

DEPARTMENT: C2 – JUNIOR CULINARY

Superintendent: Mrs. Brenda McGregor 845-239-1769

1. **ENTRY FORMS: Must be received by 4:00pm on WEDNESDAY JULY 17, 2024.**
2. **ENTRY FEE: The Junior Entry Fee is \$1.00.** This entitles the Junior Exhibitor to enter as many classes as he/she wishes.
3. **ENTRY TAGS:** Exhibitor will pick up their tags at the time the entries are brought in.
4. 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.
5. Juniors will be judged in two groups, ages 7 to 12 and age 13 through grade 12.
6. Please state age and grade.
7. Exhibitors must reside in Orange County or adjoining county and be in Grade or High School.
8. Judging to be made on taste, texture and appearance. **Positively No Mixes Eligible.**
9. 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.

Department C2 - JUNIOR CULINARY

All exhibits for all Junior Classes shall be brought in on the following dates:

| Class # | Description | Date 2024 | Time |
|---------------------------------|--|---------------------------------|------------|
| 1, 2, 4, 14, 15, 17 | Table Centerpiece, Party Favors, Fudge | Thursday, July 18 th | By 11:00am |
| 11, 12, 13, 20, 21, 25, 27 | Cookies & Brownies | Friday, July 19 th | By 11:00am |
| 6, 7, 8, 19, 26 | -Breads, Coffee Cakes & Muffins | Saturday, July 20 th | By 11:00am |
| 3, 5, 9, 10, 16, 18, 22, 23, 24 | Cakes & Cupcakes | Sunday, July 21 st | By 11:00am |
| 32, 33, 34 | Junior Baking Contest & Pre-School | Saturday July 20 th | By 11:00am |
| 5 | Preschool (Age 6 and under) | Friday, July 19 th | By 11:00am |

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 # | | 1 st | 2 nd | 3 rd |
|---------|--|-----------------|-----------------|-----------------|
| 1 | Small Table Centerpiece 90% must be edible. Renaissance Faire | \$10.00 | \$5.00 | \$4.00 |
| 2 | Fudge | \$8.00 | \$5.00 | \$4.00 |
| 3 | Best Decorated Cake – Renaissance Faire 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 – Renaissance Faire 90% must be edible | \$10.00 | \$5.00 | \$4.00 |
| 5 | Ginger Bread House- Renaissance Faire 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 | Apple Bread *Use Recipe Provided | \$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 of sugar | ½ tsp lemon zest |
| 2 cups all-purpose flour | 1 tsp baking soda | 1 tsp ground cinnamon |
| ½ tsp salt | ⅔ cup veg oil | ½ tsp nutmeg |
| | 2 large eggs | ½ tsp vanilla |

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 the 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 until 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 CULINARY

Ages 13 – 19

| Class # | | 1 st | 2 nd | 3 rd |
|---------|--|-----------------|-----------------|-----------------|
| 14 | Small Table Centerpiece: Renaissance Faire theme 90% must be edible | \$20.00 | \$6.00 | \$4.00 |
| 15 | Fudge | \$10.00 | \$6.00 | \$4.00 |
| 16 | Best Decorated Cake – Renaissance Faire 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 – Renaissance Faire theme 90% must be edible. (6) | \$25.00 | \$20.00 | \$15.00 |
| 18 | Gingerbread House – Renaissance Faire 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 | Apple Oat 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 Chip cookies | \$10.00 | \$6.00 | \$4.00 |
| 27 | Oatmeal Cookies | \$10.00 | \$6.00 | \$4.00 |

Apple Oat Cookies

- | | | |
|----------------------------|--|---------------------------|
| 2 ¼ cups all purpose flour | 1 cup old fashioned oats | 1 tsp cinnamon |
| ¾ tsp baking powder | ½ tsp baking soda | ½ tsp salt |
| ¼ tsp allspice | ½ cup granulated sugar | 2 tsp vanilla |
| ½ cup light brown sugar | 1 apple coarsely grated | 1 cup confectioners sugar |
| 2 TBSP milk | 1 ½ sticks unsalted butter, melted and cooled slightly | |

Preheat oven 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 tablespoonfuls 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:**

Theme: Renaissance Faire – take home edible party favor Must use Carrots and Zucchini

Judging will be Presentation – 45%, Creativity – 25%, Taste – 30%

SECTION: 3 JUNIOR BAKING CONTEST

| Class # | | 1 st | 2 nd | 3 rd |
|---------|-------------|-----------------|-----------------|-----------------|
| 32 | Ages 8-12 | \$20.00 | \$10.00 | \$5.00 |
| 33 | Ages 13 -19 | \$20.00 | \$10.00 | \$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 | No Bake Cookies* <i>Use Recipe Provided</i> | \$10.00 | \$8.00 | \$5.00 |

No Bake Cookies

| | | |
|-----------------------------|---------------------------------|---------------------------|
| 2 cups white sugar | 5 TBSP unsweetened cocoa powder | ½ cup unsalted butter |
| ½ cup crunchy peanut butter | 1 tsp vanilla | 3 cups quick cooking oats |
| ½ cup chopped walnuts | 1 Tsp vanilla | ½ Cup milk |

Cover the baking sheet 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 15 min. Remove from heat.

Stir in the vanilla, oats, and nuts and mix thoroughly. Take a teaspoon and scoop out a spoonful and drop it onto the waxed paper cookie sheet. Repeat with the rest of the mixture. Place in the refrigerator until 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.