

DEPARTMENT: C2 – JUNIOR CULINARY

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

- All Entry Forms must be received by 4:00 p.m. on Monday, July 15, 2019.
 - 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.

Department C2 - JUNIOR CULINARY			
All exhibits for all Junior Classes shall be brought in on the following dates:			
Class #	Description	Date 2019	Time
1,2,4,14,15,17	-Table Centerpiece, Party Favors, Fudge	Thursday, July 18th	By 11:00 a.m.
11,12,13, 20,21,25,27	Cookies & Brownies	Friday, July19th	By 11:00 a.m.
6,7,8, 19,26	- Breads, Coffee Cakes & Muffins	Saturday, July 20th	By 11:00 a.m.
3,5,9,10,16,18,22,23,24	- Cakes & Cupcakes	Sunday, July 21st	By 11:00 a.m.
32,33,34	- Junior Baking Contest & Pre-School	Saturday July 20th	By 11:00 a.m.
5	-Preschool (Age 6 and under)	Friday, July19th	By 11:00a.m.

SECTION:1	JUNIOR CULINARY	Ages 7 – 12		
-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 Disney/Pixar Themed	\$8.00	\$5.00	\$4.00
2	Fudge	\$6.00	\$5.00	\$4.00
3	Best Decorated Cake – Disney/Pixar Themed No fondant due to heat, use Royal Icing and/or gum paste. No Larger than 12 inch base	\$10.00	\$7.00	\$5.00
4	Party Favors – Disney/Pixar Themed 90% must be edible	\$7.00	\$5.00	\$4.00
5	Ginger Bread House- Disney/Pixar Themed 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	Brown Sugar S'more Drops <i>*Use Recipe Provided</i>	\$7.00	\$5.00	\$4.00
13	Oatmeal Cookies	\$7.00	\$5.00	\$4.00

Brown Sugar S'more Drops

1/2 Cup butter or margarine
 1/2 cup shortening.
 1cup chopped milk chocolate
 1 Teaspoons vanilla
 2 1/2 Cups all-purpose flour
 1/2 Teaspoon baking soda

1 Cup brown sugar
 1cup tiny marshmallows
 1/2 cup crushed Graham crackers
 2 egg
 1/2 cup sugar
 1/2 Teaspoon salt

Cream butter or margarine and sugar in large bowl. Blend in vanilla and eggs, beat in as much flour as you can with mixer stir in any remaining flour, marshmallows, chocolate and crushed Graham crackers. Drop by teaspoons onto prepared pan. Bake at 350 for 8-9 minutes. Makes about 4 dozen.

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

Red Velvet Brownies

½ cup buttermilk or sour milk.	⅓ cup unsweetened cocoa powder
2 cups flour	1 teaspoon baking soda
1/4 teaspoon salt	2 cups sugar
2 eggs	1 1/2 teaspoons vanilla
1 1- ounce bottle (2tablespoons).	1 cup butter
1 cup water	1 recipe cream cheese frosting

Grease 15 x 10 inch baking pan. In medium bowl whisk together flour, sugar, baking soda, and salt. In med saucepan combine butter, water, cocoa, bring just to a boil stirring, remove from heat, add to flour mixture, beat with mixer on med until combined., Add eggs, buttermilk, vanilla, and red food coloring. Beat 1 minute pour batter in prepared pan. Bake at 350 for 25 minutes or until toothpick comes out clean. Let cool completely, frost with cream cheese frosting cut into squares. Makes 36 brownies

Cream cheese frosting

4 ounces softened cream cheese
¼ cup softened butter
1 tsp vanilla

Beat with mixer, gradually adding 2 ½-3 cups of powdered sugar until frosting reaches spreading consistency.

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: Disney – take home edible party favor
 must include ramen noodles

SECTION: 3		JUNIOR BAKING CONTEST		
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

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

Peppermint Meltaways

1/2 cup confectioners sugar ½ teaspoon peppermint extract
 1 cup butter softened 1 1/4 cups all purpose flour
 ½ cup cornstarch

Frosting:

2 tablespoons butter, softened. 1 ½ cups confectioners' sugar
 2 tablespoons milk. ¼ teaspoon peppermint extract
 2 to 3 drops of red food coloring (optional)

½ cup crushed peppermint candies

Cream butter and confectioners sugar until light and fluffy, beat in extract. Combine flour and cornstarch; gradually add to creamed mixture and mix well.

Shape into 1 inch balls place on cookie sheets, bake at 350 for 10-12 minutes or until bottoms are lightly browned.

In small bowl, beat butter until fluffy ,add confectioners sugar, milk ,extract and food coloring if desired bear until smooth, spread over cooled cookies sprinkle with crushed candies makes 3 ½ dozen

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.