

DEPARTMENT: C – CULINARY

Superintendent: Mrs. Brenda McGregor 845-754-7229

Assistant Superintendent: Jessica Moscatello

Department Rules:

- 1.) **All Entry Forms must be received by 4:00 p.m. on Monday July 15, 2019**
- 2.) All products entered must be made by exhibitor.
- 3.) If you have taken First Prize in 2016, 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 29, 2019, 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 2019	Time
1	Challenge Class	Saturday, July 20 th	By 11:00 a.m.
2	Homemade Candy/ Fudge	Thursday, July 18 th	By 11:00 a.m.
3	Best Decorated Cake	Sunday July 21 st	By 11:00 a.m.
4	Housewarming- Small Box	Thursday, July 18 th	By 11:00 a.m.
5	Canned Fruit	Thursday, July 18 th	By 11:00 a.m.
6	Canned Vegetables	Thursday, July 18 th	By 11:00 a.m.
7	Condiments	Thursday, July 18 th	By 11:00 a.m.
8	Jams & Marmalades	Thursday, July 18 th	By 11:00 a.m.
9	Jellies	Thursday, July 18 th	By 11:00 a.m.
10	Christmas Cookie Jar	Friday, July 19 th	By 11:00 a.m.
11	Yeast Bread & Rolls	Sunday, July 21 st	By 11:00 a.m.
12	Quick Bread	Friday, July 19 th	By 11:00 a.m.
13	Cakes/Cupcakes	Sunday, July 21 st	By 11:00 a.m.
14	Decorated Cookie	Friday July 19 th	By 11:00 a.m.
15	Pies	Saturday, July 20 th	By 11:00 a.m.
16	Cookies	Friday, July 19 th	By 11:00 a.m.
17	Handicapped Can be dropped off on Friday	Saturday July 20 th	By 11:00 a.m.
18	For Males Only	Saturday July 20 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 IDEA THIS YEAR**			
	Theme: Disney/Pixar Party Take Home Favors			
Entry Fee: \$1.00 EACH	Challenge class will be judged on Presentation 40%, Creativity 30%, Taste 30%. Please submit recipe with ingredients.			
Class #		1 st	2 nd	3 rd
1	Ramen Noodles	\$10.00	\$8.00	\$5.00
2	Apples	\$10.00	\$8.00	\$5.00

SECTION: 2	HOMEMADE CANDY			
Entry Fee: \$0.80 EACH	- 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	Sugar	\$8.00	\$5.00	\$3.00

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

SECTION: 4	SMALL BOX			
Entry Fee: \$1.00 each	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 EACH				
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 EACH				
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 EACH				
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 EACH	-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 EACH	-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	Strawberry	\$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 - 25%, Cookies - 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 EACH	-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 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	Applesauce Muffins <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
38	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

Applesauce Muffins

<i>½ cup butter, softened.</i>	<i>1 cup sugar</i>
<i>1 cup applesauce.</i>	<i>1 egg, beaten</i>
<i>2 cups all-purpose flour.</i>	<i>1tsp baking soda</i>
<i>1tsp cinnamon.</i>	<i>½ tsp ground cloves</i>
<i>¼ tsp salt.</i>	<i>1 cup raisins</i>

Combine butter, sugar, applesauce and egg, combine flour, baking soda, cinnamon, cloves, and salt; stir into butter mixture just until moistened. Stir in raisins. Fill muffin tins ¾ full sprinkle with crumb topping bake at 350 for 25-30 min. Makes 12-16

Crumb topping

<i>½ cup butter, softened.</i>	<i>¾ cup all-purpose flour</i>
<i>½ cup brown sugar, packed</i>	<i>¾ cup quick cooking oats, uncooked</i>
<i>2 tsp cinnamon</i>	

Blend until crumbly

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 – Disney/Pixar	\$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 EACH		- All cookies must be baked. Place 6 on plate - Put cookies in a zip-lock bag.		
Class #		1 st	2 nd	3 rd
57	Gluten free thumbprint cookie <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

Gluten Free Thumbprint Cookie

1 Cup Butter, Softened	½ packed Dark Brown Sugar
2 Egg Yolks	2 tsp Vanilla
2 Cups Gluten Free All-Purpose Flour blend	½ tsp Salt
2 Egg Whites (Beaten)	2 ¼ Cups Chopped Walnuts
¼ Cup Raspberry Jam	

Beat butter and brown sugar in large bowl until light and fluffy. Add egg yolks and vanilla; beat at low speed, scraping side of bowl. Beat in flour blend and salt until just combined. Place egg whites in shallow dish. Place walnuts in separate shallow dish. Roll dough into tablespoon size balls. Dip into egg whites roll into walnuts and place on prepared baking sheets. Make small indent in each ball fill with jam. Bake at 375 for 12-15 minutes or until golden brown. Cool 5 minutes and remove from baking sheet. Makes 2 dozen

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

Sugar Cookies

3 ¼ Cups All-Purpose Flour	1 ½ Cups Sugar
2/3 Cups Shortening	2 Eggs
2 ½ Teaspoons Baking Powder	½ Teaspoon Salt
2 Tablespoons Milk	1 Teaspoon Vanilla
1 Egg – Slightly beaten with tablespoon water	

In large bowl, combine all ingredients (Except for beaten egg) shape into ball and refrigerate 2-3 hours for easy handling. Roll our dough on floured surface. Use cookie cutters to cut out cookie shapes. Place on cookie sheets, brush with beaten egg. Sprinkle cookies with your choices of toppings, sprinkles. **Remember..** Valentine is the theme this year. Bake 8-10 minutes or until light brown. 350 degrees.

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

Five Spice Cookies

2 cups whole wheat flour.	1 ½ tsp five spice powder
½ tsp kosher salt.	½ tsp baking soda
¾ cup packed dark brown sugar.	1 large egg
½ cup unsalted butter, softened	¼ cup turbinado sugar

Whisk together flour, five spice powder, salt, and baking soda, beat together sugar butter until fluffy, beat in egg, add flour mixture, beat until combined. Roll into 2 inch balls roll into turbinado sugar, baking sheet with parchment paper, bake at 350 for 12 minutes or until edges are slightly brown.

Superintendent 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.