

Department N Culinary

Superintendent: Monica Bush 518/861-6948

IMPORTANT ENTRY INFORMATION

**MAILED ENTRIES MUST BE
POSTMARKED ON OR BEFORE
FRIDAY JULY 26, 2019**

**HAND DELIVERED ENTRIES
MUST BE IN THE ENTRY OFFICE
BY 2 P.M. MONDAY JULY 29, 2019**

**ONLINE ENTRIES WILL BE
ACCEPTED UNTIL MIDNIGHT
SUNDAY AUGUST 4, 2019**

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

JUDGING Monday, August 12
(unless noted otherwise)

REMOVAL OF EXHIBITS

Sunday, August 18 after 7 p.m. or
Monday, August 19, 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: YOU MAY BRING YOUR ENTRY TO THE FAIR AT ANY TIME BEFORE THE LISTED CUTOFF FOR EACH COMPETITION. YOU DO NOT HAVE TO BE PRESENT TO WIN. All recipes must be written on an 8-1/2"x11" sheet of paper with name on the back. 2018 1st place winners of these contests cannot enter in the 2019 respective contest. Once judging has begun, exhibits will not be accepted.

LOT 1 HOT DOG SAUCE CONTEST

Sponsored by: Chuck Wagon Diner, Altamont NY

Judging: 12 p.m., Wednesday, August 14

OPEN TO ALL AGES

NO ENTRY FEE or pre-entry required

Bring your hot dog sauce to the Blue Ribbon Cooking building for display and judging by 11:45 a.m. Be at Gate 2 by 11:00 a.m. Wednesday, August 14 with your entry. One free admission to the fairgrounds (does not include rides) for the person carrying the hot dog sauce. Hot dogs and rolls will be provided by the Fair. The competition is open to all ages. Be sure to bring three (3) cups of hot dog sauce 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 SAVORY BREAD CONTEST

Sponsored by:
Red Star Yeast

Judging: 6:45 p.m. Thursday, August 15

NO ENTRY FEE or pre-entry required

Be at Gate 2 by 6:00 p.m., Thursday, August 15, with your loaf of savory bread and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the 24 loaf of savory bread.

Bring your loaf of savory bread from scratch (make it your own) to the Blue Ribbon Cooking Building for display and judging by 6:30 p.m. The competition is open to Youth 12 and under and Adults 13 and over. There will be prizes for both age groups. Be sure to bring your loaf of savory bread and include your recipe with your name on the back. **YOU MUST ALSO INCLUDE THE EMPTY YEAST PACKET.**

Judging:

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

Prizes will be provided by **Red Star Yeast.**

The decision of the judges is final

**LOT 3 KING ARTHUR FLOUR
BAKING CONTEST
LEMON-LIME CUPCAKES**



Judging: 6:45 p.m. Friday August 16

King Arthur Flour is looking for the best baker for lemon-lime cupcakes. Use the recipe below to make the lemon-lime cupcakes with King Arthur Flour, 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. Cupcakes (12) must use King Arthur Flour and follow the recipe below.
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. **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.
5. Contestants may only submit one entry per participant.
6. To be a contestant, be at Gate 2 by 6:00 p.m. on Friday, August 16, with your cupcakes (12). One free admission to the fairgrounds (does not include rides) for the person carrying cupcakes.
7. Judges' decisions are final.
8. No team entries, this contest is for individual competition.
9. 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.
10. King Arthur flour is widely available in local grocery stores. For product information, recipe ideas, and store locations go to: www.kingarthurflour.com.

USE THE RECIPE BELOW TO ENTER THE KING ARTHUR CONTEST

LEMON-LIME CUPCAKES

Cupcakes:

- 6 tablespoons vegetable oil
- ¾ cup granulated sugar
- 2 tablespoons lemon powder or lemon zest
- ½ teaspoon salt
- 1 tablespoon lime zest (grated lime peel)
- 1 tablespoon lime juice (juice from ½ lime)
- 2 large eggs, room temperature
- 1 ½ cups King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking powder
- ½ cup milk, room temperature

Glaze:

- 3 tablespoons melted butter
- 1 tablespoon lemon powder or lemon zest
- 1 tablespoon lime zest
- 1 ½ cups confectioners' sugar, sifted
- Food coloring, optional
- 2 to 3 teaspoons water
- Grated lemon or lime peel (lemon or lime zest) for garnish

Method:

- To make the cupcakes: Preheat oven to 375 degrees Fahrenheit. Place cupcake liners in a 12 cup muffin pan. Position an oven rack in the middle of the oven.
- Beat together oil, sugar, lemon powder, salt, and lime zest until light in color, about 2 minutes at medium-high speed.
- Beat in the lime juice; then the eggs, one at a time, until mixture lightens in color, about 2 minutes at medium-high speed.

- In a separate bowl, whisk together flour and baking powder.
- At low speed, add flour mixture to the batter in 3 additions, alternating with 2 additions of the milk; mix until blended, about 30 seconds.
- Scoop the batter into the prepared muffin pan, filling each cup about 2/3 full.
- Bake until a cake tester inserted into the center of a cupcake comes out clean, 16 to 20 minutes; the cakes will remain quite pale.
- Remove from the oven, and after 5 minutes transfer to a rack to cool
- The make the glaze: Whisk together the ingredients to make a smooth glaze about the consistency of molasses, adding additional liquid or confectioners' sugar as needed.
- To glaze cupcakes: Dip cooled cupcakes into the glaze. Sprinkle with zest, if desired; the glaze sets up quickly, so be sure to sprinkle with zest right after dipping.

Yield: 12 cupcakes, enter 12 cupcakes.

LOT 4 BROWNIE CONTEST

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

Judging 2:00 p.m. Saturday August 17

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) brownies and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the one dozen (12) brownies.

Bring your one dozen (12 brownies 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) brownies 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 LOCAL ORCHARDS CORN FOR CORN

**Sponsored by:
Altamont Orchard and Indian Ladder Farm**

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

One full recipe of anything with corn

Be creative! Open to all ages.

NO ENTRY FEE or pre-entry required

Be at Gate 2 by 6:00 p.m. on Saturday, August 17, with your corn creation and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the corn creation. Bring your corn creation (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 one full recipe.

Judging:

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

Awards:

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

LOT 6 PIE EATING CONTEST

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

Judging: 2:00 p.m. Sunday, August 18

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

13. Gift basket filled with six small containers of jellies, jams, marmalades, conserves accompanied by occasion card.

CANNED FOODS - YOUTH UNDER 19

NO ENTRY FREE

Awards:

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

LOT

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

Class 3 - Baked Goods

General Standards for Baked Goods

1. **Include printed 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

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:

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

Yeast Product

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

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:

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

46. Miscellaneous fudge
47. Penuche
48. Molded candies
49. Maple candy
50. Peanut Brittle
51. Miscellaneous Candy
52. **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 printed 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. Cake

LOT

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

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|------------------------------------------------|
| USE THIS FORM FOR DEPARTMENT N CULINARY |
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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 |
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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 |
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