

DEPARTMENT C - CULINARY

Superintendent
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Superintendent
Deb Kelly-McKinney
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65. Any Other

The Culinary Department would like to thank the following Powell-Cody -Lovell merchants for their past and continuing support during the Park County Fair: Albertson Food Store, Papa Murphy's, Loves Apothecary and Gift, Dairy Queen, Pizza Hut - Cody, Wal-Mart, Western Sugar, Powell Office Supply, Linton's, Wyoming Stone Ground Wheat, McGlathery's, Powell Drug, Video Experience, Chinatown, Hong Kong Restaurant, Quizno's, Queen Bee Honey and the Park CountyFair Board.

ENTRIES DUE: Monday, July 20, 2009 11:00 a.m. to 7:30 p.m.
JUDGING TIME: Tuesday July 21, 2009 8:00 a.m.
RELEASE TIME: Sunday, July 26, 2009 5:00p.m. to 6:00p.m. (ONLY)

GENERAL RULES:

- All exhibitors will abide by all applicable rules and regulations of the Park County Fair.
- All exhibits must be products of the "Home Kitchen."
- Exhibitors must submit recipes or formulas to the superintendent of the Department when so requested.
- Exhibitors may make only one exhibit in each class
- After cakes and pies are judged one-half may be taken home. NO CREAM OR CUSTARD PIES including NO PUMPKIN, CREAM CHEESE FILLING OR FROSTING..
- Please note on your entry any unusual ingredients in the recipe or higher baking temperatures because of elevation.
- Double check entry. If you aren't sure where it goes, ask superintendent.
- All entries must be completely made by the sole individual exhibitor and not to be shared with any other exhibitor for a separate entry.
- Any and all questions should be addressed to the Superintendents listed above.
- Exhibitors and spectators are invited to view judging and hear comments from the judge.

SPECIAL AWARDS

The top exhibit in each division will receive a Purple Rosette and a Special Award. Gift Certificates will be given for each division. Special Sweepstakes Rosette for Best Single entry in Culinary Department.

One Cowtown Candy, Candy Award will be decided by Cowtown Candy representative. Winner will need to give a copy of the recipe to Cowtown Candy (recipe does not need to be original). Cowtown Candy will make and sell the Candy at its store. Winner will also allow Cowtown Candy to represent him/her by naming the Candy after the winner. (For example: John Smith's Candy). Winner does have the option to forfeit the award and the representative from Cowtown Candy will choose another winner.
Cowtown Candy "Candy Award".....\$20

DIVISION 1 - BREAD

Premium Schedules are found in the front of the book on page II.

NO MINI LOAVES

Judging Criteria: Flavor and odor, even texture, moisture, tenderness, lightness, size, shape. Color: crust characteristic for ingredients used, inside free from streaks.

Premium Schedule: A

YEAST BREAD

Class:

- White (1/2 loaf)
- Whole Wheat or Graham (1/2 loaf)
- Rye (can be baked in round pan - 1/2 loaf)
- Raisin (1/2 loaf)
- Coffee Ring (1/2 loaf)
- White Yeast Rolls (3)
- Whole Wheat Rolls (3)
- Parker House or Cloverleaf Rolls (3)
- Cinnamon Rolls (3)
- Holiday Bread (1/2 loaf)
- Raised Doughnuts (3)
- Coffee Cake (1/2)
- French Bread
- Any Other Yeast Bread (1/2 loaf)
- Any other Yeast Roll

QUICK BREAD

Class:

- Banana Bread (1/2 loaf)
- Carrot Bread (1/2 loaf)
- Date Bread (1/2 loaf)
- Nut Bread (1/2 loaf)
- Pumpkin Bread (1/2 loaf)
- Squash Bread, any squash (1/2 loaf)
- Gingerbread (3)
- Cake Doughnuts (3)
- Boston Brown Bread (1/2 loaf)
- Coffee Cake with Topping (1/2)
- Muffins (3)
- Biscuits (3)
- Cornbread
- Any Other Quick Bread
- Display (3) Mini Loaves

DIVISION 2 - CAKES

Judging Criteria: Flavor, odor, shape, volume, surface, texture, grain and color.

Premium Schedule: A

Class:

- Angel Food, not iced
- Loaf Cake with Fruit and Spices (about 5 x 9, no frosting)
- Chiffon, not iced
- White Layer Cake, white icing
- Chocolate Layer Cake, chocolate icing
- Gold Cake, not iced
- Burnt Sugar Cake, caramel icing
- Spice Cake, any icing
- Bundt Cake
- Pound Cake
- Jelly Roll
- Cup Cakes, white (3 iced)
- Cup Cakes, chocolate (3 iced)
- Any Other Cup Cakes Not Listed
- Any Other Cake Not Listed

OPEN
CLASS

DIVISION 3 - DECORATED CAKES

Premium Schedules are found in the front of the book on page II.

All decorated cakes must be REAL CAKES - NO STYROFOAM. Display board must be sturdy and fit size of cake.

Phyllis Lovercheck Memorial Fair Theme Decorated Cake\$10

Premium Schedule: B

Class:

1. Decorated Cake, formal
2. Decorated Cake, novelty
3. Decorated Cake, most original
4. Decorated Cake, mold pan
5. Phyllis Lovercheck Memorial Fair Theme Decorated Cake

DIVISION 4 - COOKIES

EACH EXHIBIT CONSISTS OF FOUR COOKIES.

Judging Criteria: Flavor, shape, size, color, texture (characteristic of type of cookie; crisp, moist, etc.) grain.

Premium Schedule: A

ROLL COOKIES

Class:

1. Sugar Cookies (Frosted and Unfrosted)
2. Icebox
3. Filled Cookies
4. Any Other Roll Cookies

BAR COOKIES

Class:

5. Date Bars
6. Chocolate Brownies, frosted
7. Chocolate Brownies, unfrosted
8. Brownies, cake like
9. Blonde Brownies
10. Coconut Bars
11. Fruit Bars
12. Any Other Bar Cookie

DROP COOKIES

Class:

13. Oatmeal, any style
14. Peanut Butter
15. Chocolate Chip (Standard)
16. Any Other Chocolate Chip
17. Ginger Cookies
18. Filled Cookies
19. Macaroons
20. Unbaked Cookies
21. Nut Cookies
22. Chocolate (no nuts or frosting)
23. Raisin
24. Sour Cream
25. Snickerdoodles
26. Any Other Drop Cookies
27. Display 2 each of roll, drop or bar cookies (6) cookies Total

DECORATIVE COOKIES

Class:

28. Roll Cookies
29. Bar Cookies
30. Drop Cookies

DIVISION 5 - ADULT APIARY (HONEY)

1. Yeast Bread Baked with Honey 1/2 loaf
2. Quick Bread Baked with Honey 1/2 loaf
3. Yeast Rolls and Speciality Bread Baked with Honey (3)
4. Best Display of Cookies Baked with Honey (3)
5. Rolled Cookies Baked with Honey (3)
6. Drop Cookies Baked with Honey (3)
7. Bar Cookies Baked with Honey (3)
8. Best Display of Candy Made with Honey (3 kinds 3 each)

DIVISION 6 - PIES

Premium Schedules are found in the front of the book on page II.

NO CREAM OR CUSTARD PIES INCLUDING PUMPKIN.

Judging Criteria: Crust: golden brown color, blistery surface; uniform, attractive edges; fits pan well. Cuts easily but holds shape. Flakes layered throughout crust, crisp eating. Pleasant bland flavor. Filling: well cooked, neither too dry nor too juicy; flavor characteristic of the kind, free from excessive sweetness or flavor of uncooked starch.

Premium Schedule: A

Class:

1. Apple
2. Berry, any kind
3. Cherry
4. Mince
5. Peach
6. Raisin
7. Rhubarb
8. Any Other Pie not Listed. NO CREAM OR CUSTARD PIES INCLUDING PUMPKIN OR MILK PRODUCTS.
9. Unfilled Pie Shell

DIVISION 7 - CANDY

EACH EXHIBIT CONSIST OF FIVE PIECES OF CANDY.

Judging Criteria: Flavor, appearance, texture and consistency characteristic of type of candy.

Premium Schedule: A

Class:

1. Date Roll
2. Divinity
3. Peanut Brittle
4. Caramels
5. Hard Candy
6. Penuche
7. Mint Wafers
8. Toffee
9. Chocolate Fudge
10. Chocolate Covered Nut and Fruit
11. Chocolate Covered Caramel
12. Chocolate Cream/Truffles
13. Any Candy Not Listed
14. Display Candy (2) pieces (4) different kinds(8) Total

DIVISION 8 - JUNIOR CULINARY

**NO MINI LOAVES!

Juniors must not have reached their 16th birthday before July 18, 2009. Juniors may enter regular classes also, but NOT BOTH Junior and regular classes of the same kind of food.

Age is required on tag item.

Premium Schedule: A

Class:

1. Yeast Bread (1/2 loaf)
2. Yeast Bread, other than loaf
3. Hamburger or Hot Dog Buns
4. Quick Bread (1/2 loaf) list kind
5. Muffins (3)
6. Cake, iced (MUST BE A WHOLE CAKE)
7. Cake, uniced (MUST BE A WHOLE CAKE)
8. Drop Cookies (4)
9. Rolled Cookies (4)
10. Bar Cookies (4) (Not Brownies)
11. Brownies (4)
12. Unbaked Cookies (4)
13. Pie, any fruit
14. Candy, any kind (4)
15. Any Other Not Listed above
16. Foreign Food - Bread (1/2 loaf)
17. Foreign Food - Cake

18. Foreign Food - Cookies (4)
19. Foreign Food - Any Other
20. Children under 5 (No Bake Recipes)

Premium Schedule: B

Class:

21. Decorated Cake - Formal
22. Decorated Cake - Novelty

DIVISION 9 - MEN'S CULINARY (18+)

Premium Schedules are found in the front of the book on page II.

Premium Schedule: A

Class:

1. Bread (1/2 loaf)
2. Quick Bread
3. Cake
4. Cookies (4)
5. Candy
6. Pies
7. Any Other Not Listed

DIVISION 10 - SENIORS OVER 65

Premium Schedules are found in the front of the book on page II.

Premium Schedule: A

Class:

1. Bread
2. Cakes
3. Candy
4. Cookies
5. Pies

DIVISION 11 - ADULT FOREIGN

Premium Schedules are found in the front of the book on page II.

All entries in this Division should have Country origin and name on recipe(s).

Premium Schedule: A

Submit Recipe

Class:

1. Foreign Food Bread (1/2 loaf)
2. Foreign Food Cake
3. Foreign Food Cookies (4)
4. Any Other Foreign Food. NO CREAM OR CUSTARD PIES INCLUDING PUMPKIN OR MILK PRODUCTS.

DIVISION 12 - BREAD MACHINE MAKERS

Premium Schedules are found in the front of the book on page II.

Cross cut view including both top and bottom

PLEASE ENTER SPECIFIED AMOUNT ONLY.

Premium Schedule: A

Class:

1. White (1/2 loaf)
2. Whole Wheat or Graham (1/2 loaf)
3. Rye (can be baked in round pan - 1/2 loaf)
4. Raisin (1/2 loaf)
5. Coffee Ring (1/2 loaf)
6. White Yeast Rolls (3)
7. Whole Wheat Rolls (3)
8. Parker House or Cloverleaf Rolls (3)
9. Cinnamon Rolls (3)
10. Holiday Bread (1/2 loaf)
11. Raised Doughnuts (3)
12. Coffee Cake (1/2)
13. French Bread
14. Any Other Yeast Bread (1/2 loaf)

DIVISION 13 - DIATETIC OR LOW CHOLESTROL COOKING

(Low Fat, Low Sugar, Low Cholesterol)
(MAY INCLUDE ANY OR ALL OF THE ABOVE)

Premium Schedules are found in the front of the book on page II.

RECIPE IS REQUIRED!

Premium Schedule: A

Class:

1. Pies
2. Cakes
3. Candy (5)
4. Cookies (4)
5. Any Other Not Listed

DIVISION 14 - HOLIDAY

Premium Schedules are found in the front of the book on page II.

Premium Schedule: A

Class:

1. Your choice of any major holiday in the calendar year This class will be judged on appearance and theme. (Creativity, design, color and lines)