

CULINARY ARTS

Open to adults 18 years and over.

Chairperson: Norma Ferguson (705) 357-3069

Committee: Betty Ann Harder, Wilma Smith, Jennifer McLeod,
Heather Moore, Colleen Arbuckle

Please note: Entries will be accepted as per schedule on page 3.

NOTE: 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 19 Baking

Traditional Bread (Sections 1-6 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 Buns, joined
5. ½ dozen Whole Wheat Buns, joined
6. Glazed Cinnamon Buns
7. Loaf Raisin Bread, made in bread machine
8. Loaf White Bread, made in bread machine

CANNINGTON FOODLAND SPECIAL:

\$25.00 Gift Card to the exhibitor with the most points in Class 19 Sections 1-8.

NOTE: Loaves to be made in pans no larger than 9 inches in length

9. Tea Biscuits, plain (3)
10. Scones, with raisins or currants (3)
11. Scones, with cheese (3)
12. Blueberry Muffins (3)
13. Banana Muffins (3)
14. Bran Muffins, with raisins (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. Homemade Chocolates, any flavor (3)
22. Butter Tart Squares (3)
23. Lemon Squares (3)
24. Oatmeal Raisin Cookies (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.

PAMPERED CHEF SPECIAL from Marilyn Miller, Mount Albert
\$20.00 gift certificate to the exhibitor with the most points in Class 19, Sections 9-29.

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 30-36: 1st: \$6.00 2nd: \$5.00 3rd: \$4.00

30. **O.A.A.S. BUTTER TART COMPETITION**
Butter Tarts, with 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, 2018. 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, 2019.
31. Baked Pie Shell, any size, no filling
32. Cherry 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 **Birthday** theme
38. **BULK BARN, Port Perry SPECIAL** **\$12.00** **\$8.00** **\$5.00**
Decorated Cake, any size, featuring **Child's Birthday** theme.
Judged on decoration only.

Special: 1 year Subscription to "**Grain News**" will be awarded to the exhibitor with the Most Points in Class 19, Sections 30-38 inclusive.

- Men Only (Sections 39, 40 and 41):** No entry fee
Prizes for 39, 40 and 41 all sponsored by **BRETHOUR FINANCIAL SERVICES**
\$8.00 \$5.00 \$4.00 \$3.00
39. Salsa Sauce, medium, 1 jar any size

40. Chocolate Layer Cake, iced
41. Beer Bread (please follow recipe provided below)

BEER BREAD

2 ³/₄ cups all-purpose flour
4 tsp. baking powder
1 tbsp. white sugar
¹/₂ tsp. salt
¹/₄ tsp. dry mustard
1 cup shredded old or medium cheddar cheese
1 bottle beer (uncap and allow to come to room temperature)

Topping:

¹/₄ cup shredded old or medium cheddar cheese
1 tbsp. toasted sesame seeds, if desired
Measure flour into a bowl. Add baking powder, sugar, salt and dry mustard. Stir well to combine. Add cheese and toss to evenly distribute. Pour in beer and stir just to combine. Spread in a greased 8 x 4 inch loaf pan. Sprinkle with remaining cheese and sesame seeds. Bake at 350 degrees F. for 45-50 min. Cool in pan a few minutes before turning out onto a wire rack. Serve warm.

SPONSORS OF FOLLOWING CLASSES 42-47 ARE WELCOME TO BE PRESENT AT TIME OF JUDGING ON TUES. AFTERNOON, SEPT. 11.

42. **TED & WILMA SMITH Special** **\$25.00 \$15.00 \$5.00 \$5.00**
Raisin Pie (Pie to become property of sponsor)
43. **DAVID MARQUIS Special** **\$25.00 \$15.00 \$5.00 \$5.00**
Raspberry Pie (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 (Pie to become property of sponsor)
45. **HARLAINE FARMS MAPLE SYRUP Special**
\$25.00 \$15.00 \$5.00 \$5.00
Maple Raisin Pie (Pie to become property of sponsor)
Please follow recipe provided below:
MAPLE RAISIN PIE

³ / ₄ cup pure maple syrup	4 tsp. all-purpose flour
³ / ₄ cup brown sugar, packed	¹ / ₄ tsp. salt
3 eggs	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 centre 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

(Cake to become property of sponsor)

47. **JOYCE McMULLEN Special \$12.00 \$8.00 \$5.00**

Peach Pie

48. **CULINARY ARTS COMMITTEE Special**

Apple Crisp, any size \$8.00 \$6.00 \$4.00

CROSBY'S MOLASSES Special \$10.00 \$6.00 \$4.00

49. **Ginger Cookies (3)**

50. **BBQ Sauce (no larger than a pint)**

51. **Gingerbread Cake**

Exhibitor may enter one or all of the above **CROSBY'S** categories.

Rules for all of the above:

1. Each entry will be from exhibitor's recipe of choice and must include a minimum of ¼ cup Crosby's molasses.
2. Entry will be judged on taste, texture and creative use of recipe. Decision of Fair judge will be final. Prizes indicated are for each category.
3. Label from product container must be submitted with each entry.

COUNTRY FAIR BAKING CONTEST

Rules for each of Sections 52 and 53, **Robin Hood Flour (www.robinhood.ca)** and **Crisco Shortening or Oil (www.criscoCanada.com):**

1. All entrants must submit entries that were made using the sponsor's product.
2. A product label must accompany each entry, as proof of purchase.
3. All entries will be judged on taste, appearance, texture and creativity of recipe and presentation. Decision of the fair judge will be final.

4. First place winners may be asked for recipe, proof of purchase, photograph and signed release form giving permission to the sponsors for the use of the winner's name, recipe and/or photograph in any other advertising or publicity without payment.

52. **ROBIN HOOD FLOUR LOAF CONTEST**

Banana Loaf

Prizes: 1st \$25.00 Product Certificate 2nd \$10.00 Product Certificate

53. **CRISCO FAMILY FAVOURITE MUFFIN CONTEST**

Zucchini Muffins (3)

Prizes: 1st \$25.00 Product Certificate 2nd \$10.00 Product Certificate

DURHAM REGION MILK PRODUCERS SPECIAL:

Voucher for 3 lbs. of butter will be awarded to the prize-winning exhibitor from previous Class 19 and also from Teenage Baking Class 43 of the following categories:

1. **Best Chocolate Cake at the Fair**
2. **Best Butter Tarts at the Fair**
3. **Best Chocolate Brownies at the Fair**

Class 43

TEENAGE BAKING

No entry fee.

Open to girls and boys 12 to 17 years of age. Exhibitors may also enter Section 20 – Preserves.

Please Note: Entries will only be accepted as per schedule on page 3.

Note: Please place entries on disposable plates in clear plastic bags.

Prizes: \$5.00 \$4.00 \$3.00 (unless otherwise noted)

1. Butter Tarts, with raisins (3)
2. Banana Chocolate Chip Muffins (3)
3. Peanut Butter Cookies (3)
4. Chocolate Brownies, iced (3)
5. No-Bake Squares (3)
6. Microwave Peanut Brittle (3 pieces)
7. Apple Crisp (made in small pan or dish)
8. Chocolate Layer Cake, iced

9. **HEATHER MOORE SPECIAL: Large Decorated Cookie**, no larger than 12 inches in diameter featuring **Child's Birthday** theme. Judged on decoration only.

10. **ROBIN HOOD FLOUR: 'Best Lunchbox Snack' Contest**
(www.robinhood.ca)
Prize: 1st \$15.00 product certificate
2nd \$10.00 produce certificate
Entry must be made using the sponsor's product. A product label must accompany entry, as proof of purchase.

11. **O.A.A.S. YOUTH CHOCOLATE CHIP COOKIE COMPETITION**
NOTE: Open to youth ages 10 to 15 (as of Dec. 31, 2018). Winner will be eligible to enter at District Competition in October, 2018)
Chocolate Chip Cookies (3)
Prizes: \$4.00 \$3.00 \$2.00

WILMA SMITH SPECIAL

\$10.00 to the exhibitor with the most points in Teenage Baking Class 43.

