2020 Edward County Fair
HOMEMADE ICE CREAM CONTEST
Sponsored by Bank of Lewis, Lewis, KS

1. Open to all ages.
2. Only one entry per person. To be entered on Tuesday, July 7, 2020 from 11 a.m. to 12 noon. Entry must include the recipe on an 8.5”x 11” sheet of paper. If the recipe has eggs in it, you must start with a cooked egg base.

Cooking the Egg Base
At the FDA, consumers are advised to start with a cooked egg base for ice cream. This is especially important if you’re serving people at high risk for foodborne infections: infants, older adults, pregnant women, and those with weakened immune systems.

To make a cooked egg base (also known as a custard base):
   1. Combine eggs and milk as indicated in the recipe. (Other ingredients, such as sugar, may be added at this step.)
   2. Cook the mixture gently to an internal temperature of 160 degrees F, stirring constantly. The cooking will destroy *Salmonella*, if present. Use a food thermometer to check the temperature of the mixture. At this temperature, the mixture will firmly coat a metal spoon (but please don’t lick the spoon if the custard is not fully cooked!).
   3. After cooking, chill the mixture before adding other ingredients and freezing.

Other Options
You can also use egg substitute products or pasteurized eggs in your ice cream, or you can find a recipe without eggs.

- With the *egg substitute products*, you might have to experiment a bit with the recipe to figure out the right amount to add for the best flavor.
- *Pasteurized eggs* can be substituted in recipes that call for uncooked eggs. Commercial pasteurization of eggs is a heat process at low temperatures that destroys any *Salmonella* that might be present, without having a noticeable effect on flavor or nutritional content. These are available at some supermarkets for a slightly higher cost per dozen.

3. Participants are responsible for bringing the finished product to the Fair Building during the check-in time for the contest according to the schedule.

4. Following the judging, ice cream will be sold by the bowl with the proceeds going to the Edwards County Fair Association.

5. The decision of the judges will be final.

6. Prize money to be awarded: 1st place; 2nd place; and 3rd place to be best overall.

500103 Homemade Ice Cream Contest