



<b>SECTION: 2</b>		<b>JUNIOR CULINARY</b>			<b>(Ages 13 – 19)</b>		
Entry Fee: \$1.00							
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>			
14	Small Table Centerpiece – 170 <sup>th</sup> Fair Theme	\$5.00	\$3.00	\$2.50			
15	Chocolate Fudge	\$5.00	\$3.00	\$2.00			
16	Best Decorated Cake – 170 <sup>th</sup> Fair Theme	\$7.00	\$5.00	\$3.00			
17	Party Favors – 170 <sup>th</sup> Fair Theme	\$4.00	\$3.50	\$3.00			
18	Strawberry Jam	\$4.00	\$3.50	\$3.00			
19	Pumpkin Bread	\$4.00	\$3.50	\$3.00			
20	Quick Coffee Cake	\$4.00	\$3.50	\$3.00			
21	Jam Filled Muffins <i>*Use Recipe Provided</i>	\$4.00	\$3.50	\$3.00			
22	Devils Food Cupcakes	\$4.00	\$3.50	\$3.00			
23	Yellow Cupcakes	\$4.00	\$3.50	\$3.00			
24	Chocolate Cake – No icing	\$4.00	\$3.50	\$3.00			
25	Brownies – No icing	\$4.00	\$3.50	\$3.00			
26	Chocolate Chip Cookies <i>*Use Recipe Provided</i>	\$4.00	\$3.50	\$3.00			
27	Oatmeal Cookies	\$4.00	\$3.50	\$3.00			

<b>SECTION: 3</b>		<b>4-H &amp; GIRL SCOUT TROOP EXHIBIT</b>		
Entry Fee: \$1.00				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
28	Strawberry Jam	\$3.00	\$2.50	\$2.00
29	Devils Food Cupcakes	\$3.00	\$2.50	\$2.00
30	Bar Cookie – No Brownies	\$3.00	\$2.50	\$2.00
31	Chocolate Chip Cookies <i>*Use Recipe Provided</i>	\$3.00	\$2.50	\$2.00

<b>SECTION: 4</b>		<b>JUNIOR APPLE PIE BAKING CONTEST</b>		
Entry Fee: \$1.00				
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
32	Ages 8-12	\$5.00	\$4.00	\$3.00
33	Ages 13 -19	\$5.00	\$4.00	\$3.00

<b>SECTION: 5</b>		<b>PRE-SCHOOL</b>			<b>(Up to 6 years old)</b>		
No Entry Fee							
<b>Class #</b>		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>			
34	Chocolate Chip Cookies <i>*Use Recipe Provided</i>	\$3.00	\$2.50	\$2.00			

**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

**CHOCOLATE CHIP COOKIES:**

1/2 cup Granulated Sugar  
 1/2 cup packed Brown Sugar  
 1/3 cup Margarine  
 3 cup Shortening  
 1 Egg

1 tsp. Vanilla  
 1 1/2 cups All-Purpose Flour  
 1/2 tsp. Baking Soda  
 1/2 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.

***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.*

***Helen Gurda Merit Award***

*In honor of Helen Gurda's many years of devoted service in the Culinary Department, a \$25.00 prize will go to the Junior Culinary Exhibitor receiving most blue ribbons.*