All ingredients along with the amount of each, listed in order of use, using correct abbreviations.
- Type and size of pan or baking dish.
- Baking or cooking temperature and length of time to be cooked.
- All directions should be clear, precise, and easy to understand and follow (typewritten if possible).
- Number of servings or yield.
- *The recipe must include a minimum of four whole eggs.*
- Suggest where to find foreign or unusual ingredients or what to substitute for them.
- The contestant's name, address, phone, and email must be on the back along with FAIR's name.

Proper food handling:

- Keep your dishes safe and delicious by following proper food handling.
Find out more here: [Food Facts: Egg Safety](#).
- If entry needs to be kept COLD or HOT, it must be delivered in a cooler or insulated food carrier that'll keep your entry at the proper temperature for judges to sample safely.
- Once entry is prepared, be aware of cross contamination from other foods or soiled utensils.

Presentation of the finished product for judging:

Please present your entries on/in disposable containers. Since presentation is important, a trip to the dollar store might be worth it since containers/platters will not be returned.

Judging will be based on:

Flavor
Texture
Creativity
Overall Appearance
Followed contest requirements
Recipe directions easy to understand and follow

Questions: Contact your local fair or the Virginia Egg Council at eggsrgr8@rev.net



Tips for winning a recipe contest:

Follow the rules:

If it says a minimum of 4 whole eggs, use four eggs *or more*. Egg farmers are sponsoring this contest, so don't skimp on the minimum. Read over the rules and make sure you're not doing something that the judges will disqualify you for. Remember, if two recipes are equally wonderful, judges may need to find something wrong with one, to get a winner.

Must it be an original recipe?

Is there an original recipe out there, or are they all 'adapted' because of what we have on hand or what ingredients are currently popular? If you've done that and folks just marvel at how terrific it is – that's the recipe we want! If it's an old family recipe, you may have to redo it using currently available ingredients or pans. And make sure it can be easily duplicated.

Give us some of the recipe's history

If the recipe has special meaning, tell us about it.

What's the #1 thing we're looking for?

It must be delicious. Creativity is good. Unusual is good. Clever is good. But delicious is great!

The printed recipe:

- Use a computer and type it, if possible. If not available, make sure it is printed legibly.
- Keep all the ingredients on top, listed in order of use.
- Make sure all abbreviations are correctly written.
- If it's an unusual ingredient, * it and list where it can be purchased, at the bottom of recipe.
- Include baking temperature, time, pan size, and the number of servings it makes.
- Directions should be simple to follow but may include what food should look like at certain stages (sauté until golden, whip until stiff, bake until it tests done with a pick, etc.).
- Your name should be on the back of the recipe, along with legible contact information.

Come up with a catchy name:

Eggnog is not a catchy name - how about *Ellie's Eggstra-Special Eggnog*?

Bring it to the fair on time:

Find out what time judging will be. If your item needs to be judged cold, bring it in a cooler.

If it needs to be served hot, bring it in an insulated container, kept hot, with a hot brick inside, or ask ahead if a microwave is available to heat samples.

Presentation is key:

Check out food photography in cookbooks and magazines. Garnish thoughtfully...berries, mint, Camelia leaves, herbs, slivered almonds, etc. Powdered sugar looks great on baked items *and* covers imperfections. Visit the dollar store for a presentation platter that you don't mind leaving behind should you win. If appropriate, coordinate serving pieces with the colors and size of your entry. Some fairs will allow placemats.

Now Get Crackin!

