

CULINARY ARTS

Chair: Norma Ferguson 705.357.3069
Committee: Betty Ann Harder, Wilma Smith, Jennifer McLeod, Heather Moore, Colleen Arbuckle,
Rachel Snoddon

Notes:

- Entries will be accepted as per schedule on page 3.
- **Please place entries of bread, buns, pastries and cookies on disposable plates and in clear plastic bags.**

Prizes: **\$5.00 \$4.00 \$3.00** (A 4th prize of **\$2.00** will be awarded if there are 6 or more entries.)

CLASS 20

BAKING

Traditional Bread (1-5, not made in bread machine)

1. Loaf White Bread
2. Loaf Whole Wheat Bread
3. Loaf Gluten-free Bread (please provide recipe)
4. ½ dozen White or Whole Wheat Buns, joined
5. Sticky Buns (3), use own recipe using refrigerated dough
6. Loaf White Bread, made in bread machine
7. Loaf Cheese Bread, made in bread machine

Cannington Foodland Special: \$25.00 Gift Card to the exhibitor with the most points in Class 20, Sections 1 - 7.

8. Tea Biscuits, plain (3)
9. Scones, with raisins or currants (3)
10. Scones, with cheese (3)
11. Bran Muffins (3)
12. Blueberry Muffins (3)
13. Banana Muffins (3)
14. Cranberry Muffins (3)
15. Zucchini Loaf
16. Pumpkin Loaf
17. Chocolate Brownies, iced (3)
18. Cereal Bars - must contain breakfast cereal (3)
19. Chocolate Fudge (3)
20. Maple Fudge (3)
21. Cheesecake Bars(3)
22. Nanaimo Bars (3)
23. No Bake Squares, exhibitor's choice (3)
24. Oatmeal Cookies, plain(3)
25. Peanut Butter Cookies (3)
26. Shortbread Cookies (3)
27. Chocolate Chip Cookies (3)
28. Gluten-free Cookies (please provide recipe) (3)
29. Cookie Mix in a Jar. Judged on presentation. Please attach recipe to jar.

Bulk Barn, Port Perry Special: \$25.00 gift certificate to the exhibitor with the most points in Class 20, Sections 8 - 29.

Note: To season new foil pie plates prior to using, put oil in foil plate. Bake in 450 degree oven for 8 -10 minutes. This should ensure a baked lower crust in double-crust pies

Prizes for following sections 30-38 **\$6.00 \$5.00 \$4.00**

30. **O.A.A.S. Butter Tart Competition Special** - Butter Tarts to contain no raisins (3)

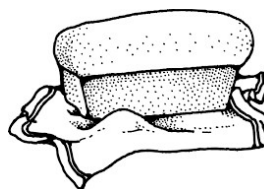
Note: The First Place winner in Section 30 will be requested to bake and submit 5 tarts to be entered in competition at District #4 Meeting to be held in October, 2020. Winner will be contacted prior to meeting date by Director in Charge. The winner of that competition will again be asked to bake tarts to compete at the Ontario Association Annual Meeting at the Royal York Hotel, in February.

31. Baked Pie Shell, any size, no filling
32. Strawberry Pie
33. Pecan Pie
34. Maple Syrup Tarts, no raisins (3)
35. Coffee Cake, any size, plain or with choice of fruit
36. Chocolate Layer Cake, iced
37. Decorated Cupcakes (3), featuring a **Farm Animal** theme, judged on decoration only
38. **Pampered Chef, Special** - from Marilyn Miller, Mount Albert, **\$20.00 gift certificate** for **1st prize** for Decorated Cake, any size, featuring fair theme, **"100 Years of Farming"**. Judged on decoration only.

Special: 1 year subscription to **"Grain News"** will be awarded to the exhibitor with the Most Points in Class 20, Sections 30-38 inclusive.

Men Only (sections 39, 40 and 41): No entry fee
 Prizes for 39, 40 & 41 sponsored by **Brethour Financial Services**
\$8.00 \$5.00 \$4.00 \$3.00

- 39. Chili, own recipe, shown in small microwaveable bowl.
- 40. Chocolate Brownies, iced (3)
- 41. Favourite Bread made in bread machine.



Note: Sponsors of sections 42 to 48 are welcome to be present at time of judging on Tuesday afternoon, September 15th.

- 42.. **Ted & Wilma Smith Special** **\$25.00 \$15.00 \$5.00 \$5.00**
Raisin Pie (1st prize pie to become property of sponsor)
- 43. **David Marquis Special** **\$25.00 \$15.00 \$5.00 \$5.00**
Raspberry Pie (1st prize pie to become property of sponsor)
- 44. **Mark Puckrin, Sutton Group - Lifestyle Real Estate Ltd. Special**
\$25.00 \$15.00 \$5.00 \$5.00
Apple Pie (1st prize pie to become property of sponsor)
- 45. **Harlaine Farms Maple Syrup Special** **\$25.00 \$15.00 \$5.00 \$5.0**
Maple Raisin Pie (1st prize pie to become property of sponsor)



Maple Raisin Pie (please follow recipe provided)

- | | |
|---------------------------------------|---------------------------|
| $\frac{3}{4}$ cup pure maple syrup | 4 tsp. all-purpose flour |
| $\frac{3}{4}$ cup brown sugar, packed | $\frac{1}{4}$ tsp. salt |
| 3 eggs | $\frac{3}{4}$ cup raisins |
| 3 tbsp. melted butter | 9-inch pie shell, unbaked |

In small mixing bowl, beat eggs slightly. Stir in brown sugar, maple syrup, butter, flour, salt and raisins. Pour into pie shell. Bake at 400F for 5 minutes. Reduce heat to 350F. and continue baking for about 35 minutes or until center is just firm to touch.

- 46. **The Rustic Wife, Alana Cawker Special** (In memory of Susan Watson)
\$25.00 \$15.00 \$5.00 \$5.00
Carrot Cake with cream cheese frosting, any size (1st prize cake to become property of sponsor)
- 47. **Bill Yerema Ultimate Chocolate Cake Competition**
\$25.00 \$15.00 \$5.00 \$5.00
Chocolate Layer Cake, (1st prize cake to become property of sponsor)
- 48. **Dr. Anthony Brown, Port Perry Special**
\$75.00 \$50.00 \$15.00 \$10.00
Wild Blueberry Pie, double crust (1st prize pie to become property of sponsor)



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OUTDOOR BIOMASS FURNACES

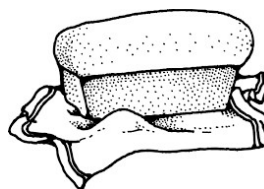
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