

***** Section S – Culinary Arts *****

Chairperson – Aline Hicks

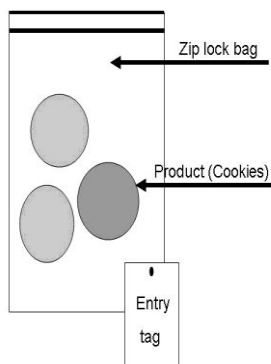
Assistant – Eva Dryden & Collette Seward.

Judging: 8:30 am the Friday morning of the Fair.

Entry Fee is 10% of prize money

Rules:

- a) All exhibits must be the work of
- b) The exhibitor shall not enter in each class.
- c) All baking to be exhibited on large Ziplock plastic bags with to the outside. (See the photo to
- d) Bread and rolls to be exhibited in
- e) No cake mixes, commercial pie fillings will be accepted
- f) Bars should be approximately 1½” x 1½”.
- g) All rules of the fair shall apply.
- h) No edible cannabis products.



the exhibitor.
more than one article

disposable plates in
the entry tag attached
the right)
plastic bags only.
dough or commercial
unless stated.
1½” x 2” and squares

**** New exhibitors: ****

Please write “new exhibitor” on your entry tag.

Class Description

Breads

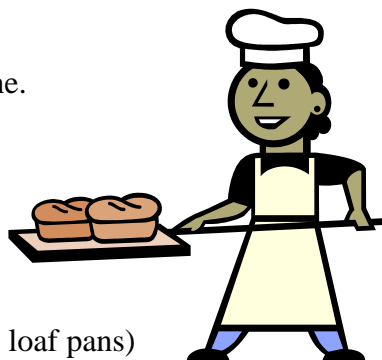
- 1) 1 Loaf of White Bread.
- 2) 1 Loaf of Brown Bread.
- 3) 4 Cinnamon Buns. (not individual).
- 4) 4 Plain Rolls. (individual)
- 5) Raisin Bread - made in a bread machine.

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)

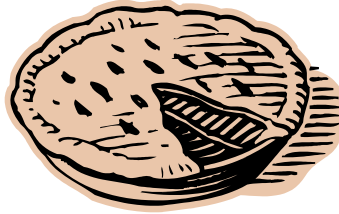
- 11) Large slice of Queen Elizabeth Cake.
- 12) Create your own loaf - named.
- 13) Any Cake made with the cake mix as a starter. 1 large piece displayed on a plate. Please include the recipe.



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

Pies - (1 large piece on a small plate)

- 16) Blueberry Pie.
- 17) Apple Pie.
- 18) Strawberry Rhubarb 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.

Prize Money Classes 1-26:

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

Bake Queen of the Fair:

Awarded to highest number of points in Classes 1 - 26:
 \$25.00 prize **donated by Eva Dryden.**

SPECIALS

- 27) 3 Cake Doughnuts.

Recipe:

- | | |
|--------------------------|------------------------|
| 2 cups all purpose flour | 2 eggs, beaten |
| 3/4 cup white sugar | 1 tsp. vanilla extract |
| 2 tsp baking powder | 1 tbsp shortening |
| 1/4 tsp ground nutmeg | 1 cup icing sugar |
| 1/4 tsp ground cinnamon | 2 tbsps hot water |
| 1 tsp salt | 1/2 tsp almond extract |
| 3/4 cup milk | |

Preheat oven to 325°F. Lightly grease a doughnut pan or small sized muffin pan. In a large bowl, mix flour, sugar, baking powder, nutmeg, cinnamon, and salt. Stir in milk, eggs, vanilla and shortening. Beat together until well blended. Fill each doughnut cup or muffin cup approximately 1/2 full. Bake 8 to 10 minutes, until doughnuts spring back when touched. Allow to cool slightly before removing from pan. To make glaze, blend icing sugar, hot water and almond extract in a small bowl. Drip doughnuts in the glaze when serving.

- 28) 3 Black Bottom Cupcakes.

As per recipe:

- 8 oz. cream cheese at room temperature
- 1/3 cup white sugar
- 1 cup semi-sweet chocolate chipits
- Blend in first 2 ingredients.
- Fold in chips and set aside
- 1 1/2 cups flour 1/3cup vegetable oil

1/8 tsp. salt 1 cup white sugar
 ¼ cup cocoa 1 tsp. vanilla
 1 tsp. baking soda 1 cup water

Mix oil, sugar and vanilla. Add sifted flour, salt, soda and cocoa alternately with water. Fill muffin cups ½ full, add cheese mixture. Bake at 350°F for 18 – 20 minutes.

- 29) Applesauce cake – 1 large slice.

As per following recipe:

1/2 cup butter 1 ½ tsp. baking soda
 1 ½ cups sugar ½ tsp. salt
 1 ½ cups applesauce 2 tsp. cinnamon
 2 eggs ½ tsp. nutmeg
 2 cups flour ½ cup raisins



Cream butter add sugar gradually and 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.

- 30) 3 of Families Favourite Squares.
 31) Coffee Cake – 1 large slice.
 32) 3 Pieces Maple Fudge.

As per following recipe:

2 cups maple syrup ¾ cup 10% cream 2 tps. Butter

Boil uncovered until a drop in cold water forms a soft ball (236°F to 238°F). Cool to luke warm (110°F) without stirring. Beat until creamy. Pour into a well buttered 8” X 8” pan. Cool. Cut into squares.

- 33) 3 Butter tarts – no nuts or raisins.
 34) 3 Brownies with nuts.
 35) 3 Date Squares.
 36) “Company is Coming” – appearance 4 homemade items you could serve unexpected guests. Be creative on your presentation. Judged on appearance only.
 37) Grandma’s Bread Pudding.

Prize Money Classes 27 – 37

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

Highest points Classes 1 to 37:

\$25.00 donated by Collette Seward.

New Exhibitor with Highest points Classes 1 to 37:

\$25.00 donated by Ruth Shirley.

- 38) **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 Classes 38:

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