

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 12, 2021.
 - 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 as many classes as he/she wishes.

Department C2 - JUNIOR CULINARY			
All exhibits for all Junior Classes shall be brought in on the following dates:			
Class #	Description	Date 2021	Time
1, 2, 4, 14, 15, 17	-Table Centerpiece, Party Favors, Fudge	Thursday, July 15th	By 11:00a.m.
11, 12, 13, 20, 21, 25, 27	Cookies & Brownies	Friday, July 16th	By 11:00a.m.
6, 7, 8, 19, 26	- Breads, Coffee Cakes & Muffins	Saturday, July 17th	By 11:00a.m.
3,5,9,10,16,18,22,23,24	- Cakes & Cupcakes	Sunday, July 18th	By 11:00 a.m.
32,33,34	- Junior Baking Contest & Pre-School	Saturday July 17th	By 11:00a.m.
5	-Preschool (Age 6 and under)	Friday, July 18th	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 Circus/Under the Big Top theme	\$10.00	\$5.00	\$4.00
2	Fudge	\$8.00	\$5.00	\$4.00
3	Best Decorated Cake – Circus/Under the Big Top theme No fondant due to heat, use Royal Icing and/or gum paste. No Larger than 12 inch base	\$20.00	\$10.00	\$5.00
4	Party Favors – Circus/Under the Big Top theme 90% must be edible	\$10.00	\$5.00	\$4.00

5	Ginger Bread House- Circus/Under the Big Top theme 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	Peanut Butter Cookie <i>*Use Recipe Provided</i>	\$10.00	\$8.00	\$5.00
13	Oatmeal Cookies	\$7.00	\$5.00	\$4.00

Peanut Butter Cookies

1 stick butter or margarine
 ½ cup plus 2 TBSP peanut butter
 1 egg
 ½ cup plus 1tsp sugar
 ½ tsp salt

½ cup 1tsp light brown sugar
 ½ tsps. vanilla
 1 ½ cups all-purpose flour plus 2TBSP
 ½ tsp baking soda

Combine flour, baking soda and salt in small bowl; set aside. Cream butter or margarine and both sugars in large bowl, add vanilla until light and fluffy, beat in egg. Add flour mixture; mix until blended. Refrigerate dough for several hours or overnight. Measure out heaping tablespoonfuls. Roll into balls onto prepared pan. Bake at 350F for 12-15 minutes. Makes about 18 large cookies.

SECTION: 2	JUNIOR CULINARY	Ages 13 – 19		
Class #		1st	2nd	3rd
14	Small Table Centerpiece: Circus/Under the Big Top Theme 90% must be edible	\$20.00	\$6.00	\$4.00
15	Chocolate Fudge	\$10.00	\$6.00	\$4.00
16	Best Decorated Cake – Circus/Under the Big Top Theme No fondant, due to extreme heat. Use royal icing and/or gum paste. Judged on piping skills No larger than 12in base	\$50.00	\$35.00	\$25.00
17	Party Favors – Circus/Under the Big Top Theme 90% must be edible. (6)	\$25.00	\$20.00	\$15.00
18	Gingerbread House - Circus/Under the Big Top Theme No larger than 12in base	\$15.00	\$10.00	\$5.00

19	Pumpkin Bread	\$8.00	\$6.00	\$4.00
SECTION: 2	JUNIOR CULINARY	Ages 13 – 19 (Continued)		
20	<i>Peanut Butter Cookies</i> <i>*Use Recipe Provided</i>	\$10.00	\$6.00	\$4.00
21	Sugar Cookies	\$10.00	\$6.00	\$4.00
22	Devil's Food Cupcakes – NO ICING	\$10.00	\$6.00	\$4.00
23	Yellow Cupcakes – NO ICING	\$10.00	\$6.00	\$4.00
24	Chocolate Cake – NO ICING	\$10.00	\$6.00	\$4.00
25	Brownies – NO ICING	\$10.00	\$6.00	\$4.00
26	Chocolate Biscotti* <i>Use Recipe Provided</i>	\$10.00	\$6.00	\$4.00
27	Oatmeal Cookies	\$10.00	\$6.00	\$4.00

Chocolate Biscotti

1/2 cup butter or margarine
 2 ½ teaspoons baking powder
 2 eggs
 2 tablespoons milk
 2 ¾ cups flour
 ½ cup chopped, toasted macadamia nuts.
 2 tablespoons sugar

1 cup sugar
 1/8 teaspoon salt
 1 egg yolk
 ½ cup unsweetened cocoa powder
 ½ cup miniature semi-sweet chocolate chips
 1 egg white

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: CIRCUS – take home edible party favor

Must use POPCORN.

SECTION: 3	JUNIOR BAKING CONTEST			
Class #		1 st	2 nd	3 rd
32	Ages 8-12	\$10.00	\$8.00	\$5.00
33	Ages 13 -19	\$10.00	\$8.00	\$5.00

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>	\$10.00	\$8.00	\$5.00

Peppermint Meltaways

*1/2 cup confectioners' sugar 1/2 teaspoon peppermint extract
1 cup butter softened. 1 1/4 cups all-purpose flour
1/2 cup cornstarch*

Frosting:

*2 tablespoons butter, softened. 1 1/2 cups confectioners' sugar
2 tablespoons milk. 1/4 teaspoon peppermint extract
2 to 3 drops of red food coloring (optional)*

1/2 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 beat until smooth, spread over cooled cookies sprinkle with crushed candies makes 3 1/2 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.