

SECTION D - CULINARY

Department 909

Chairman - Debra Payne & David Murphy

Due to Covid-19 protocol on-line entries are required
www.dutchessfair.com under Participate and Competitions

ITEMS ARE TO BE BROUGHT TO THE EXHIBIT BUILDING "E" ON SATURDAY, AUGUST 21st BETWEEN 10:00 A.M. AND 3:00 P.M. IF YOU HAVE 10 OR MORE ITEMS PLEASE ARRIVE BY 2PM.

Children—Ages through 4 • Intermediate—Ages 5 through 8 • Juniors—Ages 9 through 11 • Youth - Ages 12-17 ONE entry per class per exhibitor

Entry Fee: Children 11 & Under - No Entry Fee • Age 12 & Up - \$1.00 Per Class

Awards for Each Class

1st—\$10.00 2nd—\$5.00 3rd—\$3.00

RULES—Entries Close August 1st

1. All general rules apply. Please read carefully. AMATEURS ONLY.
2. Non-Awarded entries to be disposed of at the committee's discretion.
3. **No Mixes or Commercially Prepared Foods.** Recipe MUST BE FROM SCRATCH unless other wise noted.
4. Judges will not award premium where there is No Merit. Foods will be judged on appearance, final selection on quality and taste.
5. ALL ITEMS MUST INCLUDE COMPLETE RECIPE WHICH BECOMES THE PROPERTY OF THE DUTCHESS COUNTY FAIR. **No names on recipe.**
6. Canning jars can be any size. They must be sealed with two-piece vacuum caps. Canned goods must be dated with the date they were made (month & year). Date and name of product must be placed on jar. NOT lid. No canned item, except for special Family Gift in jar category. All canned items must be processed in a hot water bath. No decorative hats on canning jars.
7. No refrigerated, processed canned items **unless specified.**
8. Flavor vinegar can be presented in a decorative bottle.
9. Cupcakes and muffins must be standard size. NO oversized or mini muffins. Cupcakes and muffins must be baked in and presented in paper/aluminum liners. Please present 6 items foil covered cardboard for judging and display.
10. **FOR THIS YEAR ONLY - All baked items must be baked and presented in disposable pans (square, round or loaf.) Items entered without pans will be disqualified.**
11. All entries must be wrapped in plastic or ziplock bags. Decorated items need NOT be covered.
12. Pies MUST be baked and presented in disposable aluminum 6" - 9" pie pan. The bottom crust of all pies must be a pastry crust.
13. All cakes must be made in a disposable foil/aluminum 8" or 9" round pan and presented in that pan.
14. **NO POST BAKING TOPPINGS, except for decorated items and ethnic cake.**
15. All baked items must be presented whole; no cut baked goods will be allowed unless otherwise stated.
16. **CHILDREN, INTERMEDIATES, JUNIOR and YOUTH** cannot enter open categories. **NO EXCEPTIONS!** Chairman of the Department may not accept item(s) if this rule is not followed.
17. Cookies can be no larger than 3 inches in diameter. Except in Giant cookie class, please follow requirements listed.
18. Loaf pans not to exceed **9¹/₄x5¹/₄x3 in dimension.**
19. No baked item should require refrigeration.

CANNING ITEMS ONLY

Exhibitors may enter TWO different items per class. Recipes MUST be included. All canning items must be an approved canning recipe as well as canned in jars and sealed with two-piece vacuum caps.

Ages 18 and Over Only CANNING

Class No.

1. Jam, any berry, 1 jar, no strawberry or mixed strawberry
2. Jelly, any berry, 1 jar
3. Marmalade, 1 jar
4. Jam or jelly, non-pectin, 1 jar
5. Jam, any other (non-berry), 1 jar
6. Jelly, any other (non-berry), 1 jar
7. Jam, strawberry
8. Mixed fruit jelly
9. Mixed fruit jam
10. Cucumber pickles—sweet, 1 jar
11. Cucumber pickles—dill, 1 jar
12. Pickles, non-cucumber, any other, 1 jar
13. Chutney, 1 jar
14. Relish, 1 jar

15. Salsa

16. Flavor Vinegar, 1 jar

17. Any canned fruit (peaches, pears, apples, etc.)

18. Any canned vegetable (beets, green beans, carrots, corn etc.) not pickled

Ages 18 and Over Only BREADS

NO USE of bread machine can be used in preparation of or baking. **No bread may be larger than 8"x11"**

Class No.

17. White yeast bread
18. Yeast bread, cinnamon
19. Whole wheat, yeast bread
20. Herb yeast bread

Check List

Aluminum foil covered **cardboard only**

Recipe for entry day

Canned items dated with month and year on jar, name of product on jar, **NOT LID**

Ages 18 and Over Only CAKES, CUPCAKES AND QUICKBREADS

Class No.

25. Coffee Cake, baking powder, square or round pan (see rule #14)
26. Cake, carrot, 8" or 9" round, no topping, see rule #14
27. Cupcakes, not decorated, any flavor (ex: orange, lemon, vanilla, See rule #9)
28. Cupcakes, filled with any pudding type flavor (lemon, lime, etc.) **NO FROSTING** as filling) (See rule #9)
29. Ethnic Cake, (See rule #14 & #15)
30. Any gluten free cake, 1 round layer only 8 inch or 9 inch. (See rule #14)
31. Cranberry quick bread, 1 loaf (See rule #10)
32. Zucchini quick bread, 1 loaf (See rule #10)
33. Pumpkin quick bread, 1 loaf (See rule #10)

Ages 18 and Over Only

MUFFINS PLEASE FOLLOW RULE #9

Class No.

34. Any gluten free muffin, 6
35. Muffins, bran, 6
36. Muffins, corn, 6
37. Streusel topped muffin, 6, topping must be baked in.

Ages 18 and Over Only

COOKIES

40. Decorated cookie: 3 different, animal faces, decorations, **MUST BE EDIBLE** and not 3D. Cookies must be homemade

Ages 18 and Over Only

PIES, May be 6" to 9"

Must be presented in aluminum disposable pie plate

51. Apple pie, crumb topping, specify variety of apple used on recipe card
52. Pecan pie
53. Any single fruit pie - no apple
54. Multiple fruit pie (i.e. strawberry rhubarb, apple peach...ect.) **Ages**

CHILDREN Through Age 4

62. Marshmallow rabbit, flat against foil covered cardboard. **USE ONLY** regular and/or mini marshmallows, all items should be edible. No larger than 3"x4".
63. Cookies, 3 different Smiley faces All decorations must be edible Cookies may be store bought, no Larger then 3" X 3"
64. Trail mix, no larger than 8oz, clear glass jar

INTERMEDIATE Ages 5 through 8

65. Marshmallow boat flat against foil covered cardboard. **USE ONLY** regular and/or mini marshmallows, No larger that 3"x 4"
66. Trail Mix. clear glass jar
67. Three different shaped/decorated Clown faces, cookies may be store bought or homemade, **No rolled fondant.** decorations must be edible, no larger than 3x3 each (may be colored)

JUNIORS Ages 9 through 11

70. Cookies, 3 different kites, decorated, All decorations must be edible. Cookies **MUST** be HOME MADE cookies no larger than 3"x3" **no rolled fondant.**
71. Muffins, bananas 6, No additions (See rule 9)
72. Cupcake, 6, marbled (any type of marbling) See rule #9
73. Three different decorated Flags, made of Rice Crispy Treats, decorations must be edible and no larger than 3x3.

YOUTH

Ages 12 through 17 BREADS

**No post baking topping
No bread machine**

82. Yeast bread, other, 1 loaf
See rule #10

CAKES & QUICKBREADS

83. Quick Bread. 1 loaf
See rule # 10
84. Cupcakes, any flavor, 6
See rule #9

MUFFINS & BISCUITS

85. Muffins, any fruited flavor, 6, See rule #9

DECORATED COOKIES

89. Decorated Cookies, 3 Different animal footprints. All decorations must be edible, no larger than 3x3.

YOUTH CANNING Ages 12 through 17

FAMILY CATEGORY

93. Gift in a jar - no larger than a quart jar, must include recipe and can be anything from "soup to nuts", cake cookie, brownie etc. Judging will be on layered decorating and ease of making the recipe. Glass jar can have "decorated hat".
90. Any pickled food, 1 jar
91. Any soft spread, 1 jar
92. Any fruit, 1 jar



GIANT DECORATED COOKIE
Entry Fee \$1.00
Youth (ages 12-17)

Class No.

95. One large decorated cookie, Theme: "Old Barn"
Cookie and decorations must be homemade, edible and no larger than 8", **no rolled fondant** only; NO 3D (thickness of cookie should not exceed 1/2"

Adults (18 and over)

96. One large decorated cookie, Theme: "Hay Wagon".
Cookie must be homemade. All decorations must be edible. No 3D. No larger than 8". (**No rolled fondant.**) Thickness should not exceed 1/2".

SPECIAL FOR DUTCHESS COUNTY RESIDENTS

Ages 15 and over

Entry Fee \$1.00

1st—\$10.00 2nd—\$5.00 3rd—\$3.00

DUTCHESS COUNTY SPECIAL

Ages 15 and over

97. SPECIAL "OLD RECIPE" CATEGORY

This is the way many of the old recipes were written so this is just a challenge for all bakers!! Do the best you can and when you submit your item, please list any additions you made and when/where in the recipe.

Fruit Cobbler

Ingredients:

2 or 3 Big handfuls flour

Buttermilk

2 or 3 pinches of soda, baking powder and salt.

A generous handful of shortening

Directions:

Mix with flour, enough buttermilk to make a dough that can be rolled out. Grease a good sized cobbler pan. (this can be round or square, disposable, and please present in the pan.) Divide dough; roll out enough to line the pan or just line the sides of the pan Fill with any kind of fruit you like. Sweeten and flavor to taste. Roll out another piece of dough to cover top; cut holes in it for steam to escape. If using apples, use a good amount of butter and sprinkle with butter and sugar on top. Bake at 375° or 400° until done.

(yes, this is how it was written so have some fun!!)

See next two pages for King Arthur Baking Contest

KING ARTHUR BAKING CONTEST



**** Exhibitor must bring the empty bag of King Arthur Flour or submit a UPC label from the flour bag when he/she g when he/she submits the entry.****

BAKING CONTEST PRIZES FROM KING AUTHOR
Gift Certificates to the Baker's Catalogue/kingauthorflour.com

Adult Category
1st Place - \$75 gift certificate
2nd Place - \$50 gift certificate
3rd Place - \$25 gift certificate

Junior/Youth Category
1st Place - \$40 gift certificate
2nd Place - \$25 gift certificate
3rd Place - King Arthur Tote Bag



Class 98. Youth Age 12-17

Breakfast Crunch Bars

Yield: 35 bars - Baking temperature: 350°F Baking time: 20 to 24 minutes

CRUST

2¾ cups (11¾ ounces) unbleached all-purpose flour
1¼ cups (10 ounces) brown sugar
1 teaspoon salt
¾ cup (1½ sticks, 6 ounces) unsalted butter
½ cup (4¾ ounces) chunky peanut butter
1 large egg

CHOCOLATE CRUNCH

1 cup (6 ounces) chocolate chips
½ cup (4¾ ounces) chunky peanut butter
1 cup (2 to 3 ounces) Rice Krispies or cornflakes, slightly crushed

BUTTER SCOTCH CRUNCH

1 cup (6 ounces) butterscotch chips
½ cup (4¾ ounces) chunky peanut butter
1 cup (1½ ounces) Rice Krispies or cornflakes, slightly crushed

Directions

*Preheat the oven to 350°F.

*To make the crust: In a medium-sized mixing bowl, mix the flour, sugar, and salt. Using a pastry blender, your fingers, or a mixer, cut or rub in the butter and peanut butter until everything is evenly crumbly. Add the egg and mix well. Press the dough into two 8" or 9" disposable pans.

*Bake the crust for 20 to 24 minutes, until it has browned and looks set; a print will remain when you press your fingertip in the center. Remove the crust from the oven.

*To make the crunch toppings: Over low heat, in a double boiler or in the microwave, melt the chocolate chips and peanut butter, stirring until smooth. Gently stir in the cereal. Repeat the procedure with the butterscotch chips, peanut butter, and cereal.

*Spread half the warm crust with the chocolate crunch, half with the butterscotch crunch. Be sure to press the topping down firmly, and do so while the bottom crust is still warm, so everything sticks together well. Let the bars cool and harden for several hours before cutting them into squares. Please present one 8" or 9" pan of bar cookies, cut or uncut. See rule #10.

KING ARTHUR BAKING CONTEST



Adults 18 +

Class No. 99 ALL-STAR RAISIN MUFFINS

This all-purpose, basic muffin does very well with any number of garnishes. The batter will keep, once mixed, for up to a week in the refrigerator. It's nice to wake up, turn on the oven, make your morning coffee, scoop two muffins, pop them in to bake, and by the time you've fetched the paper and let the dog back in, you are ready to settle down for a wonderful, warm, fresh-baked treat.
16 muffins.

Ingredients:

3½ cups (14¾ ounces) unbleached all purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
8 tablespoons (1 stick, 4 ounces) butter
1 cup (7 ounces) sugar
3 large eggs
2 teaspoons vanilla extract
1 cup (8 ounces) sour cream
** 2 cups raisins, 1/3 cup, orange juice, water, rum
or bourbon

Directions

Preheat the oven to 400°F and line 16 muffin cups with paper or aluminum. In a medium-sized bowl, whisk together flour, baking powder, baking soda, and salt, then set aside. In a large mixing bowl, cream the butter and sugar together with a handheld or stand mixer until light and fluffy and almost white in color. Scrape down the bowl to make sure all the butter is incorporated, then add the eggs, one at a time, beating well after each addition. Add the vanilla and sour cream and mix until incorporated. Add the dry ingredients and mix on low speed just until the batter is smooth.

** Soak 2 cups raisins in 1/3 cup orange juice, water, rum or bourbon (list what you used) and fold into batter.

Scoop muffin batter into greased tin, filling ¾ full. Bake 18 to 24 minutes, until a cake tester inserted in the center comes out clean. Remove from the oven, cool in the pan for 5 minutes, then remove the muffins from the pan to finish cooling on a rack. (Muffins left in the pan to cool will become tough from steaming.) Place 6 muffins on foiled covered cardboard for entry.

