

DEPARTMENT: C2 – JUNIOR CULINARY

Superintendent: Mrs. Brenda McGregor 845-754-7229
Assistant Superintendent: Jessica Moscatiello

-All Entries forms must be received by 4:00 p.m. on Monday, July 10, 2017.

-Entry fee for the Junior Department is \$1.00, this entitles the Junior Exhibitor to enter into as many classes he/she wishes.

- A Junior Season Pass will be issued to the Junior Exhibitor (Ages 7 – 18). All Junior Exhibitors ages 6 and under will not be given a Junior Season Pass since they receive free admission to the Fair.

- Juniors will be judged in two groups, ages 7 to 12 and age 13 through grade 12.

- Please state age and grade.

- Exhibitor must reside in Orange County or adjoining county and be in Grade or High School.

- Judging to be made on taste, texture and appearance. **Positively No Mixes Eligible.**

For biscuits, muffins, rolls, cupcakes and cookies, have six (6) on paper plate. Cakes to be on foil covered heavy cardboard. Doilies may be used and saran wrap or Ziplock bag should cover item.

***All exhibits for all “Open Classes” and “Junior Classes” shall be brought in on the following dates:**

Department C2 - JUNIOR CULINARY			
All exhibits for all Junior Classes shall be brought in on the following dates:			
Class #	Description	Date 2017	Time
1,2,4,14,15,17	-Table Centerpiece, Party Favors, Fudge	Thursday, July 13 th	By 11:00 a.m.
11,12,13, 20,21,25,27	Cookies & Brownies	Friday, July 14 th	By 11:00 a.m.
6,7,8, 19,26	- Breads, Coffee Cakes & Muffins	Saturday, July 15 th	By 11:00 a.m.
3,5,9,10,16,18,22,23,24	- Cakes & Cupcakes	Sunday, July 16 th	By 11:00 a.m.
32,33,34	- Junior Baking Contest & Pre-School	Saturday July 15 th	By 11:00 a.m.

SECTION:1	JUNIOR CULINARY Ages 7 – 12			
Entry Fee: \$1.00	-For Classes that are marked NO ICING...Judging will be based on taste and texture of baked item.			
Class #		1st	2nd	3rd
1	Small Table Centerpiece 90% must be edible	\$8.00	\$5.00	\$4.00
2	Fudge	\$6.00	\$5.00	\$4.00
3	Best Decorated Cake –Halloween theme No fondant due to heat, use Royal Icing. No Larger than 12 inch base	\$10.00	\$7.00	\$5.00
4	Party Favors –Halloween Theme 90% must be edible	\$7.00	\$5.00	\$4.00
5	Ginger Bread House- Halloween No larger than 12 inch base.	\$10.00	\$7.00	\$5.00

SECTION: 1 (Continued)	JUNIOR CULINARY Ages 7 – 12			
6	Pumpkin Bread	\$7.00	\$5.00	\$4.00
7	Quick Coffee Cake	\$7.00	\$5.00	\$4.00
8	Blueberry Muffins	\$7.00	\$5.00	\$4.00
9	Devils Food Cupcakes NO ICING	\$7.00	\$5.00	\$4.00
10	Yellow Cupcakes NO ICING	\$7.00	\$5.00	\$4.00
11	Brownies – No icing	\$7.00	\$5.00	\$4.00
12	Cinnamon Crackle Cookies* <i>Use Recipe Provided</i>	\$7.00	\$5.00	\$4.00
13	Oatmeal Cookies	\$7.00	\$5.00	\$4.00

Cinnamon Crackle Cookies

½ cup Butter(no substitutes) softened
 1 cup sugar
 1 egg
 ½ teaspoon almond extract
 1 Tablespoon ground cinnamon
 2 teaspoons cream of tartar
 2 teaspoons grated orange peel
 ½ teaspoon salt

½ cup shortening
 ½ cup packed brown sugar
 1 teaspoon vanilla extract
 2 ½ cups all purpose flour
 2 teaspoons baking soda
 2 teaspoons ground nutmeg
 1 teaspoon grated lemon peel
 additional sugar

Cream butter, shortening and sugars. Add egg and extracts; mix well. Combine the next eight ingredients and gradually adding to the creamed mixture. Shape into balls roll in sugar place on un greased cookie sheet. Bake at 350 for 10-15 minutes or until lightly browned. Makes 6 doz.

SECTION: 2	JUNIOR CULINARY Ages 13 – 19			
Entry Fee: \$1.00				
Class #		1 st	2 nd	3 rd
14	Small Table Centerpiece: Halloween/Fall theme 90% must be edible	\$8.00	\$6.00	\$4.00
15	Chocolate Fudge	\$8.00	\$6.00	\$4.00
16	Best Decorated Cake – Halloween/Fall Theme No fondant, due to extreme heat. Use royal icing. Judged on piping skills No larger than 12in base	\$10.00	\$8.00	\$5.00
17	Party Favors – Halloween/Fall Theme 90% must be edible	\$8.00	\$6.00	\$4.00
18	Ginger Bread House -Halloween No larger than 12in base	\$10.00	\$8.00	\$5.00
19	Pumpkin Bread	\$8.00	\$6.00	\$4.00

SECTION: 2	JUNIOR CULINARY Ages 13 – 19 (Continued)			
20	Peppermint Meringues *Use Recipe Provided	\$8.00	\$6.00	\$4.00
21	Sugar Cookies	\$8.00	\$6.00	\$4.00
22	Devil's Food Cupcakes NO ICING	\$8.00	\$6.00	\$4.00
23	Yellow Cupcakes NO ICING	\$8.00	\$6.00	\$4.00
24	Chocolate Cake – No icing	\$8.00	\$6.00	\$4.00
25	Brownies – No icing	\$8.00	\$6.00	\$4.00
26	Marmalade Turnovers *Use Recipe Provided	\$8.00	\$6.00	\$4.00
27	Oatmeal Cookies	\$8.00	\$6.00	\$4.00

Peppermint Meringues

2 egg whites
 1/8 teaspoon cream of tartar
 peppermint candies crushed
 1/8 teaspoon salt
 1/2 cup sugar

Beat egg whites until foamy, Sprinkle with salt and cream of tartar; beat until soft peaks form. Gradually add sugar, beating until stiff peaks form, about 7 minutes. Drop by teaspoonfuls onto UN greased foil or paper lined cookie sheet; sprinkle with crushed candy. Bake at 225 for 1 1/2 hours. Turn off heat; leave cookies in oven with door ajar for at least 1 hour or until cool. Makes 3 doz.

Marmalade Turnovers

1/2 cup butter(no substitutes)
 1 cup all purpose flour
 1 jar (5 ounces) sharp American cheese spread
 1/3 cup orange marmalade

Combine butter and cheese. Add flour; stir until mixture forms a ball. Cover and refrigerate for 1 hour. On a lightly floured surface, roll dough to 1/8 inch thickness; cut into 2-3 inch circles (use a round cookie cutter) place 1/2 teaspoon of marmalade on each circle. Fold in half sealing edges with fork pressing around edges, place onto un greased cookie sheet. Bake at 350 for 5-9 minutes or until lightly brown. Makes 2 1/2 dozen

SECTION: 3	JUNIOR BAKING CONTEST - Clove Apple Cake			
Entry Fee: \$1.00	*Use Recipe Provided			
Class #		1 st	2 nd	3 rd
32	Ages 8-12	\$8.00	\$6.00	\$4.00
33	Ages 13 -19	\$8.00	\$6.00	\$4.00

Clove Apple Cake

6 Tablespoons butter or margarine, softened
 1 teaspoon ground cloves
 1 1/3 cups all purpose flour
 1/2 cup milk
 3/4 cup sugar
 2 eggs
 1 teaspoon baking powder
 1 1/2 cups chopped peeled tart apples

Cream butter, sugar and cloves, add eggs, one at a time beating well after each one. Combine flour, baking powder; add to creamed mixture, alternately with milk. Fold in apples. Transfer to a greased 9-in round pan bake at 375 degrees for 35-40 minutes or until toothpick comes out clean. Cool on wire rack. DOES NOT need icing

SECTION: 4	PRE-SCHOOL Me and Mommy (Up to 6 years old)			
No Entry Fee				
Class #		1 st	2 nd	3 rd
34	Chocolate spiders <i>*Use Recipe Provided</i>	\$5.00	\$4.00	\$3.00

Chocolate Spiders

8 ounces of semisweet chocolate

Black or red shoestring licorice

2 cups miniature marshmallows

small round candy coated chocolate balls

(For eyes)

Melt chocolate in microwave at 30 sec increments stirring until melted. Let stand for 5 minutes. Stir in marshmallows Drop by tablespoonfuls onto waxed paper Cut licorice into 2 in pieces, press 8 pieces into mound for legs. Press 2 round candies into mound for eyes. Refrigerate 20 minutes until firm.