

CULINARY

Chairman - Debra Payne & David Murray

**You must register your entries online by August 1st.
Entries are to be brought to Building E on Entry day.
Entry day for Culinary is August 20th between 10am-3pm**

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 otherwise 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. All canned items must be processed in a hot water bath, except for flavored vinegar and special family gift in jar category. No decorative hats on canning jars unless listed.
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 on 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 (Up to 4 years old), INTERMEDIATES (Age 5-8) JUNIOR (Age 9-11) and YOUTH (Ages 12-17)** 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 **9½x5½x3 in dimension.**
19. No baked item should require refrigeration.

Entry Fees: Children 11 and under no entry fee. Age 12 and up \$1.00. Awards for Each Class
1st \$10.00 2nd \$5.00 3rd \$3.00
Check List

Aluminum foil covered cardboard only, Recipe for entry day

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. Dated with month and year on jar, name of product on jar, not lid.

Ages 18 and Over Only

Class No. CANNING

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, 1 jar
8. Mixed fruit jelly, 1 jar
9. Mixed fruit jam, 1 jar
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, 1 jar
16. Flavored vinegar, 1 jar

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"x 11"**

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

Ages 18 and Over Only

CAKES, CUPCAKES AND QUICKBREADS

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

Ages 18 and Over Only MUFFINS

PLEASE FOLLOW RULE #9

31. Any gluten free muffin, 6
32. Muffins, bran, 6
33. Muffins, blueberry, 6
34. Streusel-topped muffin, 6, topping must be baked in
35. Herb biscuit, 6
36. Scones, 6, plain or fruited

Ages 18 and Over Only COOKIES

37. Decorated cookie: 3 different, farm tools (ex. shovel, pitch fork, rake, etc. Decorations, MUST BE EDIBLE and not 3D. Cookies must be homemade.
38. Ethnic cookie, 6, see rule #14
39. Molasses cookie, 6
40. Oatmeal raisin cookie, 6
41. Any Gluten free cookie, 6 (no macaroons)
42. Any bar cookie, 6 (no brownie or chocolate chip)
43. Brownies, 6

Ages 18 and Over Only PIES, May be 6" to 9" Must be presented in aluminum disposable pie plate

44. Apple pie, crumb topping, specify variety of apple used on recipe card
45. Pecan pie
46. Any single fruit pie - no apple
47. Multiple fruit pie (i.e. strawberry rhubarb, apple peach...ect.)

Age 18 and Over Only CANDY

48. Fudge, peanut butter, NO additional nuts, 6 pieces
49. Fudge, chocolate, 6 pieces
50. Fudge, penuche, 6 pieces
51. Fudge, mint, 6 pieces
52. Fudge, any other, 6 pieces

53. Nut dusters, 6 pieces

CHILDREN Through Age 4

54. Marshmallow sheep, flat against foil covered cardboard. USE ONLY regular and/or mini marshmallows, all items should be edible. No larger than 3"x3".
55. Decorated cookies, 3 different fruits (one each - apple, cherry, and pear) All decorations must be edible Cookies may be store bought, no larger than 3" X 3"
56. Trail mix, no larger than 8oz, clear glass jar

INTERMEDIATE -Ages 5 through 8

57. Marshmallow pig flat against foil covered cardboard. USE ONLY regular and/or mini marshmallows, No larger than 3"x 3"
58. Decorated cookies, 3 different peppers. All decorations must be edible. Cookie may be store bought. No rolled fondant, no larger than 3" X 3"
59. Trail Mix, no larger than 8 oz., clear glass jar
60. Any no bake cookie, 6, no larger than 3" X 3"

JUNIORS -Ages 9 through 11

61. Cookies, 3 different paw prints, (one each: pig, horse, chicken. All decorations must be edible. Cookies MUST be HOMEMADE cookies no larger than 3"x3" **no rolled fondant.**
62. Muffins, banana 6, No additions, see rule 9.
63. Cupcake, chocolate, 6. See rule #9
64. Cookies, peanut butter, 6
65. Any drop cookie, 6 (no chocolate chip)

YOUTH -Ages 12 through 17

66. Yeast bread, other, 1 loaf See rule #10, no bread machine,
67. Quick Bread, pumpkin, 1 loaf, see rule #10
68. Cupcakes, lemon, 6, see rule #9
69. Muffins, corn, 6, see rule #9.
70. Bar Cookies, no chocolate or chocolate chip, 6, see rule #9
71. Decorated cookie, 3 different farm animals, cookies MUST BE homemade. No rolled fondant. Decorations must be edible. No larger than 3" x 3"
72. Any pickled food, 1 jar
73. Any soft spread, 1 jar
74. Any fruit, 1 jar

FAMILY CATEGORY

75. Gift in a jar, no larger than 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."

GAINT DECORATED COOKIE Youth (ages12-17)

76. One large decorated cookie, Theme: "Farm Scene." Cookie and decorations must be homemade, edible. No larger than 8", no rolled fondant. NO 3D (thickness of cookie should not exceed 1/2")

Adults (18 and over)

77. One large decorated cookie, Theme "Farm Scene". Cookie must be edible and homemade. No 3D, and not larger than 8". (**No rolled fondant**). Thickness should not exceed 1/2'.

SPECIAL FOR DUTCHESS COUNTY RESIDENTS Age 15 and over

78. Pecan Tarts
Ingredients:
1-3oz. pkg. cream cheese, softened
1 stick of margarine or butter, softened
1 C. flour
Dash of salt
Blend together cream cheese, margarine, flour and salt. Shape into 24 balls; press each ball into 1 3/4 inches. muffin tins (press dough in bottom and sides with fingers, do not leave any holes).
Filling:
2 eggs, beaten
1 C. brown sugar
2 Tbsp. butter, melted
1 tsp. vanilla
Dash of salt
1 C. pecans, chopped
Combine eggs, brown sugar, margarine, vanilla, and salt. Mix well (do not beat with beater, or tops will be crusty instead of a nutty one). Divide pecans evenly in pastry shells. Pour filling in shells, filling 2/3 full. Bake at 350 degrees for 20-25 minutes. Cool slightly before removing from pans. Cool on wire rack. Makes 24. Enter 6 on foil covered cardboard.

KING ARTHUR BAKING CONTEST

Class 79 & 80

**** Exhibitor must bring the empty bag of King Arthur Flour or submit a UPC label from the flour bag entry is submitted the entry.**

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

Junior/Youth Category

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

Adult Category

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



Youth 12-17

Class 79. S'more Granola Bars

6 Tbsp. unsalted butter
¼ c. firmly packed light brown sugar
6 Tbsp. maple syrup or dark corn syrup
2 ½ c. rolled oats
½ c. all-purpose King Arthur flour
½ tsp. salt
1 c. graham cracker crumbs
1 c. semisweet chocolate chips
1 ¼ c. mini marshmallows

In a medium saucepan over medium heat, melt and stir together the butter, sugar and syrup, cooking until the sugar has dissolved. Stir in oats, flour, salt, and graham cracker crumbs.

Press slightly more than half of the mixture into a lightly greased 9 X 9 inch pan. Let cool completely. Preheat the oven to 350°.

Sprinkle the chocolate chips evenly over the top, then the marshmallows. Top with remaining crust mixture. Bake the bars for 15-20 minutes. Remove from the oven and let them rest for 20 minutes, then cut into 15 - 2 ¼" squares while still slightly warm.

Place 6 squares on foil covered cardboard for entry.

Adult 18 and over

Class 80. Apple Fritter Cake

Filling and topping

½ c. light brown sugar, packed
1 ½ tsp. cinnamon
1 ½ tsp. King Arthur All-purpose flour
3 large apples, diced, about 3 ½ cups - **please list apples used!**

Cake

2 ¼ c. King Arthur All-purpose flour
2 ½ tsp. baking powder
¾ c. granulated sugar
1 tsp. salt
¼ tsp. nutmeg
12 Tbsp. unsalted butter, room temperature
3 large eggs, room temperature
2 tsp. vanilla extract
¾ c. milk, room temperature

Preheat oven to 350° F. Grease 8" or 9" square disposable pan or line with parchment paper.

Filling: In medium bowl, whisk together brown sugar, flour and cinnamon. Add diced apples and stir to coat; set aside.

Cake: In a large bowl combine the dry ingredients. Add the butter and mix until the mixture is sandy looking. Beat in the eggs one at a time, scraping the bowl between additions as needed. With mixer running at low speed, add the vanilla and milk. Once the milk is absorbed, scrape the bowl and mix at medium high speed for 1 minute. Spread half the batter in the prepared pan. Spoon half the apple mixture over the batter and press in lightly. Spread the remaining batter over the apples and spoon the remaining apples on top.

Bake the cake for 60-65 minutes. The cake is done when a paring knife inserted in the center comes out clean. Remove from oven and cool for 30 minutes. Enter the complete cake, in the pan.