



## Department K: Culinary

Superintendent: *Diane Whitten, 518-885-8995*  
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**Entry Fee:** \$1 Adults, \$.50 Junior per entry, except for King Arthur Flour Baking Contest (See page 4), and Senior Bake Off (see page 5).

### Entries close July 14, 5pm.

Entries can be made online at [www.saratogacountyfair.org](http://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!**

Entries must be brought in on Sunday, July 22 between noon and 3pm, or Monday, July 23 between 9am-12 noon. Judging begins at 1pm on Monday, July 23.

All entries must be on a sturdy, disposable plate or pie tin, and covered with clear plastic wrap.

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 23. **Decorated Cakes** must remain intact for exhibit at the Fair.

Exhibits may be picked-up on Monday, July 30, between 11am and 5pm.

**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.

### Tips for Exhibitors

Sometimes two items vie for first place and little details will make the difference between 1<sup>st</sup> and 2<sup>nd</sup> place. Those details can include how the product is presented, how the recipe is written or what it's written on. For canned goods the jar label could make the difference.

Remember- Presentation Matters

### 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 (Also see Special Awards, Pg. 4)

**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

Best of Class will receive a Wilton 20 piece Beginning Buttercream Decorating Set.

**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

### *Canned Goods: Special Directions*

All canned food must have been canned within the year. All canned food must be processed in either a boiling water bath or pressure canner. Canned foods will be opened and tasted, if the judge finds it necessary.

To be eligible for the Ball Fresh Preserving Award, see special instruction on page 4.

A recipe on a 5X8 card accompanying ALL canned goods MUST include ingredients, type of processing method (BWB or pressure canned), processing time, and recipe source.

### Section 7: Canned Fruit

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

#### 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 8: Canned Vegetables

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

(Also see Special Awards, Pg. 4)

**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: Baked Goods—Junior Culinary

Prize Money: 1st \$2.50, 2nd \$1.50  
(Also see Special Awards, Pg. 4)

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.*

#### Cookies

- 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.*

#### Cookies

- 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

**(See Canned Goods: Special Directions on Pg. 4)**

**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

**Open to all ages.** Judging for Adult (18 and older) and Junior (17 and under) categories.

**Entry fee: \$2.00**

**Enter 5 muffins on a sturdy disposable plate.**

**Awarded in two categories: Adult & Junior**

**1st place: \$30 gift certificate to the Baker's Catalogue/**  
[kingarthurfLOUR.com](http://kingarthurfLOUR.com)

**2nd place: King Arthur Flour Baker's Companion Cook-  
book**

**3rd place: King Arthur Flour Standard Bread Loaf Pan**  
**All winners will also receive a gorgeous ribbon**

#### **Section 14:**

**King Arthur Flour Baking Contest Recipe:**  
**Blueberry Muffins**

#### **Ingredients**

2 ¼ cups King Arthur Unbleached All-Purpose Flour  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ to 3/8 teaspoon salt, to taste  
¼ cup (4 tablespoons) unsalted butter, at room temperature  
¾ cup to 7/8 cup granulated sugar, depending on tartness of berries  
2 large eggs\*  
2 teaspoons vanilla extract  
½ cup plain yogurt\* (full-fat will yield the most tender muffins)  
1 ½ cups fresh blueberries\*  
\* Support Saratoga County Agriculture; consider purchasing eggs, blueberries and yogurt from local farms.

#### **Directions**

Preheat the oven to 375 degrees F. Line a muffin pan with papers, and grease the papers.  
In a medium-sized bowl, whisk together the flour, baking powder, baking soda, and salt, then set aside.  
In a large bowl, beat the butter and sugar with a hand-held or stand mixer, until light, fluffy, and almost white in color.  
Add the eggs one at a time, beating well after each addition.  
Add the vanilla and yogurt, and mix until incorporated.  
Add the dry ingredients and mix on low speed just until the batter is smooth.  
Fold in the berries by hand.  
Scoop the batter into the prepared muffin cups, using a heaping ¼ cup for each.  
Bake the muffins for 18-24 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 UPC Number must be provided at time of entry."

Also see Canned Goods: Special Directions on Pg. 2

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



### **\*New Senior Bake-Off New\***

On Senior Discount Day, Wednesday, July 25, a special judging will be done for baked goods brought in by a senior citizen.

Entry forms are available through Cornell Cooperative Extension by calling 518-885-8995 or downloading from website at [www.ccesaratoga.org](http://www.ccesaratoga.org). No entry fee.

Prize Money in each of two categories:

1<sup>st</sup> \$25, 2<sup>nd</sup> & 3<sup>rd</sup> \$10 gift certificate to the 4H Snack Bar.

All entries must be accompanied by the recipe clearly printed or typed on a 3x5 index card. No names, please. Amateurs only. No commercial mixes. Must be Saratoga County resident.

Bring 5 cookies on a sturdy, disposable plate covered with plastic wrap to the Townley AgriCenter Building between 10 am and 12 pm. Judging will be done between 12 pm and 1 pm.

Entries will be accepted and judged in two categories.

Chocolate Chip Cookies (plain)

Fancy Chocolate Chip Cookies (with added ingredients, example nuts, etc.)