



Department K: Culinary

Superintendent:

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Entry Fee: \$1 Adults, \$.50 Junior per entry, except for King Arthur Flour Baking Contest. (See page 4.)

Entries close July 8, 5pm.

Entries can be made online at www.saratogacountyfair.org

Entries made in the wrong class will be disqualified.

Entries will be accepted only from Saratoga County residents, unless the designation 'Open Class' appears.

Open Class is open to non-Saratoga County residents.

No entries will be accepted from professional bakers or food preservers. Amateurs only, please.

No commercial mixes!

All entries will be retained for exhibit during the Fair, except **Cakes, Pies and Breads**. A representative slice of these will be retained for display after the judging, and the remainder may be picked up between 5pm-6pm on judging day, July 17. **Decorated Cakes** must remain intact for exhibit at the Fair.

Exhibits may be picked-up on Monday, July 24, between 11am and 1pm.

Entries must be brought in on Sunday, July 16 or Monday, July 17 between 9am-12 noon. No exceptions. Judging begins at 1pm on Monday, July 17.

All entries must be on a sturdy, disposable plate or pie tin, and 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 Agricultural Society. The recipe must be present at the time of judging.

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 Blueberry muffins (5)
- 3 Bran muffins (5)
- 4 Coffee cake
- 5 Banana bread
- 6 Nut bread
- 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
- 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 3: Pies (open class)

Prize Money: 1st \$8, 2nd \$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.

- 19 Apple pie
- 20 Fruit pie (**NO** refrigerated pies)

Section 4: 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

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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 Chocolate cake
- 23 Spice cake
- 24 Carrot cake
- 25 Other

Section 5: Decorated Cakes (Open Class)

No professionals!

Prize Money: 1st \$8, 2nd \$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 6: Cookies and Cupcakes

Prize Money: 1st \$3, 2nd \$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
- 75 Decorated cupcakes

Section 7: Canned Fruit

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

All canned food must have been canned within the year. All canned food must be processed in either a boiling water bath or pressure cooker. Canned foods will be opened and tasted if the judge finds it is necessary. Recipe and directions must accompany entry. ** To be eligible for the BALL FRESH PRESERVING AWARD see page 4.

Standards:

Color: As nearly as possible to the natural fruit or

vegetable

Cleaness: 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 8: Canned Vegetables

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

Standards: See standards in Section 7, Canned Fruit

- 92 Beans
- 93 Beets
- 94 Carrots
- 97 Tomatoes
- 98 Spaghetti sauce
- 100 Dried vegetables
- 101 Others not listed

Section 9: Jelly and Soft Spreads

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

Standards: See Standards in section 7, Canned Fruit.

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 Favorite spread

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Section 10: Pickles and Relishes

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

Standards: See Standards in section 7, Canned Fruit.

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 Ketchup
- 147 Salsa
- 149 Mustards

Section 11: Junior Culinary

Prize Money: 1st \$2.50, 2nd \$1.50
Age of children competing must be on entry blank. Entry fee for this section is \$.50 per item entered.

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

Classes 162-179 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 182-199 must be exclusive work of children 13 -17 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 12:

Canned Goods/Junior Culinary

Standards: See Standards in section 7, Canned Fruit.

Youth 17 & under

Prize Money: 1st \$2.50 2nd \$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 Ketchup
- 243 Salsa
- 244 Mustards

Section 13: Baking with Honey (Open Class)

Standards: No Commercial Mixes.

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

- 250 Spice Cake
- 251 Loaf Cake
- 252 Pumpkin Cake
- 253 Apple Pie
- 254 Cookies (5 to a plate)
- 255 Breads – quick
- 256 Breads – yeast
- 257 Muffins (5 to a plate)
- 258 Other

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King Arthur Flour Baking Contest



Exhibitor must bring the bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.

BAKING CONTEST PRIZES FROM KING ARTHUR FLOUR Co-sponsored by Maple Valley Farm

Open to all ages. Entry fee: \$2.00
Enter 5 muffins on a sturdy disposable plate.

1st Place:

\$75 gift certificate to the Baker's Catalogue
www.kingarthurfour.com
plus one quart of Maple Valley Farm pure maple syrup

2nd Place:

\$50 gift certificate to the Baker's Catalogue
www.kingarthurfour.com

3rd Place:

King Arthur Flour Logo Canvas Tote Bag

All winners will also receive a gorgeous ribbon

Section 14:

King Arthur Flour Baking Contest Recipe: Maple Oat Muffins

Ingredients

1 ½ cups **King Arthur** Unbleached All-Purpose Flour
¼ cup maple sugar
2 teaspoons baking powder
½ teaspoon salt
¼ cup (4 tablespoons) unsalted butter
¼ cup rolled oats
1 egg, beaten
½ cup milk
½ cup real maple syrup

Directions

Pre-heat oven to 400 degrees F.
Grease the cups of a 12-cup muffin pan.
Sift together flour, maple sugar, baking powder and salt.
Cut in butter until mixture resembles coarse crumbs.
Stir in oats. Add egg, milk and syrup.
Stir only until dry ingredients are moistened.
Fill greased muffin tins ¾ full. Bake for 18-20 minutes.

Special Awards

In memory of Judge Michael Sweeney, Mrs. Beatrice Sweeney of Saratoga Springs offers:
\$25 "Best of Fair" cake

Bruce Clements of Saratoga Springs offer:
\$5 "Best of Fair" Jr. 13-17 yrs. old
\$5 "Best of Fair" Jr. 12 yrs. & under

In memory of her mother, Grace M. Potter, Sarah Welch of Burnt Hills offers:
\$5 1st place, Canned Vegetables, Tomatoes

Dave Driscoll of Saratoga Springs offers:
\$10 1st place, Junior chocolate chip cookies
\$10 1st place, Junior brownies (unfrosted)
\$10 "Best of Fair" Junior yeast bread
\$10 1st place, Junior apple pie, ages 12 & under
\$10 1st place, Junior apple pie, ages 13-17

William J. Burke & Sons/Bussing & Cunniff, Inc. Funeral Homes of Saratoga Springs offers:
\$15 1st place, Decorated Cake,
Junior exhibitor 17 yrs. of age and under



**2017 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 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 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 "Ball® Pectin: Classic, Low or No Sugar Needed, or Liquid". "Ball® Pectin proof of purchase must be provided at time of entry."

Entries from each category honored with the First Place award will receive: Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and One (1) Free (up to \$5 value) Coupon for Ball® Pectin

Entries from each category honored with the Second Place award will receive: One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and One (1) Free (up to \$5 value) Coupon for Ball® Pectin