



First Presbyterian Church 4815 Franklin Road, Nashville  
Sunday, June 14, 2015  
Ice cream served at 3 PM

## Instructions for the Ice Cream Contest

### Create

- Create an original new Create an original ice cream flavor or submit an old family favorite.
  - Recipes should include *at least* 1 dairy product that is not ice cream.
  - Recipes which include “store bought ice cream” cannot be accepted for the contest, but may be offered to the public by crankers.
  - Crankers may enter more than 1 ice cream flavor into the contest

### Name

- Name your ice cream with a catchy, fun name!

### Freeze

- Your ice cream **must be made and frozen** at least 24 hours ahead of time.

### Clearly Label

- Ice cream product samples may not contain raw eggs. Recipe must be clearly labeled if ice cream contains any allergens, including but not limited to: eggs, peanuts, tree nuts, wheat (gluten), soy. Check the box on the contest entry form and circle the appropriate allergen.

### Complete Contest Entry Form

- Complete the Contest Entry Form and bring **two (2) copies** of each recipe with you to the Crankin’.

### Arrive: 2:00 – 2:30

- Bring **two (2) samples** of each ice cream recipe (**frozen for 24 hours**) in containers provided with the labels completed to the Crankin’.
- Please bring ice cream to the Crankin’ site **ICE CREAM CONTEST CHECK-IN** between 2:00 – 2:30 PM.

### Deliver Samples to Ice Cream Contest Check-in

- Professional chefs and employees of Martha O’Bryan Center are not eligible to compete for Purity **Best in Show** ice cream contest.

Questions? Email: [burkley.allen@gmail.com](mailto:burkley.allen@gmail.com)