

**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 9, 2018.
- 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 Ziploc bag should cover item.

**\*\*Entry Fee for the Junior Department is \$1.00.**, This entitles the Junior Exhibitor to enter into as many classes he/she wishes.

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

<b>SECTION:1</b>	<b>JUNIOR CULINARY</b>	<b>Ages 7 – 12</b>		
<b>-For Classes that are marked NO ICING...Judging will be based on taste and texture of baked item.</b>				
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
1	Small Table Centerpiece 90% must be edible <b>Valentine Themed</b>	\$8.00	\$5.00	\$4.00
2	Fudge	\$6.00	\$5.00	\$4.00
3	Best Decorated Cake – <b>Valentine</b> theme No fondant due to heat, use Royal Icing and/or gum paste. <b>No Larger than 12 inch base</b>	\$10.00	\$7.00	\$5.00
4	Party Favors – <b>Valentine</b> Theme 90% must be edible	\$7.00	\$5.00	\$4.00
5	Ginger Bread House- <b>Valentine</b> theme <b>No larger than 12 inch base.</b>	\$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	Chocolate Drop Cookies <i>*Use Recipe Provided</i>	\$7.00	\$5.00	\$4.00
13	Oatmeal Cookies	\$7.00	\$5.00	\$4.00

Chocolate Drop Cookies

2/3 Cup butter or margarine  
 1 ½ Teaspoons vanilla  
 1 ½ Cups all-purpose flour  
 ½ Teaspoon baking soda  
 1/3 Cup buttermilk or sour milk\*

1 Cup sugar  
 1 egg  
 ½ Cup Hershey's Cocoa  
 ¼ Teaspoon salt

Cream butter or margarine and sugar in large bowl. Blend in vanilla and egg. In separate bowl combine flour cocoa, baking soda, and salt. Alternately add flour mixture and buttermilk or sour milk to creamed mixture. Drop by teaspoons onto prepared pan. Bake at 350 for 7-9 minutes. Makes about 4 dozen.

\*to Sour milk; use 1 teaspoon vinegar or lemon juice, let sit for a few minutes.

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

SECTION: 2	JUNIOR CULINARY	Ages 13 – 19 (Continued)		
20	<b>White Chocolate Blondies</b> <i>*Use Recipe Provided</i>	\$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	<b>Chocolate Biscotti</b> <i>*Use Recipe Provided</i>	\$8.00	\$6.00	\$4.00
27	Oatmeal Cookies	\$8.00	\$6.00	\$4.00

White Chocolate Blondies

¾ Cup butter, cubed	4 bars (4 ounces) bars white chocolate chopped
2 cups flour	½ teaspoon baking powder
½ teaspoon salt	½ cup sugar
4 eggs	1 tablespoon vanilla
1 cup white chocolate morsels	

Combine butter and ½ the chocolate using a double boiler melt until mixture is smooth, remove from heat and add remaining chopped chocolate whisk until melted and smooth. You can also melt in microwave being careful not to burn it. In medium bowl whisk together flour, baking powder, and salt. In large bowl, beat sugar and eggs with mixer until thick and pale. Add melted chocolate mixture, vanilla, and flour mixture beating until smooth. Stir in chocolate morsels, spread batter in prepared pan. Bake at 350 for 30-35 minutes or until toothpick comes out clean. Let cool completely, cut into squares. Makes 2 dozen.

Chocolate Biscotti

1/2 cup butter or margarine	1 cup sugar
2 ½ teaspoons baking powder	1/8 teaspoon salt
2 eggs	1 egg yolk
2 tablespoons milk	½ cup unsweetened cocoa powder
2 ¾ cups flour	½ cup miniature semi-sweet chocolate chips
½ cup chopped, toasted macadamia nuts	1 egg white
2 tablespoons sugar	

Beat butter or margarine in large bowl, add sugar, baking powder, and salt; beat till combined. Beat in eggs, egg yolk, and milk. Beat in cocoa powder and as much flour as you can with mixer, stir in remaining flour chocolate pieces and nuts. Divide dough in half. Shape each half into an 11 inch roll, flatten to 2 inches in width. Combine egg white and teaspoon water brush on loaves. Sprinkle with sugar. Bake in oven at 375 for 25 minutes or until firm and toothpick comes out clean. Cool loaf until you can handle to cut into diagonally ½ inch slices. Lay slices cut side down on cookie sheet, return to oven for 10 minutes, turn slices over and bake for an additional 10-15 minutes until dry and crisp

**New This Year**  
**Junior Baking contest will Not have a recipe. You will now be given an ingredient and you must include in your creation:**

Judging will be: Presentation – 45%, Creativity – 25%, Taste – 30%  
**Theme: Valentines** – Individual tarts, using **Pears**

<b>SECTION: 3</b>		<b>JUNIOR BAKING CONTEST</b>		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
32	Ages 8-12	\$8.00	\$6.00	\$4.00
33	Ages 13 -19	\$8.00	\$6.00	\$4.00

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

*\*No Bake Fudge Coconut Cookies*

1 ½ cups sugar	2/3 cup milk
½ cup baking cocoa	½ cup butter, cubed
½ teaspoon salt	1/3 cup creamy peanut butter
1 teaspoon vanilla	2 cups quick oats
1 cup flaked coconut	½ cup white baking chips
1 teaspoon shortening	

In large sauce pan, combine the sugar milk, baking cocoa, butter, and salt. Bring to a boil, stirring constantly. Cook and stir for 3 minutes. Remove from heat, stir in peanut butter and vanilla. Stir in oats and coconut. Drop mixture by tablespoonfuls onto waxed paper. In microwave, melt white chocolate chips with shortening, stir until smooth. Drizzle over cookies, refrigerate until set.

**Superintendents Award** – Will include a special Rosette and a \$25.00 premium. The superintendent award is awarded by the discretion of the department superintendent and her decision is final.