

DEPARTMENT: C – CULINARY

Superintendent: Mrs. Brenda McGregor 845-754-7229

Assistant Superintendent: Jessica Moscatello

Department Rules:

- 1.) **All Entries forms must be received by 4:00 p.m. on Monday July 10, 2017**
- 2.) All products entered must be made by exhibitor.
- 3.) If you have taken First Prize in 2014, you cannot enter the same item for competition until three (3) years have gone by.
- 4.) Only one (1) entry in each class, per exhibitor permitted.
- 5.) All baked goods should be completely thawed.
- 6.) **No Commercial Mixes (this includes box mixes)** eligible in Senior or Junior Culinary.
- 7.) Cakes should be on covered stiff cardboard, small items on paper plates. **Please No China or Glass Plates.** Baked goods may be covered with saran wrap to insure freshness. **ZIPLOCK Bags are preferred**
- 8.) No article shall be sold in this Department.
- 9.) All pies and pastries are to be brought in a 9" aluminum pie pan at room temperature.
- 10.) Exhibits shall remain in place until Monday July 24, 2017, with the exception of the following:
 - a) The Exhibitor has made prior arrangements with the superintendent for removal of entry with no award.
 - b) The Exhibit shows signs of mold.

Department C – CULINARY			
All exhibits for all "Open Classes" shall be brought in on the following dates:			
Section #	Description	Date 2017	Time
1	Challenge Class	Saturday, July 15 th	By 11:00 a.m.
2	Homemade Candy/ Fudge	Thursday, July 13 th	By 11:00 a.m.
3	Best Decorated Cake	Sunday July 15 th	By 11:00 a.m.
4	Housewarming- Small Box	Thursday, July 21 st	By 11:00 a.m.
5	Canned Fruit	Thursday, July 21 st	By 11:00 a.m.
6	Canned Vegetables	Thursday, July 21 st	By 11:00 a.m.
7	Condiments	Thursday, July 21 st	By 11:00 a.m.
8	Jams & Marmalades	Thursday, July 21 st	By 11:00 a.m.
9	Jellies	Thursday, July 21 st	By 11:00 a.m.
10	Christmas Cookie Jar	Friday July 14 th	By 11:00 a.m.
11	Yeast Bread & Rolls	Sunday July 16 th	By 11:00 a.m.
12	Quick Bread	Friday, July 22 nd	By 11:00 a.m.
13	Cakes/Cupcakes	Sunday, July 16 th	By 11:00 a.m.
14	Decorated Cookie	Friday July 22 nd	By 11:00 a.m.
15	Pies	Saturday, July 15 th	By 11:00 a.m.
16	Cookies	Friday, July 14 th	By 11:00 a.m.
17	Handicapped Can be dropped off on Friday	Saturday July 15 th	By 11:00 a.m.
18	For Males Only	Saturday July 15 th	By 11:00am

RECOMMENDED REQUIREMENTS FOR EXHIBITING HOME CANNED FOODS AT FAIRS

- All canned foods must be processed in standard clear glass canning jars with self-sealing two (2) piece lids.
- Jars must have a vacuum seal. Jars must be exhibited and judged without screw-bands.
- Appropriate headspace requirements must be followed:
 - Fruits: ½ inch
 - Vegetables: ½ to 1 inch
 - Jams & Jellies: ¼ inch
 - Pickles: ½ inch
- This size of canning jar and product must meet USDA Guidelines:
 - Fruits & Vegetables – Pints or Quarts (exception: corn only in pint jars)
 - Tomatoes – Pints or Quarts
 - Jams & Jellies – Half-Pints or Pints
- The following entries will be disqualified:
 - a. Paraffin sealed jams and jellies
 - b. Jars with zinc lids
 - c. Foods in green glass or non-standardized jars
 - d. Foods that have been improperly processed or packed
 - e. Jars with more than 2" headspace
 - f. Jars with added color, bleach, sulfate or other preservatives

For example: baking soda may not be added to green vegetables and acids may not be added to non-pickled foods with the exception of tomatoes and figs.

Current guidelines for home canning can be obtained at your local County Extension Office:
845-344 –1234.

To process jams, conserves, marmalades and preserves – Processing of these products is required. Inexpensive enamelware canners may be purchased at most hardware or variety stores. However, any large metal container may be used if it:

- Is deep enough to allow for one (1) or two (2) inches of water above the tops of the jars, plus a little extra space for boiling.
 - Has a close fitting cover.
 - Has wire or wood rack with partitions to keep jars from touching each other or the bottom or sides of the container. Put filled home canned jars into a water bath canner or a container filled with hot water. Add hot water if needed to bring water an inch or two over tops of jars. Bring water to a rolling boil and boil gently for 5 minutes.
- Remove jars from canner after processing. Cool away from drafts before storing. - No canned goods will be tasted by Judge.

SECTION: 1	CHALLENGE CLASS **NEW THIS YEAR**			
Entry Fee: \$1.00 each	<i>Challenge class: 1 plate, will be judged on Presentation 40%, Creativity 30%, Taste 30% using listed ingredients. Can be hot or cold, pantry items can be added. Please submit recipe with ingredients.</i>			
Class #		1 st	2 nd	3 rd
1	Apples, Acorn Squash, Apricots, Artichokes	\$10.00	\$8.00	\$5.00
2	Carrots, Corn, Kale, Tomatoes	\$10.00	\$8.00	\$5.00

SECTION: 2	HOMEMADE CANDY			
Entry Fee: \$0.80	<ul style="list-style-type: none"> - Judged by taste, texture and appearance. - May be boxed or on a cardboard plate. 			
Class #		1 st	2 nd	3 rd
5	Chocolate Fudge	\$8.00	\$5.00	\$3.00
6	Any other	\$8.00	\$5.00	\$3.00

SECTION: 3	BEST DECORATED CAKE			
Entry Fee: \$1.50	Judging will be of technique, use of piping tips, creativity. no larger than 12-inch base. Do to extreme heat please, no fondant, Royal icing will hold up nicely			
Class #		1 st	2 nd	3 rd
7	Best Decorated Cake - Halloween/Fall	\$15.00	\$10.00	\$7.50

SECTION: 4	SMALL BOX			
Entry Fee: \$0.75	From your kitchen – containing at least three (3) food items made by exhibitor. (example: jams, jellies, candy, cookies, etc.)			
Class #		1 st	2 nd	3 rd
8	House Warming Box	\$10.00	\$7.50	\$5.00

SECTION: 5	CANNED FRUIT			
Entry Fee: \$0.70				
Class #		1 st	2 nd	3 rd
9	Applesauce	\$7.00	\$6.00	\$5.00
10	Peaches	\$7.00	\$6.00	\$5.00
11	Pears	\$7.00	\$6.00	\$5.00

SECTION: 6	CANNED VEGETABLES			
Entry Fee: \$0.70				
Class #		1 st	2 nd	3 rd
12	Tomatoes	\$7.00	\$5.00	\$4.00
13	Vegetable (Please Label)	\$7.00	\$5.00	\$4.00
14	Dill Pickles–Can be refrigerated	\$7.00	\$5.00	\$4.00
15	Zucchini Pickles	\$7.00	\$5.00	\$4.00
16	Bread & Butter Pickles–Can be refrigerated	\$7.00	\$5.00	\$4.00
17	Salsa	\$7.00	\$5.00	\$4.00

SECTION: 7	CONDIMENTS			
Entry Fee: \$0.50				
Class #		1 st	2 nd	3 rd
18	Corn Relish	\$5.00	\$4.00	\$3.00
19	Pepper Relish	\$5.00	\$4.00	\$3.00
20	Any Other (Please Label)	\$5.00	\$4.00	\$3.00
21	Flavor Vinegar	\$5.00	\$4.00	\$3.00

SECTION: 8		JAMS, MARMALADES, ETC.		
Entry Fee: \$0.70	-Score for jams: Appearance, clarity of color, small evenly distributed fruit and proper consistency.			
Class #		1 st	2 nd	3 rd
22	Strawberry	\$7.00	\$5.00	\$4.00
23	Any Other (Please Label)	\$7.00	\$5.00	\$4.00
24	Raspberry - Red	\$7.00	\$5.00	\$4.00
25	Mixed Fruit – Label fruit used	\$7.00	\$5.00	\$4.00

SECTION: 9		JELLIES		
Entry Fee: \$0.50	-Score for jellies: Appearance should be clear, not runny, with some thickness.			
Class #		1 st	2 nd	3 rd
26	Grape	\$5.00	\$4.00	\$3.00
27	Mint	\$5.00	\$4.00	\$3.00
28	Raspberry	\$5.00	\$4.00	\$3.00
29	Any Other –Label fruit used	\$5.00	\$4.00	\$3.00

SECTION: 10		CHRISTMAS COOKIE JAR		
Entry Fee: \$1.50 each	<ul style="list-style-type: none"> - To be eligible you must also be entered in another class in this Department. - Use 1-gallon clear, wide mouth jar. - Jar to be decorated as desired. - Jar must be filled with six (6) different varieties of cookies. - Bring one of each variety on a plate for testing -Scoring for this class: Jar 25%, Cookies 75% taste and appearance - Bring one of each variety on a plate for testing. - Scoring for this class: Jar will count 25%, Cookies will count 75% for taste and appearance. 			
Class #		1 st	2 nd	3 rd
30	Christmas Cookie Jar	\$15.00	\$10.00	\$7.50

SECTION: 11		YEAST BREADS & ROLLS		
Entry Fee: \$1.00	-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.			
Class #		1 st	2 nd	3 rd
31	White Bread	\$10.00	\$7.00	\$5.00
32	Raisin Bread	\$10.00	\$7.00	\$5.00
33	Any Other	\$10.00	\$7.00	\$5.00
34	Yeast Coffee Cake	\$10.00	\$7.00	\$5.00

SECTION: 12		QUICK BREAD		
Entry Fee: \$1.00 \$1.00 each		-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.		
Class #		1st	2nd	3rd
35	Zucchini	\$10.00	\$7.00	\$5.00
36	Pumpkin	\$10.00	\$7.00	\$5.00
37	Banana <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
38	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

Banana Bread

½ cup (1 stick) butter, at room temp.
1 cup granulated sugar
2 large eggs
1 ½ cups unbleached flour
1 teaspoon baking soda

1 cup mashed very ripe bananas
½ cup sour cream
1teaspoon vanilla
½ cup chopped walnuts or pecans
1 teaspoon salt

Preheat oven to 350 degrees. Spray loaf pan,
Cream butter, sugar until light and fluffy. Add eggs, and beat to incorporate.

In med bowl whisk together flour, baking soda, and salt. Add to the butter mixture and mix until just combined. Add bananas, sour cream and vanilla mix till combined. Stir in nuts and pour into pan.

Bake about 1 hour and 10 min. or until cake tester comes out clean in the middle. Let cool for 10 minutes then turn out onto rack to cool. Makes 1 loaf

SECTION: 13		CAKES		
Entry Fee: \$1.25 each		-Only whole cakes accepted. In this section we are asking that cakes not be frosted...Cakes will be judged on texture, taste, 1- 9in pan will be excepted. NO slices		
Class #		1st	2nd	3rd
40	Carrot	\$12.50	\$10.00	\$7.50
41	Chiffon	\$12.50	\$10.00	\$7.50
42	White	\$12.50	\$10.00	\$7.50
43	Chocolate	\$12.50	\$10.00	\$7.50
44	Marble	\$12.50	\$10.00	\$7.50
45	Cheese Cake – baked	\$12.50	\$10.00	\$7.50
46	Lemon	\$12.50	\$10.00	\$7.50
47	Bundt	\$12.50	\$10.00	\$7.50
48	Senior Citizens Cake – For Ages 65 and older using an old family recipe. The prize-winning cake will be given to the Director of the Orange County Fair. Please submit recipe.	\$12.50	\$10.00	\$7.50

SECTION:14		DECORATED COOKIE		
Entry Fee: \$1.00 each		- One large decorated cookie 8” to 12” only. - Cookie must be homemade. - All decorations must be edible.		
Class #		1st	2nd	3rd
50	Giant Decorated Cookie – Halloween	\$10.00	\$7.50	\$5.00

SECTION: 15		PIES		
Entry Fee: \$0.80 each		- All pies must have pastry crust.		
Class #		1 st	2 nd	3 rd
51	Apple	\$8.00	\$6.00	\$5.00
52	Cherry	\$8.00	\$6.00	\$5.00
53	Peach	\$8.00	\$6.00	\$5.00
54	Strawberry Rhubarb Pie	\$8.00	\$6.00	\$5.00
55	Quiche	\$8.00	\$6.00	\$5.00
56	Pecan	\$8.00	\$6.00	\$5.00

SECTION: 16		COOKIES		
Entry Fee: \$0.55		- All cookies must be baked. Place 6 on plate - Put cookies in a zip-lock bag.		
Class #		1 st	2 nd	3 rd
57	Spice cookies <i>*Use Recipe</i>	\$5.50	\$4.50	\$4.00
58	Oatmeal	\$5.50	\$4.50	\$4.00
59	Brownies	\$5.50	\$4.50	\$4.00
60	Sugar - soft	\$5.50	\$4.50	\$4.00
61	Ginger Bread cookies	\$5.50	\$4.50	\$4.00
62	Bar Cookie (No Brownies)	\$5.50	\$4.50	\$4.00

Spice Cookies

1 ½ cups butter or margarine, softened
2 eggs
4 cups all purpose flour
2 teaspoons ground cinnamon
1 teaspoon cloves
Additional sugar

2 cups sugar
½ cup molasses
4 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon salt

Cream butter and sugar, add eggs, one at a time beating well after each addition. Add molasses, mix well. Combine flour baking soda, cinnamon, ginger, cloves and salt, add to creamed mixture and mix well. Chill over night. Shape into ½ in balls roll in sugar. Place 2 inches apart on un greased baking sheets. Bake at 375 degrees for 6 minutes or until edges begin to brown.

SECTION: 17		INDIVIDUALS WITH DISABILITIES		
		-There is no entry fee in this section.		
Class #		1 st	2 nd	3 rd
63	Peaches and Cream muffins <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
64	Fudge	\$10.00	\$7.00	\$5.00

Peaches and Cream Muffins

2 cups all purpose flour
3 teaspoons baking powder
½ teaspoon salt
4 ounces cream cheese
1 /14 cups milk
¼ cup butter, melted
1 ½ cups bran flakes

¼ cup sugar
1 teaspoon ground cinnamon
1 can sliced peaches, drained (can use fresh peaches)
2 eggs
1/3 cup honey
1 teaspoon grated lemon peel

In large bowl, combine flour, sugar, baking powder, cinnamon and salt. Cut peaches and cream cheese into ½ in cubes; set aside. In a bowl beat eggs milk, honey, butter and lemon peel until blended. Stir in bran flakes, peaches and cream cheese. Stir into dry ingredients just until moistened. Fill greased muffin cups three fourths full, Bake at 400 for 18-20 minutes or until toothpick comes out clean. Makes 1 ½ doz.

SECTION: 18	FOR MALES ONLY			
Entry Fee: \$1.00				
Class #		1st	2nd	3rd
66	Bacon Walnut Bread <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
67	Fudge	\$10.00	\$7.00	\$5.00

Bacon Walnut Bread

3 cups biscuit/baking mix

2 eggs, beaten

Dash hot pepper sauce

12 bacon strips cooked and crumbled

1 cup milk

2 tablespoons dried minced onion

$\frac{3}{4}$ cup shredded cheddar cheese

$\frac{1}{2}$ cup chopped walnuts

In large bowl, combine the biscuit mix, milk, eggs, onion and pepper sauce just until moistened. Stir in cheese, bacon and walnuts. Spread into loaf pan. Bake at 350 for 48-52 minutes or until toothpick comes out clean.