

# DEPT. 113 DOMESTIC CULINARY ARTS

## DOMESTIC CULINARY ARTS

Saturday  
September 17, 2011  
Judging at 4:00 p.m.

**LINDA SMITHHISLER  
&  
MARGI YEATER  
CHAIRWOMEN**

**SHOW COMMITTEE**  
Sharron Jewell

**Entries in this department will close  
Saturday, August 20, 2011 at 12:00 Noon**

### **Competition limited to Ashland County Residents**

ENTRY FEE - \$15.00 membership ticket  
to be purchased or shown when making entry. Entry  
must be made by person whose name is on ticket.

Children under eighteen (18) years old may enter on  
their parent's membership ticket. Each adult must have  
their own membership.

Entries must be wrapped in clear plastic or in bags  
that "zip" shut or use a twist tie. Do not tape shut.

All baked goods should be made from scratch. No  
commercial mixes should be used. Baked goods are to be  
removed from the pan.

**NO AUCTION - DUE TO HEALTH CONCERNS  
AND NO REFRIGERATION FACILITIES.**

### **SPECIAL AWARDS**

#### **Best Bread**

Rosette & \$10.00 Gift Certificate *Food Dock*

#### **Best Cake**

Rosette & \$20.00 Gift Certificate *Flour Barrel*

#### **Best Decorated Cake**

Rosette &  
\$20.00 Gift Certificate *Hiller's Country Market*

#### **Best Pie**

Rosette & \$20.00 Gift Certificate *Geyer-Hawkins Mkt.*

#### **Most Blue Ribbons in Classes A through H**

Rosette & \$20.00 Gift Certificate *Food Dock*  
& \$25.00 Gift Certificate *Sorellas II*

#### **Best Canned Foods**

Most blue ribbons in Canning Class  
Rosette & \$20.00 Gift Certificate *Geyer-Hawkins Mkt.*

#### **Best Cookie**

Rosette & \$20.00 Gift Certificate *Sorellas II*

#### **Best Plate of Mixed Candies**

\$10.00 Gift Certificate *Hillers Country Market*

Bread, Pies, Cakes, Confections, and Canning must  
be delivered to the members in charge between 9:00 a.m.-  
2:00 p.m. Saturday, September 17, 2011. After judging, a  
sample of the cakes and cookies will be displayed.

#### **No Late Entries.**

Breads, Pies and cakes can be picked up from 9:00  
a.m. - 12:00 noon Sunday, September 18, 2011.

All exhibits in the Arts & Crafts Building, both OPEN  
AND JUNIOR FAIR, SHALL NOT BE REMOVED  
UNTIL 9:00 A.M. SUNDAY, SEPTEMBER 25, 2011.  
The Building will be open Sunday, September 25 from  
9:00 a.m. - 1:00 p.m.

All premiums will be forfeited if an entry is removed  
before the excused time.

### **SCORE CARD FOR BREAD**

Possible 100 Points

External Appearance (25)

Flavor (25)

Crust (25)

Lightness (25)

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## BOOK A - Yeast Breads

Class Description	1st	2nd	3rd
1. Loaf White 9x5x3 pan	4.00	3.00	2.00
2. Loaf Whole Wheat 9x5x3 pan	4.00	3.00	2.00
3. 1/2 dozen Dinner Rolls	4.00	3.00	2.00
4. 1/2 dozen Cinnamon Rolls	4.00	3.00	2.00
5. 1/2 dozen Croissants	4.00	3.00	2.00
6. 1/2 dozen Pecan Sticky Buns	4.00	3.00	2.00

## BOOK B - Quick Breads

Class Description	1st	2nd	3rd
1. Coffee Cake, without yeast 8" or 9" square pan	4.00	3.00	2.00
2. Banana Bread 9x5x3 pan	4.00	3.00	2.00
3. Pumpkin Bread	4.00	3.00	2.00
4. Zucchini Bread 9x5x3 pan	4.00	3.00	2.00
5. 1/2 dozen Cereal Muffins	4.00	3.00	2.00
6. 1/2 dozen Blueberry Muffins	4.00	3.00	2.00
7. 1/2 dozen Strawberry Muffins	4.00	3.00	2.00
8. 1/2 dozen Apple Cinnamon Muffins	4.00	3.00	2.00
9. 1/2 dozen Pumpkin Muffins	4.00	3.00	2.00
10. 1/2 dozen Cranberry Muffins	4.00	3.00	2.00
11. 1/2 dozen Chocolate Muffins	4.00	3.00	2.00

## BOOK C - Cake

### SCORE CARD FOR CAKE

Total Percentage 100%

General Appearance	25
Flavor	25
Lightness	25
Moisture	25

Class Description	1st	2nd	3rd
1. German Chocolate	4.00	3.00	2.00
2. Nut Cake (any kind)	4.00	3.00	2.00
3. Banana	4.00	3.00	2.00
4. White	4.00	3.00	2.00
5. Yellow	4.00	3.00	2.00
6. Chocolate	4.00	3.00	2.00
7. Spice	4.00	3.00	2.00
8. Marble	4.00	3.00	2.00
9. 1/2 dozen Cupcakes, Frosted	4.00	3.00	2.00
10. Carrot Cake, Frosted	4.00	3.00	2.00
11. Apple Cake	4.00	3.00	2.00
12. Pineapple Upside Down	4.00	3.00	2.00
13. Angel Food	4.00	3.00	2.00

## BOOK D - Decorated Cakes

**BEGINNER** - One who has had a few or no lessons in cake decorating.

Cake boards should be as close to the cake as possible. Total height of any cake and decoration cannot exceed 20 inches. Base of cake board and decorations cannot exceed a 14 inch square.

Judging based on neatness of icing, difficulty of technique, design, creativity and originality, uniformity and precision of workmanship and appropriateness to theme or category.

Decorated cakes need not be wrapped; also forms may be used for decorated cakes.

**BEGINNER:**

Class Description	1st	2nd	3rd
1. Ashland County Fair 160th Anniversary	7.00	6.00	4.00
2. Birthday cake	7.00	6.00	4.00
3. Wedding cake	7.00	6.00	4.00
4. Character cake	7.00	6.00	4.00

## BOOK E - Jams & Jellies

Class Description	1st	2nd	3rd
*1. Marmalade (1/2 pint)	3.00	2.00	1.00
*2. Jam (1/2 pint)	3.00	2.00	1.00
*3. Jelly (1/2 pint)	3.00	2.00	1.00
*4. Fruit Butter (1/2 pint)	3.00	2.00	1.00

\* Accompanied by a tiny disposable jar for judges to taste.

\* Can enter up to 2 different flavors of each.

## BOOK F - Pies

(Pies must be in disposable 8 3/4" foil pie pans.)

Class Description	1st	2nd	3rd
1. Apple, 2 crust	4.00	3.00	2.00
2. Peach, 2 crust	4.00	3.00	2.00
3. Cherry, 2 crust	4.00	3.00	2.00
4. Black Raspberry, 2 crust	4.00	3.00	2.00
5. Pecan, 1 crust	4.00	3.00	2.00
6. Dutch Apple, 1 crust	4.00	3.00	2.00
7. Dutch Peach, 1 crust	4.00	3.00	2.00
8. Dutch Cherry, 1 crust	4.00	3.00	2.00
9. Pumpkin	4.00	3.00	2.00
10. Blackberry, 2 crust	4.00	3.00	2.00

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## BOOK G - Cookies

(1/2 Dozen On 7" Plates)

Class Description	1st	2nd	3rd
1. Oatmeal	4.00	3.00	2.00
2. Drop	4.00	3.00	2.00
3. Filled	4.00	3.00	2.00
4. Chocolate Chip	4.00	3.00	2.00
5. Brownies	4.00	3.00	2.00
6. Bars	4.00	3.00	2.00
7. Peanut Butter	4.00	3.00	2.00
8. Pumpkin	4.00	3.00	2.00
9. Decorated Cut Out Cookies	4.00	3.00	2.00
10. Snickerdoodles	4.00	3.00	2.00
11. No Bake Cookies	4.00	3.00	2.00

## BOOK H - Confections

(6 PIECES)

Class Description	1st	2nd	3rd
1. Chocolate Fudge	4.00	3.00	2.00
2. Peanut Butter Fudge	4.00	3.00	2.00
3. Divinity	4.00	3.00	2.00
4. Peanut Brittle	4.00	3.00	2.00
5. Peanut Butter Buckeyes	4.00	3.00	2.00
6. Caramels	4.00	3.00	2.00
7. Peanut Clusters	4.00	3.00	2.00
8. Turtles	4.00	3.00	2.00
9. Molded Mints	4.00	3.00	2.00
10. Best Plate of Mixed Candies (four (4) varieties)	4.00	3.00	2.00

## BOOK I - Children Under 12 years of age

(1/2 Dozen On 7" Plate)

Class Description	1st	2nd	3rd
1. Peanut Butter Cookies	4.00	3.00	2.00
2. Chocolate Chip Cookies	4.00	3.00	2.00
3. Oatmeal Cookies	4.00	3.00	2.00
4. Brownies - frosted	4.00	3.00	2.00
5. Cup Cakes - frosted - yellow	4.00	3.00	2.00
6. Cup Cakes - frosted - chocolate	4.00	3.00	2.00
7. Cup Cakes - frosted - white	4.00	3.00	2.00
8. Pumpkin Muffins	4.00	3.00	2.00

## BOOK J

### Canned Fruits and Vegetables

#### One (1) Entry Per Class

MUST BE CANNED IN YEAR 2011

All exhibitors must use standard or wide mouth quart jars, lids and rings unless otherwise specified. Lids must be new (no decorations). One quart and suitable for table use. Should be in hands of committee by 2:00 p.m. Saturday, September 17, 2011.

Class Description	1st	2nd	3rd
*1. Applesauce	3.00	2.00	1.00
2. Peaches	3.00	2.00	1.00
3. Pears	3.00	2.00	1.00
4. Red Beets	3.00	2.00	1.00
5. String Beans	3.00	2.00	1.00
6. Wax Beans	3.00	2.00	1.00
*7. Tomatoes	3.00	2.00	1.00
8. Tomato Juice	3.00	2.00	1.00
*9. Spaghetti Sauce	3.00	2.00	1.00
*10. Pickles (1/2 pint or 1 pint)	3.00	2.00	1.00
*11. Relish (1/2 pint or 1 pint)	3.00	2.00	1.00
12. Cherries	3.00	2.00	1.00
13. Apricots	3.00	2.00	1.00
14. Pickled Vegetable	3.00	2.00	1.00

\* Accompanied by a tiny disposable jar (like a baby food jar) for judges to sample.

Put cooking process on back of ticket. Include processing method, date canned and pounds of pressure if using pressure canner. Judging criteria: General appearance; Quality of solid; Pack & Fill; Seal; Method used

## BOOK K

### Salsa

Class Description	1st	2nd	3rd
1. Mild Salsa (1 pint)	4.00	3.00	2.00
2. Medium Salsa (1 pint)	4.00	3.00	2.00
3. Hot Salsa (1 pint)	4.00	3.00	2.00

Accompanied by a tiny disposable jar (like a baby food jar) for judges to sample.

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## BOOK L Culinary Feature - 2011

Class	Description	1st	2nd	3rd
1.	Culinary Feature	5.00	4.00	3.00

### LIME COOLER BARS

2 1/2 cups all-purpose flour, *divided*  
1/2 cup confectioners' sugar  
3/4 cup cold butter, cubed  
4 eggs  
2 cups sugar  
1/3 cup lime juice  
1/2 teaspoon grated lime peel  
1/2 teaspoon baking powder  
Additional confectioners' sugar

1. In a large bowl, combine 2 cups flour and confectioners' sugar; cut in the butter until mixture resembles coarse crumbs. Pat into a greased 13-in. x 9-in. baking pan. Bake at 350 degrees for 20 minutes or until lightly browned.

2. In a large bowl, whisk the eggs, sugar, lime juice and peel until frothy. Combine the baking powder and remaining flour; whisk in egg mixture. Pour over hot crust.

3. Bake for 20-25 minutes or until light golden brown. Cool on a wire rack. Dust with the confectioners' sugar. Cut into squares.

YIELD: 3 DOZEN.

FOR INFORMATION CONTACT:  
LINDA SMITHHISLER  
419-281-0749

**Please call after 4:00 p.m.**

**Entry Blank for this Dept. - see page 59**