

DEPARTMENT: C – CULINARY
2010 Theme
“Country Fair”

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 Monday, July 12, 2010.**
- 2.) All products entered must be made by exhibitor.
- 3.) If you have taken First Prize in 2007, 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 21 st	By 11:00 a.m.
2	Homemade Candy	Wednesday, July 21 st	By 11:00 a.m.
3	Best Decorated Cake	Wednesday, July 21 st	By 10:00 a.m.
4	Housewarming- Small Box	Wednesday, July 21 st	By 11:00 a.m.
5	Canned Fruit	Wednesday, July 21 st	By 11:00 a.m.
6	Canned Vegetables	Wednesday, July 21 st	By 11:00 a.m.
7	Condiments	Wednesday, July 21 st	By 11:00 a.m.
8	Jams & Marmalades	Wednesday, July 21 st	By 11:00 a.m.
9	Jellies	Wednesday, July 21 st	By 11:00 a.m.
10	Christmas Cookie Jar	Friday, July 23 rd	By 11:00 a.m.
11	Yeast Bread & Rolls	Saturday, July 24 th	By 11:00 a.m.
12	Quick Bread	Saturday, July 24 th	By 11:00 a.m.
13	1 st Public Judging Competition	Saturday, July 24 th	By 11:00 a.m.
14	Cakes/Cupcakes	Wednesday, July 28 th	By 11:00 a.m.
16	Decorated Cookie	Wednesday, July 28 th	By 11:00 a.m.
17	Pies	Monday, July 26 th	By 10:00 a.m.
18	Cookies	Friday, July 23 rd	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 2, 2010, with the exception of the following:
 - a. Section 11 & 12 – All breads, biscuits, etc., with no awards can be removed on Monday, July 26, 2010 by 11:00am.
 - b. Section 14,16, 17, 18 –All cookies, pies, etc., with no awards can be removed on Wednesday, July 28, 2010 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 #		1 st	2 nd	3 rd
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

STRAWBERRY CREAM FREEZE:

- 1 pkg. (8oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup cold Milk
- 1 pkg. (3.4oz) JELL-O Vanilla Flavor Instant Pudding
- 1½ cup thawed COOL WHIP Whipped Topping
- 20 NILLA Wafers, coarsely broken
- 1 cup sliced fresh Strawberries
- ½ cup Strawberry Ice Cream topping

Make Filling: (prep time: 25 min.) Beat cream cheese in a large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 minutes. Stir in Cool Whip, wafers and berries. Swirl in ice cream topping.

- 8" Pie:** Spoon filling into 6 oz. OREO Pie Crust. Freeze until firm.
- Waffle Bowls:** Freeze filling for 6 hours or until firm. Scoop into 8 waffle bowls.
- Mini Pies:** Spoon filling into 12 muffin liners. Freeze 4 hours and remove linings.

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 - * Use Recipe	\$4.00	\$3.00	\$2.00
6	Dipped Fruit Chocolate	\$4.00	\$3.00	\$2.00

FANTASTIC FUDGE

2/3 cup Evaporated Milk

2/3 cup Butter

3 cups Sugar

2 cups (12 oz. Package) Semi-Sweet Chocolate Chips

7 oz. Jar Marshmallow Creme

1 cup coarsely chopped Nuts

1 tsp. Vanilla Extract

Combine evaporated milk, butter and sugar in a heavy 2 ½ to 3 quart saucepan. Bring to full rolling boil, stirring constantly to prevent scorching. Boil for 5 minutes over medium heat or until candy thermometer reaches 234°, stirring constantly. Remove from heat; stir in chocolate chips until melted. Add marshmallow crème, nuts and vanilla; beat until well blended. Pour into greased 8 or 9-inch square pan. Cool; cut into squares. About 3 pounds fudge.

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 #		1st	2nd	3rd
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	<ul style="list-style-type: none"> - 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	Jam-Filled Muffins <i>*Use Recipe</i>	\$10.00	\$7.00	\$5.00
38	Fruit Coffee Cake	\$10.00	\$7.00	\$5.00

JAM-FILLED MUFFINS:

1-3/4 cups All-Purpose Flour
 1/2 cup Sugar
 1 tbs. Baking Powder
 1/2 tsp. Salt
 2 Eggs

2/3 cup Milk
 1/3 cup Butter/Margarine, melted
 1 tsp. Grated Lemon Zest
 1/2 cup Raspberry or Strawberry Jam

In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, lightly beat eggs; add milk, butter and lemon peel. Pour into dry ingredients and stir just until moistened. Spoon half of the batter into 12 greased or paper lined muffin cups. Make a well in the center of each; add jam. Spoon remaining batter over jam. Bake at 400° for 20-25 minutes or until golden brown. Yield: 1 dozen

SECTION: 13	PUBLIC JUDGING COMPETITION (SATURDAY, JULY 24, 2010)			
Entry Fee: \$1.00 each	- To be eligible you must also be entered in another class in this Department.			
Class #		1st	2nd	3rd
39	Public Judging – <i>*Use Recipe</i>	\$15.00	\$10.00	\$6.00

PUMPKIN PECAN BREAD:

CRISCO Flour No-Stick Spray

½ cup CRISCO Light Oil

½ cup Sugar

2 large Eggs

1 ½ cups All Purpose Flour

1 tsp. Baking Soda

½ tsp. Salt

1 cup solid pack canned Pumpkin

1/3 cup Milk

1 tsp. Ground Cinnamon

1 tsp. Ground Ginger

½ cup Chopped Pecans

Topping:

½ cup Chopped Pecans

¼ cup firmly packed Brown Sugar

2 tbsp. CRISCO Light Oil

Preheat oven to 350°. Coat 9-by-5-inch loaf pan lightly with flour no-stick cooking spray. Stir oil and sugar together with spoon. Stir in eggs until blended. Add pumpkin and milk. Combine flour, baking soda, salt, cinnamon and ginger. Add to pumpkin mixture, stirring until well combined. Stir in ½ cup pecans. Pour batter into prepared pan. Combine ½ cup pecans, brown sugar and oil until mixed and crumbly. Sprinkle over batter. Bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan.

SECTION: 14	CAKES			
Entry Fee: \$1.25 each	-Only whole cakes accepted.			
Class #		1st	2nd	3rd
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 – No Icing <i>*Use Recipe</i>	\$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

BLACK MAGIC CAKE:

2 cups Flour

1 ½ cups Sugar

1 ¼ tsp. Baking Powder

1 ¼ tsp. Baking Soda

½ cup Cocoa

1 tsp. Salt

¾ cup Oil

1 ¼ cup Coffee

2 Eggs

1 tsp. Vanilla

Mix and bake at 350° in a 13x9" pan for 35-40 minutes.

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 #		1st	2nd	3rd
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	Hermits <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

HERMITS:

Cream 2/3 cup shortening. Add 1½ cups light brown sugar, 2 eggs well beaten, 1 cup chopped raisins, 2 tbs. Molasses, 1 tsp. soda, 1 tsp. cinnamon, 1½ tsp. cloves, 1 ½ tsp. nutmeg, ½ tsp. salt, 2 ½ cups flour.

Mix in order given and drop spoonfuls on sheet or spread on sheet. Bake 15 minutes at 350. For soft cookies 10-11 minutes.

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

CHOCOLATE CHIP COOKIES:

*½ cup Granulated Sugar
½ cup packed Brown Sugar
1/3 cup Margarine
1/3 cup Shortening
1 Egg*

*1 tsp. Vanilla
1½ cups All-Purpose Flour
½ tsp. Baking Soda
½ tsp. Salt
1 pkg. (6oz.) Semi-Sweet Chocolate Chips*

Preheat oven 375°. Mix sugars, margarine, shortening, egg and vanilla. Stir in remaining ingredients. Drop dough by rounded teaspoonful about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes until light brown. Cool slightly before removing from cookie sheet.

SECTION: 20	FOR MALES ONLY			
Entry Fee: \$0.60 each				
Class #		1 st	2 nd	3 rd
66	Hermits <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.