

DEPARTMENT: C – CULINARY

Superintendent: Mrs. Brenda McGregor 845-239-1769

Department Rules:

- 1.) **All Entry Forms must be received by 4:00 p.m., Monday July 17, 2023.**
- 2.) All products entered must be made by the exhibitor.
- 3.) If you have taken First Prize in 2020, you cannot enter the same item for competition until three (3) years have gone by.
- 4.) All baked goods should be completely thawed.
- 5.) No Commercial Mixes (this includes box mixes) eligible in Senior or Junior Culinary.
- 6.) 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.
- 7.) No article shall be sold in this Department.
- 8.) All pies and pastries are to be brought in a 9" aluminum pie pan at room temperature.
- 9.) Exhibits shall remain in place until Sunday, July 31st, 2023, 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 2023	Time
1	Challenge Class	Saturday, July 22nd	By 11:00 a.m.
2	Homemade Candy/ Fudge	Thursday, July 20th	By 11:00 a.m.
3	Best Decorated Cake	Sunday, July 23rd	By 11:00 a.m.
4	Housewarming- Small Box	Thursday, July 20th	By 11:00 a.m.
5	Canned Fruit	Thursday, July 20th	By 11:00 a.m.
6	Canned Vegetables	Thursday, July 20th	By 11:00 a.m.
7	Condiments	Thursday, July 20th	By 11:00 a.m.
8	Jams & Marmalades	Thursday, July 20th	By 11:00 a.m.
9	Jellies	Thursday, July 20th	By 11:00 a.m.
10	Christmas Cookie Jar	Friday, July 21st	By 11:00 a.m.
11	Yeast Bread & Rolls	Sunday, July 23rd	By 11:00 a.m.
12	Quick Bread	Friday, July 20th	By 11:00 a.m.
13	Cakes/Cupcakes	Sunday, July 23rd	By 11:00 a.m.
14	Decorated Cookie	Friday July 21st	By 11:00 a.m.
15	Pies	Saturday, July 22nd	By 11:00 a.m.
16	Cookies	Friday, July 21st	By 11:00 a.m.
17	Handicapped Can be dropped off on Friday	Saturday July 22nd	By 11:00 a.m.
18	For Males Only	Saturday July 22nd	By 11:00 a.m.

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 the Judge.

SECTION 1 CHALLENGE CLASS

Theme: **DOWN ON THE FARM** Party Take Home Favors

Entry Fee: \$2.00 EACH *Challenge class will be judged on Presentation 40%, Creativity 30%, Taste 30%. MUST MAKE 6*

Class #		1 st	2 nd	3 rd
1	Sweet potatoes	\$20.00	\$10.00	\$5.00
2	String Beans	\$20.00	\$10.00	\$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
3	DOWN ON THE FARM Theme	\$8.00	\$5.00	\$3.00
4	Fudge	\$8.00	\$5.00	\$3.00
5	Sugar	\$8.00	\$5.00	\$3.00

SECTION 3 BEST DECORATED CAKE**Entry Fee: \$3.50 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
6	Best Decorated Cake DOWN ON THE FARM Theme	\$35.00	\$25.00	\$15.00

SECTION 4 WELCOME BOX**Entry Fee: \$2.00 each**

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

Class #		1 st	2 nd	3 rd
7	Housewarming Box / Basket	\$20.00	\$15.00	\$10.00

SECTION 5 CANNED FRUIT**Entry Fee: \$1.00 EACH**

Class #		1 st	2 nd	3 rd
8	Applesauce	\$10.00	\$8.00	\$5.00
9	Peaches	\$10.00	\$8.00	\$5.00
10	Pears	\$10.00	\$8.00	\$5.00

SECTION 6 CANNED VEGETABLES**Entry Fee: \$1.00 EACH**

Class #		1 st	2 nd	3 rd
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

SECTION 7 CONDIMENTS**Entry Fee: \$0.80 EACH**

Class #		1 st	2 nd	3 rd
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

SECTION 8 JAMS, MARMALADES, ETC.

Entry Fee: \$1.00 EACH

-Score for jams: Appearance, clarity of color, small evenly distributed fruit and proper consistency.

Class #		1 st	2 nd	3 rd
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

SECTION 9 JELLIES

Entry Fee: \$1.00 EACH

-Score for jellies: Appearance should be clear, not runny, with some thickness.

Class #		1 st	2 nd	3 rd
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

SECTION 10 DECORATED COOKIE JAR

Entry Fee: \$5.00 EACH

- 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

Class #		1 st	2 nd	3 rd
29	Decorated Cookie Jar	\$50.00	\$40.00	\$30.00

SECTION 11 YEAST BREADS & ROLLS

Entry Fee: \$1.50 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
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

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 #		1 st	2 nd	3 rd
34	Apple	\$10.00	\$7.00	\$5.00
35	Pumpkin	\$10.00	\$7.00	\$5.00
36	Zucchini, Cheddar Cheese & Chive <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
37	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

Zucchini, Cheddar Cheese & Chive Buttermilk Quick Bread

Whisk together in a large bowl.

2 CUPS FLOUR 2 TBSP SUGAR 1 ½ TSP BAKING POWDER ½ TSP BAKING SODA ½ TSP SALT

Separate bowl combine

1 cup buttermilk 1 egg add ¼ cup melted, cooled butter, stir add the buttermilk mixture to the flour mix, gently combine, stir in 1 ¼ cup shredded cheddar cheese, 2 tbsp chopped fresh chives, 1 cup shredded zucchini (squeeze dry) pour mixture in a 9 x5 baking tin and bake for 1 hour, or until the toothpick comes out clean Bake at 350

SECTION 13 CAKES

Entry Fee: \$2.00 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 #		1 st	2 nd	3 rd
38	Carrot	\$20.00	\$15.00	\$10.00
39	Chocolate cupcakes	\$20.00	\$15.00	\$10.00
40	Vanilla Cupcakes	\$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	6-inch baby cake- This class will allow cakes to be iced and decorated as if they are being served at a tea party	\$20.00	\$15.00	\$10.00

SECTION:14 DECORATED COOKIE

Entry Fee: \$1.50 EACH

- One large, decorated cookie 8” to 12” only.

- Cookie must be homemade.

- All decorations must be edible.

Class #		1 st	2 nd	3 rd
47	DOWN ON THE FARM Themed	\$15.00	\$10.00	\$5.00

SECTION 15 PIES

Entry Fee: \$1.20 EACH - All pies must have pastry crust.

Class #		1 st	2 nd	3 rd
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

SECTION 16 COOKIES

Entry Fee: \$1.50 EACH - All cookies must be baked. Place 6 on plate
- Put cookies in a zip-lock bag.

Class #		1 st	2 nd	3 rd
54	Gluten free oatmeal cookies <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	Almond cookies	\$15.50	\$10.50	\$8.00
59	Bar Cookie (No Brownies)	\$15.50	\$10.50	\$8.00

Gluten Free Oatmeal Cookies

<i>¾ Cup butter, softened</i>	<i>¾ Cup sugar</i>	<i>1 Tsp vanilla extract</i>
<i>2 Large egg</i>	<i>¾ cup brown sugar</i>	<i>1 cup peanut butter</i>
<i>3 cups gluten free rolled oats</i>	<i>1 ¼ Tsp baking soda</i>	<i>½ cup sunflower seeds or chopped walnuts</i>
<i>6 oz chocolate chips</i>		

Preheat the oven to 350 degrees. In a 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 each teaspoon full of dough about 2 inches apart on a lightly greased cookie sheet. Bake 10-12 minutes until lightly brown around edges.

SECTION: 17 INDIVIDUALS WITH DISABILITIES

-There is no entry fee in this section.

Class #		1 st	2 nd	3 rd
60	Sugar Cookies <i>*Use Recipe – DOWN ON THE FARM</i>	\$10.00	\$7.00	\$5.00
61	Fudge	\$10.00	\$7.00	\$5.00

Sugar Cookies

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

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: Fantasy Land** 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
62	CHOCOLATE WACKY CAKE <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
63	Fudge	\$10.00	\$7.00	

Chocolate Wacky Cake

<i>2 ¼ cups all-purpose flour</i>	<i>1 ¼ cup granulated sugar</i>	<i>1 ½ tbsp apple cider vinegar</i>
<i>½ cup unsweetened cocoa powder</i>	<i>1 ½ tsp baking soda</i>	<i>1 tbsp vanilla extract</i>
<i>¾ tsp kosher salt</i>	<i>½ cup vegetable oil</i>	<i>1 ½ cup brewed coffee, room temperature</i>

Combine flour, sugar, cocoa powder, baking soda and salt in a 9x13 inch pan, make 1 large well in the center and 2 small wells on either side. Pour oil into a large well, vinegar in a small well and vanilla into another small well. Pour coffee evenly over everything else in the pan with a fork, stir everything together until combined. bake for 25-30 minutes, until the toothpick comes out clean. Let the cake cool in the pan. Bake at 350

For icing:

<i>10 tbsp unsalted butter</i>	<i>¼ cup cocoa powder</i>	<i>¼ cup milk</i>	<i>1 tsp vanilla extract</i>
<i>2 cups powdered sugar</i>	<i>1/3 cup chopped pecans</i>		

Melt butter in a saucepan, add cocoa and whisk to combine. Then turn off the heat, add milk, vanilla and powdered sugar and stir it together, stir in pecans, pour over cake while still warm .

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.