

Department O - Culinary Show

SUPERINTENDENT: Judy Greenhalgh
COMMITTEE: Verna Behl, Linda Milner, Jana Winkelmann, Barb Kyes, Mabel Ruppel and Jean Stewart
JUDGING: TUESDAY, JULY 19, 2011
at 9:00 a.m.
ENTRY FEE: \$5.00 for unlimited entries
EXHIBITOR'S TICKET: \$15.00
TOTAL PREMIUMS: \$2,129.00
Entries close JULY 16, 2011

1. **Entries in this department are open to the world.**
2. Entries must be in place TUESDAY, JULY 19, 2011, between the hours of 7:00 a.m. and 9:00 a.m. NO VISITORS DURING THE TIME OF JUDGING.
3. Exhibitors are limited to one entry per class.
4. **Members of the same household and / or family may not enter identical recipes.**
5. No entry fees will be returned.
6. Spoiled goods will be disposed of at time of judging.
7. All breads, cakes and cookies are not to be baked more than one week before the fair.
8. Bread is to be baked in pan at least 6 ½" x 4 ½" x 2 ½" and displayed in ziploc bag. **Note:** the smaller size will fit easier into the bag.
9. Biscuits, muffins, cupcakes, cookies and candies **MUST be exhibited on 6" disposable plates** and covered with a ziploc bag. PLEASE NOTE SIZE OF PLATES. **DO NOT USE 9" PLATES.**
10. All cookies must be BAKED; unbaked cookies will be disqualified.
11. Undecorated cakes should be displayed on no larger than 9"x12" BOARD OR HEAVY CARDBOARD and covered with plastic wrap or a plastic bag. Board or cardboard should not extend more than 1 inch from cake.
12. DECORATED cakes and cookies are to be decorated using decorating bags and tips. No canned icing is to be used. Cakes are to be displayed on BOARD OR HEAVY CARDBOARD and not extend more than 2 inches from cake. Cookies are to be displayed on a paper plate that does not extend for more than 1-inch from cookies. The **decorated items do not have to be covered.** If you need clarification, please call the superintendent at 416-2897.
13. Any baked product displayed on glass, pottery or metal may be disqualified. Pie crusts should be baked in disposable pie pans. For Pie Baking Contest, O-18, use your own favorite pie pan.
14. All canned goods and jellies shall have been processed within the past year.
15. All canned goods should be exhibited in clean jars, quart, pint or jelly jars as specified, with rings on. NOTE: Jellies, jams and marmalades are not considered safe when sealed with paraffin. They must be sealed as all other canned goods, in standard jars with 2 piece lids, **NO PARAFFIN.**
16. Pickles and jellies may be opened, at the discretion of the judge.
17. Each exhibitor is responsible for picking up premium checks, exhibits and ribbons between 4:00 and 5:00 p.m. on SUNDAY, JULY 24, 2011 in the Culinary building. **NO CHECKS WILL BE ISSUED FROM THE OFFICE. If you cannot pick up your exhibits at the stated time, please make arrangements with the superintendent at the time you bring your entries to the culinary building.**
18. All entries must have tag with entry. Entry tag and recipe must be taped to **OUTSIDE** of bag. Tags are to be picked up at the fair office **prior** to bringing your entries to the culinary building.
19. Each recipe may be entered in only one category.
20. **RECIPE MUST BE INCLUDED WITH EACH ENTRY.** The exceptions are: Sections 7, 12, 13, 15, Section 6-Class 31 and Section 19-Class 65.
21. Failure to follow these rules could cause disqualification.
22. Any entry suspected of being made by a professional baker will be disqualified. EXCEPTION: O-7-33.
24. All culinary entries must be made from scratch (no mixes). EXCEPTION: O-4-20
25. Superintendent will not enter in her department.
26. Lesaffre Yeast Corporation will be providing RED STAR Yeast and coupons to all culinary participants at the time you pick up your entries and premium checks.
27. All Exhibitors must purchase an exhibitor's ticket.

\$7.50 \$6.00 \$5.00 \$4.50

SECTION 1-BREADS

- O-1-1 Any fruit bread, loaf (Example: Banana, Cranberry, Apple, etc.)
O-1-2 White bread, loaf (at least 6½" x 4½" x 2½")
O-1-3 Whole wheat bread, loaf (at least 6½" x 4½" x 2½")

- O-1-4 Any other bread, loaf (Example: Oat—at least 5½" x 4½" x 2½") or Hawaiian—foil pie pan
- O-1-5 Any bread made in bread machine
- O-1-6 Pumpkin bread, loaf
- O-1-7 Gingerbread (3 squares)
- O-1-8 Dinner or clover leaf rolls (3)
- O-1-9 Zucchini bread, loaf
- O-1-10 Coffee cake (yeast)
- O-1-11 Coffee cake (baking powder)
- O-1-12 Donuts, yeast, baking powder or baking soda
- O-1-13 Muffins, any kind (no nuts) (3)
- O-1-14 Biscuits, rolled and cut (3)
- O-1-15 Sweet rolls (3)

SECTION 2—PASTRY (In disposable pie pan)

- O-2-16 Pie crust, at least 8"

SECTION 3—CAKES (NO MIXES)

- O-3-17 Angel food cake, any flavor, no icing
- O-3-18 Chocolate cake, no icing
- O-3-19 Upside down cake, any kind

SECTION 4—CAKES (MIX)

- O-4-20 Cake with something added, no icing

SECTION 5—CUP CAKES (NO MIXES)

- O-5-21 Cup cakes, any kind, no icing (3)

SECTION 6—COOKIES (Plate of 4, no nuts or icing)

- O-6-22 Fruit bars
- O-6-23 Filled cookies (filling between layers of dough)
- O-6-24 Rolled cookies (dough rolled and sliced)
- O-6-25 Press cookies (must be put through press, not pressed with fork)
- O-6-26 Thumbprint cookies, any filling
- O-6-27 Drop cookies, any kind
- O-6-28 Peanut butter cookies, press with fork
- O-6-29 Brownies, no icing
- O-6-30 Cut-out cookie, sugar
- O-6-31 **Groundskeeper's Basket** – 4 different kinds of cookies from different dough. Minimum of 2 dozen cookies displayed in appropriate size, decorated basket. Cookies must be covered with clear plastic. Be creative and decorate as desired. The winning entry will be presented to the Groundskeeper of the Menard County Fair, immediately following judging.

\$12.00 \$9.00 \$7.00 \$5.00

SECTION 7—DECORATED PRODUCTS

(Please see instructions) Only decorations will be judged.

- O-7-32 Cake, amateurs only (**decorates for personal pleasure – no sales**) Cake must be 8 x 8 or larger
- O-7-33 Cake, professional only (**has decorated for profit**) Cake must be 8x8 or larger
- O-7-34 Sugar cookies decorated for Christmas (plate of 3, each decorated differently)

\$7.50 \$6.00 \$5.00 \$4.50

SECTION 8—CANDY (4 pieces)

- O-8-35 Chocolate fudge (no marshmallow crème)
- O-8-36 Divinity
- O-8-37 Caramels
- O-8-38 Peanut brittle
- O-8-39 Peanut butter fudge (no marshmallow crème)
- O-8-40 Toffee
- O-8-41 Mints

SECTION 9—MEN ONLY CATEGORY

(May not be same recipe used in any other category)

- O-9-42 Chocolate cake, no mix
- O-9-43 Cookies, plate of 4, any kind

SECTION 10-NEWCOMER: (First time to enter this department; not entered in past 5 years)

- O-10-44 Cookies, plate of 4, any kind (All from one recipe)

SECTION 11-MICROWAVE COOKING

- O-11-45 Coffee cake
- O-11-46 Candy, any kind (4 pieces)

SECTION 12-MISCELLANEOUS DISPLAYS

All displays must have a stated theme. (Example: Tea party, after school snacks, backyard barbeque, south of the border, etc.) Use your imagination. Be creative. (Judged on eye appeal and originality only.) Food must be homemade or home canned.

- O-12-47 Best display of cookies and candies (at least 3 kinds of each)
- O-12-48 Best display of pickles and relishes in uniform jars (at least 4 kinds)
- O-12-49 Best display of salsas and sauces, in uniform jars (at least 4 kinds)
- O-12-50 Best display of jams, jellies and marmalades (at least 4 kinds)

SECTION 13-CANNED FRUIT (quarts or pints) – Identify contents of jar.

- O-13-51 Any fruit

SECTION 14-JAMS, JELLIES and MARMALADES (jelly jars) Identify contents of jar.

- O-14-52 Any jam
- O-14-53 Any jelly
- O-14-54 Any marmalade

SECTION 15-CANNED VEGETABLES (quarts or pints)

- O-15-55 Any vegetable

SECTION 16-PICKLES and RELISHES (quarts or pints) – Identify contents of jar.

- O-16-56 Any pickles (Example: Sweet cucumber, dill cucumber or beet)
- O-16-57 Any relish (Example: Cucumber, zucchini or end of garden)

SECTION 17-SALSAS and SAUCES (quarts or pints) – Identify contents of jar.

- O-17-58 Any salsa (Example: Fruit, vegetable or combination)
- O-17-59 Any sauce (Example: Chili or Italian pasta)

\$10.00 \$7.00 \$5.00

SECTION 18-PIE BAKING CONTEST

(Use your own favorite pie pan for these entries.)

Culinary Building – Thursday, July 22, 2010 – 10:00 a.m.

The contest is open to anyone, any age, who has paid entry fee for Department O. The pie **MUST** be made by the person making the entry. Pies are to be brought to the Culinary building between 9:00 a.m. and 10:00 a.m.

Thursday, July 22, 2010. Judging will be at 10:00 a.m. Pies may be picked up immediately following the judging.

- O-18-60 Apple Pie
- O-18-61 Cherry Pie
- O-18-62 Peach Pie
- O-18-63 Rhubarb Pie
- O-18-64 Berry Pie (your choice of berries)

**Judge's Choice – Open Class (Tuesday)
\$20.00 & Rosette**

JUNIOR CULINARY DEPARTMENT

1. This division is open to any Menard County resident under 21 years of age, or resident of the Menard County School District, under 21 years of age.
2. All entries in this department are subject to general rules and rules for open class in the culinary department.

\$7.50 \$6.00 \$5.00 \$4.50 \$4.00 \$3.50

SECTION 19- JUNIOR CULINARY DEPARTMENT

- O-19-65 Decorated cake - see instructions - (must be 8 x 8 or larger)
- O-19-66 Plate of 4 sugar cookies
- O-19-67 Plate of 4 oatmeal cookies
- O-19-68 Plate of 3 brownies, no icing
- O-19-69 Plate of 3 squares of gingerbread
- O-19-70 Loaf of banana bread
- O-19-71 3 cup cakes, no icing
- O-19-72 Plate of 3 rolled biscuits
- O-19-73 Loaf of white bread
- O-19-74 Quick coffee cake, baking powder
- O-19-75 Plate of 4 chocolate chip cookies
- O-19-76 Chocolate fudge, 4 pieces
- O-19-77 Loaf of whole wheat bread
- O-19-78 Pie of any kind, (NO SOFT PIES) at least 8"
- O-19-79 Upside down cake, any kind - at least 8"
- O-19-80 Plate of 4 filled cookies (filling between layers of dough)
- O-19-81 Plate of 4 bar cookies
- O-19-82 Plate of 4 peanut butter cookies (pressed with fork)

**Judge's Choice - Junior Class
\$20.00 & Rosette**