

Department N Culinary

Superintendent: Monica Bush 861-6948

IMPORTANT ENTRY INFORMATION

MAIL DELIVERY ENTRY MUST BE
POSTMARKED ON OR BEFORE
AUGUST 1, 2016

HAND DELIVERY ENTRY MUST BE IN THE
ENTRY OFFICE BY AUGUST 1, 2016 2 P.M.

ONLINE ENTRY DEADLINE
AUGUST 8, 2016 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 14 from 4-6 p.m.
(unless noted otherwise)

JUDGING Monday, August 15
(unless noted otherwise)

REMOVAL OF EXHIBITS
Sunday, August 21 after 7 p.m. or
Monday, August 22, 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 2015 and August 2016. 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**

8. **WINNERS WITHIN EACH CATEGORY. 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

Apple Pie (bring whole pie)

Bake your most delicious pie (make it your own).

NO ENTRY FEE
Open to all ages

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

Judging:

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

LOT 2 CHICKEN SALAD CONTEST

Sponsored by The Cheesecake Factory Restaurant
Colonie Center

Judging: 6:45 p.m., Thursday, August 18

No Entry Fee

Be at Gate 2 by 6:00 p.m. on Thursday, August 18, with three (3) cups of chicken salad (no bread) and recipe. One Free admission to the fairgrounds (does not include rides) for the person carrying the chicken salad.

Bring your chicken salad 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 three (3) cups of chicken salad and include your typed recipe with your name on the back.

Prizes will be provided by The Cheesecake Factory.

The decision of the judge is final.

LOT 3 KING ARTHUR FLOUR BAKING CONTEST CORN BREAD



King Arthur Flour is looking for your best and most delicious corn bread. Be sure and make one pan, loaf, etc., from scratch. No mixes allowed. Creativity is strongly encouraged so get baking with King Arthur Flour and you could be the blue ribbon winner!

ENTRY deadline and judging: Friday, August 19 6:45 p.m.

NO ENTRY FEE

Prizes:

Adult 19 and Over

- 1st Place \$75 gift certificate to the Baker's Catalogue at KingarthurfLOUR.com
- 2nd place \$50 gift certificate to the Baker's Catalogue at kingarthurfLOUR.com
- 3rd place King Arthur Flour Whole Grain Baking Cookbook

Youth Category age 18 and under as of August 16, 2015

- 1st place \$50 gift certificate to the Baker's Catalogue at kingarthurfLOUR.com
- 2nd place \$25 gift certificate to the Baker's Catalogue at kingarthurfLOUR.com
- 3rd place King Arthur Flour Mini Loaf Pan

RULES:

1. Corn bread (one loaf, pan, etc.) 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. Please indicate whether the entry is for the Youth division or the Adult division.

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 19, with your corn bread (one pan, loaf, etc.). One free admission to the fairgrounds (does not include rides) for the person carrying the corn bread.
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 4 GLUTEN FREE BREAD

Sponsored by Brett's Fried!

**106 Maple Avenue
Altamont, NY**

Judging 2:00 p.m. Saturday August 20

No Entry Fee -- Open to All Ages

Be at Gate 2 by 1:00 p.m. on Saturday, August 20, with your loaf of gluten free bread and recipe. One free admission to the fairgrounds (does not include rides) for the person carrying the gluten free loaf of bread.

Bring your loaf of gluten free bread to the Blue Ribbon Cooking Building for display and judging by 2:00 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 one loaf of gluten free bread and include typed recipe, with your name on the back.

Prizes will be provided by Brett's Fried!

The decision of the judges is Final.

LOT 5 PIE EATING CONTEST

Sponsored by Homefront Cafe

Judging

6:45 p.m. Saturday, August 20

No Entry Fee

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 20, 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 Cafe.

Decision of the judges is final.

LOT 6 PULLED PORK CONTEST

Sponsored by The Chuck Wagon Diner

653 US Route 20, Duaneburg

Judging: 4:00 p.m. Sunday, August 21

NO ENTRY FEE

OPEN TO ALL AGES

1. Be at gate 2 by 3:00 p.m. on Sunday, August 21, with three (3) cups of pulled pork (make it your own) and your typed recipe, with your name on the back. One free admission to the fairgrounds (does not include rides) for the person carrying the three (3) cups of pulled pork.
2. Bring your three (3) cups of pulled pork to the Blue Ribbon Cooking Building for display and judging by 4:00 p.m.
3. The judging will be based on taste 50%, creativity 25%, and appearance 25%.
4. Prizes provided by The Chuck Wagon Diner.

The decision of the judges is final.

LOT 7 ICED TEA CONTEST

Sponsored by Short and Stout Tea

1736 Western Ave., Albany

Judging: 4:00 p.m. Sunday, August 21

NO ENTRY FEE

OPEN TO ALL AGES

1. Be at Gate 2 by 3:00 p.m. on Sunday, August 21, with your 32 oz. or larger container of iced tea (make it your own) with a typed recipe card and place your name on the back. One free admission

to the Fairgrounds (does not include rides) for the person carrying the 32 oz. or larger container of iced tea.

2. Bring your 32 oz. or larger container of iced tea to the Blue Ribbon Cooking Building for display and judging by 4:00 p.m.
3. The judging will be based on taste 50%, creativity 25%, and appearance 25%.
4. Prizes provided by Short and Stout Tea.

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.

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.

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:

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

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 Jarden Home Brands 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

- Jarden Home Brands, 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.

Youth Level

BALL Fresh Preserving AWARD

BALL & KERR Fresh Preserving Products

- In Recognition of youth who excel in the art of fresh preserving (Canning), Jarden Home Brands, 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.

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. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. 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 \$5 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 \$5 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 \$5 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:

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

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:

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)**

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

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)**

COOKIES

Include 6 cookies from each lot entered

Awards:

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

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

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)**

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:

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)

**BEST OF FAIR BREADS FOR (Lots 1-5)
(\$20 award - no entry fee)**

**BEST OF FAIR SWEETS YOUTH (Lots 6-15)
(\$20 award – no entry fee)**

