

2025

**** Section S – Culinary Arts ****

Chairperson – Louise Fellows

Assistant – Collette Seward

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

Pies – (1 large piece on a small plate)

- 16) Peach 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 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 Almond Bark.

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 - **In Memory of Eva Dryden – Donated by Bob 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) Hawaiian Dream Squares – 3 displayed on a plate.

As per following recipe:

½ cup butter or margarine	¼ cup butter melted (or margarine)
½ cup brown sugar, lightly packed	¾ cup sugar
½ tsp vanilla	1 egg
1 ½ cups of all-purpose flour	1 tsp vanilla
1 cup crushed pineapple well drained	1 cup shredded coconut

Preheat oven to 375 degrees. Cream ½ cup butter. Blend in brown sugar and ½ tsp of vanilla. Mix in flour thoroughly. Press into bottom of an ungreased 9-inch square cake pan. Bake for 15 minutes or until golden brown. Let cool for about 5 minutes. Spread with pineapple. Beat together ¼ cup butter, sugar, egg, 1 tsp vanilla and coconut. Spread over pineapple. Return to oven and continue baking for an additional 30 minutes. Cool in pan and cut into squares. Makes 20 squares.

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 flour, baking soda, salt, cinnamon and nutmeg together and add to first mixture. Beat until mixed. Stir in raisins. Bake in 9 x 13 pan at 350 degrees F for 35 – 40 minutes.

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

32) Chocolate Mayonnaise Cake – 1 large slice

As per following recipe:

2 cups of sifted flour	pinch of salt
2 tsp of baking soda	1 cup cold water
2 – 4 tbsp cocoa (your choice)	1 tsp vanilla
1 cup white sugar	1 cup mayonnaise or salad dressing

This is a super moist cake that is quick and easy to make! Sift together the dry ingredients and add cold water and mix with a wooden spoon. Add vanilla and mayonnaise and mix until smooth. Pour into a greased floured 9" x 12" pan and bake at 375 degrees for 35 to 40 minutes.

Use Icing of your choice.

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.

Prize Money Classes 28 – 37

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

Highest Points Classes 1 to 37

\$25.00 donated by Heather Buchan.

New Exhibitor with Highest Points Classes 1 to 37

\$25.00 donated by Karen McPhail

38) Pineapple Upside Down Cake – 1 large slice.

As per following recipe:

Topping:

3 tbsp of butter
1/3 cup heavy cream or
Evaporated milk
½ cup brown sugar, packed
½ cup coconut
½ tsp ginger
1 can pineapple slices
8 maraschino cherries

Batter:

1 cup flour, sifted
1 tsp baking powder
¼ tsp salt
2 eggs
1 cup sugar
½ milk
1tbsp butter melted

Topping: Heat butter, cream and brown sugar in heavy 9-inch skillet. Sprinkle over coconut and ginger. Arrange pineapple slices, centered with cherries.

Preheat oven to 350 degrees. Sift flour, baking powder and salt together. Beat eggs until they look thick; add 1 tbsp sugar at a time and continue beating. Stir flour mixture into egg/sugar mixture. Stir enough just to mix. Heat milk and butter to warm stage and mix into batter. Pour batter over pineapple slices and bake for 40 minutes. Cool for 5 minutes, then turn out onto plate. Serve warm with whipped cream.

Prize Money Class 38:

1st: \$15.00, 2nd: \$10.00, 3rd: \$5.00

In Memory of Marjorie Walker – Donated by Aline Hicks

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

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 Classes 40 – 42

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

Donated by Kelly McKenna & Linda O'Connor

43) ****Charcuterie Board****

Prepare a charcuterie display using a small board or tray. Be creative. **Please cover with plastic wrap.**

Prize Money Class 43

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

Donated by Ladies Club (formerly Lombardy Women's Institute)