

***** Section S – Culinary Arts *****

Chairperson – Collette Seward

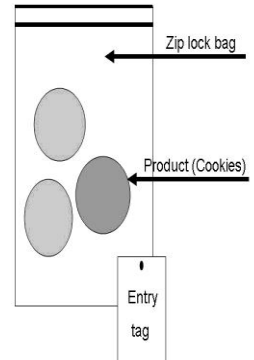
Assistant – Louise Fellows

Judging: 8:30 am the Friday of the Fair

Entry Fee is 10% of the prize money.

Rules:

- a) All exhibits must be the work of the exhibitor.
- b) The exhibitor shall not enter more than one article in each class.
- c) All baking to be exhibited on disposable plates in large Ziplock plastic bags with entry tag attached to the outside. (see the photo to the right)
- d) Bread and rolls to be exhibited in plastic bags only. Buns are joined and rolls are exhibited separately.
- e) No cake mixes, commercial dough or commercial pie fillings will be accepted unless stated.
- f) Bars should be approximately 1 ½” x 2” and squares 1 ½” x 1 ½”.
- g) All rules of the fair shall apply.
- h) No edible cannabis products.
- i) No age limit unless otherwise stated.



****New Exhibitors****

Please write “new exhibitor” on your entry tag.

*****NOTE: Any age can exhibit in the following classes*****

ClassDescription

Breads

- 1) 1 Loaf of White Bread.
- 2) 1 Loaf of Brown Bread.
- 3) 4 Cinnamon Buns. (not individual)
- 4) 4 Plain Rolls (individual).
- 5) From the bread machine – a loaf of your choice, named.

Muffins & Biscuits (may use paper liners)

- 6) 3 Fruit Muffins. (name fruit)
- 7) 3 Bran Muffins. (with raisins)
- 8) 3 Chocolate Chip Muffins.
- 9) 3 Apple Muffins.
- 10) 3 Tea Biscuits.



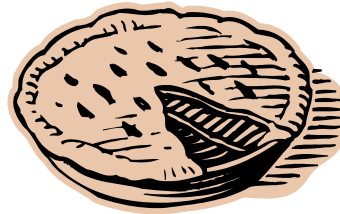
Cake and Fruit Loaf – (1/2 loaf or use mini loaf pans)

- 11) A large slice of Carrot Cake.
- 12) Create your own loaf – named.
- 13) Queen Elizabeth Cake – 1 large piece displayed on plate – please include the recipe.

- 14) Lemon Loaf.
- 15) Banana Loaf – fruit & nuts allowed.

Pies – (1 large piece on a small plate)

- 16) Blueberry Pie.
- 17) Apple Pie.
- 18) Pecan Pie.
- 19) 2 – Crust Pie of your choice (name the fruit).
- 20) Cooked Pastry Pie Shell – no filling.



Cookies and Candy

- 21) 3 Oatmeal/Raisin Drop Cookies.
- 22) 3 Peanut Butter Cookies.
- 23) 3 Ginger Snap Cookies.
- 24) 3 Cookies – Exhibitor’s choice, not listed, named.
- 25) 3 Shortbread Cookies.
- 26) 3 No Bake Cookies or squares of one kind.
- 27) 3 Pieces of Peanut Brittle.

Prize Money Classes 1 – 27

1st: \$6.00, 2nd: \$4.00, 3rd: \$3.00

Bake Queen of the Fair

Awarded to highest number of points in Classes 1 – 27.

\$25.00 donated by Bob Dryden in memory of Eva Dryden

SPECIALS

- 28) Artisan Bread.

Recipe:

3 cups all purpose flour	1 tsp salt
½ tsp yeast	1 ½ cups warm water

NOTE: Add other ingredients such as herbs, dried fruit, cheese, dried herbs or seeds.

Instructions:

In a bowl, stir the flour, salt, yeast and any other ingredients you are using. Add water until combined. Cover with plastic wrap and rest at room temperature for 8 – 16 hours or until doubled. Turn dough onto well floured surface and form a ball. Rest for 30 minutes. Meanwhile place in the oven a safe baking dish with high sides. (eg. dutch oven). Put into the oven and pre heat to 450 degrees F. Slash an “x” on top of the bread. Carefully transfer to baking dish and cover. Bake covered for 30 minutes. Uncover and bake for 15 more minutes until golden brown. Cool before slicing.

- 29) Pineapple Bars – 3 displayed on a plate.

As per following recipe:

Bottom Layer:

½ cup butter or margarine

¼ cup granulated sugar

1 ½ cups all-purpose flour

Combine butter, sugar, and flour in bowl. Crumble together well. Pack in 9 x 9 inch (22 x 22 cm) ungreased pan. Bake at 350° F (180° C) in oven for 15 minutes.

Top Layer:

2 eggs

2 tbsp all-purpose flour

1 cup brown sugar (packed)

½ cup of chopped nuts

1 cup of crushed pineapple, drained (save juice for icing)

½ tsp almond extract

½ tsp baking powder

¼ tsp salt

Beat eggs slightly. Add remaining ingredients. Stir to mix. Spread over shortbread base. Bake at 350° F (180° C) in oven for 30 minutes or until set and a rich brown colour. Cut into 36 squares.

Icing:

1 ½ cups icing sugar (confectioner's)

3 tbsp butter or margarine

5 tsp pineapple juice

Beat all together in bowl adding more juice a few drips at a time to reach proper spreading consistency. Spread over bars.

30) Applesauce Cake – 1 large slice with your favourite icing.

As per following recipe:

½ cup butter

1 ½ tsp baking soda

1 ½ cups of sugar

½ tsp salt

1 ½ cups of applesauce

2 tsp cinnamon

2 eggs

½ tsp nutmeg

2 cups of flour

½ cup of raisins

Cream butter, add sugar and gradually beat well. Add applesauce and blend. Beat in eggs, mix thoroughly. Mix together flour, baking soda, salt, cinnamon and nutmeg and add to first mixture. Beat until mixed. Stir in raisins. Bake in 9 x 13 pan at 350° F for 35 – 40 minutes.

31) 3 of Your Family Favourite Squares – (same kind)

32) Sour Cream Coffee Cake – 1 large slice

As per following recipe:

½ cup butter

1 cup sugar

2 eggs

1 tsp baking soda

1 cup sour cream

1 ½ cups all purpose flour

1 ½ tsp baking powder

¼ tsp salt

½ cup packed brown sugar

1 tsp cinnamon

½ cup chopped walnuts

Cream butter, sugar and 1 egg together. Beat in second egg. Add soda and sour cream. Mix. Mix flour, baking powder and salt together. Add to batter and mix. Put ½ mixture in greased 9" x 9" pan. Mix brown sugar, cinnamon and nuts

together. Sprinkle half over batter. Spoon rest of batter over and sprinkle the rest of cinnamon mixture overall. Bake at 350 ° F for 45 minutes or until an inserted toothpick comes out clean.

- 33) Easy Microwave Fudge – 3 large pieces (2” x 2”) displayed on a plate.

As per following recipe:

¾ cup butter	2 cups of brown sugar
2/3 cup Carnation milk	2 cups of icing sugar
1 tsp vanilla extract	½ cup nuts

Melt butter in large glass bowl. Add brown sugar and carnation milk. Cook on high for 10 minutes stirring every 2 minutes. Remove from microwave and let sit for 5 minutes. Add icing sugar, vanilla, and nuts. Mix well with electric mixer. Pour into 8” x 8” pan and cover with plastic wrap. Cool in refrigerator before cutting.

- 34) 3 Butter Tarts – with nuts or raisins.

- 35) 3 Brownies – no nuts or icing.

- 36) 3 Date Squares.

- 37) “Company is Coming” – 4 homemade different items displayed on a tray. Be creative.

- 38) Pineapple Upside Down Cake – 1 large slice.

Prize Money Classes 27 – 38

1st \$10.00, 2nd: \$5.00

Highest Points Classes 1 to 38

\$25.00 donated by Heather Buchan.

New Exhibitor with Highest Points Classes 1 to 38:

\$25.00 donated by Karen McPhail

- 39) **SPECIAL:**

O.A.A.S. Butter Tart Competition

Display 3 Plain Butter Tarts inside a clear plastic bag. *No nuts or any other fruit.*

Winner will go on to a District competition with 6 plain butter tarts.

Prize Money Class 39:

1st: \$5.00, 2nd: \$3.00, 3rd: \$2.00

COUNTRY BAKING CONTESTS – UNDER 40 YEARS OF AGE

- 40) ****Best Lunchbox Snack Contest****

Display 5 cookies (same kind) on a plate along with recipe.

- 41) ****Family Favourite Recipe****

Display 5 squares (same kind) on a plate along with the recipe.

- 42) ****Family Favourite Muffins****

Using shortening or oil, display 3 muffins (same kind) on a plate along with the recipe.

Prize Money Class 40 – 42

1st: \$10.00, 2nd: \$ 5.00

Donated by Kelly McKenna & Linda O’Connor

43) ****Let's Have a Picnic****

Set the scene for a picnic and include a list of the foods you would serve. The space provided for your display will be 30 inches or 76 cm wide.

Prize Money Class 43

1st: \$30.00, 2nd: \$20.00, 3rd: \$15.00, 4th: \$10.00

Sponsored by the Lombardy Ladies Club.