

# Department N Culinary

Superintendent: Monica Bush 861-6948

## IMPORTANT ENTRY INFORMATION

MAIL DELIVERY ENTRY MUST BE  
POSTMARKED ON OR BEFORE JULY 31, 2017

HAND DELIVERY ENTRY MUST BE IN THE  
ENTRY OFFICE BY JULY 31, 2017 2 P.M.

ONLINE ENTRY DEADLINE  
AUGUST 7, 2017 9 A.M.

It is the exhibitor's responsibility to make sure that  
his or her entry form is received in the Fair Office  
on or before the deadline.

BRING IN EXHIBITS  
Blue Ribbon Cooking Center  
Sunday, August 13 from 4-6 p.m.  
(unless noted otherwise)

JUDGING Monday, August 14  
(unless noted otherwise)

REMOVAL OF EXHIBITS  
Sunday, August 20 after 7 p.m. or  
Monday, August 21, between 4 p.m. and 6 p.m.  
(No exhibits may be removed prior to this time)

## ENTRIES

1. Before making entries, read Standards for Conduct of Fairs and Rules and Regulations.
2. One entry per person, per lot.
3. Exhibits will be accepted from ALL COUNTIES.
4. To reduce waste, canned goods will be opened and tasted only when judges find it necessary in order to make a decision. Baked goods will be cut and tasted.
5. All preserved food must be exhibited in standard containers and canned between September 2016 and August 2017. Standard containers refer to clear glass canning jars with a two-piece vacuum cap (lid and ring).
6. All baked goods must be brought in disposable containers. They will NOT be returned.
7. ANY LOT MARKED "BEST OF FAIR" DOES NOT REQUIRE AN ENTRY. THESE LOTS WILL BE AUTOMATICALLY ENTERED BY ALL BLUE RIBBON WINNERS WITHIN EACH CATEGORY.

8. EXHIBITORS AND SPECTATORS ARE PROHIBITED FROM BRINGING ALCOHOLIC BEVERAGES ONTO THE FAIRGROUNDS. ANYONE IN VIOLATION OF THIS MAY BE ASKED TO LEAVE, FORFEIT THEIR PREMIUMS AND/OR MAY BE REFUSED FUTURE PARTICIPATION IN THE FAIR.

## Class 1 -- Special Contests

Note: Once judging has begun, exhibits will not be accepted.

### LOT 1 LOCAL ORCHARDS BAKED GOODS

Sponsored by  
Altamont Orchard and Indian Ladder Farm

#### Fudge with Fruit (8"x8" pan)

Be creative! Open to all ages.

NO ENTRY FEE or pre-entry required

#### Awards:

- 1<sup>st</sup> place \$25 gift certificate from Altamont Orchard
- 2<sup>nd</sup> place \$15 gift certificate from Indian Ladder Farm
- 3<sup>rd</sup> place \$10 gift certificate from Indian Ladder Farm

#### Judging:

- Flavor (40%)
- Texture (20%)
- Appearance (20%)
- Creativity (20%)

### LOT 2 POTATO SALAD

Sponsored by Chuck Wagon Diner, Altamont NY

Judging: 4 p.m., Wednesday, August 16

### OPEN TO SENIORS AGES 65 AND OVER

NO ENTRY FEE or pre-entry required

Bring your potato salad to the Blue Ribbon Cooking building for display and judging by 4 p.m.

The judging will be based on taste 50%, creativity 25% and appearance 25%. The competition is open to all seniors ages 65 and over. Be sure to bring three (3) cups of potato salad and include your typed recipe with your name on the back. Make it your own and make it your best!

Prizes will be provided by Chuck Wagon Diner.

The decision of the judge is final.

## LOT 3 KING ARTHUR FLOUR BAKING CONTEST CHOCOLATE CAKE



King Arthur Flour is looking for your best and most delicious chocolate cake. Be sure and make one whole cake from scratch. No mixes allowed. Creativity is strongly encouraged so get baking with King Arthur Flour and you could be the blue ribbon winner! Open to all ages.

**NO ENTRY FEE or pre-entry required**

**Prizes will be provided by King Arthur Flour.**

### **RULES:**

1. Chocolate cake (whole cake) must use King Arthur Flour and be made from scratch. No mixes.
2. Judging will be based on Taste 50%, Creativity 25% and Texture 25%.
3. **Entrant must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when bringing the prepared entry to the contest at the fair.**
4. Directions for preparing the recipe must be clear, measurements should be in level cups, tablespoons, teaspoons or fractions thereof, also include pan size, cooking temperature, number of servings and any other pertinent information.
5. Use ingredients that are readily available in grocery stores.
6. **Type recipe on 8 ½ x 11 sheet of paper with name, address, phone number and age group on the back.** Entries must be legible or they will be disqualified.
7. Upon submission, recipes will become property of the Altamont Fair and King Arthur Flour, which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.
8. Contestants may only submit one entry per participant.
9. To be a contestant, be at Gate 2 by 6:00 p.m. on Friday, August 18, with your chocolate cake (whole cake). One free admission to the fairgrounds (does not include rides) for the person carrying the chocolate cake.
10. Judges' decisions are final.
11. No team entries, this contest is for individual

competition.

12. The cooking contest coordinator and/or contest sponsor reserves the right to make any changes or decisions prior to or during the contest as deemed necessary. Their decision is final.
13. King Arthur flour is widely available in local grocery stores. For product information, recipe ideas, and store locations go to:  
[www.kingarthurfour.com](http://www.kingarthurfour.com).

## LOT 4 CHOCOLATE CHIP COOKIES Sponsored by Anne Marie Candies (Fair Candy Tent)

**Judging 3:15 p.m. Saturday August 19**

**NO ENTRY FEE or pre-entry required**

**Open to ages 12 and under**

Be at Gate 2 by 3:00 p.m. on Saturday, August 19, with one dozen (12) chocolate chip cookies and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the one dozen (12) chocolate chip cookies.

Bring your one dozen (12) chocolate chip cookies to the Blue Ribbon Cooking Building for display and judging by 3:00 p.m.

The judging will be based on taste 50% creativity 25% and appearance 25%. The competition is open to ages 12 and under. Be sure to bring one dozen (12) chocolate chip cookies and include typed recipe, with your name on the back.

Prizes will be provided by Anne Marie Candies

**The decision of the judges is Final.**

## LOT 5 PIE EATING CONTEST

Sponsored by  
Home Front Café  
And  
Grandma's Pies

Judging  
6:45 p.m. Saturday, August 19

**NO ENTRY FEE or pre-entry required**

1. The entrant who eats the most pie, or eats an entire pie, in two (2) minutes, will be the winner.
2. Entrants must keep their hands behind their back.
3. The first four (4) entrants in each age group to register before 6:30 p.m. on Saturday, August 19, will be in the competition.
4. Age groups: 12-18 years of age, 19 years of age and over.

Prizes will be provided by Homefront Café and Grandma's Pies.

Decision of the judges is final.

## LOT 6 TIRAMISU CONTEST

Sponsored by  
The Cheesecake Factory Restaurant  
Colonie Center

Judging: 6:45 p.m. Thursday, August 17

**NO ENTRY FEE or pre-entry required**

Be at Gate 2 by 6:00p.m. on Thursday, August 17, with your tiramisu product and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the tiramisu.

Bring your tiramisu (make it your own) to the Blue Ribbon Cooking Building for display and judging by 6:45 p.m. The judging will be based on taste 50%, creativity 25% and appearance 25%. The competition is open to all ages. Be sure to bring the product from one whole recipe and include your typed recipe with your name on the back.

Prizes will be provided by the Cheesecake Factory restaurant.

The decision of the judges is final

## Class 2--Canned Foods

### General Standards for Canned Fruits & Vegetables

1. **Label** jar clearly with date and item preserved.
2. **Color and flavor** should be as close as possible to the natural fruit or vegetable.
3. **Syrup or liquid** should be clear and free from seeds.
4. **Pack jar** with reference to best use of space. Make as large a proportion of solids to liquids as possible.
5. **Fruit or vegetable** should be uniform in shape, size and ripeness.
6. All preserved food should be exhibited in standard containers.
7. Entry must have been processed between August 2016 and August 2017.

**ENTRY FEE \$1.00 PER LOT**

### Awards:

**1<sup>st</sup> \$8      2<sup>nd</sup> \$5      3<sup>rd</sup> \$4**

### CANNED VEGETABLES/FRUITS LOT

1. Canned Vegetables (1Jar)
2. Pickled Vegetables (1 Jar)
3. Dill Pickles (1 Jar)
4. Sweet Pickles (1 Jar)
5. Condiments(1 Jar)
6. Canned fruit (1 Jar)
7. Spiced fruit and pickles (1 Jar)

### Gen. Standards for Jellies, Jams, Conserve Butters, Marmalades

- **Label** jar clearly with date and item preserved.
- **Color and flavor** should be as close as possible to the natural fruit.
- **Texture** should be appropriate to item.
- All preserved food should be exhibited in standard containers.

### Awards:

**1<sup>st</sup> \$8      2<sup>nd</sup> \$5      3<sup>rd</sup> \$4**

### JELLIES AND JAMS, ETC.

#### LOT

8. Jellies (1 Jar)
9. Jams (1 Jar)
10. Conserves (1 Jar)
11. Butters (1 Jar)
12. Marmalades (1 Jar)

## COLLECTION OF PRESERVED FOODS

### Awards:

1<sup>st</sup> \$8            2<sup>nd</sup> \$5            3<sup>rd</sup> \$4

### LOT

13. 4 - 6 standard jars canned food representing well-balanced meal, include menu.
14. Gift basket filled with six small containers of jellies, jams, marmalades, conserves accompanied by occasion card.

## CANNED FOODS - YOUTH UNDER 19

### NO ENTRY FEE

### Awards:

1<sup>st</sup> \$8            2<sup>nd</sup> \$5            3<sup>rd</sup> \$4

### LOT

15. Canned vegetables
16. Canned Fruits
17. Pickles
18. Jelly/Jam
19. Gift Basket of canned foods

**SPECIAL AWARDS FOR CANNED FOOD**  
**Ball® “Bring Out Your Best™” Food Preservation**  
**Program presented by Newell Brands Inc., to**  
**promote the art of home canning, and to**  
**honor adults and youths who excel at the art**  
**of home canning. Ball® & Kerr® Home**  
**Canning is offering prizes in each Award**  
**Category**

### NO ENTRY FEE

## RULES OF THE CONTEST

### Adult Level

#### BALL Fresh Preserving AWARD

#### BALL & KERR Fresh Preserving Products

- Newell Brands Inc., Marketers of Ball and Kerr Fresh Preserving Products is proud to recognize today’s fresh preserving (canning) enthusiasts. First and Second Place Awards will be given to individuals judged as the best in designated categories.
- A Panel of judges will select the two best entries for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball Jars sealed with Ball Lids and Bands, or Ball Collection Elite Jars sealed with Collection Elite Lids and Bands, or preserved in Kerr Jars sealed with Kerr Lids and Bands. In addition, soft spread entries must be prepared using Ball Pectin: Classic, Low or No-Sugar Needed or Liquid.
- Include proof of purchase (receipt or UPC code from package) with soft spread entry.

### Youth Level

#### BALL Fresh Preserving AWARD

#### BALL & KERR Fresh Preserving Products

- In Recognition of youth who excel in the art of fresh preserving (Canning), Newell Brands Inc., marketers of the Ball and Kerr Fresh Preserving Products will present First Place Awards in designated categories.
- A panel of judges will select the best entry in each category for Fruit, Vegetable, Pickle, and Soft Spread. Entries must be preserved in Ball Jars and sealed with Ball Lids and Bands or Ball Collection Elite Jars sealed with Collection Elite Lids and Bands, or preserved in Kerr Jars sealed with Kerr Lids and Bands. In addition, soft spread entries must be prepared using Ball Pectin: Classic, Low or No-Sugar Needed or Liquid.
- Include proof of purchase (receipt or UPC code from package) with soft spread entry.

### ENTRANT ELIGIBILITY

1. Eligible entries must be preserved in the same brand of jar and lid: Ball Jar sealed with a Ball Lid and Band, or Ball Collection Elite Jar sealed with a Collection Elite Lid and Band, or Kerr Jar sealed with a Kerr Lid and Band.
2. Entries in the Soft Spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar Needed, or liquid.
3. Include proof of purchase (receipt or UPC code from package) with soft spread entry.
4. Entries must be labeled with product name, date of preparation, processing method, and processing time.
5. All preserved foods must be prepared within a one-year (1) period prior to the judging date.

### QUALITY CRITERIA

\*Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage must be disqualified. Quality criteria are based on visual judging only. Refrain from tasting preserved food as part of the Ball Fresh Preserving Award program.\*

#### 1. FILLED JAR

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles must be disqualified.)
- Band should remain in place to transport preserved food. Remove band carefully to determine if the headspace is correct. Replace band for product display.

#### 2. HEAT PROCESS

- Method used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water

process for acid food and pressure process for low-acid food are the only recommended methods to preserve food for shelf storage.

- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

### 3. PRODUCT APPEARANCE

- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless recipe ingredients have a natural affect on product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces of uniform size should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.

### PRIZES

Entries designated First Place from each Adult category will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball or Kerr Fresh Preserving Products and one (1) Free (up to \$6 value) Coupon for Ball Pectin.

Entries designated Second Place from each Adult category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball or Kerr Fresh Preserving Products and one (1) Free (up to \$6 value) Coupon for Ball Pectin.

The best entry from each Youth category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball or Kerr Fresh Preserving Products and one (1) Free (up to \$6 value) Coupon for Ball Pectin.

**ALL canned entries entered in Class 2 (Canned Foods) will be considered for these awards.**

### Class 3 - Baked Goods

#### General Standards for Baked Goods

1. Include typed recipe on a 5" x 8" card (card will not be returned or displayed) with all

**baked goods, except candy.**

### 2. ALL BAKED GOODS MUST BE IN DISPOSABLE CONTAINERS. THESE CONTAINERS WILL NOT BE RETURNED.

3. Crust should be uniform, golden brown, tender and flaky.
4. Texture should be appropriate to item.
5. Item should appear uniform in size and shape with even color throughout.
6. Items should not be made from a commercial mix.
7. The Culinary Department may be printing a **Recipe Book** of Altamont Fair blue ribbon winners. The book will be available during fair week for \$1.00. If you are a blue ribbon winner and **DO NOT** wish that your recipe be printed in the book, please write **NO** on the back of your recipe card.

### ENTRY FEE \$1.00 PER LOT

#### PIES & PASTRIES

Awards:

1<sup>st</sup> \$10      2<sup>nd</sup> \$6      3<sup>rd</sup> \$4

#### LOT

1. Fruit pie
2. Misc. pie
3. Fruit filled turnovers (3)
4. Filled tarts (3)
5. Fruit Danish (3)
6. **BEST OF FAIR PIE/PASTRY (\$20 award – no entry fee)**

#### CAKES

Award s:

1<sup>st</sup> \$8      2<sup>nd</sup> \$5      3<sup>rd</sup> \$4

Sheet or layered; frosted or unfrosted

#### LOT

7. Misc. cake
8. Cupcakes (6)
9. Jellyroll
10. Gingerbread
11. Torte
12. Doughnuts (3)
13. **BEST OF FAIR CAKES (\$20 award – no entry fee)**

#### CAKES DECORATED FOR SPECIAL OCCASIONS

Any cakes decorated for a special occasion may be edible OR on a form. All cake displays must be 28" tall or less, and no more than 30" long or 18" wide

Awards:

1<sup>st</sup> \$10      2<sup>nd</sup> \$6      3<sup>rd</sup> \$4

#### LOT

14. Cupcakes (6)
15. Cake for special occasion or holiday
16. **BEST OF FAIR DECORATED CAKE**  
\$20 award **NO ENTRY FEE** or pre-entry required

## BREADS

(No machine made breads permitted)

### Awards:

1<sup>st</sup> \$8      2<sup>nd</sup> \$5      3<sup>rd</sup> \$4

### Yeast Product

#### LOT

17. Bread
18. Rolls (6)
19. Coffee Cake
20. Croissants (3)
21. Bagels (3)

### Quick bread

#### LOT

22. Loaf, fruit and/or nut
  23. Loaf, vegetable
  24. Loaf, misc. quick bread
  25. Misc. muffins (6)
  26. Biscuits (6)
  27. Coffee cake
  28. **BEST OF FAIR BREADS**
- \$20 award NO ENTRY FEE or pre-entry required**

## COOKIES

Include 6 cookies from each lot entered

### Awards:

1<sup>st</sup> \$5      2<sup>nd</sup> \$3      3<sup>rd</sup> \$2

#### LOT

29. Bar
  30. Sugar
  31. Molasses
  32. Oatmeal
  33. Chocolate chip
  34. Peanut butter
  35. Filled
  36. Pressed
  37. Molded
  38. Novelty
  39. Decorated holiday/Special Occasion
  40. Gift package (wrapper transparent, card naming occasion)
  41. Miscellaneous cookies
  42. **BEST OF FAIR COOKIE**
- \$20 award NO ENTRY FEE or pre-entry required**

## GLUTEN FREE (GF)

### Awards:

1<sup>st</sup> \$5      2<sup>nd</sup> \$3      3<sup>rd</sup> \$2

#### LOT

43. GF Cookie
44. GF Cake
45. GF Bread

## CANDY

Submit six pieces of candy in each lot entered.  
No recipe card needed.

### Awards:

1<sup>st</sup> \$5      2<sup>nd</sup> \$3      3<sup>rd</sup> \$2

## LOT

46. Miscellaneous fudge
  47. Penuche
  48. Molded candies
  49. Molded lollipops
  50. Maple candy
  51. Peanut Brittle
  52. Miscellaneous Candy
  53. **BEST OF FAIR CANDY**
- \$20 award NO ENTRY FEE or pre-entry required**

## Class 4 – Baked Goods Youth Under 19

### General Standards for Baked Goods

1. **Include typed recipe on a 5" x 8" card (card will not be returned or displayed) with all baked goods, except candy.**
2. **ALL BAKED GOODS MUST BE IN DISPOSABLE CONTAINERS. THESE CONTAINERS WILL NOT BE RETURNED.**
3. **Crust** should be uniform, golden brown, tender and flaky.
4. **Texture** should be appropriate to item.
5. **Item** should appear uniform in size and shape with even color throughout.
6. **Items** should not be made from a commercial mix.
7. The Culinary Department may be printing a **Recipe Book** of Altamont Fair blue ribbon winners. The book will be available during fair week for \$1.00. If you are a blue ribbon winner and **DO NOT** wish that your recipe be printed in the book, please write **NO** on the back of your recipe card.

### NO ENTRY FEE

#### Awards:

1<sup>st</sup> \$8      2<sup>nd</sup> \$5      3<sup>rd</sup> \$4

#### LOT

1. Loaf Yeast Bread
2. Rolls (6)
3. Muffins (6)
4. Biscuits (6)
5. Quick bread
6. Dropped cookies (6)
7. Rolled cookies (6)
8. Miscellaneous cookies (6)
9. Layer cake
10. Special occasion, decorated cake
11. Cupcakes (6)
12. Bar Cookies
13. Miscellaneous pie
14. Fudge (6 pieces) (No recipe card needed)
15. Candy (6 pieces) (No recipe card needed)

**BEST OF FAIR BREADS FOR (Lots 1-5)**  
**\$20 award NO ENTRY FEE or pre-entry required**

**BEST OF FAIR SWEETS YOUTH (Lots 6-15)**  
**\$20 award NO ENTRY FEE or pre-entry required**



DEPT.	CLASS	LOT	NAME OF FOOD PRODUCT	ENTRY FEE
			<b>Total Entry Fee (carry over to front page)</b>	