

CULINARY

Chairmen - 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 17th 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 a 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 month and year they were made but MUST be within 1 year of the date of the present fair. Date and name of the product must be placed on the jar. NOT lid. All canned items must be processed in a hot water bath, except for flavored vinegar and special family gift in a jar category. No decorative hats on canning jars unless listed.
7. Flavored vinegar can be presented in a decorative bottle.
8. 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.
9. **All baked items must be baked and presented in disposable (square, round or loaf.) Items entered without pans will be disqualified unless specifically listed otherwise (i.e. Irish Soda Bread and Sourdough Bread).**
10. All entries must be wrapped in plastic or ziplock bags. Decorated items need NOT be covered.
11. Pies MUST be baked and presented in a disposable aluminum 6" - 9" pie pan. The bottom crust of all pies must be a pastry crust.
12. All cakes must be made in a disposable foil/aluminum 8" or 9" round pan or square and presented in that pan.
13. **NO POST BAKING TOPPINGS, except for decorative items and ethnic cake classes.**
14. All baked items must be presented whole; no cut baked goods will be allowed unless otherwise stated.
15. **Children (up to 4 years old), Intermediates(Age 5-8), Junior(Age 9-11) and Youth(12-17)** cannot enter open categories. **NO EXCEPTIONS!** The Chairman of the Department may not accept item(s) if this rule is not followed.
16. Cookies can be no larger than 3 inches in diameter. Except in the Giant cookie class, please follow the requirements listed.
17. Loaf pans not to exceed 9 1/4 x 5 1/4 x 3 inches in dimension.
18. 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, 2nd \$5, 3rd \$3

Theme: Dutchess Fair Rocks

Check List: Aluminum foil covered cardboard only, Recipe must be submitted on entry day.

RULES 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. Canned goods must be dated with the month and year they were made but MUST be within 1 year of the date of the present fair. 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 - 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 may be free form.
22. Sourdough Bread may be free form.

Ages 18 and Over Only

CAKES, CUPCAKES AND QUICK BREADS

Please see rules #8, #9, #12, and #13

23. Coffee Cake, baking powder, square or round pan
24. Cake, carrot, 8" or 9" round, no topping
25. Any gluten free cake, 1 round layer only 8" or 9"
26. International/Ethnic Cake
27. Cupcakes, not decorated, any flavor (ex: orange, lemon, vanilla,
28. Pumpkin quick bread, 1 loaf
29. Zucchini quick bread, 1 loaf
30. Banana bread, 1 loaf

Ages 18 and Over Only

MUFFINS - PLEASE SEE RULE #8

32. Any gluten free muffin, 6
33. Muffins, any non-berry, 6
34. Muffins, cranberry, 6
35. Streusel-topped muffin, 6, topping must be baked in
36. Herb biscuit, 6
37. Scones, 6, plain or fruited
38. Biscotti, any flavor, 6

Ages 18 and Over Only

COOKIES

39. Decorated cookie: 3 different, musical notes, Decorations, **MUST BE EDIBLE** and not 3D. Cookies must be homemade.
40. Ethnic cookie, 6, see rule #13
41. Molasses cookie, 6
42. Sugar cookie, 6
43. Gingerbread cookie, rolled and cut, 6
44. Any Gluten free cookie, 6 (no macaroons)
45. Any bar cookie, 6 (no brownie or chocolate chip)
46. Brownies, 6

Ages 18 and Over

Only PIES, May be 6" to 9"

Must be presented in aluminum disposable pie plate

47. Apple pie, crumb topping, specify variety of apple used on a recipe card.
48. Pecan pie
49. Any single fruit pie - no apple
50. Multiple fruit pie (i.e. strawberry rhubarb, apple, peach)

Age 18 and Over only

CANDY

51. Fudge, peanut butter, NO additional nuts, 6 pieces
52. Fudge, chocolate, 6 pieces
53. Fudge, penuche, 6 pieces
54. Fudge, mint, 6 pieces
55. Fudge, any other, 6 pieces
56. Nut clusters, 6 pieces

CHILDREN Through Age 4

57. Marshmallow Drum, flat against foil covered cardboard, all items should be edible. No larger than 3"x 3".
58. Decorated cookies, 3 different gemstones (sapphire, ruby, emerald, etc.) All decorations must be edible, Cookies may be store bought, no Larger than 3" x 3"
59. Trail mix, no larger than 8oz, clear glass jar

INTERMEDIATE Ages 5-8

60. Mini - marshmallow, Climbing rock wall, can lay flat against foil covered cardboard. No larger than 3"x 3"
61. Decorated cookies, 3 different drums instruments. All decorations must be edible. Cookies may be store bought. No rolled fondant, no larger than 3" x 3"
62. Trail Mix, no larger than 8 oz., clear glass jar
63. Any no bake cookie, 6, no larger than 3" x 3"

JUNIORS Ages 9 through 11

64. Cookies, 3 different string instruments - All decorations must be edible. Cookies **MUST** be **HOMEMADE** cookies no larger than 3"x 3" **no rolled fondant**.
65. Muffins, corn 6, No additions, see rule #8.
66. Cupcake, yellow, 6 see rule #8
67. Cookies, peanut butter, 6
68. Any drop cookie, 6 (no chocolate chip)

YOUTH Ages 12 through 17

69. Yeast bread, other, 1 loaf, see rule #10, no bread machine,
70. Quick Bread, pound cake, 1 loaf, see rule #10
71. Cupcakes, spice, 6, see rule #8
72. Muffins, banana, 6, see rule #8
73. Bar Cookies, no chocolate or chocolate chip, 6
74. Decorated cookie, 3 different percussion instruments, cookies **MUST BE** homemade. No rolled fondant. Decorations must be edible. No larger than 3" x 3"
75. Oatmeal cookies, with or without fruit, 6

FAMILY CATEGORY

78. 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."

GIANT DECORATED

COOKIE Youth (age 12-17)

79. One large decorated cookie, Record Album Cover. All decorations must be edible, cookies must be homemade. No larger than 8", the thickness of the cookie should not exceed 1/2". No rolled fondant. NO 3D.

Adults (18 and over)

80. One large decorated cookie, part of a musical score. All decorations must be edible and homemade, cookies must be homemade, no larger than 8", thickness should not exceed 1/2". No rolled fondant, NO 3D.

FUN CHALLENGE - Age 15 and over

81. Shrewsbury Cakes - A Shrewsbury cake or Shrewsbury biscuit is a classic English dessert, named after Shrewsbury, the county town of Shropshire.

Ingredients: 6 oz. flour, 4 oz. sugar, 4 oz. butter, a few caraway seeds and an egg.

Method: Beat butter to cream, Beat egg and add it with flour, add seeds. Let it stand for a short time to get cold. Roll out on a floured board. Cut into biscuits and place on a greased tin. Bake for a few minutes. Good Luck!

Class No. 82

Dutchess County Special - Corn Bread - Ages 15 and over

1 c. sugar
3 tsp. salt
2 c. flour
2/3 c. yellow corn meal

2 Tbsp. baking powder
3 eggs
1 ¼ c. milk
½ c. oil

Mix all dry ingredients together. In a separate bowl, mix eggs, milk and oil together. Add to dry ingredients and mix until well blended, do not overmix. Lightly grease two 8" square disposable pans. Divide batter equally into the two pans and tap gently on the counter to even the batter out. Preheat the oven to 350°F. Bake for 20-25 minutes until golden brown. Enter one pan for judging.

KING ARTHUR BAKING CONTEST

Class 83 & 84

**** Exhibitor must bring the empty bag of King Arthur Flour**
BAKING CONTEST PRIZES FROM KING ARTHUR
Gift Certificates to the Baker's Catalog
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



Class No. 83

King Arthur Youth Category Chocolate Crinkle Cookies

5 ½ Tbsp. unsalted butter
1 c. sugar
1 tsp. vanilla extract
½ tsp. baking soda
½ tsp. salt
1 large egg
1/3 c. brewed coffee, cooled
1 ¾ c. whole wheat flour
1/3 c. Dutch process cocoa
2 c. semi-sweet chocolate chips
2/3 c. confectioner's sugar (for coating)
Cream butter, sugar, vanilla, baking soda and salt in a medium bowl until smooth.
Beat in egg and coffee, scraping the bowl, then stir in the flour, cocoa and chocolate chips. Refrigerate the dough, covered, overnight.
Remove from the refrigerator. Preheat the oven to 400°F. Lightly grease 2 baking sheets or line with parchment paper. Place the confectioner's sugar in a large plastic bag.
Drop the dough by tablespoonful sized balls into the sugar in the bag, about 6 pieces at a time. Twist the bag closed, trapping air inside., and gently shake, coating the balls with sugar. Place them on the prepared sheets. Repeat with the remaining dough. Gently press balls on the baking sheet just enough to flatten the bottom to prevent rolling.
Bake the cookies, reversing the pans midway through (top to bottom, bottom to top) until they are set around the edges but still soft in the middle, 11 minutes. Remove the cookies from the oven and let them cool completely on the pan, loosening (but not lifting) them after about 10 minutes. Place 6 cookies on foil covered cardboard for entering.

Class No. 84

King Arthur Adult Category Peach Oatmeal Bread

2 c. peeled, sliced peaches (thawed if frozen; drained if canned)
2 c. whole wheat flour or white wheat flour
¾ c. bread flour
½ c. granulated sugar
½ c. packed light brown sugar
1 Tbsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
1 c. old-fashioned rolled oats
2 large eggs
1 c. milk
¼ c. vegetable oil
¼ tsp. vanilla extract
Preheat the oven to 350° F. Grease a 9 X 5-inch disposable loaf pan. Cut the peaches into small (1/4") pieces; place in a strainer to drain. Stir together the flours, sugars, baking powder, baking soda, salt and spices in a large mixing bowl. Add the oats and peaches; stir to coat the peaches. Beat together the eggs, milk, oil and vanilla extract in a small bowl or large mixing cup. Add to the flour mixture, stirring just until evenly moistened.
Pour batter into the prepared pan. Bake for 1 hour. Test the loaf for doneness; if a toothpick inserted in the center doesn't come out clean, cover the top of the bread with foil and bake for 10 minutes. Remove from the oven and cool in the pan for 15 minutes.