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 18, 2016.
-**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 should cover item.

*Exhibits for all Junior Classes shall be brought in on the following dates:

Section #			
1	**Junior (Age 7-12)**		
2	**Junior (Age 13–19)**		
	-Table Centerpiece	**Thursday, July 21st**	**By 11:00 a.m.**
	-Party Favors	**Thursday, July 21st**	**By 11:00 a.m**
	-Fudge	**Thursday, July 21st**	**By 11:00 a.m**
	-Cookies & Brownies	**Friday, July 22nd**	**By 11:00 a.m**
	-Breads, Coffee Cake, Muffins	**Friday, July 25th**	**By 11:00 a.m**
	-Cakes & Cupcakes	**Monday, July 25th**	**By 11:00 a.m.**
3	**Junior Baking Contest**	**Friday, July 22nd**	**By 11:00 a.m.**
4	**Pre School (Up to 6 years old)**	**Friday, July 22nd**	**By 11:00 a.m**

SECTION: 1	**JUNIOR CULINARY - AGES 7 – 12**			
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 – Tropical Paradise Theme. No fondant due to heat. Use Royal icing. No Larger than 12 inch base.	$10.00	$7.00	$5.00
4	Party Favors – Hawaiian Theme - 90% must be edible	$7.00	$5.00	$4.00
5	Ginger Bread House- No larger than 12 inch base	$10.00	$7.00	$5.00
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	$7.00	$5.00	$4.00
10	Yellow Cupcakes	$7.00	$5.00	$4.00
11	Brownies – No icing	$7.00	$5.00	$4.00
12	Macaroons **Use Recipe Provided*	$7.00	$5.00	$4.00
13	Oatmeal Cookies	$7.00	$5.00	$4.00

SECTION: 2	JUNIOR CULINARY – AGES 13 – 19			
Class #		1st	2nd	3rd
14	Small Table Centerpiece - Hawaiian theme 90% must be edible	$8.00	$6.00	$4.00
15	Chocolate Fudge	$8.00	$6.00	$4.00
16	Best Decorated Cake – Tropical Paradise Theme. No fondant due to heat. Use Royal icing. No Larger than 12 inch base.	$10.00	$8.00	$5.00
17	Party Favors – Hawaiian Theme - 90% must be edible	$8.00	$6.00	$4.00
18	Ginger Bread House No larger than 12in base	$10.00	$8.00	$5.00
19	Pumpkin Bread	$8.00	$6.00	$4.00
20	Chewy Coconut Granola Bars *Use Recipe Provided	$8.00	$6.00	$4.00
21	Sugar Cookies	$8.00	$6.00	$4.00
22	Devils Food Cupcakes	$8.00	$6.00	$4.00
23	Yellow Cupcakes	$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	Hawaiian Tart **Use Recipe Provided*	$8.00	$6.00	$4.00
27	Oatmeal Cookies	$8.00	$6.00	$4.00

SECTION: 3	JUNIOR BAKING CONTEST			
	*Use Recipe Provided			
Class #	CHOCOLATE CHIP COFFEE CAKE	1st	2nd	3rd
32	Ages 8-12	$8.00	$6.00	$4.00
33	Ages 13 -19	$8.00	$6.00	$4.00

SECTION: 4	PRE-SCHOOL (Up to 6 years old)			
No Entry Fee				
Class #		1st	2nd	3rd
34	Orange Balls **Use Recipe Provided*	$5.00	$4.00	$3.00

Macaroons

1/3 cup sugar
1/8 teaspoon salt
2 egg whites
12 candied cherry halves
3 Tablespoons flour
1 1/3 cups coconut
½ teaspoon almond extract

Preheat oven to 325 F.
Combine sugar, flour, salt and coconut in bowl. Add egg whites and almond extract mix well.
Drop by teaspoons onto lightly greased cookie sheet. Place cherry half in center of each cookie. Bake for 20 minutes or until edges are light brown. Remove from baking sheet immediately. Makes 1 dozen.

Chewy Coconut Granola Bars

2/3 cup all-purpose flour
1 teaspoon baking powder
1 ¼ cups packed brown sugar
2 Tablespoons milk
1 ½ cups whole grain granola
½ cup flaked sweetened coconut.
1/3 cup whole wheat flour
½ teaspoon salt
¼ cup canola oil
2 large eggs
¾ cup chopped dried mixed tropical fruit

Preheat oven to 350F. Coat 13x9 inch baking dish. Combine flours, baking powder and salt in small bowl. Combine sugar and next 3 ingredient including eggs in large bowl, beat with mixer until smooth. Add flour mixture mix until blended. Fold in granola and fruit. Spoon into pan. Sprinkle with coconut. Bake for 20minutes or until golden brown. Cool completely cut into bars.

Hawaiian Tart

1 ¾ cups all-purpose flour
½ cups confectioners' sugar
2 Tablespoons cornstarch
1 cup butter, softened
1 teaspoon vanilla extract.
1/3 cup confectioners sugar for decoration
1 cup pineapple preserves
½ cup white sugar
1 egg
1 ½ cups flaked coconut

Preheat oven 350F. In large bowl, mix together the butter, vanilla and confectioners sugar until smooth. Sift together the flour and con starch. Add the flour mixture to the bowl and mix by hand until a dough forms. Roll dough into 1 inch balls and press into miniature muffin cups. Mold dough into the shape of the cup.
In each cup, put 1 teaspoon of pineapple preserves. In a small bowl mix sugar and eggs until well blended. Stir in the flaked coconut and put 1 teaspoon of coconut mixture onto each of the pineapple filled tarts. Bake for 25 to 30 minutes. Cookies crusts should be slightly golden. Cool tarts in the pan for at least 15 minutes before attempting to remove. Dust lightly with confectioners sugar.

Chocolate Chip Coffee Cake

2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup butt, softened
1(8ounce) package cream cheese, softened
1 ¼ cups white sugar
1 teaspoon vanilla extract
2 eggs
¼ cup milk
1 cup semisweet chocolate chips
½ cup chopped pecans
¼ cup white sugar
1 teaspoon ground cinnamon

Preheat oven to 350F. Grease a 9 inch pan. Combine flour, baking powder, baking soda, and salt in a bowl. Beat butter and cream cheese in a large bowl with mixer until well blended, Beat in 1 ¼ cups sugar and vanilla extract until mixture is light and fluffy. Add eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in chocolate chips; mixing just enough to evenly combine. Pour batter into prepared pan. Mix pecans, ¼ cup sugar and cinnamon in a small bowl; sprinkle over batter. Bake for 50 to 55 minutes cool in pan for 10 minutes before removing.

Orange Balls

1 (6 ounce) can frozen orange juice concentrate, thawed
½ cup melted margarine
1 pound confectioners' sugar
1 (12-ounce) package vanilla wafers, crushed
2 cups (or more) flaked coconut

Combine orange juice concentrate margarine and confectioners' sugar in bowl blend well
Add finely crushed wafers to orange juice mixture. Shape into small balls, roll into coconut to coat place on parchment paper until firm (can also be placed in fridge to firm up. Store in container in fridge.

Dottie Constable Memorial Award

In honor of Dottie Constable's many years of devoted service as our Superintendent of the Culinary Department, the Orange County Fair is offering a $25.00 prize that will be awarded to the Junior Culinary Exhibitor receiving the most blue ribbons.