

## DEPT: YOUTH FOODS

<b>Superintendent</b>	Judy Stevens 518-692-9310
<b>Entry Fee</b>	NO entry fee.
<b>Day &amp; Time</b>	Judging on <b>Saturday Before Fair @ 9am—3pm in the Youth Building.</b>
<b>Limits</b>	Please read each section for their individual limitations.
<b>Rules &amp; Regulations</b>	<ol style="list-style-type: none"> <li>1. Exhibitors may enter an unlimited number of exhibits in each class in the following SECTIONS: Decorated Cakes, Recipe Collections, and Messages about Foods.</li> <li>2. The Recipe must accompany every food exhibit except for Decorated Cakes. The Recipe should include procedure along with ingredients.</li> <li>3. Read the rules for each section.</li> <li>4. Failure to follow the rules will result in a drop in ribbon earned.</li> </ol>

### SECTION: BAKED GOODS

<b>Limits</b>	<ol style="list-style-type: none"> <li>1. Exhibitors are limited to two(2) exhibits per class.</li> <li>2. NO BAKE Cookies are limited to Exhibitors under 12yrs of age.</li> </ol>
<b>Rules &amp; Regulations</b>	<ol style="list-style-type: none"> <li>1. All food must be removed from pans, except pies &amp; pie shells, and should be attractively presented.</li> <li>2. Rolls &amp; muffins must NOT be baked in paper cups.</li> <li>3. Breads must NOT be baked in a bread machine.</li> <li>4. Baked goods should be cooled before packing.</li> <li>5. Mixes are allowed <b>if they are not the major ingredient. Please call if you have any questions.</b></li> </ol>

#### CLASSES:

- Baking Powder Biscuits**—3 of uniform size
- Cake made with Shortening or Oil**—unfrosted ½ cake
- Cake made with Shortening**—modified to reduce calorie or fat content—unfrosted ½ cake
- Candy**—3 pieces of uniform size
- Coffeecake**—Non-Yeast ½ cake
- Cookies**—**Baked** 3 of one kind & uniform size (may be drop/bar/rolled)
- No-Bake Cookies**—3 of one kind & uniform in size (**limited to exhibitors 5ys—11yrs of age**)
- Cupcakes**—3 of one kind, frosted (**may use liners**)
- Foam Cake**—½ cake
- Muffins**—3 of one kind & uniform in size
- Pie Shell**—one baked, may use 4" pan
- Pie**—1 whole pie w/2 crusts, filled, may use 4" pan
- Quick Bread**—½ loaf of any size
- Rolled Cake**—any filling'
- Scones**—3 of one kind & uniform in size
- Yeast Bread**—½ loaf (may be white, whole or multi grain)
- Yeast Rolls**—3 of uniform size (may be white, whole or multi grain)
- Other Yeast Product** -
- International Food Exhibit**— 3 cookies of one type OR ½ cake OR ½ yeast bread OR 3 rolls OR ½ quick bread. Information required: (a) recipe; (b) national association with food; (c) historical background
- Any of the Above made Allergen Free**—example are "Gluten Free" or "Dairy Free"

## DEPT: YOUTH FOODS cont.

### SECTION: DECORATED CAKES

#### CLASSES:

- Decorated Cake**—decorations only will be judged. “Cake” can be a pan, box, etc. No recipe required.
- Decorated Cupcakes**—3 cupcakes decorations only will be judged. No Recipe required.
- Gingerbread House**—decorated, NO KITS, No recipe required.
- “Pride of Washington County” Decorated Cake**—decorate your cake in the theme of “Pride of Washington County”

### SECTION: RECIPE COLLECTION

<b>Rules &amp; Regulations</b>	<ol style="list-style-type: none"><li>1. A minimum of 10 recipes exhibited in a recipe box, notebook, or file. All information should be printed in ink or typed. If recipes are shown in a file box, everything should be on cards.</li><li>2. Collections will be judged on appearance, organization, source &amp; variety of recipes &amp; additional information given.</li></ol>
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#### CLASS:

- Recipe Collection**—consisting of recipes from a food & nutrition project, a heritage project or a cultural foods project.

### SECTION: MESSAGES ABOUT FOODS

#### CLASSES:

- Poster**—At least 14” x 20” or a poster series depicting a food from the **“Choose My Plate Food Plan”** (USDA): ideas for trying some food rich in Vitamin A, Vitamin C, Calcium, or Iron; food & fitness; wise snacking; food purchasing hints; ways to avoid waste; improving choices at fast food restaurants or vending machines.
- 3-D Exhibit**—Topics could be Wise Shopping; Sensible Snacking; Nutritious Breakfasts; Ways to increase the use of Vegetables & Fruits; Sensible Dieting; Food Preservation or Heritage foods. Table space about 4’ x 4’ will be provided. Judging will be based on: purpose & principle idea, effectiveness in illustrating the topic, appearance & arrangement, and accuracy of information.

### SECTION: WASHINGTON COUNTY SELECTIONS

#### CLASS:

- Washington County Pairing**— provide/present 1 homemade item from the Food Preservation Products Section AND 1 homemade item from the Baked Goods section in an attractive container or basket (for example: 1 jar of jelly and 1 set of Baking Powder Biscuits). Follow the rules for each section including the number of items required. Recipes must accompany entry. Limit of (1) one entry per this class.

## SECTION: FOOD PRESERVATION

<b>Limits</b>	Exhibitors are limited to two (2) exhibits per class.
<b>Rules &amp; Regulations</b>	<ol style="list-style-type: none"><li>1. All exhibits must consist of 2 identical jars; 1 to be opened , judged, &amp; returned to exhibitor; the other is to be displayed with award.</li><li>2. Canned goods must have label on BOTTOM of SIDE of jar, giving kind of fruit, vegetable or preserve, and DATE that the product was preserved.</li><li>3. All canning must be done in canning jars with canning lids &amp; rings</li><li>4. Jelly, Jam, and Marmalade containers should be no larger than ½ pint size. Jellies must be in straight jars to permit jelly to slide out &amp; hold its shape.</li><li>5. <b>All low acid</b> vegetables MUST be processed in a pressure canner.</li><li>6. All jam, Jelly, fruit, pickles, &amp; relish MUST be processed in a hot water bath.</li><li>7. NO paraffin on jams &amp; jellies.</li><li>8. Recipes including processing instructions MUST accompany exhibit.</li><li>9. Non-processed exhibits must be appropriately packaged.</li></ol>

### **CLASSES:** (Food Preservation Products)

- Canned Fruits
- Canned Tomatoes or Juice
- Canned Vegetables
- Jam
- Jelly
- Marmalade
- Pickles
- Relishes
- Miscellaneous

### **CLASSES:** (Non—Processed Food Preservation Products)

- Dried Foods—Display in a clear airtight container
- Flavored Vinegars
- Miscellaneous

## SECTION: PRODUCED IN NEW YORK

### **CLASS:**

- Produced in New York—(PiNY)** is designed to showcase the wide variety and use of agricultural products grown in NY State. PiNY is a marvelous opportunity for youth to demonstrate their food preparation skills while promoting a tasty recipe featuring NY State food products. During PiNY, presenters do a “Silent Demonstration” answering questions from Fairgoers. Presenters are evaluated on their demonstration skills, the finished product, and completed menu planning sheet.

***Ribbon only award.***

**Reward Note:** Exhibitors 5 yrs of age by Dec. 1st of current year through the completion of second grade may participate, but will not be judged and do not have to complete a menu plan.

**For a complete list of rules, contact the Cornell Cooperative Extension Office at 518-746-2560.**



**King Arthur Flour Baking Contest**  
**Wednesday August 26 at 9:00 AM**  
**Washington County Fair Youth Building**

Prizes:

Youth: First Place = \$40 gift certificate to King Arthur Flour	Second Place = \$25 gift certificate to King Arthur Flour	Third Place = King Arthur Flour Tote Bag
Adults: First Place = \$40 gift certificate to King Arthur Flour	Second Place = \$25 gift certificate to King Arthur Flour	Third Place = King Arthur Flour Tote Bag

All winners receive a King Arthur Flour rosette  
All participants receive coupons, yeast packets & a dough scraper

Rules:

**(Please note: These may differ from the Department - Open Pastry, Baked & Specialty Foods and Department - Youth Foods Rules)**

- 1) Open to any **youth** who is age **10 through 18 years** as of January 1, 2020 and is a Washington County resident or goes to a Washington County school or belongs to a Washington County Youth Organization **OR** any **adult** who is 19 years and older as of January 1, 2020 and is a Washington County resident. One entry per person.
- 2) There are two categories as follows:
  - a) **Youth Entry:** Prepare your favorite muffin recipe. It must contain fruit and/or vegetable. *The full recipe, preferably typed, must accompany your entry.*
  - b) **Adult Entry:** Prepare a Bundt cake. *The full recipe, preferably typed, must accompany your entry.* For ideas visit <https://www.kingarthurfLOUR.com/recipes>.
- 3) **Youth entries:** Present six (6) muffins on a plate or covered cardboard.
- 4) **Adult entries:** Present the cake on a plate or covered cardboard.
- 5) Exhibitor must bring the opened bag of King Arthur Flour **or** submit a UPC label from the flour bag at the time of entry **or** store receipt stating the purchase of King Arthur Flour.
- 6) Entries must be delivered to the Youth Building 8:30-8:55 AM Wednesday, August 26
- 7) One pass will be mailed to each entrant that **requests** it.
- 8) Failure to follow the rules may result in disqualification.
- 9) **Pre-entry is required.** Pre-enter by the deadline online at [washingtoncountyfair.org](http://washingtoncountyfair.org) & click on "How to Enter" under "Be an Exhibitor" or use the Entry Form enclosed in the Exhibitors Handbook. The classes are as follows:
  - a) Department: King Arthur Flour, Open (Adult)
  - b) Department: King Arthur Flour, Youth

**Website is: [www.washingtoncountyfair.com](http://www.washingtoncountyfair.com)**



**Red Star Baking Contest**  
**Saturday August 29 at 9:00 am**  
**Washington County Fair Youth Building**

First Place = Red Star pizza cutter	Second Place = Red Star oven mitt	Third Place = Red Star flexible kneading board
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All participants receive coupons, yeast packets & a dough scraper  
Prizes may vary based on availability

Rules:

**(Please note: These may differ from the Department - Open Pastry, Baked & Specialty Foods and Department - Youth Foods Rules)**

- 1) Open to any **youth or adult** who is age **12 years & older** as of January 1, 2020 and is a Washington County resident or attends a Washington County school or belongs to a Washington County Youth Organization. One entry per person.
- 2) The category is **yeasted rolls**. The recipe must contain at least 1/3 whole grain by volume\*. *The full recipe, preferably typed, must accompany your entry.* For ideas visit <https://www.kingarthurflour.com/recipes> or <http://redstaryeast.com/recipes>.
- 3) Entries must be delivered to the Youth Building 8:30-8:55 AM
- 4) **Entries:** Present six (6) rolls on a plate or covered cardboard.
- 5) One pass will be mailed to each entrant that **requests** it.
- 6) Failure to follow the rules may result in disqualification.
- 7) **Pre-entry is required.** Pre-enter by the deadline online at [washingtoncountyfair.org](http://washingtoncountyfair.org) & click on "How to Enter" under "Be an Exhibitor" or use the Entry Form enclosed in the Exhibitors Handbook. The classes are as follows:
  - a) Department: Red Star Yeast, Open

*\* If a recipe calls for a total of 5 cups of all grain products, at least 1 2/3 cups must be whole grains – oatmeal, whole wheat flour, rye flour, cornmeal etc.*

**Website is: [www.washingtoncountyfair.com](http://www.washingtoncountyfair.com)**