

DEPARTMENT: C2 – JUNIOR CULINARY

Superintendent: Mrs. Brenda McGregor 845-239-1769

- All Entry Forms must be received by 4:00 p.m. on Monday, July 11, 2022.
 - 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 Fantasy Land theme	\$10.00	\$5.00	\$4.00
2	Fudge	\$8.00	\$5.00	\$4.00
3	Best Decorated Cake – Fantasy Land 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- Fantasy Land 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	Cotton Candy Cookies *Use Recipe Provided	\$10.00	\$8.00	\$5.00
13	Oatmeal Cookies	\$7.00	\$5.00	\$4.00

Cotton Candy Cookies

½ Cup unsalted butter (room temp) 1 ¼ Cups sugar ¼ Cup buttermilk

1 Tsp vanilla 1 Egg 2 ¼ Cups all-purpose flour

½ Tsp baking powder ¼ Tsp baking soda ¼ Tsp salt Pink and blue food coloring

Combine flour, baking soda, baking powder and salt in a small bowl and set aside. Cream butter and sugar in a large bowl until light and fluffy. Add vanilla, beat in egg, buttermilk. Add flour mixture until blended. Divide dough, add pink food color to one and blue to the other. Mix by hand to incorporate color. Then combine both together, **DO NOT OVERMIX**. Roll into balls and place on a pan. Bake at 350 degrees for 6-10 minutes or until the edges start to brown.

SECTION: 2	JUNIOR CULINARY	Ages 13 – 19		
Class #		1 st	2 nd	3 rd
14	Small Table Centerpiece: Fantasy Land Theme 90% must be edible	\$20.00	\$6.00	\$4.00
15	Fudge	\$10.00	\$6.00	\$4.00
16	Best Decorated Cake – Fantasy Land 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 – Fantasy Land Theme 90% must be edible. (6)	\$25.00	\$20.00	\$15.00
18	Gingerbread House – Fantasy Land 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	Fairy Drop Cookies <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

Fairy Drop Cookies

1 Cup butter or margarine 1 Cup sugar 1 Cup powdered sugar

1 Tsp cream of tartar 1 Tsp baking soda ½ Tsp salt

2 Eggs 1 Cup vegetable oil 2 Tsp almond extract

4 Cups flour Colorful sprinkles

Beat butter or margarine in a large bowl. Add sugar, powdered sugar, baking powder and salt; beat until combined. Beat in eggs, oil and vanilla extract. Gradually add as much flour as you can into the bowl with a mixer. Stir in remaining flour by hand, cover and chill for 30 minutes. Roll into balls flatten on a cookie sheet and sprinkle with sugar. Bake in the oven at 350 degrees for 10-12 minutes or until the edges are slightly brown.

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: Fantasy Land – take home edible party favor

Must use **SKITTLES**.

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
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SECTION: 4	PRE-SCHOOL Me and Mommy (Up to 6 years old)			
No Entry Fee				
Class #		1 st	2 nd	3 rd
34	Jello Cookies <i>*Use Recipe Provided</i>	\$10.00	\$8.00	\$5.00

Jello Cookies

1 Cup sugar 1 ½ Cups unsalted butter 4 (3oz) Packages of jello (different colors)
 1 Egg 3 ¼ Cups flour 1 Tsp baking powder
 ½ Tsp baking soda ¼ Tsp cream of tartar 1 Tsp vanilla

** Optional – Food coloring to match jello colors

Cream butter and sugar until light and fluffy. Beat in egg and vanilla extract. In separate bowl combine flour, baking powder, baking soda, cream of tartar; Gradually add to creamed mixture and mix well. Separate into four sections, add 2 tablespoons of jello to each section, kneading in the color. You can add food coloring to enhance the color.

Shape into 1 inch balls, roll into leftover jello, place on cookie sheet, flatten slightly, bake at 350 degrees for 8-10 minutes or until bottoms are lightly browned.

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.