



2010 Green Bean Recipe Contest:

Do you love to eat green beans? How about cooking and serving them to your family? Have you ever thought about green bean slaw or maybe green bean cookies? The Green Bean Festival is hosting a Green Bean Recipe Contest! It's easy to enter – just show up at the Union County Civic Center on July 31st at noon with your prepared dish.

Eligibility – Contestants must reside at least part of the year in Union County, Towns County, Fannin County, White County, Lumpkin County, Cherokee County, NC, or Clay County, NC.

Categories

1. Cooked Green Beans (hot)
2. Salads (cold, raw or cooked)
3. Creative (including pudding, breads, desserts, and other)

At the discretion of the judges, the number of categories may be increased or decreased depending on number of entries received.

Guidelines

Each submitted dish should be original and include green beans (fresh, dried, frozen, or canned). Please attach a recipe card with the name of the recipe, ingredients, specific amounts (for each ingredient), and how many servings the recipe will make. Each ingredient must be listed, preferably in order of use, followed by complete, step-by-step cooking instructions, including timing for any cooked components. Put your name and contact information on the back of the card.

*The right to submit your recipe to the Green Bean Recipe Contest must not be restricted in any way – please do not submit copyrighted material. Submission of a recipe is a warranty by the contestant that the contestant owns all copyrights and other intellectual property rights to the recipe and constitutes an assignment by the contestant of these rights to the Green Bean Festival for promotional purposes. **Get creative – but as we all know, tried and true family recipes are the best so submit them, too!***

Rules

No submission fee is required. Contestants must enter on Saturday, July 31, 2010 between 12:00 noon and 12:30 p.m. at the Union County Civic Center – near the kitchen area. Bring prepared dish, ready for the judges to taste. Also bring written recipe as per instructions above (with your name on back). Each recipe must be submitted by an individual, not by a couple or a team. There is no limit on the number of recipes you may submit. It is advisable to provide a cooler for foods during transportation. Judges will be encouraged to disallow foods which have not been adequately protected. Physical damage, which may occur during transit or handling, will not be counted against the contestant. Garnishes are permitted. After the contest, contestants must pick up (or make arrangements to pick up) any dishes used during the contest. We cannot be responsible for dishes left at the facility.

Selection of Winners

Judging will begin at 12:35 p.m. on Saturday, July 31, 2010 and is based on five attributes which vary among categories including taste, visual appeal, presentation, nutritional value (or uniqueness), and percentage of green beans used.

Cooked Green Beans (hot) - A team of judges will choose winners based on taste (0-10 points), visual appeal (0-5 points), presentation (0-3 points), nutritional value (0-5 points), and percentage of green beans used (1-7).

Salads (cold, raw or cooked) – A team of judges will choose winners based on taste (0-10 points), visual appeal (0-5 points), presentation (0-3 points), nutritional value (0-5 points), and percentage of green beans used (1-7).

Creative (including pudding, breads, desserts, and other) – A team of judges will choose winners based on taste (0-8 points), visual appeal (0-4 points), presentation (0-3 points), uniqueness (0-10 points), and percentage of green beans used (1-5).

From 1 to 30 points will be awarded to each dish, by each judge. The dish in each category with highest total points will win 1st Place and second highest total points will win 2nd Place for that category. In case of a tie there will be a taste-off to decide winner.

Example is as follows: My aunt's green bean casserole recipe is served hot. It tastes great so Judge #1 gives it a 9 for taste. It is a little dried out and gets a 3 for visual appeal. I re-used an old scratched aluminum pan and tin foil so my casserole gets a zero for presentation. The green beans are full of fiber and vitamins but the extra high-fat cheese and salty canned soup bring my nutritional score down to a 3. Green beans make up approximately 2/3 of the ingredients so that's a 4. Judge #1 gives my casserole a total of 19. See how it works?

Notification of Winners

Winners will be posted after points are totaled. It is requested (but not required) that all contestants and especially the six winners be present at the Green Bean Festival Awards Ceremony. The ceremony will be held in the Union County Civic Center Auditorium at 4:00 p.m. on Saturday, July 31st (same day as contest). Ribbons will be presented to winners at the Ceremony. If winners are not present, the ribbons may be picked up at the DDA office, 44B Town Square, Blairsville, Georgia during normal business hours.

Judges

All judges will be announced ASAP and will include Charles Totherow, Builder/Contractor, Joan Drake of Antonietta's Grill & Italian Restaurant, Shea Moss Chastain of Blairsville Restaurant, and Pastor Steve Youngblood.

Prizes

1st place in each category will receive a Green Bean Festival 1st Place Ribbon. 2nd place in each category will receive a Green Bean Festival 2nd Place Ribbon. All events at the Green Bean Festival will receive media coverage so be prepared to have your picture taken. See you at the Festival!

Janice Boling
Coordinator, Green Bean Festival Recipe Contest
Contact: hometown30512@yahoo.com or 706-897-9435

Entry Form

Yes, I would like to enter the 2010 Green Bean Recipe Contest! I understand that this competition is about having fun and celebrating the Green Bean. Thanks to all the judges for assuming the responsibility of judging this contest. I agree to abide by all the rules and regulations of the Green Bean Festival Committee.

Exhibitor's Signature _____