

Department N Culinary

Superintendent: Monica Bush 518/861-6948

IMPORTANT ENTRY INFORMATION

**MAIL DELIVERY ENTRY MUST BE
POSTMARKED ON OR BEFORE
FRIDAY, JULY 27, 2018**

**HAND DELIVERY ENTRY MUST BE IN THE
ENTRY OFFICE BY 2 P.M.
FRIDAY JULY 27, 2018**

**ONLINE ENTRY DEADLINE
9 A.M. FRIDAY, AUGUST 3, 2018**

**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 12 from 4-6 p.m.
(unless noted otherwise)**

**JUDGING Monday, August 13
(unless noted otherwise)**

**REMOVAL OF EXHIBITS
Sunday, August 19 after 7 p.m. or
Monday, August 20, 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 2017 and August 2018. 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: All recipes must be written on an 8-1/2"x11" sheet of paper with name on the back. 2017 1st place winners of these contests cannot enter in the 2018 respective contest. Once judging has begun, exhibits will not be accepted.

LOT 1 AMBROSIA SALAD CONTEST

Sponsored by: Chuck Wagon Diner, Altamont NY

Judging: 12 p.m., Wednesday, August 15

OPEN TO SENIORS AGES 65 AND OVER

NO ENTRY FEE or pre-entry required

Bring your ambrosia salad to the Blue Ribbon Cooking building for display and judging by 11:45 a.m. The competition is open to all seniors ages 65 and over. Be sure to bring three (3) cups of ambrosia salad and include your recipe with your name on the back. Make it your own and make it your best!

Judging:

- Taste (50%)
- Appearance (25%)
- Creativity (25%)

Prizes will be provided by Chuck Wagon Diner.

The decision of the judge is final.

LOT 2 CHICKEN WING CONTEST

**Sponsored by:
The Cheesecake Factory Restaurant
Colonie Center**

Judging: 6:45 p.m. Thursday, August 16

NO ENTRY FEE or pre-entry required

Be at Gate 2 by 6:00 p.m., Thursday, August 16, with your 24 chicken wings and recipe. One free admission to the fairgrounds (does not include rides) for the

person carrying the 24 chicken wings.

Bring your 24 chicken wings (make it your own) to the Blue Ribbon Cooking Building for display and judging by 6:30 p.m. The competition is open to all ages. Be sure to bring the 24 chicken wings and include your recipe with your name on the back.

Judging:

- Taste (50%)
- Appearance (25%)
- Creativity (25%)

Prizes will be provided by the **Cheesecake Factory restaurant.**

The decision of the judges is final

**LOT 3 LOCAL ORCHARDS
COOKIE WITH FRUIT**

Sponsored by:

Altamont Orchard and Indian Ladder Farm

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

Cookies with Fruit (12 cookies)

Be creative! Open to all ages.

NO ENTRY FEE or pre-entry required

Be at Gate 2 by 6:00 p.m. on Friday, August 17, with your 12 cookies and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the cookies. Bring your 12 cookies (make it your own) to the Blue Ribbon Cooking building for display and judging by 6:30 p.m. The judging will be based on the criteria listed below and is open to all ages. Be sure to bring 12 cookies.

Judging:

- Taste (50%)
- Appearance (25%)
- Creativity (25%)

Awards:

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

LOT 4 MUFFIN CONTEST

**Sponsored by: Anne Marie Candies
(Fair Candy Tent)**

Judging 2:00 p.m. Saturday August 18

NO ENTRY FEE or pre-entry required

Open to ages 12 and under

Be at Gate 2 by 1:30 p.m. on Saturday, August 18, with one dozen (12) muffins and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the one dozen (12) muffins.

Bring your one dozen (12 muffins to the Blue Ribbon Cooking Building for display and judging by 2:00 p.m.

Judging:

- Taste (50%)
- Appearance (25%)
- Creativity (25%)

The competition is open to ages 12 and under. Be sure to bring one dozen (12) muffins and include recipe, with your name on the back.

Prizes will be provided by Anne Marie Candies

The decision of the judges is Final.

**LOT 5 KING ARTHUR FLOUR
BAKING CONTEST
CINNAMON BUNS**



Judging: 6:45 p.m. Saturday August 18

King Arthur Flour is looking for your best and most delicious cinnamon buns. Be sure and make cinnamon buns 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. Cinnamon buns (12) 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, and phone number 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 Saturday, August 18, with your cinnamon buns (12). One free admission to the fairgrounds (does not include rides) for the person carrying the cinnamon buns.
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.kinarthurflour.com.

LOT 6 PIE EATING CONTEST

**Sponsored by:
Home Front Café and Grandma's Pies**

Judging: 3:30 p.m. Sunday, 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 3:15 p.m. on Sunday, 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.

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:

1st \$8 2nd \$5 3rd \$4

CANNED VEGETABLES/FRUITS LOT

1. Canned Vegetables (1 Jar)
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:

1st \$8 2nd \$5 3rd \$4

JELLIES AND JAMS, ETC.

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:

1st \$8 2nd \$5 3rd \$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:

1st \$8 2nd \$5 3rd \$4

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 4" x 6" 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:

1st \$10 2nd \$6 3rd \$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:

1st \$8 2nd \$5 3rd \$4

Sheet or layered; frosted or unfrosted

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:

1st \$10 2nd \$6 3rd \$4

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:

1st \$8 2nd \$5 3rd \$4

Yeast Product

LOT

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

Quick bread

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:

1st \$5 2nd \$3 3rd \$2

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:

1st \$5 2nd \$3 3rd \$2

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

CANDY

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

Awards:

1st \$5 2nd \$3 3rd \$2

46. Miscellaneous fudge
47. Penuche

LOT

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 4" x 6" 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:

1st \$8 2nd \$5 3rd \$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)
16. **BEST OF FAIR BREADS FOR (Lots 1-5)**
\$20 award NO ENTRY FEE or pre-entry required
17. **BEST OF FAIR SWEETS YOUTH (Lots 6-15)**
\$20 award NO ENTRY FEE or pre-entry required

ALTAMONT FAIR ENTRY FORM

USE THIS FORM FOR DEPARTMENT N CULINARY

File with or mail to: ENTRIES, Altamont Fair, P. O. Box 506, Altamont, NY 12009. Payment must be enclosed with entry form. There will be no confirmation of entries and/or fees received.

Name: _____

Address: _____ Phone: _____

City: _____ State: _____ Zip: _____ County: _____

Email address (please print legibly): _____

Also entered in 4-H? Yes ___ No ___

DEPT.	CLASS	LOT	NAME OF FOOD PRODUCT PLEASE LIST ANY ADDITIONAL DIVISION INFO	ENTRY FEE
N				
			Sub Total Entry Fee	
			Sub Total Entry Fee from Other Page(s)	
			Total Entry Fees	

I hereby agree to abide by all rules, regulations and conditions described in the Altamont Fair's Entry & Prize Catalog and to be solely responsible for any loss or injury to or damage done, occasioned by or arising from any animal, equipment, exhibit or person on exhibition and to indemnify the Albany, Schenectady, Green County Agricultural and Historical Societies, Inc. and the management thereof against all claims and liability in regard thereto. Entries will only be accepted upon these conditions. In view of the indemnity agreement appearing therein, exhibitors may find it advisable for their own protection to carry appropriate liability insurance, if not already covered.

Signed: _____ Date: _____

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