

## DEPARTMENT: C – CULINARY

**Superintendent:** Mrs. Brenda McGregor 845-754-7229

**Assistant Superintendent:** Jessica Moscatello

### Department Rules:

- 1.) **All Entries forms must be received by 4:00 p.m. on Monday July 9, 2018**
- 2.) All products entered must be made by exhibitor.
- 3.) If you have taken First Prize in 2015, you cannot enter the same item for competition until three (3) years have gone by.
- 4.) Only one (1) entry in each class, per exhibitor permitted.
- 5.) All baked goods should be completely thawed.
- 6.) **No Commercial Mixes (this includes box mixes)** eligible in Senior or Junior Culinary.
- 7.) 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**
- 8.) No article shall be sold in this Department.
- 9.) All pies and pastries are to be brought in a 9" aluminum pie pan at room temperature.
- 10.) Exhibits shall remain in place until Monday July 24, 2017, 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.

<b>Department C – CULINARY</b>			
<b>All exhibits for all "Open Classes" shall be brought in on the following dates:</b>			
<b>Section #</b>	<b>Description</b>	<b>Date 2017</b>	<b>Time</b>
1	Challenge Class	Saturday, July 14 <sup>th</sup>	By 11:00 a.m.
2	Homemade Candy/ Fudge	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
3	Best Decorated Cake	Sunday July 15 <sup>th</sup>	By 11:00 a.m.
4	Housewarming- Small Box	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
5	Canned Fruit	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
6	Canned Vegetables	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
7	Condiments	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
8	Jams & Marmalades	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
9	Jellies	Thursday, July 12 <sup>th</sup>	By 11:00 a.m.
10	Christmas Cookie Jar	Friday, July 13 <sup>th</sup>	By 11:00 a.m.
11	Yeast Bread & Rolls	Sunday, July 15 <sup>th</sup>	By 11:00 a.m.
12	Quick Bread	Friday, July 13 <sup>th</sup>	By 11:00 a.m.
13	Cakes/Cupcakes	Sunday, July 15 <sup>th</sup>	By 11:00 a.m.
14	Decorated Cookie	Friday July 13 <sup>th</sup>	By 11:00 a.m.
15	Pies	Saturday, July 14 <sup>th</sup>	By 11:00 a.m.
16	Cookies	Friday, July 13 <sup>th</sup>	By 11:00 a.m.
17	<b>Handicapped</b> Can be dropped off on Friday	Saturday July 14 <sup>th</sup>	By 11:00 a.m.
18	<b>For Males Only</b>	Saturday July 14 <sup>th</sup>	By 11:00am

## 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 Judge.

SECTION: 1	<b>CHALLENGE CLASS **NEW THIS YEAR**</b>			
<b>Entry Fee: \$1.00</b> EACH	<b><i>Challenge class: 1 plate, will be judged on Presentation 40%, Creativity 30%, Taste 30% using listed ingredients. Can be hot or cold, pantry items can be added. Please submit recipe with ingredients.</i></b>			
Class #		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
1	Tomatoes, radishes, spaghetti squash, bean sprouts	\$10.00	\$8.00	\$5.00
2	Beets, strawberries, spinach, chickpeas	\$10.00	\$8.00	\$5.00

SECTION: 2	<b>HOMEMADE CANDY</b>			
<b>Entry Fee: \$0.80</b> EACH	<ul style="list-style-type: none"> <li>- Judged by taste, texture and appearance.</li> <li>- May be boxed or on a cardboard plate.</li> </ul>			
Class #		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
5	Valentine theme Chocolate Fudge	\$8.00	\$5.00	\$3.00
6	Any other	\$8.00	\$5.00	\$3.00

<b>SECTION: 3</b>	<b>BEST DECORATED CAKE</b>			
<b>Entry Fee: \$1.50 EACH</b>	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			
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
7	Best Decorated Cake – Valentine Theme	\$15.00	\$10.00	\$7.50

<b>SECTION: 4</b>	<b>SMALL BOX</b>			
<b>Entry Fee: \$1.00 each</b>	From your kitchen – containing at least three (3) food items made by exhibitor.(example: jams, jellies, candy, cookies, etc.)			
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
8	House Warming Box	\$10.00	\$7.50	\$5.00

<b>SECTION: 5</b>	<b>CANNED FRUIT</b>			
<b>Entry Fee: \$0.70 EACH</b>				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
9	Applesauce	\$7.00	\$6.00	\$5.00
10	Peaches	\$7.00	\$6.00	\$5.00
11	Pears	\$7.00	\$6.00	\$5.00

<b>SECTION: 6</b>	<b>CANNED VEGETABLES</b>			
<b>Entry Fee: \$0.70 EACH</b>				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
12	Tomatoes	\$7.00	\$5.00	\$4.00
13	Vegetable (Please Label)	\$7.00	\$5.00	\$4.00
14	Dill Pickles–Can be refrigerated	\$7.00	\$5.00	\$4.00
15	Zucchini Pickles	\$7.00	\$5.00	\$4.00
16	Bread & Butter Pickles–Can be refrigerated	\$7.00	\$5.00	\$4.00
17	Salsa	\$7.00	\$5.00	\$4.00

<b>SECTION: 7</b>	<b>CONDIMENTS</b>			
<b>Entry Fee:\$0.50 EACH</b>				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
18	Corn Relish	\$5.00	\$4.00	\$3.00
19	Pepper Relish	\$5.00	\$4.00	\$3.00
20	Any Other (Please Label)	\$5.00	\$4.00	\$3.00
21	Flavor Vinegar	\$5.00	\$4.00	\$3.00

<b>SECTION: 8</b>		<b>JAMS, MARMALADES, ETC.</b>		
<b>Entry Fee: \$0.70 EACH</b>		-Score for jams: Appearance, clarity of color, small evenly distributed fruit and proper consistency.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
22	Strawberry	\$7.00	\$5.00	\$4.00
23	Any Other (Please Label)	\$7.00	\$5.00	\$4.00
24	Raspberry - Red	\$7.00	\$5.00	\$4.00
25	Mixed Fruit – Label fruit used	\$7.00	\$5.00	\$4.00

<b>SECTION: 9</b>		<b>JELLIES</b>		
<b>Entry Fee: \$0.50 EACH</b>		-Score for jellies: Appearance should be clear, not runny, with some thickness.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
26	Grape	\$5.00	\$4.00	\$3.00
27	Mint	\$5.00	\$4.00	\$3.00
28	Raspberry	\$5.00	\$4.00	\$3.00
29	Any Other –Label fruit used	\$5.00	\$4.00	\$3.00

<b>SECTION: 10</b>		<b>CHRISTMAS COOKIE JAR</b>		
<b>Entry Fee: \$1.50 EACH</b>		<ul style="list-style-type: none"> <li>- To be eligible you must also be entered in another class in this Department.</li> <li>- Use 1-gallon clear, wide mouth jar.</li> <li>- Jar to be decorated as desired.</li> <li>- Jar <b>must be filled</b> with six (6) different varieties of cookies.</li> <li>- Bring one of each variety on a plate for testing</li> <li>-Scoring for this class: Jar 25%, Cookies 75% taste and appearance</li> <li>- Bring one of each variety on a plate for testing.</li> <li>- Scoring for this class: Jar - 25%, Cookies - 75% for taste and appearance.</li> </ul>		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
30	Christmas Cookie Jar	\$15.00	\$10.00	\$7.50

<b>SECTION: 11</b>		<b>YEAST BREADS &amp; ROLLS</b>		
<b>Entry Fee: \$1.00 EACH</b>		-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
31	White Bread	\$10.00	\$7.00	\$5.00
32	Raisin Bread	\$10.00	\$7.00	\$5.00
33	Any Other	\$10.00	\$7.00	\$5.00
34	Yeast Coffee Cake	\$10.00	\$7.00	\$5.00

<b>SECTION: 12</b>		<b>QUICK BREAD</b>		
<b>Entry Fee: \$1.00 EACH</b>		-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.		
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
35	Zucchini	\$10.00	\$7.00	\$5.00
36	Pumpkin	\$10.00	\$7.00	\$5.00
37	Bacon Spinach Muffins <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
38	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

**Bacon Spinach Muffins**

6 Bacon Strips, diced	½ Cup Butter, Softened
2 Tbls Sugar	1 Egg
½ Cup Sour Cream	½ Cup Milk
2 Cups All-Purpose Flour	½ tsp Baking Powder
½ tsp Baking Soda	½ tsp Salt
½ Cup Crumbled Feta Cheese	¼ Cup Finely Chopped Onion
1 Package (10 Ounces) Frozen Chopped Spinach, Thawed and Squeezed Dry	

In small skillet, cook the bacon until crisp. Remove and drain. Cream butter and sugar until light and fluffy; beat in egg. Combine sour cream and milk. Combine flour, baking powder, baking soda, and salt; add to creamed mixture alternately with sour creamed mixture just until moistened. Fold in bacon, feta, onion, and ¼ cup spinach. (Save rest of spinach for another use). Fill muffin tins ¾ full. Bake at 375 for 18-22 minutes or until toothpick comes out clean. Cool 5 minutes and remove from pans. Makes 1 dozen.

<b>SECTION: 13</b>		<b>CAKES</b>		
<b>Entry Fee: \$1.25 EACH</b>		-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		
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
40	Carrot	\$12.50	\$10.00	\$7.50
41	Chiffon	\$12.50	\$10.00	\$7.50
42	White	\$12.50	\$10.00	\$7.50
43	Chocolate	\$12.50	\$10.00	\$7.50
44	Marble	\$12.50	\$10.00	\$7.50
45	Cheese Cake – baked	\$12.50	\$10.00	\$7.50
46	Lemon	\$12.50	\$10.00	\$7.50
47	Bundt	\$12.50	\$10.00	\$7.50
48	<b>Senior Citizens Cake</b> – For Ages 65 and older using an old family recipe. The prize-winning cake will be given to the Director of the Orange County Fair. Please submit recipe.	\$12.50	\$10.00	\$7.50

<b>SECTION:14</b>		<b>DECORATED COOKIE</b>		
<b>Entry Fee: \$1.00 EACH</b>		- One large decorated cookie 8” to 12” only. - Cookie must be homemade. - All decorations must be edible.		
<b>Class #</b>		<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
50	Giant Decorated Cookie – Valentine	\$10.00	\$7.50	\$5.00

<b>SECTION: 15</b>		<b>PIES</b>		
<b>Entry Fee: \$0.80 EACH</b>		- All pies must have pastry crust.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
51	Apple	\$8.00	\$6.00	\$5.00
52	Cherry	\$8.00	\$6.00	\$5.00
53	Peach	\$8.00	\$6.00	\$5.00
54	Strawberry Rhubarb Pie	\$8.00	\$6.00	\$5.00
55	Quiche	\$8.00	\$6.00	\$5.00
56	Pecan	\$8.00	\$6.00	\$5.00

<b>SECTION: 16</b>		<b>COOKIES</b>		
<b>Entry Fee: \$0.55 EACH</b>		- All cookies must be baked. Place 6 on plate - Put cookies in a zip-lock bag.		
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
57	Gluten free thumbprint cookie <i>*Use Recipe</i>	\$5.50	\$4.50	\$4.00
58	Oatmeal	\$5.50	\$4.50	\$4.00
59	Brownies	\$5.50	\$4.50	\$4.00
60	Sugar - soft	\$5.50	\$4.50	\$4.00
61	Ginger Bread cookies	\$5.50	\$4.50	\$4.00
62	Bar Cookie (No Brownies)	\$5.50	\$4.50	\$4.00

Gluten Free Thumbprint Cookie

1 Cup Butter, Softened	½ packed Dark Brown Sugar
2 Egg Yolks	2 tsp Vanilla
2 Cups Gluten Free All-Purpose Flour blend	½ tsp Salt
2 Egg Whites (Beaten)	2 ¼ Cups Chopped Walnuts
¼ Cup Raspberry Jam	

Beat butter and brown sugar in large bowl until light and fluffy. Add egg yolks and vanilla; beat at low speed, scraping side of bowl. Beat in flour blend and salt until just combined. Place egg whites in shallow dish. Place walnuts in separate shallow dish. Roll dough into tablespoon size balls. Dip into egg whites roll into walnuts and place on prepared baking sheets. Make small indent in each ball fill with jam. Bake at 375 for 12-15 minutes or until golden brown. Cool 5 minutes and remove from baking sheet. Makes 2 dozen

SECTION: 17		INDIVIDUALS WITH DISABILITIES		
-There is no entry fee in this section.				
Class #		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
63	Sugar Cookies <i>*Use Recipe – Valentine Theme</i>	\$10.00	\$7.00	\$5.00
64	Fudge	\$10.00	\$7.00	\$5.00

Sugar Cookies

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

In large bowl, combine all ingredients (Except for beaten egg) shape into ball and refrigerate 2-3 hours for easy handling. Roll our 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..** Valentine 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 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
66	Lemon Loaf <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
67	Fudge	\$10.00	\$7.00	\$5.00

Lemon Loaf Quick Bread

1 Medium Lemon	2 ¼ Cups All-Purpose Flour
1 ½ Teaspoons Baking Powder	¾ Teaspoon Salt
3 Eggs	¾ Cup Milk
¾ Cup Butter or Margarine	1 ½ Cups Sugar + 2 Tablespoons

Preheat oven to 350. Grate from lemon 1 tablespoon of peel and squeeze 4 ½ teaspoons lemon juice; set aside. Grease 9x5 loaf pan. In large bowl mix flour, baking powder, salt, 1 ½ cups sugar, with pastry blender cut in butter until mixture resembles coarse crumbs. Stir in peel. Small bowl beat eggs. Stir in milk, then add flour mixture until just moistened. Spoon into pan, bake 1 ¼ hours and cool in pan for 10 minutes then remove. In sauce pan, heat lemon juice and 2 tablespoons sugar to boiling. Cook stirring until slightly thickened about 5 minutes, with pastry brush. Brush mixture evenly over top of bread.