

DEPARTMENT: C2 – JUNIOR CULINARY

Superintendent: Mrs. Brenda McGregor 845-239-1769

Department Rules:

- 1.) All Entry Forms must be received by 4:00 p.m. on Monday, July 17th, 2023.
- 2.) A Junior Exhibitor Pass will be issued to all Exhibitors Ages 7–18.
Exhibitors (Ages 6 and under) will not be issued a Junior Exhibitor Pass as they receive free Fair admission.
- 3.) Juniors are judged in two groups, ages 7 to 12 and age 13 through grade 12.
- 4.) Please be sure to state the exhibitor's age and grade.
- 5.) Exhibitor must reside in Orange County or adjoining county and be in Grade or High School.
- 6.) Judging is based on taste, texture, and appearance. **Positively No Mixes Eligible.**
- 7.) For biscuits, muffins, rolls, cupcakes, and cookies, have six (6) on paper plate.
- 8.) Cakes are to be on heavy cardboard covered with foil. 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 Junior Classes shall be brought in on the following dates:

Class #'s	Description	Date 2023	Time
1, 2, 4, 14, 15, 17	-Table Centerpiece, Party Favors, Fudge	Thursday, July 20th	By 11:00a.m.
11, 12, 13, 20, 21, 25, 27	Cookies & Brownies	Friday, July 21 ST	By 11:00a.m.
6, 7, 8, 19, 26	- Breads, Coffee Cakes & Muffins	Saturday, July 22nd	By 11:00a.m.
3,5,9,10,16, 18,22,23,24	- Cakes & Cupcakes	Sunday, July 23rd	By 11:00 a.m.
32,33,34	- Junior Baking Contest & Pre-School	Saturday July 22nd	By 11:00a.m.
5	- Preschool (Age 6 and under)	Friday, July 21st	By 11:00a.m.

SECTION: 1 JUNIOR - AGES 7 – 12

-For Classes that are marked NO ICING...Judging will be based on taste and texture of baked item.

Class #		1 st	2 nd	3 rd
1	Small Table Centerpiece 90% must be edible DOWN ON THE FARM Theme	\$10.00	\$5.00	\$4.00
2	Fudge	\$8.00	\$5.00	\$4.00
3	Best Decorated Cake – DOWN ON THE FARM 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 – DOWN ON THE FARM 90% must be edible	\$10.00	\$5.00	\$4.00
5	Gingerbread House- DOWN ON THE FARM No larger than 12-inch base.	\$10.00	\$7.00	\$5.00
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	Devil's 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	*Apple Bread <i>Use Recipe Provided*</i>	\$10.00	\$8.00	\$5.00
13	Oatmeal Cookies	\$7.00	\$5.00	\$4.00

Apple Bread

5 apples peeled and cut into ¼ chunks (about 4 cups)

1 ½ Cups sugar

½ tsp lemon zest

1/2 Tsp vanilla

2 large Eggs

2 Cups all-purpose flour

½ tsp nutmeg

2/3 cup veg oil

1 Tsp baking soda

1/2Tsp salt

1 tsp ground cinnamon

Work the apples, sugar, and lemon zest together in a large bowl until sugar looks like wet sand. Let sit for 30 minutes. Mixing occasionally.

Preheat oven to 350 degrees, generously coat 10x5x3 in a loaf pan, sift together flour, baking soda, cinnamon, nutmeg, and salt, whisk together oil, eggs, and vanilla in a med bowl. Add flour mixture to apples and mix until combined. Stir in oil mixture combined. Pour batter into a loaf pan.

Bake bread until the top is golden brown and bounces back when pressed. 55 to 60 minutes let cool in pan, until cool enough to handle. Invert the bread out of the pan. Let cool.

SECTION: 2 JUNIOR - AGES 13 – 19

Class #		1 st	2 nd	3 rd
14	Small Table Centerpiece: DOWN ON THE FARM 90% must be edible	\$20.00	\$6.00	\$4.00
15	Fudge	\$10.00	\$6.00	\$4.00
16	Best Decorated Cake – DOWN ON THE FARM 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 – DOWN ON THE FARM 90% must be edible. (6)	\$25.00	\$20.00	\$15.00
18	Gingerbread House – DOWN ON THE FARM No larger than 12in base	\$15.00	\$10.00	\$5.00
19	Pumpkin Bread	\$8.00	\$6.00	\$4.00
20	*Apple Oat Cookies - Use Recipe Provided*	\$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 Chip Cookies	\$10.00	\$6.00	\$4.00
27	Oatmeal Cookies	\$10.00	\$6.00	\$4.00

Apple Oat Cookies

<i>2 ¼ cups all-purpose flour</i>	<i>1 Cup old fashioned oats</i>	<i>1 tsp cinnamon</i>
<i>¾ tsp baking powder</i>	<i>½ Tsp baking soda</i>	<i>½ Tsp salt</i>
<i>¼ tsp allspice</i>	<i>1 ½ sticks unsalted butter, melted and cooled slightly</i>	<i>½ cup granulated sugar</i>
<i>½ cup light brown sugar</i>	<i>2 tbsp milk</i>	<i>2 tsp vanilla</i>
<i>2 eggs</i>	<i>1 apple coarsely grated</i>	
<i>1 cup confectioners’ sugar</i>		

Preheat oven to 350 degrees, whisk the flour, oats, cinnamon, baking powder, baking soda, salt and allspice in med bowl. Combine butter, brown sugar, granulated sugar and eggs in separate bowl, stir together, stir in grated apple and vanilla, add to flour mixture until just combined.

*Scoop heaping tablespoons of the dough onto prepared cookie sheets, bake until just set around the edges. 10 to 12 minutes, let cool 5 minutes on baking sheet then transfer to rack to cool.
Make the glaze: whisk confectionary sugar and milk; drizzle on the cookies.*

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: DOWN ON THE FARM – take home edible party favor

Must use: CORN

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	Cow Patty Cookies <i>*Use Recipe Provided</i>	\$10.00	\$8.00	\$5.00

Cow Patty Cookies

<i>2 Cups white sugar</i>	<i>1/2 Cup unsalted butter</i>	<i>5 tbsp unsweetened cocoa powder</i>
<i>1/2 cup crunchy peanut butter</i>	<i>3 cups quick cooking oats</i>	<i>1/2 cup chopped walnuts</i>
<i>1 Tsp vanilla</i>	<i>1/2 cup milk</i>	

Cover baking sheets with wax paper and set aside. Combine sugar and cocoa in a large saucepan. Stir in milk, butter, and peanut butter. Cook and stir over medium heat until butter melts and mixture is combined. This will take about 5 to 20 minutes. Remove from heat.

Stir in the vanilla, oats, and nuts, and mix thoroughly. Take a teaspoon and scoop out a spoonful of the mixture; drop the spoonful onto the waxed paper-covered baking sheet. Repeat with the rest of the mixture. Place in the refrigerator until the cookies are cooled and set. Store the cookies in an airtight container.

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.