

DEPARTMENT: C – CULINARY

Superintendent: Mrs. Dorothy Constable – 845-343-7271

P.O. Box 291, Middletown, NY 10940

Assistant Superintendent: Beth Derkacz, Huguenot, NY

Department Rules:

- 1.) **All Entries forms must be received by 4:00 p.m. on Friday, July 15, 2011.**
- 2.) All products entered must be made by exhibitor.
- 3.) If you have taken First Prize in 2008, 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** 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.
- 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.) ***All exhibits for all "Open Classes" and "Junior Classes" shall be brought in on the following dates:**

Department C – CULINARY

Section #	Description	Date	Time
1	Frozen Foods	Wednesday, July 20 th	By 11:00 a.m.
2	Homemade Candy	Wednesday, July 20 th	By 11:00 a.m.
3	Best Decorated Cake	Wednesday, July 20 th	By 11:00 a.m.
4	Housewarming- Small Box	Wednesday, July 20 th	By 11:00 a.m.
5	Canned Fruit	Wednesday, July 20 th	By 11:00 a.m.
6	Canned Vegetables	Wednesday, July 20 th	By 11:00 a.m.
7	Condiments	Wednesday, July 20 th	By 11:00 a.m.
8	Jams & Marmalades	Wednesday, July 20 th	By 11:00 a.m.
9	Jellies	Wednesday, July 20 th	By 11:00 a.m.
10	Christmas Cookie Jar	Friday, July 22 nd	By 11:00 a.m.
11	Yeast Bread & Rolls	Saturday, July 23 rd	By 10:30 a.m.
12	Quick Bread	Saturday, July 23 rd	By 10:30 a.m.
13	1 st Public Judging Competition	Saturday, July 23 rd	By 10:30 a.m.
14	Cakes/Cupcakes	Wednesday, July 27 th	By 11:00 a.m.
16	Decorated Cookie	Wednesday, July 27 th	By 11:00 a.m.
17	Pies	Monday, July 25 th	By 11:00 a.m.
18	Cookies	Friday, July 22 nd	By 11:00 a.m.
19	Handicapped	*See Sections above for Class items	
20	For Males Only	*See Sections above for Class items	

12.) Exhibits shall remain in place until Monday, August 1, 2011, with the exception of the following:

- a. Section 11 & 12 – All breads, biscuits, etc., with no awards can be removed on Monday, July 25, 2011 by 11:00am.
- b. Section 14,16, 17, 18 –All cookies, pies, etc., with no awards can be removed on Wednesday, July 27, 2011 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		FROZEN FOODS		
Entry Fee: \$0.50 each				
Class #		1st	2nd	3rd
1	Peas	\$5.00	\$4.00	\$3.00
2	Strawberries	\$5.00	\$4.00	\$3.00
3	Frozen Dessert *Use Recipe	\$5.00	\$4.00	\$3.00
4	Any Other	\$5.00	\$4.00	\$3.00

FROZEN HAWAIIAN PIE:

1 can (14 oz.) Sweetened Condensed Milk
 1 carton (12 oz.) Frozen Whipped Topping, thawed
 1 can (20 oz.) Crushed Pineapple, drained
 ½ cup Chopped Walnuts

½ cup Chopped Maraschino Cherries
 2 tbsp. Lemon Juice
 2 Graham Cracker Crusts (9 inches)
 Fresh Mint and additional Walnuts and Maraschino Cherries

In a bowl, combine milk and whipped topping. Gently fold in pineapple, nuts, cherries and lemon juice. Pour into the crusts. Freeze until firm, about 4 hours. Remove from the freezer 20 minutes before serving. Garnish with mint, nuts and cherries. Yield: 2 pies (6-8 servings each).

SECTION: 2	HOMEMADE CANDY			
Entry Fee: \$0.40 each	- Judged by taste, texture and appearance. - May be boxed or on a cardboard plate.			
Class #		1 st	2 nd	3 rd
5	Chocolate Fudge	\$4.00	\$3.00	\$2.00
6	Dipped Fruit Chocolate	\$4.00	\$3.00	\$2.00

SECTION: 3	BEST DECORATED CAKE & SPECIAL CLASSES			
Entry Fee: \$1.50 each				
Class #		1 st	2 nd	3 rd
7	Best Decorated Cake - Design of your choice	\$15.00	\$10.00	\$7.50
7A	Special – Slow Cooker *Vegetable Soup *PROVIDE RECIPE	\$15.00	\$10.00	\$7.50

SECTION: 4	SMALL BOX			
Entry Fee: \$0.75 each	From your kitchen – containing at least three (3) food items made by exhibitor. (example: jams, jellies, candy, cookies, etc.)			
Class #		1 st	2 nd	3 rd
8	House Warming Box	\$7.50	\$5.00	\$3.75

SECTION: 5	CANNED FRUIT			
Entry Fee: \$0.70 each				
Class #		1 st	2 nd	3 rd
9	Applesauce	\$7.00	\$6.00	\$5.00
10	Peaches	\$7.00	\$6.00	\$5.00
11	Pears	\$7.00	\$6.00	\$5.00

SECTION: 6	CANNED VEGETABLES			
Entry Fee: \$0.70 each				
Class #		1 st	2 nd	3 rd
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

SECTION: 7	CONDIMENTS			
Entry Fee: \$0.40 each				
Class #		1 st	2 nd	3 rd
18	Corn Relish	\$4.00	\$3.00	\$2.50
19	Pepper Relish	\$4.00	\$3.00	\$2.50
20	Any Other (Please Label)	\$4.00	\$3.00	\$2.50
21	Flavor Vinegar	\$4.00	\$3.00	\$2.50

SECTION: 8	JAMS, MARMALADES, ETC.			
Entry Fee: \$0.70 each	-Score for jams: Appearance, clarity of color, small evenly distributed fruit and proper consistency.			
Class #		1 st	2 nd	3 rd
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

SECTION: 9	JELLIES			
Entry Fee: \$0.50 each	-Score for jellies: Appearance should be clear, not runny, with some thickness.			
Class #		1st	2nd	3rd
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

SECTION: 10	CHRISTMAS COOKIE JAR			
Entry Fee: \$1.50 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 will count 25%, Cookies will count 75% for taste and appearance.			
Class #		1st	2nd	3rd
30	Christmas Cookie Jar	\$15.00	\$10.00	\$7.50

SECTION: 11	YEAST BREADS & ROLLS			
Entry Fee: \$1.00 each	-Baking Score (Perfect Score 100 as follows): General Appearance: 10pts. - Crust: 10 pts. – Texture: 40pts. – Taste: 40 pts.			
Class #		1st	2nd	3rd
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

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 #		1st	2nd	3rd
35	Zucchini	\$10.00	\$7.00	\$5.00
36	Pumpkin	\$10.00	\$7.00	\$5.00
37	Zucchini-Oatmeal Muffins <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
38	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

ZUCCHINI-OATMEAL MUFFINS:

2-1/2 cups All-Purpose Flour
 1-1/2 cup Sugar
 1/2 cup Quick-Cooking Oats
 1 tbsp. Baking Powder
 1 tsp. Salt
 1 tsp. Ground Cinnamon

4 Eggs, lightly beaten
 3/4 cup Vegetable Oil
 1-1/2 cups Shredded Peeled Zucchini
 1/2 cup Raisins or Chopped Dates
 1/2 cup Chopped Pecans

In a bowl, mix first six ingredients. Combine eggs, and oil; stir into dry ingredients just until moist. Fold in zucchini, raisins and pecans. Spoon into greased or paper-lined muffin cups. Bake at 400° for 20-25 minutes. Yield: 1-1/2 dozen.

SECTION: 13	PUBLIC JUDGING COMPETITION (SATURDAY, JULY 23, 2011)			
Entry Fee: \$1.00 each	- To be eligible you must also be entered in another class in this Department.			
Class #		1 st	2 nd	3 rd
39	Public Judging – <i>*Use Recipe</i>	\$15.00	\$10.00	\$6.00

BLUEBERRY STREUSEL CAKE:

2 cups All Purpose Flour	½ cup Milk
¾ cup Sugar	½ cup Butter or Margarine, softened
2 tsp. Baking Soda	1 cup Fresh or Frozen Blueberries
¼ tsp. Salt	1 cup Chopped Pecans
1 Egg, beaten	

Streusel:

½ cup Sugar	¼ cup cold Butter or Margarine
½ cup All Purpose Flour	

In a mixing bowl, combine flour, sugar, baking powder and salt. Add egg, milk and butter; beat well. Fold in blueberries and pecans. Spread into a greased 9-in. square baking pan. In another bowl, combine sugar, flour; cut in butter until crumbly. Sprinkle over the batter. Bake at 375° for 35-40 minutes or until wooden pick inserted near the center comes out clean. Yield:9

SECTION: 14	CAKES			
Entry Fee: \$1.25 each	-Only whole cakes accepted.			
Class #		1 st	2 nd	3 rd
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	Gingerbread	\$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	Senior Citizens Cake – 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

SECTION: 16	DECORATED COOKIE			
Entry Fee: \$1.00 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
50	Giant Decorated Cookie – Easter Theme	\$10.00	\$7.50	\$5.00

SECTION: 17	PIES			
Entry Fee: \$.80 each	- All pies must have pastry crust.			
Class #		1 st	2 nd	3 rd
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	Blueberry	\$8.00	\$6.00	\$5.00
56	Pecan	\$8.00	\$6.00	\$5.00

SECTION: 18		COOKIES		
Entry Fee: \$0.55 each	- All cookies must be baked. - Put cookies in a zip-lock bag.			
Class #		1 st	2 nd	3 rd
57	Lemon Bars <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 Snaps	\$5.50	\$4.50	\$4.00
62	Bar Cookie (No Brownies)	\$5.50	\$4.50	\$4.00

LEMON BARS:

1-1/2 cups All-Purpose Flour

2/3 cup Confectioners' Sugar

3/4 cup Butter or Margarine, softened

3 Eggs, lightly beaten

1-1/2 cups Sugar

3 tbsp. All-Purpose Flour

1/4 cup Lemon Juice

Additional Confectioners' Sugar

Combine flour, sugar and butter; pat into a greased 13-in.X 9-in. X 2 in. baking pan. Bake at 350° for 20 minutes. Meanwhile, in a bowl, whisk eggs, sugar, flour and lemon juice until frothy; pour over the hot crust. Bake at 350° for 20-25 minutes or until light golden brown. Cool on a wire rack. Dust with confectioners' sugar. Cut into squares. Yield: 3-4 dozen

SECTION: 19		HANDICAPPED		
	-There is no entry fee in this section.			
Class #		1 st	2 nd	3 rd
63	Snickerdoodles <i>*Use Recipe</i>	\$5.00	\$4.00	\$3.00
64	Fudge	\$5.00	\$4.00	\$3.00

SNICKERDOODLES:

1 cup Shortening (part Butter or Margarine)

1-1/2 cups Sugar

2 Eggs

2- 3/4 cups Gold Medal Flour

2 tsp. Cream of Tartar

1 tsp. Baking Soda

1/4 tsp. Salt

2 tbsp. Sugar

2 tsp. Cinnamon

Preheat oven 400°. Mix shortening, 1-1/2 cups sugar and eggs thoroughly. Measure flour by dipping method or by sifting. Blend flour, cream of tartar, soda and salt; stir in. Shape dough in 1" balls. Roll in mixture of 2 tbsp. sugar and cinnamon. Place 2" apart on ungreased baking sheet. Bake 8 to 10 min. These cookies puff up at first, then flatten out. Makes 6 dozen cookies. Note: If you use Gold Medal Self-Rising Flour, omit cream of tartar, soda and salt

SECTION: 20		FOR MALES ONLY		
Entry Fee: \$0.60 each				
Class #		1 st	2 nd	3 rd
66	Snickerdoodles <i>*Use Recipe</i>	\$6.00	\$5.00	\$4.00
67	Fudge	\$6.00	\$5.00	\$4.00

Elizabeth Reynolds Merit Award

In honor of Elizabeth Reynolds' 37 years as Superintendent of the Culinary Department, her family is offering a \$25.00 prize. This will go to the Senior Culinary Exhibitor receiving the most blue ribbons.