

DEPARTMENT: C2 – JUNIOR CULINARY

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

P.O. Box 291, Middletown, NY 10940

Assistant Superintendent: Beth Derkacz, Huguenot, NY

-All Entries forms must be received by 4:00 p.m. on Monday, July 15, 2011.

-Entry fee for the Junior Department is \$1.00, this entitles the Junior Exhibitor to enter into as many classes he/she wishes.

- 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.

- Juniors will be judged in two groups, ages 7 to 12 and age 13 through grade 12.

- Please state age and grade.

- Exhibitor must reside in Orange County or adjoining county and be in Grade or High School.

- Those affiliated with 4-H or FFA are not eligible to compete in this Department, but may enter in open class or Section 3.

- Judging to be made on taste, texture and appearance. **Positively No Mixes Eligible.**

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 should cover item.

***All exhibits for all “Open Classes” and “Junior Classes” shall be brought in on the following dates:**

Department C2 – JUNIOR CULINARY

Section #

1, 2 & 3	Junior (Age 7-12), Junior (Age 13–Grade 12) & 4-H/Girl Scout Troop Exhibits		
	-Table Centerpiece, Party Favors,	Wednesday, July 20th	By 11:00 a.m.
	Jams & Fudge	Friday, July 22nd	By 11:00 a.m.
	- Brownies	Saturday, July 25th	By 10:30 a.m.
	- Breads, Coffee Cakes & Muffins	Wednesday, July 27th	By 11:00 a.m.
	- Cakes & Cupcakes	Monday, July 25th	By 11:00 a.m.
4	- Junior Apple Pie Contest	Friday, July 22nd	By 11:00 a.m.
5	- Pre School (Age 6 & Under)		

SECTION: 1	JUNIOR CULINARY	(Ages 7 – 12)		
Entry Fee: \$1.00				
Class #		1st	2nd	3rd
1	Small Table Centerpiece	\$5.00	\$3.00	\$2.50
2	Chocolate Fudge	\$5.00	\$3.00	\$2.00
3	Best Decorated Cake	\$7.00	\$5.00	\$3.00
4	Party Favors	\$4.00	\$3.50	\$3.00
5	Strawberry Jam	\$4.00	\$3.50	\$3.00
6	Pumpkin Bread	\$4.00	\$3.50	\$3.00
7	Quick Coffee Cake	\$4.00	\$3.50	\$3.00
8	Jam Filled Muffins <i>*Use Recipe Provided</i>	\$4.00	\$3.50	\$3.00
9	Devils Food Cupcakes	\$4.00	\$3.50	\$3.00
10	Yellow Cupcakes	\$4.00	\$3.50	\$3.00
11	Brownies – No icing	\$4.00	\$3.50	\$3.00
12	Snickerdoodles <i>*Use Recipe Provided</i>	\$4.00	\$3.50	\$3.00
13	Oatmeal Cookies	\$4.00	\$3.50	\$3.00

SECTION: 2		JUNIOR CULINARY (Ages 13 – 19)		
Entry Fee: \$1.00				
Class #		1 st	2 nd	3 rd
14	Small Table Centerpiece me	\$5.00	\$3.00	\$2.50
15	Chocolate Fudge	\$5.00	\$3.00	\$2.00
16	Best Decorated Cake	\$7.00	\$5.00	\$3.00
17	Party Favors	\$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	Sugar Cookies <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	Peanut Cookies <i>*Use Recipe Provided</i>	\$4.00	\$3.50	\$3.00
27	Oatmeal Cookies	\$4.00	\$3.50	\$3.00

SECTION: 3		4-H & GIRL SCOUT TROOP EXHIBIT		
Entry Fee: \$1.00				
Class #		1 st	2 nd	3 rd
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	Peanut Cookies <i>*Use Recipe Provided</i>	\$3.00	\$2.50	\$2.00

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

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

SNICKERDOODLES:

1 cup Shortening (part Butter or Margarine)
 1-½ cups Sugar
 2 Eggs
 2- ¾ cups Gold Medal Flour
 2 tsp. Cream of Tartar

1 tsp. Baking Soda
 ¼ 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.

SUGAR COOKIES:

<i>1 cup Butter, Margarine or Light Margarine, softened</i>	<i>5 cups All-Purpose Flour</i>
<i>2-1/4 cups Sugar, divided</i>	<i>1 tsp. Baking Soda</i>
<i>1/2 cup packed Brown Sugar</i>	<i>1/2 tsp. Baking Powder</i>
<i>2 Eggs</i>	<i>1-1/2 tsp. Ground Cardamom, divided</i>
	<i>1/2 cup Milk</i>

In a large mixing bowl, cream butter and 2 cups of sugar. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda, baking powder and 1 tsp. cardamom; add to creamed mixture alternately with milk. In a small bowl, combine the remaining sugar and cardamom; dip rounded teaspoonfuls of dough into the sugar mixture. Place on greased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Cool on wire racks. Yield: about 6 dozen.

PEANUT COOKIES:

<i>1 cup Shortening</i>	<i>1 tsp. Baking Powder</i>
<i>1 cup Sugar</i>	<i>1 tsp. Baking Soda</i>
<i>1 cup packed Brown Sugar</i>	<i>1 tsp. Vanilla</i>
<i>2 Eggs</i>	<i>3 cups Quick-Cooking Oats</i>
<i>1 1/2 cups All-Purpose Flour</i>	<i>1 cup Salted Peanuts</i>

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.

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.