2015 BUTTE-LAWRENCE COUNTY FAIR BOOTHS
OPEN TO EVERYONE!!

- **Call Sheryl Pittman at 722-0436 if you would like to do a booth.**
- Specify a 4x4 or 4x6 booth.
- Follow specifications on articles, number and size.
- No frosting or glaze on food booth entries unless specified.
- Borders are optional.
- No names shown until after the judging.
- Booths in "Do Your Own Thing" will be judged in that category.
- The upper level of the Pavilion will be CLOSED during judging.
- One person should be present during judging to answer questions or clarify a process.
- Up to three people may be present for judging of food booths.
- Booths are judged on Color Harmony – 25%, and Arrangement, neatness and balance – 25%.
- When judging is finished, we give a certain amount of money and points on color of ribbon to get the remainder of the total.
- Booth ribbons will be given when judging is finished and totals have been tallied.
- Each booth entry will need to complete the sheet stating
    - Name of club or person (clubs need to list a contact person)
    - Booth number
    - List each item to be judged
- Booths may not be torn down before 2:00 p.m. Friday or premium money will be forfeited.

2015 Booth Topics

#1. CRAFT

Wreaths

1. Candy
2. Felt
3. Sea Shell
4. Burlap/Mesh
5. Pine Cone
6. Fabric
7. Silk Flowers
8. Grape Vine
9. Evergreen
10. Painted
11. Not specified

#2. CRAFT

Glass Creations

1. Painted Goblet
2. Etched Glass
3. Candy Dish (from candle stick and dish)
4. Garden Ornament
5. Vase/Lamp Base (embedded with broken glassware)
6. Decoupaged vase
7. Bird Feeder
8. Cake Plate
9. Clear plate (painted or decoupaged on bottom)
10. Bird Bath
11. Non-Specified

#3. CRAFT *Do Your Own Thing* (7 articles)

#4. SEWING

Pot Holders (2) and Casserole Carrier

1. January
2. February
3. March
4. April
5. May/June
6. July
7. August
8. September
9. October
10. November
11. December

5 SEWING *Do Your Own Thing (7 articles)*

6. FOOD

Holiday Cookies (Frosting Optional)

1. Mexican Wedding Cookie
2. Sugar Cutout
3. Macaroon
4. Spritz
5. Chocolate Krinkles
6. Gingerbread Man
7. Filled Cookie
8. Thumbprint Cookie
9. Shortbread Cookie
10. Fruit Cookie
11. Non-Specified

7. FOOD Use provided recipe

Items Made with Carrots

8. FOOD *Do Your Own Thing (7 articles)*

FAIR SPECIAL

Birdhouse

1

Pineapple Upside-Down Carrot Cake

1/4 c. butter
2/3 c. packed brown sugar
20 oz. can pineapple slices, in juice; drained
7 maraschino cherries, without stems
1 c. sugar
1/2 c. vegetable oil
2 lg. eggs
1 c. flour
1 tsp. baking powder
1 tsp. cinnamon
3/4 tsp. baking soda
1/2 tsp. salt
1 1/2 c. shredded carrots
1/2 c. chopped pecans

Preheat oven to 350 degrees.

Melt butter and pour into a 9" round pan.
Sprinkle with 2/3 c. brown sugar.
Arrange 7 pineapple slices in a single layer over brown sugar.
Place 1 cherry in middle of each ring.
Beat sugar, oil and eggs on medium speed until blended.
Combine flour, baking powder, cinnamon, baking soda and salt.
Gradually add to the sugar mixture, beating on low speed just until blended.
Stir in carrots and pecans.
Spoon batter over pineapple slices.
Bake 45-50 minutes untill pick comes clean.
Cool 10 minutes on wire rack then run a knife around edge to loosen.
Invert cake onto serving plate, spooning any topping over cake.

2.

Carrot Oatmeal Cookies

1/2 c. butter, softened
1/2 c. shortening
3/4 c. sugar
3/4 c. packed brown sugar
2 eggs
1 tsp. vanilla
1 c. shredded carrots
2 c. quick oats
1 3/4 c. flour
1 tsp. soda
1 tsp. salt
1/2 c. chopped nuts
1/2 c. chocolate chips

In a large mxing bowl, cream butter, shortening and sugars.
Beat in eggs and vanilla.
Add carrots; mix well.
Combine oats, flour, soda and salt; add to creamed mixture and mix well.
Stir in nuts and chocolate chips.
Cover and refrigerate at least 4 hours.
Drop by rounded tablespoonfuls onto sprayed baking sheets.
Bake at 375 degrees for 10-13 minutes or until lightly browned.
Remove from sheet immediately onto wire racks.
Yield: 3 dozen

3

Quick Bread

8 oz. crushed pineapple in juice; drain and reserve juice
1 egg
2 Tbsp. canola oil
1 1/2 c. all-purpose flour
3/4 c. brown sugar, packed
1/2 c. raisins
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 c. shredded carrots
1 c. walnuts, chopped

Preheat oven to 350 degrees. Spray 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan with cooking spray.

Discard 3 Tbsp. of pineapple juice.
Mix remaining juice, pineapple, egg and oil in a medium bowl.
Stir in remaining ingredients until blended.
Spread batter into prepared pan.
Bake 50-55 minutes or until pick comes clean.
Cool 10 minutes in pan before removing to wire rack.
Cool completely before slicing.

4

Orange Carrot Yeast Bread

.2 packages active dry yeast
1 c. warm water
2 Tbsp. sugar
2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
1 egg, beaten
3 Tbsp. melted butter
2/3 c. lukewarm orange juice
2 Tbsp. grated orange peel
6 - 6 1/2 c. flour
1 c. raisins
1 1/2 c. grated carrots

Preheat oven to 350 degrees.

Dissolve yeast in warm water.
Add sugar, salt, spices, egg, butter, orange juice and peel.
Stir in 3 c. flour; beat until smooth.
Add raisins and carrots; blend well.
Gradually add enough remaining flour to make a soft dough.
Turn onto lightly floured surface; kneed until smooth and elastic, about 8 minutes.
Place in greased bowl, turning once to grease top.
Cover and let rise until double in bulk.
Divide dough in half, shape into loaves and place in 9x5x3 inch greased pans.
Let rise until double.
Bake 45 minutes.

5

Morning Muffins

1/4 c. butter, softened
1/2 c. brown sugar, packed
2 eggs
1 c. (8oz.) sour cream
1 c. shredded carrots
1/2 c. flaked coconut
1/2 c. raisins
1 1/2 c. all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 c. chopped nuts

Preheat oven to 375 degrees.
In a small bowl, cream butter and brown sugar.
Add the eggs and sour cream; beat well.
Stir in carrots, coconut and raisins.
Combine the flour, soda and cinnamon; stir into creamed mixture just until moistened.
Fold in nuts.
Fill paper lined muffin tin 3/4 full.
Bake for 20-25 minutes or until pick comes clean.
Cool 5 minutes before removing from pan.
Yield: 1 dozen

6

Carrot Bundt Cake

2 1/4 c. flour
1 c. sugar
1 c. packed brown sugar
1 1/2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 c. shredded raw carrots
1/2 c. raisins
1/2 c. chopped nuts
3/4 c. oil
1 tsp. vanilla
3 eggs

Preheat oven to 350 degrees.

Using shortening (not oil) grease and flour a 12 c. fluted tube pan.
In a large bowl, combine all ingredients.
Blend until moistened.
Beat 3 minutes at medium speed.
Pour batter into prepared pan.
Bake 60 - 65 minutes or until pick comes clean.
Cool upright in pan 45 minutes.
Turn onto serving plate and cool completely.

7

Carrot Cake Bars

3 eggs
1-1/4 c. canola oil
2 c. flour
2 c. sugar
2 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. baking soda
1/4 - 1/2 tsp. salt
1 6 oz. jar carrot baby food
1 3-1/2 oz. jar applesauce baby food
1 3-1/2 oz. jar apricot baby food
1/2 c. chopped nuts

Preheat oven to 350 degrees.
Grease 15x10x1 inch pan and set aside.
In large bowl, beat eggs and oil for 2 minutes.
Combine flour, sugar, cinnamon, baking powder, soda and salt.
Add to egg mixture.
Add baby foods and mix well.
Stir in nuts.
Pour into prepared pan.
Bake for 20-25 minutes or until pick comes clean.
Cool on wire rack.

8

Carrot Coffee Cake

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
3/4 c. sugar
1/4 c. oil
1 large egg
1/2 c. whole milk
2 c. shredded carrots

Streusel

1/2 c. packed brown sugar
2 Tbsp. flour
2 tsp. cinnamon
2 Tbsp. unsalted butter, melted

Preheat oven to 350 degrees.
Spray a 9" round pan.

Whisk flour, baking powder, salt and cinnamon together in a medium bowl.
Stir together sugar, oil and egg.
Stir in milk.
Stir dry ingredients into wet ingredients until just combined.
Stir in carrots.
Pour into prepared pan.

Stir together brown sugar, flour, cinnamon and melted butter.
Stir in nuts and sprinkle over the top of batter.

Bake 20-25 minutes or until pick inserted 2' from edge of pan comes clean.

9

Pecan-Topped Carrot Pie

4 c. fresh sliced carrots
14 oz. can sweetened condensed milk
2 eggs
1 tsp. pumpkin pie spice
1/2 tsp. cinnamon
Dash of salt
1 unbaked 9" pastry shell
1 c. chopped pecans
1/2 c. packed brown sugar
3 Tbsp. butter, melted

Preheat oven to 375 degrees.

Add 1 inch of water to a large saucepan; add carrots.
Bring to a boil then reduce heat, cover and cook for 9-11 minutes or until tender.
Drain and cool.
Place carrots, milk, eggs, spices and salt in a blender.
Cover and process until pureed; process one minute longer.
Pour into pastry shell.
Combine pecans, brown sugar and butter; sprinkle over filling.
Bake 45-50 minutes of until knife comes clean and edges are browned.
Cover edges with foil during last 20 minutes to prevent overbrowning.
Cool on wire rack.

10

Carrot Cupcakes

4 eggs, beaten
2 c. sugar
1 c. oil
3 sm. jars baby food carrots (1 2/3 c.)
2 1/2 c. flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1/2 c. chopped nuts

Preheat oven to 350 degrees.
Mix all ingredients into mixing bowl.
Mix until blended.
Spoon into paper lined muffin tin.
Bake 20 minutes or until pick comes clean.
Cool 10 minutes in pan then remove to wire rack