

11-2 CULINARY DEPARTMENT

Director In Charge: Jessica Nagel

Committee: Lori Hennings, Angel Mercer, Matt Zeigler

WE APPRECIATE AND ENCOURAGE THE SUPPORT GIVEN BY EVERYONE WHO ATTENDS AT THE PIE & BAKED GOODS AUCTION.

Building Appliances Provided by: Frank Sales, Bowling Green, Ohio.

BAKING

Exhibits will be accepted Monday, August 1st from 8 – 10 am for classes A-K and section N at the Home and Garden Building. Judging will begin Monday at 10:30 am and is closed to the public. All exhibits entered become property of the Wood County Agricultural Society. A Baked Goods Auction will be held on Monday August 1st at 5pm.

Exhibits will be accepted Saturday, August 6th noon to 2pm for classes L-M (pies and cheesecakes) at the Livestock Pavilion large conference room. Judging will begin at 2:30 pm and is closed to the public. All exhibits entered become property of the Wood County Agricultural Society. A Pie and Cheesecake Auction will be held on Saturday August 6th at 5pm.

Please see Page 4 of the Fair Book for “Everything You Need to Know to Enter 2022 Fair”. NO LATE ENTRIES ACCEPTED.

One entry per person in each classification.

All entries must be the work of the exhibitor.

All entries must be submitted in a non-returnable covered container.

Entry tags must be attached to the item at time of submission.

COMPLETED RECIPE CARD WITH EXHIBITORS NUMBER MUST BE SUBMITTED WITH ALL ITEMS IN THE BAKING DEPARTMENT UNLESS THE RECIPE HAS BEEN FURNISHED BY THE COMMITTEE. For judging purposes do not put your name on the recipe card, but your exhibitor’s number is required.

Please submit all cakes that are to be sold in a cake box.

Cheesecakes are to be no larger than 10” in diameter.

No pie shall be accepted that is over 9” in diameter.

All entries not meeting the above rules may be displayed but will not be considered for prize winnings.

JUDGING STANDARDS FOR THE BAKING DEPARTMENT:

All baking entries will be judged on the following criteria: flavor, presentation, texture and complete recipe.

SWEEPSTAKES AWARD

A special Sweepstakes Award will be presented to the Exhibitor that acquires the most points from all of the weeks entries in the Culinary Department. Sweepstakes winners from the previous two years are ineligible.

SECTION A – YEAST BREADS, ROLLS & PASTRIES

Premiums \$7.00, \$5.00, \$3.00

1. White Bread – submit one loaf
2. Multi Grain Bread – submit one loaf
3. Cinnamon Rolls – submit 6
4. Yeast Rolls – submit 6

SECTION B – QUICK BREAD AND MUFFIN

Premiums \$7.00, \$5.00, \$3.00

5. Zucchini Bread – submit one loaf
6. Banana Bread – submit one loaf
7. Blueberry Muffins – submit 6
8. Coffee Cake – submit 1

SECTION C – COOKIES

Premiums - \$7.00, \$5.00, \$3.00

9. Peanut Butter Cookies – submit 8
10. Chocolate Chip Cookies – submit 8
11. Oatmeal Cookies – submit 8
12. Whoopie Pie Cookies – submit 8

SECTION D – CAKES

Premiums - \$7.00, \$5.00, \$3.00

13. Chocolate Cake
14. White Cake
15. Any other Cake

SECTION E – HEALTH FOOD

Premiums - \$7.00, \$5.00, \$3.00

16. Gluten Free Baked Good – submit 8 servings
17. Diabetic Baked Goods – submit 8 servings

SECTION F – SPECIAL CLASSES FOR KIDS

Premiums \$3.00, \$2.00, \$1.00

Kids ages 4-6

- 18. Puppy Chow – submit 1 gallon
- 19. Indoor S'mores – submit 8

Kids ages 7-10

- 20. Brownies – submit 8
- 21. Cake Pops – submit 8

Kids ages 11-14

- 22. Bar Cookies – submit 8
- 23. Snickerdoodles – submit 8

SECTION G – SALADS

Premiums \$7.00, \$5.00, \$3.00

- 24. Potato Salad – submit one pint
- 25. Deviled Eggs – submit 8
- 26. Pasta Salad – submit one pint
- 27. Chicken Salad – submit one pint

SECTION H – SWEET TREATS

Premiums \$7.00, \$5.00, \$3.00

- 28. Chocolate Fudge – submit 8 pieces
- 29. Buckeyes – submit 8 pieces
- 30. Fried Pies – Submit 6
- 31. Caramels – submit 8

SECTION I – HOMEMADE NOODLES

Premiums \$7.00, \$5.00, \$3.00

- 32. Egg Noodles – 1 gallon size zip lock bag
- 33. Herb Noodles – 1 gallon size zip lock bag



SECTION J – KING ARHTUR FLOUR CONTEST

- 34. Adult – Jelly Roll
- 35. Youth – (under age 14) – Pineapple Upside Down Cake

Date of Contest: August 1, 2022

Entries arrive at the Home and Garden Building between 8 am and 10 am.

Judging to begin at 10:30 am

Adult Prizes (Ages 15+):

- First place \$75 gift card to the King Arthur Online Store
- Second place \$50 gift card to the King Arthur Online Store
- Third place \$25 gift card to the King Arthur Online Store

Youth Prizes (ages 14 and under):

- First place \$40 gift card to the King Arthur Online Store
- Second place \$25 gift card to the King Arthur Online Store
- Third place King Arthur Tote Bag

RULES:

1. Jelly Roll and Pineapple upside down cake must use King Arthur Flour and be made from scratch.
2. Judging will be based on: Taste (50%), Creativity (25%) and Texture (25%).
3. Pre-entry is required during regular open class registration at the fair office.
4. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
5. Contestant must follow the designated recipe provided.
6. An entry tag must accompany the entry.
7. All entries must be submitted on a disposable container for judging (specify size and/ or number of baked items, and time frame for delivery of entry).
8. Failure to follow the rules may result in disqualification.

Jelly Roll Recipe

Ingredients

Cake

- 3/4 cup (90g) King Arthur Unbleached All-Purpose Flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 4 large eggs, at room temperature
- 3/4 cup (149g) granulated sugar

- 1 teaspoon vanilla extract

Filling

- 1 cup (340g) thick jam, preserves, or fruit curd

Topping

- confectioners' sugar

Instructions

1. Preheat the oven to 400°F and line the bottom of a 10" x 15" jelly roll pan with parchment. Lightly grease the parchment to ensure the cake releases easily.
2. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
3. In a small bowl, sift together the flour, baking powder, and salt. Set aside.
4. In a large bowl, beat the eggs until foamy.
5. Sprinkle the sugar into the eggs gradually, beating all the while, and continue beating until the batter is very thick and light lemon in color, 3 to 8 minutes. The batter should have doubled in volume. When the batter is sufficiently aerated, it should fall from the beater in a thick ribbon and mound on top of the remaining batter in the bowl temporarily, before being reabsorbed. Add the vanilla just before you stop beating the batter.
6. Gently fold in the flour mixture, using a rubber spatula or whisk. Spread the batter evenly into the prepared pan.
7. Bake the cake for 12 to 14 minutes, until it's golden brown and springy to the touch.
8. Remove the cake from the oven and invert it onto a clean dish towel that's been lightly sprinkled with confectioners' sugar. Peel off the parchment and using scissors, a sharp knife, or a rolling pizza wheel, trim the crusty edge of the cake, if necessary.
9. Starting with a short end, gently roll the cake and towel together into a log, and cool completely on a rack.
10. Once the cake has cooled, gently unroll it, spread with jam, and re-roll it. Place it on a plate, seam side down, and dust it with confectioners' sugar.
11. Allow the finished cake to rest for at least 20 to 30 minutes before cutting and serving. This allows the jam to soak into the layers slightly and makes slicing the cake easier and cleaner.

Pineapple Upside-Down Cake Recipe

Ingredients

Topping

- 4 tablespoons (57g) butter
- 1/2 cup (106g) light brown sugar, firmly packed

- 1/4 teaspoon cinnamon
- 1/4 teaspoon ginger
- 20-ounce can pineapple rings in juice, drained
- candied red cherries or maraschino cherries
- pecans or walnuts, halves or diced; optional

Cake

- 3 tablespoons (43g) butter, at room temperature, at least 65°
- 3/4 cup (149g) granulated sugar
- 1 large egg, at room temperature
- 1/2 teaspoon salt
- 1 3/4 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1/8 teaspoon coconut flavor, optional
- 1 1/3 cups (150g) King Arthur Unbleached All-Purpose Flour
- 1/2 cup (113g) milk, at room temperature

Instructions

1. Preheat the oven to 375°F. Lightly grease a 9" round cake pan.
2. **To make the topping:** Melt the butter, and mix with the brown sugar, cinnamon, and ginger. Spoon the mixture into the prepared pan.
3. Space the pineapple rings atop the brown sugar mixture. Place a cherry in the center of each ring. If you're using nuts, scatter them in any empty spaces.
4. **To make the cake:** Beat the butter and sugar until fairly smooth.
5. Beat in the egg, then the salt, baking powder, vanilla, and coconut flavor.
6. Add the flour alternately with the milk, mixing at medium speed and beginning and ending with the flour. Once the last of the flour is added, mix briefly, just until smooth.
7. Spoon the thick batter into the prepared pan, spreading it to the edges of the pan. It may not cover the pineapple entirely; that's OK.
8. Bake the cake for 30 to 35 minutes, until a toothpick or cake tester inserted into the center comes out clean.
9. Remove the cake from the oven, wait 3 minutes, then turn the pan over onto a serving plate. Wait 30 seconds, then lift the pan off. If anything sticks in the pan, just lift it out and place it back on the cake.

SECTION K – DECORATED CAKE / CUPCAKES CONTEST

Premiums \$7.00, \$5.00, \$3.00

Outdoor themed decorated cake / cupcakes. Cakes may be made on a cake form. Cakes will be displayed. Entrant needs to submit 7 decorated cupcakes, one will be displayed and the other six sold in the bake sale auction.

36. Cake – youth ages 11-13
37. Cake – adult ages 15 and over

38. Cupcakes – youth ages 11-13
39. Cupcakes – adult ages 15 and over

PIES & CHEESECAKE

Exhibits will be accepted Saturday, August 6th from noon to 2pm for classes L-M (pies and cheesecakes) at the Livestock Pavilion Large Conference Room. Judging will begin at 2:30 pm and is closed to the public. All exhibits entered become property of the Wood County Agricultural Society. A Pie and Cheesecake Auction will be held on Saturday August 6th at 5pm.

SECTION L – YOUR FAVORITE CHEESECAKE

Premiums \$10.00, \$8.00, \$5.00

40. Plain Cheesecake
41. Marble Cheesecake
42. Fruit Cheesecake
43. Any other Cheesecake

SECTION M – PIES

Premiums \$10.00, \$8.00, \$5.00

44. Apple
45. Berry
46. Cherry – 2 crust
47. Pecan
48. Peach – 2 crust
49. Pumpkin
50. Lemon Meringue
51. Coconut Cream
52. Peanut Butter
53. Any other pie

DECORATIVE

“The Great Outdoors”

All exhibits must be set up Monday Aug 1st between 8 am and 10 am and must remain on exhibit until Monday August 8th at 6 pm. All exhibits must be the work of the exhibitor. Exhibitor limited to one entry per item in each classification. Entry tags must be displayed with each exhibit.

Tables settings should be set for 2 on a standard size card table to be furnished by the exhibitor. Be sure to include all appropriate items needed for your meal. No food items need to be brought in but include the menu you would serve. The menu must be displayed with your table setting. Table settings will be judged on placement of your setting, creativity, originality of the theme and your menu.

SECTION N – TABLE SETTINGS

Premiums \$10.00, \$8.00, \$5.00

- 54. Table – Youth age 14 years and under – Picnic
- 55. Table – Adult age 15 years and over – Picnic

MEAL PREPARATION

One entry per person in each classification. All entries must be the work of the exhibitor. Entry tags must be attached to the item at time of submission. COMPLETED RECIPE CARD WITH EXHIBITORS NUMBER MUST BE SUBMITTED. For the judging purposes do not put your name on the recipe card, but your exhibitor's number is required

SECTION 0 – MEAL PREP – Cook Out

Premiums \$15.00, \$10.00, \$5.00

Pre-entered items will be accepted Wednesday Aug. 3rd in the Home and Garden Building between noon and 1pm. Open judging will begin at 1pm. SUBMIT NO LESS THAN 4 SERVINGS

- 56. BBQ Item
- 57. Your Favorite Macaroni and Cheese
- 58. Your Favorite Picnic Salad
- 59. Foil meal