



## Department K Culinary

Superintendent:

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Entry Fee: 15% of 1<sup>st</sup> place premium

**Entries close Saturday, June 27, 6pm.**

**Entries made in the wrong class will be disqualified.**

**Entries may be brought in on Sunday, July 12, between the hours of 1pm and 4pm or on Monday, July 13, between the hours of 9am and 12 noon. No exhibits will be accepted after 12 noon, July 13. Judging begins at 1pm on Monday, July 13.**

**Exhibits may be removed on Monday, July 20, between the hours of 11am and 3pm.**

All entries except pies 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. No names, please. 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 13. This does not apply to Decorated Cakes which must remain for the entire Fair.

*No commercial mixes!*

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

### Section 1: Quick Breads

Prize Money: 1<sup>st</sup> \$3 2<sup>nd</sup> \$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 Blueberry muffins (5)
- 3 Bran muffins (5)
- 4 Coffee cake
- 5 Banana bread
- 6 Nut bread
- 7 Fruit bread
- 8 Others not listed

### Section 2: Yeast Breads

Prize Money: 1<sup>st</sup> \$3 2<sup>nd</sup> \$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
- 13 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: 1<sup>st</sup> \$8 2<sup>nd</sup> \$5

**Standards:**

**Size:** 6 in or larger in foil tins

**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.

20 Apple pie

### Section 5: Cakes

Prize Money: 1<sup>st</sup> \$5 2<sup>nd</sup> \$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
- 23 Chocolate cake
- 24 Spice cake
- 27 Carrot cake
- 29 Chiffon cake
- 30 Other

**Section 6: Decorated Cakes (Open Class)***No professionals!*Prize Money: 1<sup>st</sup> \$8 2<sup>nd</sup> \$5**Standards:** Judged on decoration only. Styrofoam base may be used.

- 41 Fair theme
- 42 Holiday theme
- 43 Birthday
- 45 Decorated by an exhibitor 15 yrs of age or under

**Section 7: All American Pie Contest (Open Class)**

Entries must be received Tuesday, July 14, 10am-1pm only, in the Culinary Department in Townley Building.

**Do NOT complete an entry form for this section.**Entry Fee (to be made at time of entry): \$7 or purchased day ticket per pie entered. *Ask for written receipt at the gate.*

Judging will be Tuesday, July 14, at 2pm

Prize Money: 1<sup>st</sup> \$25 2<sup>nd</sup> \$15 3<sup>rd</sup> \$10**Standards:** Recipe must accompany entry.**Size:** 6 in or larger in foil tins**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.Your favorite pie (*Please, no cream pies*)

- 51 American pie

**Section 8: Cookies and Cupcakes**Prize Money: 1<sup>st</sup> \$3 2<sup>nd</sup> \$2**Standards:** 5 cookies or cupcakes. White foam plate.**Size:** Approximately 2 inches**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
- 70 Others not listed

**Cupcakes**

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

**Section 9: Canned Fruit**Prize Money: 1<sup>st</sup> \$3 2<sup>nd</sup> \$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: 1<sup>st</sup> \$3 2<sup>nd</sup> \$2**Standards:** See standards in Section 9, Canned Fruit

92 Snap beans

93 Beets

94 Carrots

97 Tomatoes

98 Spaghetti sauce

100 Dried vegetables

101 Others not listed

**Section 11: Jelly and Soft Spreads**Prize Money: 1<sup>st</sup> \$3 2<sup>nd</sup> \$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 Pepper

115 Favorite Jelly

**Soft spreads**

116 Red raspberry

117 Strawberry

118 Strawberry Rhubarb

119 Fruit Butter

120 Blueberry

121 Peach

122 Orange

123 Favorite spread

**Section 12: Pickles and Relishes**Prize Money: 1<sup>st</sup> \$3 2<sup>nd</sup> \$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**

- 145 Chili sauce
- 146 Tomato catsup
- 147 Salsa
- 149 Mustards

**Section 14: Junior Culinary**

Prize Money: 1<sup>st</sup> \$2.50      2<sup>nd</sup> \$1.50

**Standards:** 5 cookies or cupcakes. White foam plate.

**Size:** Approximately 2 inches

**Texture and Crust:** Typical for type of cookie

**Flavor:** Pleasant blend of ingredients used

Age of children competing must be on entry blank. Entry fee for this section is \$.40 per item entered.

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

- 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 Cookies not listed

**Cupcakes**

- 171 White
- 172 Chocolate
- 173 Other

**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 (*Please, no cream or refrigerated pies*)

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

- 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 Cookies not listed

**Cupcakes**

- 191 White
- 192 Chocolate
- 193 Other

**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 (*Please, no cream pies*)

**Section 15: Canned Goods/Junior Culinary**

Same rules as the adult classes. Youth 18 & under

Prize Money: 1<sup>st</sup> \$2.50      2<sup>nd</sup> \$1.50

**Jelly**

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

**Soft spreads**

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

**Pickles**

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

**Relishes**

- 237 Pepper
- 238 Corn
- 239 Zucchini
- 240 Others not listed

**Sauces**

- 241 Chili sauce
- 242 Tomato catsup
- 243 Salsa
- 244 Mustards

**Special Awards**

In memory of Judge Michael Sweeney, Mrs. Beatrice Sweeney of Saratoga Springs offers:

\$20 "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 1<sup>st</sup> place, Canned Vegetables, Tomatoes

Dave Driscoll of Saratoga Springs offers:

\$10 1<sup>st</sup> place, Junior chocolate chip cookies

\$10 1<sup>st</sup> place, Junior brownies (unfrosted)

\$10 “Best of Fair” Junior yeast bread



**2009 Ball “Bring Out Your Best” Adult Food Preservation Awards** presented by Ball & Kerr Home Canning

To promote the art of home canning and to honor adults who excel at the art of home canning, Ball & Kerr Home Canning is offering 1<sup>st</sup> and 2<sup>nd</sup> 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 sealed with Ball bands with dome lids or Ball collection elite decorative bands with dome lids, or canned in Kerr jars sealed with Kerr bands with self-sealing lids or Ball collection elite decorative bands with dome lids. In addition, soft spreads entries will be limited to those prepared using 1 of the Ball fruit jell pectins: regular; no sugar needed; liquid; with pectin proof of purchase provided at time of entry.

The entries designated 1<sup>st</sup> place from each category will receive the following: Two (2) \$5 coupons for Ball or Kerr Home Canning Products and one (1) \$3 coupon for Ball 100% Natural Products.

The entries designated 2<sup>nd</sup> place from each category will receive the following: Two (2) \$5 coupons for Ball or Kerr Home Canning Products.

**2008 Ball “Bring Out Your Best” Youth Food Preservation Awards** presented by Ball & Kerr Home Canning

To promote the art of home canning and to honor youths who excel at the art of home canning, Ball & Kerr Home Canning is offering 1<sup>st</sup> 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 sealed with Ball bands with dome lids or Ball collection elite decorative bands with dome lids, or canned in Kerr jars sealed with Kerr bands with self-sealing lids or Ball collection elite decorative bands with dome lids. In addition, soft spreads entries will be limited to those prepared using 1 of the Ball fruit jell

pectins: regular; no sugar needed; liquid; with pectin proof of purchase provided at time of entry.

The best entry from each category will receive the following: Two (2) \$5 coupons for Ball or Kerr Home Canning Products.

**Please note:**

New Ag & Markets Rules (p.10)  
General Rules & Regulations (p. 8)  
Code of Show Ring Ethics (p.5)  
***Premium checks must be cashed within 30 days of issue. No exceptions!***

Absolutely no sales or transfers of ownership of animals shall occur on the fairgrounds during Fair week. No “For Sale” signs will be allowed on individual exhibits.

A promotional area may be set up at the discretion of the department superintendent in one place in the exhibit area for those exhibitors wishing to advertise animals for sale.