

CULINARY

Chairmen - Debra Payne & David Murray

You must register your entires online by August 1st.
Entries are to be brought to Building E on Entry Day.
Entry day for Culinary is August 19th 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 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 recipes.**
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. Flavored 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. **All baked items must be baked and presented in disposable (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 classes.**
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 (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 9 1/4 x 5 1/4 x 3 inches in dimension.
19. No baked item should require refrigeration.

Entry Fees: Children 11 and under, no entry fee

Age 12 and up entry fee \$1.00

Awards for Each Class 1st \$10.00 2nd \$5.00 3rd \$3.00

Check List: Aluminum foil covered cardboard only, Recipe must be submitted on 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 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, 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
Any gluten free cake, 1 round layer only 8" or 9".
(See rule #14)
24. Ethnic Cake, (See rule #14 & #15)
25. Cupcakes, not decorated, any flavor (ex: orange, lemon, vanilla, See rule #9)
26. Cupcakes, filled with any pudding type flavor (lemon, lime, etc.)
NO FROSTING as filling) (See rule #9)
27. Pumpkin quick bread, 1 loaf (See rule #10)
28. Zucchini quick bread, 1 loaf (See rule #10)
29. 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, cranberry, 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 animals (ex. sheep, cow, chicken, 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...etc.)

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 clusters, 6 pieces

CHILDREN Through Age 4

54. Pretzel Birdhouse, flat against foil covered cardboard, all items should be edible. No larger than 3"x3".
55. Decorated cookies, 3 different vegetables one each - pepper, carrot, and bean. 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. Pretzel wheelbarrow, flat against foil covered cardboard. No larger than 3"x 3"
58. Decorated cookies, 3 different fruits(cherry/cherries, pear, grape bunch. 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 squashes, (ex. acorn, winter, spaghetti, butternut, etc.) 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 scarecrows, 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 (age 12-17)

76. One large decorated cookie, theme: "Hay wagon with bales of hay". All decorations must be edible, cookie must be homemade. No larger than 8", thickness of cookie should not exceed 1/2". No rolled fondant. NO 3D.

Adults (18 and over)

77. One large decorated cookie, theme: "Field of Sunflowers." All decorations must be edible and homemade, cookie must be homemade, no larger than 8", thickness should not exceed 1/2". No rolled fondant, NO 3D.

FUN CHALLENGE

Age 15 and over

78. Bill Cookies

Bill Cookies, and rightly they are named,
If they are gone in a jiffy no one can be blamed,
Take one cup of sugar, a half a cup of lard;
Cream these together, add two eggs and beat hard,
One scant teaspoon of soda, now put in cup,
Add a mite of hot water, and now 'twill foam up;
Sift three cups of flour and place in a bowl,
Mix smoothly and swiftly, and then neatly roll;
If the dough is too soft, a little flour add,
I'll assure better cookies your husband/spouse ne'er had.
[yes, this is an actual recipe (recipe book 1905), exactly as written and you have to figure out what to do with the rest of it, i.e. cutting out, baking temperature, how long to bake!]
HAVE SOME FUN and good luck.

Dutches County Special - Age 15 and over

Class No. 79 County Fair Caramel Apple

Bars

Crust:

- 1 c. brown sugar
- ¾ c. unsalted butter
- 1 tsp. apple pie spice
- ¾ tsp. salt
- ½ tsp. baking soda
- 2 c. King Arthur unbleached all-purpose flour
- 2 c. rolled oats

Filling:

- 4 large apples, peeled and sliced or chopped (list apple type) ½ tsp. salt
- ½ tsp. apple pie spice

Topping:

- 10-12 oz. soft caramel candies (about 2 cups)
- 3 Tbsp. milk (regular or low fat, NOT NONFAT)

Preheat oven to 400°. Lightly grease a 9" X 13" pan or line with aluminum foil or parchment paper. To make sure bars don't stick, grease the aluminum foil, if using.

Crust: In a medium-sized bowl, beat together the crust ingredients except the flour and oats. Stir in flour and oats; the mixture will be crumbly. Set aside 1 cup of the crumbs. Press remaining crumbs into the prepared pan.

Filling: Toss the apples in a bowl with the salt and cinnamon. Spread them over the crust, pressing them in lightly.

Topping: In a microwave-safe bowl or in a saucepan, melt the caramel with the milk. Drizzle the topping over the apples and sprinkle with the reserved crumbs.

Bake for 35 to 40 minutes, until the caramel is bubbling and the apples are tender. (check tenderness by poking with a fork, if it goes in easily, it's done.) Remove from the oven and cool to lukewarm. Run a knife around the edge of the pan, cut into bars, place 6 on foil covered cardboard for entry (rest of the bars onto a plate for your own tasting!). Allow the cut bars to rest until the caramel firms up before covering (or serving).

**KING ARTHUR BAKING
CONTEST Class 80 & 81**

**** Exhibitor must bring the empty bag of King Arthur Flour**

**BAKING CONTEST PRIZES FROM KING ARTHUR
Gift Certificates to the Baker's Catalogue/
kingarthourflour.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



Class 80. Harvest Pumpkin Bars - Youth 12-17

Ingredients:

- 1/3 c. vegetable oil
- 2 large eggs
- 1 c. sugar
- 1 c. pumpkin puree (canned pumpkin)
- 1 tsp. pumpkin spice
- 1 tsp. salt
- 1 tsp. baking powder
- 1 ¼ c. King Arthur unbleached all-purpose flour

Preheat oven to 350°. Lightly grease a 9" X 9" or 7" X 11" pan.

In a medium-sized mixing bowl, cream together the oil, eggs, sugar, pumpkin, spices, salt, and baking powder. Add the flour, stirring just until smooth. Spread the batter in the prepared pan.

Bake the bars for 30 minutes, or until they are golden brown and a cake tester (or toothpick) inserted into the center comes out clean. Remove from the oven and cool completely on a rack.

Place 6 squares of the bars on foil covered cardboard for entry, with bag or UPC code from King Arthur flour.

Class 81. Summer Berry Crumble Bars - Adult 18 and

over Crust and Topping:

2 c. King Arthur unbleached all-purpose flour
1 c. brown sugar
1 ½ c. rolled oats
1 tsp. salt
1 tsp. baking powder
½ tsp. baking soda
½ tsp. cinnamon
1 c. unsalted butter, cut into parts

Filling:

3 c. fresh or frozen blueberries or raspberries (please list which)
¼-c. light brown sugar
3 Tbsp. (1 ½ oz.) lemon juice
1 Tbsp. lemon zest
2 Tbsp. butter, melted
½ tsp. cinnamon
3 Tbsp. unbleached all-purpose flour

Preheat oven to 350'. Lightly grease a 9" X 13" pan, or line with aluminum or parchment paper. For crust and topping: In a large bowl, whisk together the flour, brown sugar, oats, salt, baking powder, baking soda, and cinnamon. Using a mixer, pastry blender or your fingers, cut in the butter until the mixture is crumbly. Transfer 2 cups of the crumbs to a bowl and set aside. Pat the remaining crumbs into the pan. Bake the crust for 15 minutes and remove it from the oven. For the filling: While the crust is baking, in a large bowl, mix the berries with the remaining filling ingredients. Distribute the filling over the baked crust.

Sprinkle the reserved crust mixture on top of the filling and return the bars to the oven. Bake for 40-45 minutes, until the filling is bubbly and crumbs have browned. Remove the bars from the oven.

Cut into squares and place 6 on foil covered cardboard for entry, **making sure to list what type of berry and whether frozen or fresh.**