

## 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 12, 2021**
- 2.) All products entered must be made by exhibitor.
- 3.) If you have taken First Prize in 2018, 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 August 2, 2021, 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.

<b>Department C – CULINARY</b>			
<b>All exhibits for all "Open Classes" shall be brought in on the following dates:</b>			
Section #	Description	Date 2021	Time
1	Challenge Class	Saturday, July 17 <sup>th</sup>	By 11:00 a.m.
2	Homemade Candy/ Fudge	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
3	Best Decorated Cake	Sunday July 18 <sup>th</sup>	By 11:00 a.m.
4	Housewarming- Small Box	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
5	Canned Fruit	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
6	Canned Vegetables	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
7	Condiments	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
8	Jams & Marmalades	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
9	Jellies	Thursday, July 15 <sup>th</sup>	By 11:00 a.m.
10	Christmas Cookie Jar	Friday, July 16 <sup>th</sup>	By 11:00 a.m.
11	Yeast Bread & Rolls	Sunday, July 18 <sup>th</sup>	By 11:00 a.m.
12	Quick Bread	Friday, July 16 <sup>th</sup>	By 11:00 a.m.
13	Cakes/Cupcakes	Sunday, July 18 <sup>th</sup>	By 11:00 a.m.
14	Decorated Cookie	Friday July 16 <sup>th</sup>	By 11:00 a.m.
15	Pies	Saturday, July 17 <sup>th</sup>	By 11:00 a.m.
16	Cookies	Friday, July 16 <sup>th</sup>	By 11:00 a.m.
17	Handicapped <small>Can be dropped off on Friday</small>	Saturday July 17 <sup>th</sup>	By 11:00 a.m.
18	For Males Only	Saturday July 17 <sup>th</sup>	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.

<b>SECTION: 1</b>	<b>CHALLENGE CLASS **NEW IDEA THIS YEAR**</b>			
	Theme: CIRCUS "BIG TOP" Party Take Home Favors			
<b>Entry Fee: \$2.00</b> EACH	<b>Challenge class will be judged on Presentation 40%, Creativity 30%, Taste 30%. Please submit recipe with ingredients.</b>			
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
1	Peanuts	\$20.00	\$10.00	\$5.00
2	Popcorn	\$20.00	\$10.00	\$5.00

<b>SECTION: 2</b>	<b>HOMEMADE CANDY</b>			
<b>Entry Fee: \$0.80</b> EACH	- Judged by taste, texture and appearance. - May be boxed or on a cardboard plate.			
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
3	Circus Theme	\$8.00	\$5.00	\$3.00
4	Chocolate Fudge	\$8.00	\$5.00	\$3.00
5	Sugar	\$8.00	\$5.00	\$3.00

<b>SECTION: 3</b>	<b>BEST DECORATED CAKE</b>			
<b>Entry Fee: \$3.00 EACH</b>	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			
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
6	Best Decorated Cake – <b>Circus/Under the Big Top theme</b>	\$35.00	\$25.00	\$15.00

<b>SECTION: 4</b>	<b>WELCOME BOX</b>			
<b>Entry Fee: \$2.00 each</b>	We are looking for something that says “Welcome New Neighbors”, “Thank you” from your kitchen – containing at least three (3) food items made by exhibitor. (Example: Jams, jellies, candy, cookies, etc.) Maybe some personal touches			
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
7	House Warming Box / Basket	\$20.00	\$15.00	\$10.00

<b>SECTION: 5</b>	<b>CANNED FRUIT</b>			
<b>Entry Fee: \$1.00 EACH</b>				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
8	Applesauce	\$10.00	\$8.00	\$5.00
9	Peaches	\$10.00	\$8.00	\$5.00
10	Pears	\$10.00	\$8.00	\$5.00

<b>SECTION: 6</b>	<b>CANNED VEGETABLES</b>			
<b>Entry Fee: \$1.00 EACH</b>				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
11	Tomatoes	\$10.00	\$8.00	\$5.00
12	Vegetable (Please Label)	\$10.00	\$8.00	\$5.00
13	Dill Pickles–Can be refrigerated	\$10.00	\$8.00	\$5.00
14	Zucchini Pickles	\$10.00	\$8.00	\$5.00
15	Bread & Butter Pickles–Can be refrigerated	\$10.00	\$8.00	\$5.00
16	Salsa	\$10.00	\$8.00	\$5.00

<b>SECTION: 7</b>	<b>CONDIMENTS</b>			
<b>Entry Fee: \$0.80 EACH</b>				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
17	Corn Relish	\$8.00	\$5.00	\$3.00
18	Pepper Relish	\$8.00	\$5.00	\$3.00
19	Any Other (Please Label)	\$8.00	\$5.00	\$3.00

20	Flavor Vinegar	\$8.00	\$5.00	\$3.00
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<b>SECTION: 8</b>		<b>JAMS, MARMALADES, ETC.</b>		
<b>Entry Fee: \$1.00 EACH</b>		-Score for jams: Appearance, clarity of color, small evenly distributed fruit and proper consistency.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
21	Strawberry	\$10.00	\$8.00	\$5.00
22	Any Other (Please Label)	\$10.00	\$8.00	\$5.00
23	Raspberry - Red	\$10.00	\$8.00	\$5.00
24	Mixed Fruit – Label fruit used	\$10.00	\$8.00	\$5.00

<b>SECTION: 9</b>		<b>JELLIES</b>		
<b>Entry Fee: \$1.00 EACH</b>		-Score for jellies: Appearance should be clear, not runny, with some thickness.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
25	Grape	\$10.00	\$8.00	\$5.00
26	Strawberry	\$10.00	\$8.00	\$5.00
27	Raspberry	\$10.00	\$8.00	\$5.00
28	Any Other –Label fruit used	\$10.00	\$8.00	\$5.00

<b>SECTION: 10</b>		<b>CHRISTMAS COOKIE JAR</b>		
<b>Entry Fee: \$5.00 EACH</b>		<ul style="list-style-type: none"> <li>- To be eligible you must also be entered in another class in this Department.</li> <li>- Use 1-gallon clear, wide mouth jar.</li> <li>- Jar to be decorated as desired.</li> <li>- Jar <b>must be filled</b> with six (6) different varieties of cookies.</li> <li>- Bring one of each variety on a plate for testing</li> <li>-Scoring for this class: Jar 25%, Cookies 75% taste and appearance</li> </ul>		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
29	Decorated Cookie Jar	\$50.00	\$40.00	\$30.00

<b>SECTION: 11</b>		<b>YEAST BREADS &amp; ROLLS</b>		
<b>Entry Fee: \$1.50 EACH</b>		-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
30	White Bread	\$15.00	\$10.00	\$8.00
31	Raisin Bread	\$15.00	\$10.00	\$8.00
32	Any Other	\$15.00	\$10.00	\$8.00
33	Yeast Coffee Cake	\$15.00	\$10.00	\$8.00

<b>SECTION: 12</b>		<b>QUICK BREAD</b>		
<b>Entry Fee: \$1.00 EACH</b>		-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.		
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
34	Zucchini	\$10.00	\$7.00	\$5.00
35	Pumpkin	\$10.00	\$7.00	\$5.00
36	Cranberry/Buttermilk Muffins <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
37	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

*Cranberry / Buttermilk Muffins*

<i>1 cup fresh cranberries</i>	<i>2 TB sugar</i>	<i>1 egg. Beaten</i>
<i>1/3 to ½ cup sugar</i>	<i>2 cups all-purpose flour</i>	<i>4 tsp baking powder</i>
<i>1 tsp finely shred orange peel</i>	<i>½ tsp salt</i>	<i>¾ cup buttermilk</i>
<i>¼ cup butter, melted</i>	<i>coarse sugar</i>	

*Preheat oven to 400F. Line muffin tin with baking papers. Mix cranberries with 2 tablespoons of sugar and set aside.*

*In large bowl combine flour, sugar, baking powder, orange peel, and salt; stir well.*

*In a small bowl combine egg, buttermilk, and butter. Make a well in the center of flour mixture; add egg and cranberries. Stir until moistened. Spoon into prepared muffin cups. Sprinkle with coarse sugar.*

*Bake muffins about 15 minute or until golden brown and a toothpick inserted comes out clean.*

<b>SECTION: 13</b>		<b>CAKES</b>		
<b>Entry Fee: \$2.00 EACH</b>		-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		
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
38	Carrot	\$20.00	\$15.00	\$10.00
39	Chiffon	\$20.00	\$15.00	\$10.00
40	White	\$20.00	\$15.00	\$10.00
41	Chocolate	\$20.00	\$15.00	\$10.00
42	Marble	\$20.00	\$15.00	\$10.00
43	Cheese Cake – baked	\$20.00	\$15.00	\$10.00
44	Lemon	\$20.00	\$15.00	\$10.00
45	Bundt	\$20.00	\$15.00	\$10.00
46	<b>Senior Citizens Cake</b> – 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.	\$20.00	\$15.00	\$10.00

<b>SECTION:14</b>		<b>DECORATED COOKIE</b>		
<b>Entry Fee: \$1.50 EACH</b>		- One large decorated cookie 8” to 12” only. - Cookie must be homemade. - All decorations must be edible.		
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
47	Giant Decorated Cookie – Circus/Under the Big Top	\$15.00	\$10.00	\$5.00

<b>SECTION: 15</b>		<b>PIES</b>		
<b>Entry Fee: \$1.20 EACH</b>		- All pies must have pastry crust.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
48	Apple	\$12.00	\$8.00	\$5.00
49	Cherry	\$12.00	\$8.00	\$5.00
50	Peach	\$12.00	\$8.00	\$5.00
51	Strawberry Rhubarb Pie	\$12.00	\$8.00	\$5.00
52	Quiche	\$12.00	\$8.00	\$5.00
53	Pecan	\$12.00	\$8.00	\$5.00

<b>SECTION: 16</b>		<b>COOKIES</b>		
<b>Entry Fee: \$1.50 EACH</b>		- All cookies must be baked. Place 6 on plate - Put cookies in a zip-lock bag.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
54	Gluten free oatmeal cookie <i>*Use Recipe</i>	\$15.50	\$10.50	\$8.00
55	Oatmeal	\$15.50	\$10.50	\$8.00
56	Brownies	\$15.50	\$10.50	\$8.00
57	Sugar - soft	\$15.50	\$10.50	\$8.00
58	Ginger Bread cookies	\$15.50	\$10.50	\$8.00
59	Bar Cookie (No Brownies)	\$15.50	\$10.50	\$8.00

Gluten Free Oatmeal Cookie

¼ cup butter, softened  
2 eggs  
3 cups GF rolled oats  
1 cup peanut butter

¼ packed dark brown sugar  
1 tsp vanilla  
½ cup sunflower seeds or chopped walnuts

¾ cup sugar  
1 ¼ tsp baking soda  
6 oz. Chocolate chips

Preheat oven to 350F. In large bowl, combine sugar, brown sugar and butter and beat until creamy. Add eggs, vanilla and baking soda and mix well. Add peanut butter and mix. Stir in oats, chocolate chips and nuts. Place on lightly greased cookie sheet, bake 10-12 minutes until lightly browned around the edges.

SECTION: 17		INDIVIDUALS WITH DISABILITIES		
-There is no entry fee in this section.				
Class #		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
60	Sugar Cookies <i>*Use Recipe –Circus/ Under the Big Top</i>	\$10.00	\$7.00	\$5.00
61	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 out 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: Circus** 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 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
62	Applesauce Cake <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
63	Fudge	\$10.00	\$7.00	

Applesauce Cake

2 cups all-purpose flour	1tsp baking soda
½ tsp salt	1 tsp cinnamon
1 tsp ground cloves	1 cup raisins
1 ½ cups applesauce	2 tbs molasses
½ cup shortening	1 cup sugar

In a mixing bowl, cream the sugar and shortening. Beat in applesauce and molasses. Set aside. Combine flour, baking soda, cinnamon, cloves and salt; gradually add to batter, mixing well to moisten. Stir in raisins. Pour into a greased and floured fluted tube pan. Bake at 350F for 45 minutes or until cake rests done. Cake will not rise to top of pan. Cool for 10 minutes in pan, cool rest of the way on wire rack.

**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.