



Baking Entries

SJC Fair 2021: Lettuce Entertain Ewe

Thanks to All our Volunteers

- Sally Shannon
- Barry Rathfon
- Yoshi O'Connor
- Clayton Barry
- Merilyn Bourland
- Donna Depamphilis
- Alexandria Van Voris
- Lynette Van Voris

We couldn't do it without your enthusiasm!

Kris Brown & Kelley Unger, Superintendents





















SAN JUAN COUNTY
FAIR
2014
SJS

SAN JUAN COUNTY
FAIR
2018

SAN JUAN COUNTY
FAIR
2011
THE FAIR


SAN JUAN COUNTY
FAIR
ALL THE

2012
San Juan
County
Fair

San Juan
County



EXIT



Youth:
All Classes

Hazel Johnson

Live - Youth

Baking

Class III

**Yellow Flower Decorated
Cupcakes**

Ribbon: Blue

Awards: Best in Class





2017

SAN JUAN
COUNTY
FAIR

ALL THE
BZZ!

2013

the san juan
county fair

2012
San Juan
County
Fair

SUPER

SAN JUAN COUNTY
Fair
AUGUST

2017
SPECIAL
SAN JUAN
COUNTY
FAIR

SAN JUAN
COUNTY
FAIR



DECORATED CAKES, CUPCAKES, COOKIES SCORECARD

YOUTH

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Note: Judges do not taste decorated items.

Exhibitor's Name (or No.)

Hazel Johnson

Product Exhibited

Yellow Flower Decorated Cupcakes

Class/Lot

Class III

Ribbon

Blue

	Excellent	Good	Fair	No Placing
A. General Appearance:				
Pleasing to eye	X			
Neat and attractive; cake should be even and level	X			
Design parts relate to the whole	X			
Uniformity of theme	X			
Techniques fit theme	X			
Color choice and application	X			
Presentation— compatible size and color of cake board base	X			
B. Workmanship:				
Overall appearance— applicable to age and experience				
Design composition and balance	X			
Base frosting smooth, no crumbs showing		X		
Techniques— difficulty applicable to age and experience.	X			
Design work and precision (same design should be uniform in size and shape)	X			
Tip use/ material use —correct for design	X			
Frosting consistency: soft, easy flow for writing; Medium most used; Stiff for decorations such as roses		X		
C. Originality:				
Original idea or creative adaptation of a familiar design.	X			
Exhibitor should include a 3x5" card which includes theme, age of exhibitor, and number of years doing cake decorating.	X			

D. Comments:

Unique decorating and flower concept. Bright & lively colors.

But moist and texture is good

Question whether all purpose flour was used as it has slight corn



YELLOW CUPCAKES STRAWBERRY FROSTING

MAKES 12 CUPCAKES

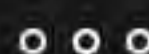
TOTAL TIME: 1 HOUR, PLUS 1¼ HOURS COOLING TIME

PREPARE INGREDIENTS

- 1¾ cups (8¾ ounces) all-purpose flour
- 1 cup (7 ounces) sugar
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- 12 tablespoons unsalted butter, cut into 12 pieces and softened (see page 13 for how to soften butter)
- 3 large eggs
- ¾ cup (6 ounces) milk
- 1½ teaspoons vanilla extract
- 3 cups Strawberry Frosting (page 168)

GATHER BAKING EQUIPMENT

"The
so I n



Edit

The Best Buttercream Frosting




★★★★★

Dessert, Kids[Twosisterscrafting.com](https://twosisterscrafting.com)

Prep 10 minutes • Cook 10 minutes • Servings
Yield 2 1/2 cups • Difficulty Easy

Ingredients

Directions

 Scale & Convert

4 cups Powdered Sugar (or 1 pound)

1 cup Butter (Softened Salted Sweet Cream)

2-3 teaspoons Vanilla

1-2 tablespoons Milk (if needed, for consistency)

Decorating Bags



Alison Power

Live - Youth

Class VII

Alison's Happy Tummy Cream Puffs

Ribbon: Red



Comments: My favorite thing about choux pastry is it's a challenge I've been working on perfecting over the past year. I really enjoy when I have all the components by themselves and then after I'm done constructing it getting to see all my hard work pay off in my family's happy faces.





FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD

C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Note: Cream Pies and Cheesecakes are only acceptable if they have been transported under refrigeration (ice chest), if facility has a refrigerated display case, and if it is posted on the premium list.

Exhibitor's Name (or No.) Alison Power

Product Exhibited Cream Puffs

Class/Lot VII Ribbon (2)

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters		X		
Crumb: crumb holds together		X		
Crust about 1/8-inch thick	X	X		
Edges not overly dark or too thick	X			
B. Appearance: Interior				
Flaky		X		
Even thickness		X		
C. Texture				
Top crust tender, crisp, does not crumble				
Flaky top crust				
Bottom crust not soggy or doughy				
Crumb crust not too hard				
D. Aroma				
Mild				
E. Flavor				
Mild; no rancid or "off" flavors	X			
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit				
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage				
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened		X		
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type				
No rancid or "off" flavors				

D. Comments: *Filling was delicious - The puff shell was a bit soft, the cream # - turned but had a good flavor*

Alison's Happy Tummy Cream Puffs

Pastry

1C water
1C milk
16T butter
2 teaspoons sugar
2C flour
8 eggs

Filling

2 ½ C heavy whipping cream
5T sugar
1T vanilla

Topping

1C sugar
6T room temp butter
1/2C whipping cream
½ teaspoon sea salt

1. Preheat oven to 425 F
2. Mix on medium heat in a saucepan water, milk, butter and sugar. Bring to boil.
3. Remove from heat and mix in flour with a wooden spoon.
4. Transfer mixture to stand mixer. Beat until cool. Beat in eggs one at a time. Then mix for one more minute.
5. Transfer to piping bag and pipe 1 inch puffs on baking sheet. Bake for 10 minutes then reduce heat to 325 F for 20-25 min.
6. For filling beat heavy whipping cream, add sugar and vanilla. Beat until fluffy.
7. While puffs are cooling make the caramel. In a saucepan heat the sugar until melted. Once melted remove from the heat and add the butter. Mix it in fully, it's ok if it bubbles. Then pour in cream and salt and mix. Pour into a glass container to cool.
8. Fill puffs when cool.
9. Top with caramel topping (or powdered sugar and melted chocolate).
10. Enjoy :)

Henry Pope

Online - Youth

Class VII

First Blackberry Pie

Ribbon: Red

Exhibitor Comment: I picked the berries, made the crust and filling on my own for the first time!







San Juan County Fair
Virtual Submission Judging

Name: Tara Wilding

Class: Class III - Adult, 17 or older

Title of Entry: Rhubarb Pie

Ribbon: Red

Comments: Followed entry rules. Crust is obviously flakey, but edges are quite a bit more browned than the remainder of the crust. Appears that the filling might be to thickened, with little juice. But we would have loved to have tasted this pie!



Class I: Cookies

Clayton Banry

Live - Adult, 17 or older

Class I, Lot 1

Chocolate Chip Cookies

Ribbon: Blue







COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Clayton Barry

Product Exhibited Chocolate Chip Cookies

Class/Lot CLASS I/LOT 1 Ribbon B

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used	X			
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed	X			
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: yummy not overly sweet, nice texture, well baked.

Lynnette Cabrera

Online - Adult, 17 or older

Class I, Lot 1

Grandma's Peanut Butter Cookies

Ribbon: Red

Comments: Taken from a loose and tattered page of my grandma's cookbook, these are my partner, BFW's favorite cookie.









San Juan County Fair
Virtual Submission Judging

Name: Lynnette Cabrera

Class: Class I, Lot 1 - Adult, 17 or older

Title of Entry: Grandma's Peanut Butter Cookies

Ribbon: Red

Comments: No recipe submitted, no picture of entrant submitted.
Cookies appear consistently shaped and evenly baked. Can almost taste the peanut butter!

Seth Dunlap

Live - Adult, 17 or older

Class I, Lot 3

Short Bread

Ribbon: Blue







COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Seth Dunlap

Product Exhibited Shortbread

Class/Lot CLASS I PHOTO #1 Ribbon _____

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used	X			
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges	X			
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Very traditional, loved the use of almond extract! great texture.

SHORTBREAD

2 cup All purpose flour
1 cup Butter
1/2 cup Powdered sugar
2 Tbsp Granulated sugar
1 Tbsp Cornstarch
1 tsp Vanilla extract
1/4 tsp Almond extract
1/4 tsp Salt
1/4 tsp Baking powder

Vera Schoultz

Live - Adult, 17 or older

Class I, Lot 2

Brownies

Ribbon: Blue





FAIR 2014 SJC

SAN JUAN COUNTY FAIR

San Juan County presents THE FAIR 2011

2013

YELLOW

2012 San Juan County

2017 SPECIAL
SAN JUAN COUNTY
HONEY HONEY





COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Vera Schoultz

Product Exhibited Brownies

Class/Lot I/lot II Ribbon Blue

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb		X		
Breaks easily without crumbling		X		
AROMA:				
Pleasing, characteristic of ingredients used	X			
FLAVOR:				
Pleasing blend characteristic of ingredients used		X		
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings		X		
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges	X			
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Classic brownie appearance, would love to have chocolate chips and/or walnuts, could be nice moist and fudgy.

Recipe: Brownies

From: _____

Serves: 9ish

Ingredients:

5oz semisweet chocolate

2oz unsweeted chocolate

8 tbs unsalted butter cut into quarters

3 eggs

1 1/4 cups sugar

2 tsp vanilla extract

1/2 tsp salt

1 cup flour

Directions:

Melt chocolates and butter in a double boiler, mix until combined. In a bowl whisk eggs, sugar, vanilla, and salt together. Add warm chocolate and butter mixture to egg mixture & stir till combined. Add flour to bowl and mix. Pour batter into an 8in square baking pan lined ~~with~~ with tinfoil and sprayed with cooking oil. Bake @ 350^oF for 35-40min until a toothpick can be inserted in the middle and come out clean.
Enjoy!

Kelley Unger

Live - Adult, 17 or older

Class I, Lot 3

Classic Shortbread Cookies

Ribbon: Blue



FOOTLOOSE
SAN JUAN COUNTY
AT THE FAIR 2013

COUNTY FAIR

2012 San Juan County Fair

the san juan county fair

2012 San Juan County Fair

DER

2012 San Juan County Fair





COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Kelley Unger

Product Exhibited Classic Shortbread Cookies

Class/Lot IBI Lot 3 Ribbon Blue

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom		X		
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type		X		
TEXTURE:				
Fine or medium-fine crumb				
Breaks easily without crumbling		X		
AROMA:				
Pleasing, characteristic of ingredients used		X		
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp	X			
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Love the sprinkles! Aesthetically pleasing! Perhaps cooked a bit too long. But yummy! Love the salty Fantastic job! Sweet balanced

Classic Shortbread Cookies

2 Cups Flour

1 Cup Powdered Sugar

3/4 Teaspoon Kosher Salt

1 Cup Unsalted Butter (prefer extra creamy, like Kerrygold)

Preheat oven to 325

Line three cookie sheets with parchment paper.

Mix all ingredients in a food processor and pulse for 15 seconds several times, until mixture is pea size

Draw together into a ball and knead gently to form solid ball.

Roll out dough to form a rectangle and cut into 2x2" squares, or use cookie cutters to cut out cookies.

Arrange cookie on two cookie sheets and put in freezer for 15 minutes or until firm.

Transfer one sheet of cookies to the third sheet and bake for 15 to 18 minutes on center rack, until dry to touch and edges are golden brown. Only bake one tray at a time.

Cool cookies thoroughly on a wire rack.

Store in airtight container.

Pam Fitch

Live - Adult, 17 or older

Class I, Lot 1

Toffee Cookies

Ribbon: Blue







COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Pam Fitch

Product Exhibited Toffee Cookies

Class/Lot Class 1 - Lot 1 Ribbon Blue

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling		X		
AROMA:				
Pleasing, characteristic of ingredients used		X		
FLAVOR:				
Pleasing blend characteristic of ingredients used	X	-		
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings		X		
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges		X		
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: tasty, maybe use smaller walnut pieces, seeds yummy

MESSAGE ✦ LIST ✦ IDEA ✦ REMINDER

Toffee Cookies

1 Cup Butter

1 Cup Brown sugar

1 egg yolk

2 cups flour

1/2 cup choc. chips (nuts-optional)

Knead all ingredients together
& pat evenly onto a greased

cookie sheet.

Bake at 350° for 15
minutes. Remove from oven
& pour Choc Chips over crust.
Wait a few minutes then
smooth out w/ knife.
Put chopped nuts over
top.

Merilyn Bourland

Live - Adult, 17 or older

Class I, Lot 1

Melting Moments

Ribbon: Blue





2013

It's All About Bu...

the san juan county fair

San Juan County Presents

San Juan Co Fair AUGUST 18-19-2011

SPECIAL AWARD SAN JUAN COUNTY FAIR BOARD



COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Merilyn Bourland

Product Exhibited Melting Moments

Class/Lot I Ribbon Blue

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used		X		
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed	X			
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: love the texture, love the addition of lemon frosting, melts in your mouth so yummy!

MELTING MOMENTS

1 Cup Butter

4 Tbsp. Powdered Sugar

2 Cups Flour

Mix together and beat for 10 minutes. Drop by teaspoon onto ungreased baking sheet and bake for 10 minutes at 350 degrees or until lightly brown. COOL COMPLETELY. Then ice with:

4 Tablespoons Butter (room temperature)

2 Tablespoons Lemon Juice

Powdered Sugar to spread (about 1 ½ Cups).

Mix together. Stir until smooth and stiff enough to spread without running off cookie. Allow icing to set before storing.

Pam Fitch

Live - Adult, 17 or older

Class I, Lot 1

Hermits

Ribbon: Blue





20
SJC

Rockin' the
Salish Sea

2011
THE FAIR

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2011
San Juan
County
Fair

SAN JUAN
C-QUI
2013

THE ROCK-IT
AWARD
2020

SPECIAL

SAN JUAN



COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Pam Fitch

Product Exhibited Hermit's

Class/Lot CLASS 1 - Lot 1 Ribbon B!

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used	X!			
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges	X			
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Fantastic! So Yummy - the ginger flavor is perfect - amazing combo of ingredients!
 * C0095E perhaps bake a bit longer, but otherwise so great!

MESSAGE ✎ LIST ✎ IDEA ✎ REMINDER

Hermits

$\frac{3}{4}$ C Butter

1 C Brown Sugar

1 egg

$\frac{1}{4}$ C molasses

2 + baking soda

$2\frac{1}{4}$ C flour

1 + cinnamon



3/4 + ginger

3/4 + cloves

1/2 c raisens

Mix all ingredients together +
press into a 9x13 inch pan +
bake at 375° for 10-12 minutes.
Sprinkle w/ cinnamon sugar after
baking

Donna Depamphilis

Live - Adult, 17 or older

Class I

Blackberry/Raspberry

Thumbprints

Ribbon: Blue

Awards: Best in Class

Best of Show





FAIR 2013 SJC

Rockin' the Salish Sea

2011 THE FAIR

SAN JUAN COUNTY FAIR

THE ZZ!

2012 San Juan County Fair

BER

2013

SAN JUAN COUNTY FAIR

SPECIAL

SAN JUAN COUNTY



COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Donna DePamphilis

Product Exhibited Blackberry/Raspberry Thumbprints

Class/Lot I Ribbon _____

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used	X			
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed	X			
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macarons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Beautiful Cookies! love the jam, and the walnuts are perfect. loved everything about it.

Thumbprint Cookies

½ cup butter, softened

½ cup butter, softened

¼ cup packed brown sugar

1 egg

½ teaspoon vanilla extract

1 cup all-purpose flour

¼ cup finely chopped walnuts

⅔ cup any flavor fruit jam

¼ teaspoon salt

Instructions

Preheat oven to 300 degrees F. Grease cookie sheets.

Separate egg, reserving egg white. Cream butter or margarine, sugar, and egg yolk.

Add vanilla, flour and salt, mixing well.

Shape dough into balls. Roll in egg white, then walnuts. Place on cookie sheets about 2 inches apart. Bake for 5 minutes.

Remove cookies from oven. With thumb, dent each cookie. Put jelly or preserves in each thumbprint. Bake for another 8 minutes.

Roy McAllister

Live - Adult, 17 or older

Class I, Lot 1

Chocolate Fudge Cookie Cakes

Ribbon: Blue







COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Roy McAllister

Product Exhibited Chocolate Fudge Cookie Cake

Class/Lot Class ~~B~~ I Lot 1 Ribbon B

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb		X		
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used		X		
FLAVOR:				
Pleasing blend characteristic of ingredients used		X		
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings		X		
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed	X			
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Well presented cookie. Nice addition of prunes. Could be more chocolately. Perhaps add some brown sugar.



COOKIE CLASS

Roy McAllister San Juan County Fair 2021

<p>CHOCOLATE FUDGE COOKIE CAKES</p> <p>Makes 30 Cookies Preheat oven 350 degrees</p>	<p>Chocolate Filling</p> <p>1 square (1 ounce) unsweetened chocolate 3 T. water 1 T. light corn syrup 2 T. sugar 1 T. unsweetened cocoa powder ½ t. cornstarch ½ t. vanilla</p>
<p>Chocolate Dough</p> <p>1 c. sugar ¼ c. prune puree, or, 1-2 ½ jar baby food prunes 2 egg whites 2 T. water (no water if using baby food) 1 t. espresso/instant coffee powder 1 t. vanilla 1 ¼ c. flour ½ c. unsweetened cocoa powder 1 t. baking soda ½ t. salt</p>	<p>Prune Puree</p> <p>Combine 1 1/3 c. (8 ounces) pitted prunes (or add more water for dried prunes) 6 T. hot water Process in food processor or blender until smooth Store leftovers in refrigerator for up to 2 months. (favorite recipe, California Prune Board)</p>

Filling

Small saucepan – slowly melt water and chocolate
Stir until smooth
Remove from heat and whisk in corn syrup, sugar, cocoa, corn
Until slightly thickened
Bring to boil, whisk constantly for 1 minute at boil.
Remove from heat, add vanilla – cool

Dough

Baking sheets with parchment or vegetable spray

Mixer

Sugar, prune puree, egg whites, water, espressor powder and vanilla
Beat with whisk on high speed for 1 minute – light and fluffy

Combine flour, cocoa, baking soda and salt until blended

Spoon or roll in balls – dough is sticky so moisten hands with water – or – use two spoons to drop

Bake 11 – 12 minutes

Use thumb or wooden spoon in to make depressions in cookies

Fill each with ¼ – ½ teaspoon of chocolate filling while hot

Enjoy!

Donna Depamphilis

Live - Adult, 17 or older

Class I

Pizzelle

Ribbon: Blue





SAN JUAN
COUNTY
FAIR

ALL THE
BUZZ!



SUPER



SAN JUAN COUNTY

2013

SAN JUAN
COUNTY
FAIR

2017
SPECIAL



COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Donna De Pamphilis

Product Exhibited Pizzelle

Class/Lot I Ribbon _____

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used	X!			
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp	X			
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: Gorgeous appearance!
Nice texture! melting in your mouth
w/out being too sweet! Beautiful!

Pizzelle Cookies

3 eggs (large)

3/4 cup granulated sugar

1 1/2 teaspoons whole anise seed

1 teaspoon vanilla extract

1/2 teaspoon anise extract

1/2 cup unsalted butter (1 stick), melted and cooled slightly

1 1/2 cups all-purpose flour

2 teaspoons baking powder

1/8 teaspoon kosher salt

powdered sugar (optional garnish)

Instructions

Preheat a pizzelle maker, and lightly mist the plates with non-stick spray. Wipe the plates of the pizzelle maker lightly, to remove any excess.

Place the eggs, sugar, anise seed, vanilla, and anise extract in a medium bowl and whisk to combine.

Stir in the melted butter.

Add the flour, baking powder, and salt, and mix until smooth.

Place about a tablespoon of batter on each of the hot pizzelle maker plates and close the lid.

Cook until only a few wisps of steam are escaping from the pizzelle maker, and the pizzelles look lightly golden.

Use a fork or small spatula to remove the cooked pizzelles to a wire rack to cool.

Dust with powdered sugar, if using.

Tara Wilding

Online - Adult, 17 or older

Baking

Class I, Lot 1

**Milk Chocolate Coconut
Cookies**

Ribbon: Red





HEALTHY CHOICE
ALL ABOUT THE GOOD LIFE



San Juan County Fair
Virtual Submission Judging

Name: Tara Wilding

Class: Class I, Lot 1 - Adult, 17 or older

Title of Entry: Milk Chocolate Coconut Cookies

Ribbon: Red

Comments: Followed entry rules, except didn't show bottom of cookies. Cookies are not as consistent in size/shape as we would like to see. Also, it appears that they might be darker than desired on the bottom.

Milk Chocolate Coconut Cookies

1¼ cup all-purpose flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. cinnamon
¼ tsp. salt
¾ cup butter, softened
¾ cups packed brown sugar
1/3 cup sugar
1½ tsp. vanilla extract
1 egg, beaten
2 Tbsp. milk
1¾ cup milk chocolate morsels
1 cup old fashioned oats
¼ cup coconut

1. Preheat oven to 375°
2. In small bowl combine flour, baking powder, baking soda, cinnamon and salt.
3. In large mixing bowl beat butter, brown sugar and sugar until creamy.
4. In another small bowl combine egg, vanilla and milk
5. Beat in flour and milk mixtures gradually
6. Stir in chocolate morsels, oats and coconut
7. Drop onto ungreased baking sheets by rounded tablespoon
8. Bake 10 - 14 minutes or until edges are crisp but centers are soft
9. Cool on baking sheet 2 minutes; remove and finish cooling on wire racks.

Makes approximately 3 dozen cookies

Donna Depamphilis

Live - Adult, 17 or older

Class I, Lot 1

Pumpkin Pennche

Ribbon: Blue





SJC

THE FAIR

SAN JUAN
COUNTY
FAIR

IT'S ALL THE
BUZZ!

2012
San Juan
County
Fair

2013

SAN JUAN
COUNTY

UP

BARRY



COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Donna DePamphilis

Product Exhibited Pumpkin Pennche

Class/Lot I / Drop Cookies Ribbon Blue

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size	X			
Uniform shape	X			
Not pale or overly brown, top or bottom	X			
APPEARANCE: Interior				
No dark streaks, flour	X			
Color characteristic of type	X			
TEXTURE:				
Fine or medium-fine crumb	X			
Breaks easily without crumbling	X			
AROMA:				
Pleasing, characteristic of ingredients used		X		
FLAVOR:				
Pleasing blend characteristic of ingredients used	X			
No rancid or "off" flavors	X			
No overpowering flavors from herbs, spices or flavorings		X		
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed	X			
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: love the cracks on top! Great icing, maybe add more pumpkin. Love the moist texture and maple icing

Pumpkin Penuche Cookies

1 cup shortening
½ cup packed brown sugar
½ cup white sugar
1 cup pumpkin puree
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon salt
1 cup chopped walnuts
3 tablespoons butter
½ cup packed brown sugar
¼ cup milk
2 cups confectioners' sugar


Instructions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening, 1/2 cup brown sugar, and white sugar. Mix in pumpkin, egg, and vanilla. Sift together flour, baking soda, baking powder, cinnamon, and salt; mix into the creamed mixture. Stir in walnuts. Drop dough by heaping spoonfuls onto the prepared baking sheets.

Bake for 10 to 12 minutes in the preheated oven. Cool on wire racks.

In a small saucepan over medium heat, combine the 3 tablespoons butter and 1/2 cup brown sugar. Bring to a boil; cook and stir for 1 minute, or until slightly thickened. Cool slightly, then stir in the milk, and beat until smooth. Gradually stir in 2 cups confectioners' sugar until frosting has reached desired consistency. Spread on cooled cookies.



Class B
Cakes & Cupcakes

Yoshi O'Connor

Live - Adult, 17 or older

Class II

Brown Butter Walnut Cake

Ribbon: Blue

Awards: Best in Class







Best of class

~~Shortened Cakes, Cupcakes, Pound Cakes, Coffeecakes~~
**SHORTENED CAKES, CUPCAKES, POUND CAKES,
 COFFEECAKES SCORE CARD**

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing

Exhibitor's Name (or No.) Yoshi O'Connor

Products Exhibited Brown Butter Walnut Cake

Class/Lot II (Photo #1) Ribbon Blue

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Light for volume	X			
Even thickness, surface; Cupcakes even in shape and size	X			
Icing (if any) soft or creamy, No crumbs show through	X			
Other toppings (if any) appropriate to type of product	X			
B. Appearance: Interior				
Color characteristic of type	X			
Solid materials (if any) evenly distributed	X			
No dark streaks, flour	X			
C. Texture				
Uniform medium sized cells, no large holes	X			
Moist and tender	X			
Does not crumble when cut	X			
D. Aroma				
Delicate, characteristic of type	X			
E. Flavor				
Delicate, sweet, pleasing, no overwhelming flavor	X			
No rancid or "off" flavor	X			

F. Comments Great choice of Espresso powder
Gave the cake a very outstanding
flavor

Brown Butter Walnut Cake

Recipe from Snacking Cakes by Yossy Arefi

Cake Ingredients	Glaze Ingredients
<ul style="list-style-type: none">• 1/2 cup (113g) butter, salted or unsalted• 1 cup (110g) finely chopped raw walnuts• 1 1/4 cups (160g) all-purpose flour• 1 1/2 teaspoons baking powder• 1/2 teaspoon baking soda• 3/4 cup (150g) granulated sugar• 2 large eggs• 3/4 cup (165g) sour cream or full fat, plain greek yogurt• 2 teaspoons vanilla extract• 1/2-3/4 tsp salt (depending on personal taste and which butter used)• 1/2 teaspoon instant espresso powder	<ul style="list-style-type: none">• 1 cup (100g) powdered sugar, sifted• 2 Tablespoons pure maple syrup• 1/2 teaspoon instant espresso powder• pinch of salt• 2 teaspoons of very soft butter• 1-2 Tablespoons heavy cream

Directions

Preheat the oven to 350 degrees. Prepare a 9" cake pan with butter and a round of parchment paper.

In a medium pan, melt the butter, and add the walnuts. Stir constantly as the butter will foam a lot! Cook for approximately 5 minutes, until the nuts and the butter are lightly browned and smell toasty. Pour into a large mixing bowl, stir and allow to cool for a few minutes.

In a small bowl whisk together the flour, baking powder and baking soda. set aside.

To the cooled walnut mixture, add the sugar, eggs, sour cream, vanilla, salt and espresso powder. Whisk until well combined.

Add the flour mixture and whisk just until smooth and combined.

Pour into the prepared pan. Bake the cake until lightly golden, 23-25 min. or until done. Cool pan on a cooling rack for 15 minutes, and then invert to the cooling rack to cool completely.

GLAZE: Combine powdered sugar, maple syrup, espresso powder, salt and butter. It will be very thick. Use the heavy cream to thin it to thick, but pourable glaze.

When cake is cooled, set on a rack and pour glaze over cake. Let set for 15-20 minutes before serving.

Amy Saxe-Eyler

Live - Adult, 17 or older

Class III

Lemon Drizzle Cake

Ribbon: Blue



SHORTENED CAKES, CUPCAKES, POUND CAKES, COFFEECAKES SCORE CARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing

Exhibitor's Name (or No.) Amy Saxe-Eyler
 Products Exhibited Lemon Drizzle Cake w/ blueberries
 Class/Lot III Ribbon 1st Blue

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Light for volume	X			
Even thickness, surface; Cupcakes even in shape and size	X	-		
Icing (if any) soft or creamy, No crumbs show through	NA			
Other toppings (if any) appropriate to type of product	X			
B. Appearance: Interior				
Color characteristic of type	X			
Solid materials (if any) evenly distributed	NA			
No dark streaks, flour	X			
C. Texture				
Uniform medium sized cells, no large holes		X		
Moist and tender	X			
Does not crumble when cut		X		
D. Aroma				
Delicate, characteristic of type	X			
E. Flavor				
Delicate, sweet, pleasing, no overwhelming flavor	X			
No rancid or "off" flavor	X			

F. Comments Sugary top - but appropriate
a couple larger holes in batter
mixing / too much
too little

Crunchy Top Lemon Cake

The same crunchy topping can be used on traybakes and teabreads. The secret is to pour the crunchy topping over the cake while it is still warm so that the lemon soaks in and the sugar stays on top.

100 g (4 oz) softened butter
175 g (6 oz) caster sugar
175 g (6 oz) self-raising flour
1 level teaspoon baking powder
2 large eggs, beaten
4 tablespoons milk
finely grated rind of 1 lemon

FOR THE TOPPING
juice of 1 lemon
100 g (4 oz) caster or granulated sugar

350° F
1 Pre-heat the oven to 180°C/Fan 160°C/Gas 4. Grease an 18 cm (7 in) deep round cake tin then line the base with baking parchment.

2 Measure all the ingredients for the cake into a large bowl and beat for about 2 minutes until smooth and well blended. Turn the mixture into the prepared tin and level the surface.

3 Bake in the pre-heated oven for about 35–40 minutes or until the cake has shrunk slightly from the sides of the tin and springs back when lightly pressed with a finger.

4 While the cake is baking, make the crunchy topping. Measure the lemon juice and sugar into a bowl and stir until blended. When the cake comes out of the oven, spread the lemon paste over the top while the cake is still hot. Leave to cool completely in the tin, then turn out and peel off the parchment.

TIP

If a softened cake has sunk disastrously in the middle, cut this out, fill with softened fruits and whipped cream, and serve as a dessert.

Decorated w/ powdered
sugar + blueberries

Leah Swearingen

Online - Adult, 17 or older

Class II

Blackberry Cheesecake Entremet

Ribbon: Blue



Comments: This is a blackberry cheesecake entremet, or mousse cake. Soft layers of blackberry compote and blackberry cream are stacked above a delicate joconde sponge and almond crumble, surrounded by a silky cheesecake mousse all enrobed in white chocolate mirror glaze.





San Juan County Fair
Virtual Submission Judging

Name: Leah Swearingen

Class: Class II - Adult, 17 or older

Title of Entry: Blackberry Cheesecake Entremet

Ribbon: Blue

Comments: Followed entry rules (though the recipe file appears to be corrupted), beautiful presentation and detail on exterior of cake. Inner images show that cake cut well, layers are differentiated, and holds together. Wish that this is something you could submit for live entry, as it looks delicious!

Tara Wilding

Online - Adult, 17 or older

Baking

Class III

**Grandmother Marbet's Cherry
Cake**

Ribbon: Blue





Logo text, likely a brand name or organization name, positioned below the circular logo.



San Juan County Fair
Virtual Submission Judging

Name: Tara Wilding

Class: Class III - Adult, 17 or older

Title of Entry: Grandmother Marbet's Cherry Cake

Ribbon: Blue

Comments: Followed entry rules. Cake is beautifully presented and looks like it cut very well. Layers appear evenly baked and cherries are evenly distributed throughout. Hope you'll do a live entry next year so we can see how it tastes!

Grandmother Marbet's Cherry Cake

Courtesy of Linda Olson

All ingredients need to be at room temperature

3 cups flour
1 tsp each cinnamon, nutmeg & cloves
1 tsp baking powder
1 tsp baking soda
1 tsp salt
½ cup butter
1 ½ cup sugar
1 cup sour milk or cream
3 eggs
1 qt drained sweet dark cherries (3 -15 oz. cans Oregon Brand preferred)

Set aside ¾ cup flour

1. Preheat oven to 325°
2. Sift dry ingredients together
3. Cream butter, sugar and sour milk or cream
4. Beat eggs and add sifted flour mixture
5. In a separate bowl, mix ¾ cup flour (*previously set aside*) with cherries
6. Add cherry mixture by hand. This is a very heavy batter. Be careful not to overmix.
7. Divide batter into 3 greased cake pans.
8. Bake at 325° for approximately 40-45 minutes
9. Let cool in pan for 10 minutes then remove to finish cooling.
Cool completely and frost with your favorite Buttercream icing.



Class IV: Yeast Breads

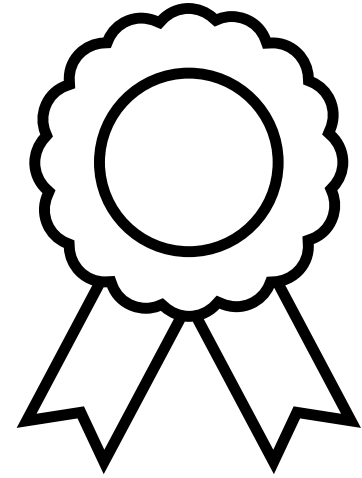
Ruth Ann Krooswik

Live - Adult, 17 or older

Class IV

Pecan Caramel Sticky Buns

Ribbon: White





YEAST BREADS, FANCY YEAST BREADS, ROLLS, YEAST COFFEECAKES SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Ruth Ann Krooswijk

Product Exhibited Pecan Caramel Sticky Buns

Class/Lot IV

Ribbon

(W)

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Crust: smooth, golden brown, sides pale golden brown	X			
Shape: loaf evenly rounded; Rolls even in size and shape		X		
Bottom: Not pale or overly dark	X			
APPEARANCE: Interior				
Creamy white or distinctive of ingredients		X		
No dark streaks	X			
Crust 1/8 inch thick, crisp and tender			X	
Fruits, nuts, other special ingredients evenly distributed			X	
TEXTURE				
Thin cell walls, uniform small cells, no large holes			X	
Cells slightly moist, soft and springy			X	
AROMA				
Mild, pleasing grain odor, slightly yeasty			X	
FLAVOR				
Nutty, grain flavor, pleasing, distinctive of kind				
Free from rancid or "off" flavor		X		
No overpowering flavors from herbs, spices, or other flavorings		X		

COMMENTS: More pleases! Inside has great appearance but dry - Exterior was hard to cut through; just a bit over cooked!

Pecan Caramel Sticky Buns

2 1/3 c. flour

2 tbsp sugar

1 tsp salt

2 tsp yeast

2/3 c. water

2 tbsp butter / into 1/4" slices.

1/2 c. brown sugar

2 tbsp butter

1 tsp cinnamon

2 tbsp corn syrup

Mix & knead.

Let dough rise.

Roll into rectangle

Make a roll & cut

into 1/4" slices.

Bring to

boil. Pour

into 8" pan &

add 1/2 c Pecan

Add slices when sugar mixture
cools down. Let dough ~~rise~~ rise.

Bake 15-20 min in preheated oven
@ 350°.

Seth Dunlap

Live - Adult, 17 or older

Class IV

Cinnamon Rolls

Ribbon: Red





SJC FAIR 2014

SAN JUAN COUNTY FAIR 2018

Rockin' the S...

2017

San Juan County 2011 THE FAIR





YEAST BREADS, FANCY YEAST BREADS, ROLLS, YEAST COFFEECAKES SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Seth Dunlap

Product Exhibited Cinnamon Rolls

Class/Lot CLASS II PHOTO #2 Ribbon 2

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Crust: smooth, golden brown, sides pale golden brown	X			
Shape: loaf evenly rounded; Rolls even in size and shape		X		
Bottom: Not pale or overly dark				
APPEARANCE: Interior				
Creamy white or distinctive of ingredients		X		
No dark streaks	X			
Crust 1/8 inch thick, crisp and tender				
Fruits, nuts, other special ingredients evenly distributed	X			
TEXTURE				
Thin cell walls, uniform small cells, no large holes		X		
Cells slightly moist, soft and springy		X		
AROMA				
Mild, pleasing grain odor, slightly yeasty		X		
FLAVOR				
Nutty, grain flavor, pleasing, distinctive of kind		X		
Free from rancid or "off" flavor	X			
No overpowering flavors from herbs, spices, or other flavorings		X		

COMMENTS: Frosting was creamy; maybe too much. Filling good but needs more. A bit underdone - very tasty.

CINNAMON ROLLS

2 1/4 cup Bread flour
2 1/4 cup All purpose flour
3/4 cup Milk
1/2 cup Potato, mashed
1/2 cup Potato Water reserved
1/2 cup Butter
1.7 oz Instant vanilla pudding mix
1 egg + 1 extra yolk
3 Tbsp Sugar
2 1/4 tsp Yeast
1 tsp Salt
1/2 tsp Nutmeg

Filling

Walnuts
Sugar
Cinnamon
Nutmeg
Salt
Butter

Frosting

Powdered sugar
Butter
Cream cheese

Amy Saxe-Eyler

Live - Adult, 17 or older

Class IV

Twisted Cinnamon Knots

Ribbon: Red







YEAST BREADS, FANCY YEAST BREADS, ROLLS, YEAST COFFEECAKES SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. Amy Saxe-Eyler

Product Exhibited Twisted Cinnamon Knots

Class/Lot 4

Ribbon _____

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Crust: smooth, golden brown, sides pale golden brown	X			
Shape: loaf evenly rounded; Rolls even in size and shape	X			
Bottom: Not pale or overly dark	X			
APPEARANCE: Interior				
Creamy white or distinctive of ingredients	X			
No dark streaks				
Crust 1/8 inch thick, crisp and tender				
Fruits, nuts, other special ingredients evenly distributed				
TEXTURE				
Thin cell walls, uniform small cells, no large holes				
Cells slightly moist, soft and springy	X			
AROMA				
Mild, pleasing grain odor, slightly yeasty		X		
FLAVOR				
Nutty, grain flavor, pleasing, distinctive of kind			X	
Free from rancid or "off" flavor			X	
No overpowering flavors from herbs, spices, or other flavorings			X	

COMMENTS: Beautiful appearance but there was a problem with the salt measurement - very salty - Buttery after taste

[← Go back](#)

[Print](#)

Richard Bertinet's twisted cinnamon buns

Brought to you by Richard Bertinet



12 large buns

Servings



30 mins

Preparation Time



20 mins

Cooking Time

Ingredients

For the dough

- 200 g full fat milk
- 2 medium eggs
- 600 g strong white bread flour
- 25 g fresh yeast
- 50 g caster sugar
- 2 tsp salt
- 200 g unsalted butter

For the filling

- 150 g unsalted butter
- 250 g soft brown sugar
- 2 tsp cinnamon

For the egg glaze

- 1 egg
- 2 tbsp full fat milk

For the sugar glaze

- ~~100 g~~ caster sugar
- ~~100 g~~ water

Seth Dunlap

Live - Adult, 17 or older

Class IV

Sourdough

Ribbon: Blue

Awards: Best in Class







SJC FAIR 2014

SAN JUAN COUNTY



SAN JUAN COUNTY FAIR

2012 San Juan County

Fair

SPECIALTY YEAST BREAD SCORECARD

Best of class #C1131E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts. These are general characteristics. Exceptions are listed at the bottom under "Type Characteristics".

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) Seth Dunlap

Product Exhibited Sourbough

Class/Lot CLASS II Phob #1 Ribbon (B)

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Loaves: evenly rounded, other items even in size and shape	X			
Crust: smooth, golden brown, sides pale golden brown	X			
Bottom: not overly pale or dark	X			
B. Appearance: Interior				
Characteristic of type of product				
Crust thin, crisp and tender				
C. Texture				
May be coarse, dense or light depending on type of product	X			
D. Aroma				
Mild, pleasing, yeasty	X			
E. Flavor				
Characteristic of type of product	X			
No rancid or "off" flavors	X			
F. Type Characteristics				
Artisan Breads: rounded rustic shape; exterior hard and chewy; dense interior	X			
Bagels: glossy surface; exterior well browned and crisp; interior dense and chewy.				
Crumpets: spongy, soft, chewy; holes on top resemble sponge				
Doughnuts: well rounded; no excess grease				
Elephant Ears: Puffed and golden; no excess grease				
English Muffins: tops level and golden				
Foccacia: oily surface; flat, craggy surface				
Pita: circles 5-6"; pocket formed				
Pizza: crust thin and crisp or thicker and chewy; edges rolled up slightly				
Pretzels: rope even in width, evenly shaped; dark golden brown if hard crust, light golden brown for soft pretzels.				

D. Comments: Delicious - Bottom had bit brown but really well done!

SOURDOUGH

396 gm Bread flour

250 gm Water

100 gm Sourdough levain (rye flour + whole wheat flour + water)

6 gm Salt

2 gm Wheat gluten



Class V: Quick Breads

Merilyn Bourland

Live - Adult, 17 or older

Baking

Class V

Blueberry Crumb Muffins

Ribbon: Blue

Awards: Best in Class





2013

the san juan
county fair

San Juan County
presents

2012
San Juan
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Fair

SUPER



SAN JUAN
COUNTY



Best of Class

QUICK BREADS, MUFFINS SCORECARD

Examine exhibit for the qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind the whole product is more than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) Marilyn Bourland

Product Exhibited Blueberry Muffins

Class/Lot ✓ Ribbon Blue

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Slight sheen, rough top surface	n/a			
Golden brown color	X			
Loaves symmetrical in shape, slightly rounded; muffins even in size and shape	X			
Loaves free of deep, hard cracks (shallow lengthwise cracks on top of loaf are acceptable); Muffins rounded, not packed	X			
B. Appearance: Interior				
Thin, tender crust	X			
Color distinctive of ingredients	X			
No dark streaks, flour	X			
Solid materials (if any) well distributed	X			
C. Texture				
Interior moist and tender		X		
Uniform medium sized cells, free from tunnels		X		
Does not crumble when cut	X			
D. Aroma				
Pleasing blend, characteristics of kind	X			
E. Flavor				
Mild, pleasing blend characteristic of ingredients	X			
Free from rancid or off flavors	X			
No overpowering flavors from herbs, spices or flavorings	X			

F. Comments Buttery topping adds perfect amount of sweetness to muffin

BLUEBERRY CRUMB MUFFINS

2 Cups Flour

1 Tbsp. Baking Powder

1/2 Cup Sugar

1/2 Tsp. Salt

Mix together.

1 Egg, beaten

1/4 Cup Oil

1 Cup Milk

Mix together and add to dry ingredients.

1 1/4 Cups Blueberries

Fold into batter.

Fill greased muffin tins about 3/4 full.

1/4 Cup Melted Butter

1/3 Cup Brown Sugar

1/2 Cup Flour

Mix together and sprinkle on top of muffin batter in tins.

Bake at 350 degrees for 30 minutes. Enjoy.



Class VII: Pies and Tarts

Heather Cain

Live - Adult, 17 or older

Class VII

Strawberry Cobbler

Ribbon: Red





SJC

2017

IT'S

2013

the San Juan
county fair

2012
San Juan
County
Fair

SAN JUAN
COUNTY

SAN JUAN COUNTY
FAIR 2006

Fair

SAN JUAN COUNTY



FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD

C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Note: Cream Pies and Cheesecakes are only acceptable if they have been transported under refrigeration (ice chest), if facility has a refrigerated display case, and if it is posted on the premium list.

Exhibitor's Name (or No.) Heather Cain

Product Exhibited Strawberry Cobbler

Class/Lot III

Ribbon R

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters	X			
Crumb: crumb holds together	X			
Crust about 1/8-inch thick <i>N/A</i>				
Edges not overly dark or too thick	X			
B. Appearance: Interior				
Flaky		X		
Even thickness		X		
C. Texture				
Top crust tender, crisp, does not crumble				
Flaky top crust				
Bottom crust not soggy or doughy		X		
Crumb crust not too hard				
D. Aroma				
Mild	X			
E. Flavor				
Mild; no rancid or "off" flavors	X			
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit				
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage		X		
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened		X		
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type		X		
No rancid or "off" flavors		X		

D. Comments: *Great Strawberry aroma & flavor -
 Might have been cooked a wee bit more -*

Strawberry Cobbler

Ingredients

- 2 C Fresh Strawberries
- 3/4 C Sugar (for strawberries)
- 1 stick butter
- 3/4 C Sugar (for batter)
- 1/4 C flour
- 2 + Baking Powder
- 3/4 C Milk
- pinch Salt

Mix fruit & 3/4 C sugar together.
Put 1 stick butter in 8x8
baking dish and let melt in 350°
oven. Prepare batter from remaining
ingredients. Pour batter over melted
butter. Do not stir. Spoon fruit
over batter. Do not stir. Bake at
350° for one hour, until top is
brown and crisp.

Ruth Ann Krooswik

Live - Adult, 17 or older

Baking

Class VII

Spiced Apple Pie

Ribbon: Red







FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD

C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts. Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Note: Cream Pies and Cheesecakes are only acceptable if they have been transported under refrigeration (ice chest), if facility has a refrigerated display case, and if it is posted on the premium list.

Exhibitor's Name (or No.) Ruth Ann Krooswik

Product Exhibited Spiced Apple

Class/Lot VII Ribbon R

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters		X		
Crumb: crumb holds together		X		
Crust about 1/8-inch thick		X		
Edges not overly dark or too thick	X			
B. Appearance: Interior				
Flaky		X		
Even thickness		X		
C. Texture				
Top crust tender, crisp, does not crumble	X			
Flaky top crust		X		
Bottom crust not soggy or doughy		X		
Crumb crust not too hard	X			
D. Aroma				
Mild	X			
E. Flavor				
Mild; no rancid or "off" flavors	X			
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit				
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage		X		
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened	X			
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type	X			
No rancid or "off" flavors	X			

D. Comments: *Crust is very tasty! Nice tart flavor - top crust a bit thin but flaky*

Spiced apple Pie.

5 C. apples peeled, cored & sliced

2. tsp. tapioca

1/2 C sugar

1 tsp cinnamon

1/8 tsp. cloves

1/4 tsp ^{nutmeg} ~~cloves~~

1/4 C. raisins

} Bring to
boil in
pan &
Cool.

* See Pie Crust recipe card

Tara Wilding

Online - Adult, 17 or older

Baking

Class III

Rhubarb Pie

Ribbon: Red







San Juan County Fair
Virtual Submission Judging

Name: Tara Wilding

Class: Class III - Adult, 17 or older

Title of Entry: Rhubarb Pie

Ribbon: Red

Comments: Followed entry rules. Crust is obviously flakey, but edges are quite a bit more browned than the remainder of the crust. Appears that the filling might be to thickened, with little juice. But we would have loved to have tasted this pie!

Rhubarb Pie

Pie dough for a 9" 2 crust pie

5 cups rhubarb (cut into $\frac{1}{4}$ - $\frac{1}{2}$ inch pieces)

1 $\frac{1}{2}$ cups sugar

$\frac{1}{3}$ cup flour

$\frac{1}{8}$ tsp salt

$\frac{1}{2}$ tsp vanilla

2 tsp butter

1. Preheat oven to 450°
2. Combine sugar, flour, salt and vanilla; mix well
3. Add rhubarb; mix well
4. Place rhubarb mixture into a dough lined 9" pie pan. Dot with butter then cover with top crust.
5. Bake for 15 minutes then reduce heat to 350°. Continue baking 30-40 minutes.

Ruth Ann Krooswik

Live - Adult, 17 or older

Class VII

Pear Pie

Ribbon: Red





FAIR 2017
SJC

2017

Rockin' the
2017

2013

2012
San Juan
County

the San Juan
county



Place in French unbaked pie shell.
Top w pie crust & 1 tsp. sugar.
Bake 425° - 10 - 12 min.
Bake 325° - for 30 - 40 min.

FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD

*C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Note: Cream Pies and Cheesecakes are only acceptable if they have been transported under refrigeration (ice chest), if facility has a refrigerated display case, and if it is posted on the premium list.

Exhibitor's Name (or No.) Ruth Ann Krooswik

Product Exhibited Pear Pie

Class/Lot VII Ribbon R

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters		X		
Crumb: crumb holds together				
Crust about 1/8-inch thick				
Edges not overly dark or too thick		X		
B. Appearance: Interior				
Flaky		X		
Even thickness		X		
C. Texture				
Top crust tender, crisp, does not crumble				
Flaky top crust			X	
Bottom crust not soggy or doughy				
Crumb crust not too hard		X		
D. Aroma				
Mild	X			
E. Flavor				
Mild; no rancid or "off" flavors		X		
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit		X		
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage				
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened		X		
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type		X		
No rancid or "off" flavors		X		

D. Comments: Crust slightly underdone, top crust a bit too thin; fruit is cut well.

*see pie crust recipe card

Pear Pie

5 C. pears, peeled, cored & diced

1/4 C. tapioca

1 C. sugar

1 tsp. cinnamon

1/2 tsp nutmeg

dash of cloves

} Bring to
boil in
pan &
cool.

Place in 8 inch unbaked pie shell.

Add a top crust. Top with 1 Tsp
sugar.

Preheat oven 425° & Bake for
10-12 min. & lower oven to 325°
Bake for 40-45 minutes.
Top should start to brown.

Susan Matthews

Live - Adult, 17 or older

Baking

Class VII

Apple Pie

Ribbon: Red

Awards: Best Apple Pie





SJC

SAN JUAN
COUNTY
FAIR

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2013

2012
San Juan
County
Fair

ER



FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD

Best Apple Pie

#C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

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Exhibitor's Name (or No.) Susan Matthews

Product Exhibited APPLE PIE

Class/Lot CLASS VII Ribbon (R)

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters	X			
Crumb: crumb holds together	X			
Crust about 1/8-inch thick	X			
Edges not overly dark or too thick		X		
B. Appearance: Interior				
Flaky		X		
Even thickness		X		
C. Texture				
Top crust tender, crisp, does not crumble				
Flaky top crust	X			
Bottom crust not soggy or doughy	X			
Crumb crust not too hard	X			
D. Aroma				
Mild		X		
E. Flavor				
Mild; no rancid or "off" flavors		X		
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit				
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage		X		
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened		X		
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type	X			
No rancid or "off" flavors	X			

D. Comments: *Flaky crust, edge is flaky, but a bit thick, fruit was undercooked*

APPLE PIE

Crust

2 ½ cups (298 grams) unbleached all-purpose flour
¾ tsp salt
1/3 (60 grams) vegetable shortening
8 Tab (113 grams) unsalted butter, cold
7-10 Tab (99-142 grams) ice water

In a medium bowl, whisk together the flour and salt. Work in the shortening until the mixture is evenly crumbly. Dice the butter into ½-inch pieces and cut into the mixture until you have flakes of butter the size of a dime.

Sprinkle ice water over mixture, 2 Tab at a time, mixing with a fork after each addition. When the dough is moist enough to hold together when squeezed, transfer it to a piece of wax paper or parchment.

Gather the dough and fold over on itself three or four times to bring it together; then divide it into two pieces, one about twice as large as the other. Pat each piece of dough into a disk about ¾" thick. Roll each disk on its edge, like a wheel, to smooth out the edges. This will ensure your dough will roll out evenly later, without cracks and splits at the edges. Wrap in plastic and refrigerate for 30 minutes.

Filling

8 cups (964 grams) peeled, sliced apples (from approx. 3 ½ pounds sweet and tart)
2 Tab lemon juice
¾ cup sugar
2 Tab unbleached all-purpose flour
2 Tab (14 grams) cornstarch or Instant Clear-Jel
¼ tsp salt
1 tsp cinnamon
¼ tsp nutmeg
¼ tsp allspice
¼ cup (85 grams) boiled cider or 1/4 cup (70 grams) undiluted apple juice concentrate
2 tsp vanilla
2 Tab butter, diced in small pieces

(OVER)

Combine the sliced apples and lemon juice in a large mixing bowl.

In a small bowl, whisk together the sugar, flour, cornstarch, salt, and spices. Sprinkle the mixture over the apples and stir to coat. Stir in the boiled cider (or apple juice concentrate) and the vanilla.

Assemble the Pie

Preheat the oven to 425 degrees.

Roll the larger piece of pastry into a 13" circle. Transfer it to the prepared pan and trim the edges so they overlap the rim of the pan by an inch all the way around.

Spoon the apple filling into the pan. Dot the top with the diced butter.

Roll out the remaining pastry into an 11" circle. Carefully place the pastry over the apples. Bring the overhanging bottom crust up and over the top crust, pinching to seal the two, making a decorative edge. Prick the crust all over with a fork to allow steam to escape. Or cut decorative vent holes, if desired. Or you can weave a lattice.

For extra crunch and shine, brush the top crust with milk (or an egg white beaten with 1 Tab water) and sprinkle with coarse sparkling sugar. Place the pie in the refrigerator for 10 minutes to firm up the crust.

Place the pie on a parchment-lined baking sheet. Bake for 20 minutes. Then reduce the oven temperature to 375 degrees and bake for 40 minutes more. (Check the pie after 20 minutes of baking time and cover the edges with foil or a pie shield to keep them from browning too quickly, if necessary.)

Remove from oven and cool completely before slicing.

Store any leftover pie, lightly covered, at room temperature for several days. Or freeze for longer storage.

Kelley Unger

Live - Adult, 17 or older

Class VII

Blackberry Pie

Ribbon: Blue

Award: Best in Class





LOOSE RE FAIR 2013

IT'S ALL THE BUZZ!

2012 San Juan County Fair

2012 San Juan County Fair

SAN JUAN COUNTY FAIR



FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD

C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Note: Cream Pies and Cheesecakes are only acceptable if they have been transported under refrigeration (ice chest), if facility has a refrigerated display case, and if it is posted on the premium list.

Exhibitor's Name (or No.) Kelley Unger

Product Exhibited Blackberry Pie

Class/Lot VII Ribbon B

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters	X			
Crumb: crumb holds together	X			
Crust about 1/8-inch thick	X			
Edges not overly dark or too thick	X			
B. Appearance: Interior				
Flaky	X			
Even thickness	X			
C. Texture				
Top crust tender, crisp, does not crumble	X			
Flaky top crust	X			
Bottom crust not soggy or doughy	X			
Crumb crust not too hard	X			
D. Aroma				
Mild	X			
E. Flavor				
Mild; no rancid or "off" flavors	X			
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit				
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage	X			
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened	X			
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type				
No rancid or "off" flavors				

D. Comments: Flaky, light crust - Great blackberries, great flavor - Great job!

Blackberry Pie

Crust

1 Cup, plus 3 TBSP Shortening (I used butter flavored Crisco)

3 Cups All-purpose Flour

1 ½ Tsp Salt

Prepare crust and divide into two rounds, refrigerate for at least ½ hour.

Preheat oven to 425 degrees

Filling

6 Cups Blackberries,

1/3 Cup Flour

1 1/2 Tsp Corn Starch (more if berries are very juicy)

3/4 Cup Sugar

1/8 to 1/4 tsp fresh grated Nutmeg

2 tsp lemon juice and 1/4 tsp of lemon zest

Combine all ingredients and let sit for 5 minutes

Roll out bottom crust, fill with filling and dot with butter.

Apply top crust and brush with milk or egg whites.

Cover the edges with aluminum foil and back for 45 minutes. Remove foil and back an additional 15-20 minutes until golden brown and crust is hard to touch.



Class VIII: Candy

Pam Fitch

Live - Adult, 17 or older

Class VIII

Buckeyes

Ribbon: Blue

Awards: Best in Class





FAIR 2013 SJC

THE FAIR 2011

SAN JUAN COUNTY FAIR

ALL THE BUZZ!

2012 San Juan County Fair

2013

SAN JUAN COUNTY FAIR

AWARD 2020 *** SAN JUAN

SAN JUAN COUNTY FAIR



Best of class

CANDY SCORECARD

C1134E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) Pam Fitch

Product Exhibited Buckeyes

Class/Lot VIII Ribbon Blue

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Firm pieces that hold their shape	X			
Pieces fairly uniform in size and shape	X			
Satiny surface with sheen		←X		
B. Texture				
Free of large sugar crystals	X			
Not grainy	X			
C. Aroma				
Pleasant blend	X			
D. Flavor				
Sweetness well blended with other ingredients which contributes to flavor such as chocolate, nuts, vanilla	X			
E. Type Characteristics				
Soft (such as fudge, mints, divinity): creamy, smooth, thick, firm	X			
Chewy (such as caramels, nougat, gummies): firm, dense, chewy	N/A			
Hard: (such as brittles, toffees, lollipops): hard, crunchy, snaps easily	N/A			
Other: (such as candy coated items, marshmallows, candied citrus peels): Read recipe, determine that it has been followed and finished product is as described.	n/a			

F. Comments: could be a little more uniform but overall outstanding

MESSAGE ✎ LIST ✎ IDEA ✎ REMINDER

Buckeyes

1 10oz pkg of Chocolate Chips
(melted)

2 C peanut butter

1 C Butter - melted

5 C powdered sugar

Melt butter & pour over peanut
→

butter & powdered sugar.
Roll into balls & dip into
melted chocolate. Cool
until set.

Susan Matthews

Live - Adult, 17 or older

Class VIII

Buttermilk Pecan Fudge

Ribbon: Blue





2017

Handwritten signature



THE HICK-IT
AWARD
2020

SAN JUAN
COUNTY
FAIR

"THERE'S A FIB
IN EVERY"

SAN JUAN
COUNTY





CANDY SCORECARD

* C1134E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) Susan Matthews

Product Exhibited BUTTERMILK PECAN FUDGE

Class/Lot CLASS VIII Ribbon Blue

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Firm pieces that hold their shape	X			
Pieces fairly uniform in size and shape	X			
Satiny surface with sheen	NA			
B. Texture				
Free of large sugar crystals	X			
Not grainy	X			
C. Aroma				
Pleasant blend			X	
D. Flavor				
Sweetness well blended with other ingredients which contributes to flavor such as chocolate, nuts, vanilla	X			
E. Type Characteristics				
Soft (such as fudge, mints, divinity): creamy, smooth, thick, firm	X			
Chewy (such as caramels, nougat, gummies): firm, dense, chewy	NA			
Hard: (such as brittles, toffees, lollipops): hard, crunchy, snaps easily	NA			
Other: (such as candy coated items, marshmallows, candied citrus peels): Read recipe, determine that it has been followed and finished product is as described.	NA			

F. Comments: Nice salty flavor
Unique combination of flavors
Good after taste

BUTTERMILK PECAN FUDGE

Ingredients

1 cup pecans
2 cups sugar
1 cup buttermilk
½ cup unsalted butter, cut into pieces
1 Tab honey
1/8 tsp kosher salt
Flaky sea salt (such as Maldon)

Preparation

Preheat oven to 350 degrees.

While the oven is getting up to temp, line a 9"x5" loaf pan with parchment paper, leaving a generous overhand on long sides. Set aside.

Toast whole pecans on a rimmed baking sheet in the pre-heated oven until fragrant and slightly darkened in color, 8-10 minutes. Let cool, then coarsely chop.

Heat sugar, buttermilk, butter, honey, and kosher salt in a medium saucepan over medium-high heat, stirring occasionally, until butter and sugar are melted, about 3 minutes. Fit saucepan with candy thermometer and bring mixture to a simmer and cook, stirring occasionally, until thermometer registers **238 degrees**. Mixture will be pale golden and smell faintly of toffee.

Immediately pour mixture into a medium bowl and, using an electric mixer on medium-high speed, beat until stiff and matte (about 5-8 minutes). Fold in pecans. Scrape fudge into prepared pan; smooth the top and sprinkle with flaked salt.

Let sit at least one hour before cutting into pieces.

Pam Fitch

Live - Adult, 17 or older

Class VIII

Coconut Truffles

Ribbon: Blue





SJC
2013

Rockin' the
Salish Sea

2011
FAIR

2017

Egg
IT'S BO...

2012
San Juan
County
Fair

2013

THE BEST OF
2013

SAN JUAN
COUNTY
FAIR

2013

the soil

SAN JUAN
COUNTY
2013

Fair



CANDY SCORECARD

* C1134E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) Pam Fitch

Product Exhibited Coconut Truffles

Class/Lot VIII Ribbon B

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Firm pieces that hold their shape	X			
Pieces fairly uniform in size and shape	X			
Satiny surface with sheen	X			
B. Texture				
Free of large sugar crystals	X			
Not grainy	X			
C. Aroma				
Pleasant blend	X			
D. Flavor				
Sweetness well blended with other ingredients which contributes to flavor such as chocolate, nuts, vanilla	X			
E. Type Characteristics				
Soft (such as fudge, mints, divinity): creamy, smooth, thick, firm	X			
Chewy (such as caramels, nougat, gummies): firm, dense, chewy	—			
Hard: (such as brittles, toffees, lollipops): hard, crunchy, snaps easily	—			
Other: (such as candy coated items, marshmallows, candied citrus peels): Read recipe, determine that it has been followed and finished product is as described.	—			

F. Comments: Hard to critique they are so good! Thank you for your hard work to create them!

Cut back w/ bit on almond...

otherwise this would have

been best of class!

MESSAGE ✨ LIST ✨ IDEA ✨ REMINDER

Coconut Truffles

1 stick ($\frac{1}{2}$ C) butter

3 cups sweetened coconut

2 cups powdered sugar

6 ounces semisweet chocolate (melted)

$\frac{1}{4}$ teaspoon almond extract

Melt butter. Remove from heat +

stir in powdered sugar + coconut →

Shape into balls. Refrigerate until firm. Dip balls in melted chocolate & place chocolate side down on plate lined w/ waxed paper. Chill till firm.



Class IX:
Healthy & Gluten Free

Lynnette VanVoris

Live - Adult, 17 or older

Class IX

Guilt Free Banana Bread

Ribbon: Red

Awards: Best Fair Theme





FAIR 2011
SJC

THE FAIR 2011

2017

Easy

2013

2012
San Juan
County
Fair





QUICK BREADS, MUFFINS SCORECARD

Examine exhibit for the qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind the whole product is more than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) Lynette Van Voris

Product Exhibited Gluit-Free Banana Bread

Class/Lot ~~11~~ ~~12~~ ~~13~~ class 9 Ribbon Red

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Slight sheen, rough top surface	n/a			
Golden brown color	appropriate for type			
Loaves symmetrical in shape, slightly rounded; muffins even in size and shape	X			
Loaves free of deep, hard cracks (shallow lengthwise cracks on top of loaf are acceptable); Muffins rounded, not packed	X			
B. Appearance: Interior				
Thin, tender crust				
Color distinctive of ingredients				
No dark streaks, flour				
Solid materials (if any) well distributed				
C. Texture			too moist	
Interior moist and tender			X	
Uniform medium sized cells, free from tunnels	X			
Does not crumble when cut	X			
D. Aroma				
Pleasant blend, characteristics of kind			X	
E. Flavor				
Mild, pleasing blend characteristic of ingredients			heavy cinnamon	
Free from rancid or off flavors	X			
No overpowering flavors from herbs, spices or flavorings			see above	

F. Comments Kudos for the creativity in recipe, definitely Banana-flavored and it is typical consistency for Keto; Slightly undercooked;



"Happy Sheep" Guilt Free Baaaaa-nana Bread

Sugar Free • Gluten Free • Keto & Sheep Friendly

Made in a Toaster Oven

*"So healthy **Ewe** can eat as much as **Ewe** want without feeling **baaaaa-d!**"*

Ingredients

3 mashed **baaaaa-nanas**
1 teaspoon vanilla extract
1/3 cup canola oil
1/4 cup unsweetened (**pasture-ized**) almond milk
1- 6oz. "Ratio" brand Keto vanilla yogurt

1/2 teaspoon baking soda
2 teaspoons baking powder
3/4 cup almond flour
3/4 cup coconut flour
1/2 cup "Stevia in the Raw"
1 tablespoon ground cinnamon

1/2 cup chopped **Woolnuts** (walnuts)
1/2 cup sugar-free chocolate chip **Hooves**



Steps

- 1) In a large mixing **trough** combine **baaaaa-nanas**, vanilla extract, canola oil, almond milk and yogurt.
- 2) In a small mixing **trough** combine baking soda, baking powder, almond flour, coconut flour, Stevia, and cinnamon.
- 3) Slowly fold dry ingredients into large mixing bowl with wet ingredients and mix thoroughly.
- 4) Add chocolate chip **hooves** and "**woolnuts**."
- 5) Evenly distribute dough into a non-stick loaf pan.
- 6) In a toaster oven bake at 325 degrees for 30-45 minutes or until done (bread is done when knife comes out clean).
- 7) Let sit until cool, **shear**, share and enjoy! :)