



Department K Culinary

Superintendent:

Dorothy Rowland, AdHoc

Entry Fee: 10% of 1st place premium

Entries close Monday, July 8, 6pm.

Entries made in the wrong class will be disqualified.

Entries may be brought in on Sunday, July 14, between the hours of 1pm and 4pm or on Monday, July 15, between the hours of 9am and 12 noon. No exhibits will be accepted after 12 noon, July 15. Judging begins at 1pm on Monday, July 15.

Exhibits may be removed on Monday, July 22, between the hours of 11am and 6pm.

All entries except Section 7 must be on a sturdy white foam plate and be covered with clear plastic wrap.

All entries must be accompanied by the recipe clearly printed or typed on a 3x5 card only. All recipes become the property of the Saratoga County Agricultural Society. The recipe must be present at the time of judging.

Notice: Cakes, Pies and Breads – a representative sample will be retained for display after the judging, and the remainder may be picked up by the exhibitor between 6pm and 8pm **only** on judging day, July 15. This does not apply to Decorated Cakes which must remain for the entire Fair.

One prize will be awarded when there is no competition, either 1st or 2nd, as the judges may determine and if, in their opinion, there is merit for an award.

Section 1: Quick Breads

Prize Money: 1st \$3 2nd \$2

Standards: Whole loaf must be entered.

Shape: Symmetrical, slightly rounded top; loaf bread may have a slight crack on top.

Crumb: Biscuit flaky, fine grained. All other slightly coarse, uniform grain. All moist and tender.

- 1 Biscuits (5)
- 2 Coffee cake
- 3 Banana bread
- 4 Blueberry muffins (5)
- 5 Nut bread
- 6 Bran muffins (5)
- 7 Others not listed

Section 2: Yeast Breads

Prize Money: 1st \$3 2nd \$2

Standards: Whole loaf must be entered.

Shape: Symmetrical, no cracks or bumps. Rounded top. Golden brown crust.

Crumb: Texture uniform, tender, moist; no dark streaks or doughy spots. Loaf feels light for its size.

Flavor: Sweet, nutty; no yeast or sour taste.

Hand made

- 11 White bread
- 12 Whole wheat bread
- 12 Raisin bread
- 14 Yeast bread not listed

Machine made

- 15 White bread
- 16 Whole wheat bread
- 17 Raisin bread
- 18 Yeast bread not listed

Section 4: Apple Pie (open class)

Prize Money: 1st \$8 2nd \$5

Standards:

Size: 6 in or larger

Color: Even, light crust

Texture of crust: Tender, flaky on cutting

Flavor of crust: No decided taste of shortening or salt

Flavor of filling: Well blended

Consistency of filling: Fruit moist, but not syrupy. Fruit thoroughly cooked.

Section 5: Cakes

Prize Money: 1st \$5 2nd \$3

Standards: No commercial cake mixes may be used. Cakes may be frosted. Do not frost sides of cakes.

Size: Medium, if layers, should be uniform.

Shape: Level or slightly rounded.

Color: Cake made with fat – golden brown. Sponge cakes – light brown

Flavor: No decided taste of shortening, eggs or flavoring

Crust: Cakes made with fat – light and tender, smooth. Sponge cakes – rough and slightly sugary

Texture: Cakes made with fat – light, tender, easily broken; fine and uniform grain. Sponge cakes – light, tender and velvety, no signs of doughiness; fine grain

Moisture: Slightly moist but not elastic when pressed with finger

- 21 White cake
- 22 Yellow cake
- 23 Chocolate cake
- 24 Spice cake
- 25 Applesauce cake
- 26 Pound cake
- 27 Carrot cake
- 28 Bundt cake
- 29 Chiffon cake
- 30 Other

Section 6: Decorated Cakes

No professionals!

Prize Money: 1st \$8 2nd \$5

Standards: Judged on decoration only. Styrofoam base may be used.

- 41 Fair theme
- 42 Special holiday
- 43 Birthday
- 44 Decorated by an exhibitor 15 yrs of age or under

Section 7: All American Pie Contest (open class)

Entries must be received Tuesday, July 16, 10am-1pm only, in the Culinary Department in Townley Building.

Judging will be Tuesday, July 16, at 2pm

Entry Fee (to be made at time of entry): \$5 or purchased day ticket

Prize Money: 1st \$25 2nd \$15 3rd \$10

Standards: Recipe must accompany entry.

Size: 6 in or larger

Crust:

Texture: Tender, flaky when cut

Color: Lightly browned

Flavor: Well blended, no decided taste of shortening or salt

Filling:

Flavor: Well blended, pleasant blend of ingredients used

Consistency: Fruit moist, but not runny. Fruit thoroughly cooked. Others, typical flavor of type of pie and ingredients used.

- 51 Blueberry
- 52 Cherry
- 53 Raspberry
- 54 Blackberry
- 55 Peach
- 56 Your favorite pie (*Please, no cream or refrigerated pies*)

Section 8: Cookies and Cupcakes

Prize Money: 1st \$3 2nd \$2

Standards: 5 cookies or cupcakes. White foam plate.

Size: Approximately 2 inches in shape uniform

Texture and Crust: Typical for type of cookie

Flavor: Pleasant blend of ingredients used

Cookies

- 61 Cereal
- 62 Chocolate
- 63 Chocolate chip
- 64 Brownies (unfrosted)
- 65 Peanut butter
- 66 Sugar
- 67 Molasses
- 68 Filled cookies
- 69 Ginger cookies
- 70 Others not listed

Cupcakes

- 71 White
- 72 Yellow
- 73 Chocolate
- 74 Others not listed

Section 9: Canned Fruit

Prize Money: 1st \$3 2nd \$2

All canned food must have been canned within the year. All canned food must be processed. Canned foods will be opened and tasted if the judge finds it is necessary. Recipe and directions must accompany entry.

Standards:

Color: As nearly as possible to the natural fruit or vegetable

Clearness: Syrup or liquid clear and free of seeds

Pack: Arrangement with reference to symmetry and best use of space

Containers: Clear glass, quart or pint

Labels: Uniform and neat. Place in center of jar.

Flavor: As nearly as possible like natural flavor. Canned fruits not too sweet.

Texture: Tender, but not overcooked. Uniformly ripened. No defective or over-ripe fruits or vegetables. Young and tender vegetables should be canned.

- 81 Apple sauce
- 82 Pears
- 83 Peaches
- 84 Others not listed

Section 10: Canned Vegetables

Prize Money: 1st \$3 2nd \$2

Standards: See standards in Section 9, Canned Fruit

- 91 Lima beans
- 92 Snap beans
- 93 Beets
- 94 Carrots
- 95 Corn
- 96 Greens
- 97 Tomatoes
- 98 Spaghetti sauce
- 99 Tomato soup
- 100 Dried vegetables
- 101 Others not listed

Section 11: Jelly and Soft Spreads

Prize Money: 1st \$3 2nd \$2

Standards:

Texture: Shape preserved when removed from container

Quivering: Shape and angles retained when cut with spoon, tender

Texture of spreads: Small tiny pieces of fruit uniformly scattered through a soft, clear jelly

Containers: Exhibits in uncolored glass, typical size

Flavor: Natural fruit flavor preserved, not too much or too little sugar

Labels: Suitable, uniform and neat, placed in center of container

Jelly

- 110 Crabapple
- 111 Red Raspberry
- 112 Grape
- 113 Currant
- 114 Favorite Jelly

Soft spreads

- 115 Red raspberry
- 116 Strawberry
- 117 Fruit Butter
- 118 Blueberry
- 119 Peach
- 120 Orange
- 121 Favorite spread

Section 12: Pickles and Relishes

Prize Money: 1st \$3 2nd \$2

Pickles

- 131 Cucumber

- 132 Dill
- 133 Mixed plain
- 134 Zucchini
- 135 Bread and butter
- 136 Peppers
- 137 Beets
- 138 Beans
- 139 Others not listed

Relishes

- 140 Pepper
- 141 Corn relish
- 142 Zucchini
- 143 Others not listed

Sauces and Mustards

- 144 Mock mince meat
- 145 Chili sauce
- 146 Tomato catsup
- 147 Salsa
- 148 BBQ
- 149 Mustards
- 150 Mustard dressing

Section 14: Junior Culinary

Prize Money: 1st \$2.50 2nd \$1.50

Standards: No commercial cake mixes may be used.

Size: Medium; if layers, should be uniform

Shape: Level or slightly rounded

Age of children competing must be on entry blank. Entry fee for this section is \$.25 per item entered.

Classes 161-179 must be exclusive work of children 12 years of age and under.

- 161 Fruit and/or nut bread
- 162 Cereal cookies
- 163 Chocolate cookies
- 164 Chocolate chip cookies
- 165 Brownies (unfrosted)
- 166 Peanut butter cookies
- 167 Sugar cookies
- 168 Molasses cookies
- 169 Filled cookies
- 170 Ginger cookies
- 171 Cookies not listed

Cakes

- 172 Chocolate cake
- 173 Cakes not listed

Breads

- 174 Yeast white bread (machine)
- 175 Yeast white bread (traditional)
- 176 Bread, other, not listed (machine)
- 177 Bread, other, not listed (traditional)

Pies

- 178 Apple pie
- 179 Pies, other, not listed

Classes 181-199 must be exclusive work of children 13 and under 18 years of age.

- 181 Fruit and/or nut bread
- 182 Cereal cookies
- 183 Chocolate cookies
- 184 Chocolate chip cookies
- 185 Brownies (unfrosted)
- 186 Peanut butter cookies

- 187 Sugar cookies
- 188 Molasses cookies
- 189 Filled cookies
- 190 Ginger cookies
- 191 Cookies not listed

Cakes

- 192 Chocolate cake
- 193 Cakes not listed

Breads

- 194 Yeast white bread (machine)
- 195 Yeast white bread (traditional)
- 196 Bread, other, not listed (machine)
- 197 Bread, other, not listed (traditional)

Pies

- 198 Apple pie
- 199 Pies, others not listed

Section 15: Canned Goods/Junior Culinary

Same rules as the adult classes. Youth 18 & under

Prize Money: 1st \$2.50 2nd \$1.50

Fruits

- 201 Peaches
- 202 Pears
- 203 Apple sauce
- 204 Others not listed

Vegetables

- 205 Lima beans
- 206 Snap beans
- 207 Beets
- 208 Corn
- 209 Greens
- 210 Tomatoes
- 211 Spaghetti sauce
- 212 Tomato soup
- 213 Others not listed

Jelly

- 214 Crabapple
- 215 Red raspberry
- 216 Grape
- 217 Currant
- 218 Favorite jelly

Soft spreads

- 219 Orange
- 220 Red raspberry
- 221 Strawberry
- 222 Fruit butter
- 223 Apple
- 224 Peach
- 225 Others not listed

Pickles (recipe is required)

- 226 Cucumber
- 227 Dill
- 228 Mixed plain
- 229 Zucchini
- 230 Bread & butter
- 231 Peppers
- 232 Beets
- 233 Beans
- 234 Others not listed

Relishes (recipe is required)

- 235 Pepper
- 236 Corn

- 237 Zucchini
- 238 Others not listed

Sauces

- 239 Mock mince meat
- 240 Chili
- 241 Tomato catsup
- 242 BBQ
- 243 Salsa
- 244 Others not listed

Section 16: Gift Baskets

Prize Money: 1st \$8 2nd \$5 3rd \$3

Must be displayed in a decorated basket, in uniform container and entered by individuals or groups.

251 Gift baskets shall include 3-10 items at least 1 of which must be homemade jelly, jam, oil or vinegar.

Section 17: Herb Vinegars

Prize Money: 1st \$3 2nd \$2 3rd \$1

- 261 Basil
- 262 Dill
- 263 Oregano
- 264 Raspberry
- 265 Rosemary
- 266 Tarragon

Special Awards

Judge Michael Sweeney of Saratoga Springs offers:

\$5 "Best of Fair" cake

Clements Insurance Brokers Inc. of Saratoga Springs offers:

\$5 "Best of Fair" Jr. 13-18 yrs old
 \$5 "Best of Fair" Jr. 12 yrs & under

Dick Rowland of Greenfield Center offers:

"Fair Manager's Special"
 \$25 Exhibitor with cake decorated with a Fair theme

In memory of her mother, Grace M. Potter, Sarah Welch of Burnt Hills offers:

\$5 1st place, Canned Vegetables, Tomatoes

2002 Adult Premium Food Preservation Awards presented by Alltrista Consumer Products Co.

to promote the art of home canning and to honor adults who excel at the art of home canning, Alltrista Consumer Products Co. is offering 1st and 2nd place adult award categories.

Judges will select the 2 best entries submitted by an adult in Fruit, Vegetable, Pickle and Soft Spread categories canned in Ball jars and sealed with Ball 2-piece vacuum caps or Collection Elite caps or canned in Kerr jars and sealed with Kerr 2-piece vacuum caps or Collection Elite caps. In addition, selections of the 2 best entries submitted by adults in the soft spread category will be limited to entries prepared using 1 of the Ball Fruit Jell pectins: powder, no sugar needed or liquid.

The entries designated 1st place from each category will receive the following:

One \$5 coupon for Ball or Kerr Home Canning Products, one "Ball Blue Book Guide to Home Canning, Freezing and Dehydration" and one Ball Blue Book poster

The entries designated 2nd place from each category will receive the following:

One \$5 coupon for Ball or Kerr Home Canning Products and one "Ball Blue Book Guide to Home Canning, Freezing and Dehydration"

2002 Youth Premium Food Preservation Awards presented by Alltrista Consumer Products Co.

To promote the art of home canning and to honor youths who excel at the art of home canning, Alltrista Consumer Products Company is offering 1st place youth award categories.

Judges will select the best entry submitted by a youth in Fruit, Vegetable, Pickle and Soft Spread categories canned in Ball jars and sealed with Ball 2-piece vacuum caps or Collection Elite caps or canned in Kerr jars and sealed with Kerr 2-piece vacuum caps or Collection Elite caps. In addition, selection of the best entry submitted by youths in the soft spread category will be limited to entries prepared using 1 of the Ball Fruit Jell pectins: powder, no sugar needed or liquid.

The best entry from each category will receive the following: One \$5 coupon for Ball or Kerr Home Canning Products and one "Ball Blue Book Guide to Home Canning, Freezing and Dehydration."

2002 Best of Category: Pickled Foods Award presented by Ball and Kerr Home Canning Products and Heinz Vinegar

To promote the art of pickling foods and safe home canning, Alltrista Consumer Products Co. and Heinz Vinegar are offering this special adult award category.

The best pickled fruit or pickled vegetable prepared using Heinz Distilled White or Heinz Apple Cider Vinegar, submitted by an adult and canned in a Ball Home Canning Jar and sealed with a Ball 2-piece vacuum cap or Collection Elite cap or canned in a Kerr home canning jar and sealed with a Kerr 2-piece vacuum cap or Collection Elite cap, shall be designated Best of Category: Pickled Foods.

The entry designated the Best of Category: Pickled Foods receives the following:

One complete Ball Home Canning Utensil Set (jar lifter, canning funnel, lid wand and bubble FREER), one \$5 coupon for Ball or Kerr home canning products, one set of Ball recipe brochures, a copy of "Heinz Successful Pickling Guide," and coupons valued at \$5 off Heinz vinegar.

2002 Best of Category: Soft Spreads Award presented by Ball and Kerr Home Canning Products and Ball Fruit Jell Pectin

To promote the art of preparing soft spreads and safe home canning, Alltrista Consumer Products Co., marketers of Ball Home Canning Products, Kerr Home Canning Line and Ball Fruit Jell Pectin, is offering this special adult award category. Any entry meeting the following guidelines is eligible:

The best soft spread prepared using Ball Fruit Pectin, submitted by an adult, canned in a Ball Home Canning Jar and sealed with a Ball 2-piece vacuum cap or Collection Elite cap or canned in a Kerr home canning jar sealed with a Kerr 2-piece vacuum cap or

Collection Elite cap, shall be designated Best of Category: Soft Spreads.

The entry designated the Best of Category: Soft Spreads receives the following:

One canning jar label set, 3 coupons for any variety Ball Fruit Jell Pectin, 1 set of Ball Blue Book note cards, 1 \$5 coupon for Ball or Kerr home canning products and 1 set of Ball recipe brochures.