

## \*\*\* 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 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 the entry tag attached to the outside. (See the photo to the right)
- d) Bread and rolls to be exhibited in plastic bags only.
- e) No cake mixes, commercial dough or commercial pie fillings will be accepted unless stated.
- f) Bars should be approximately 1½” x 2” and squares 1½” x 1½”.
- g) All rules of the fair shall apply.
- h) No edible cannabis products.

**\*\* New exhibitors: \*\***

**Please write “new exhibitor” on your entry tag.**

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

Class ..... Description

### Breads

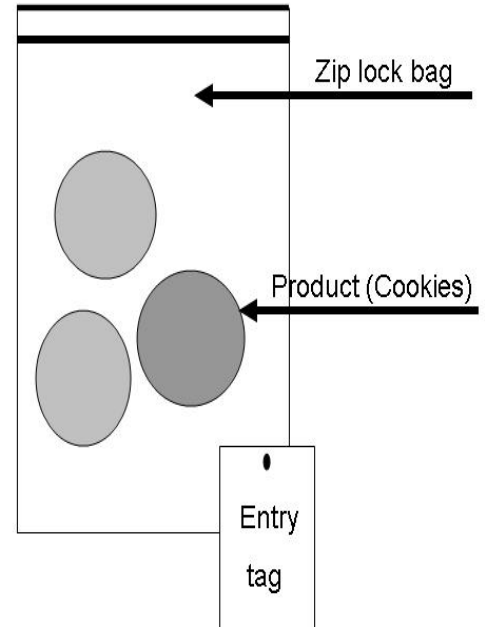
- 1) 1 Loaf of White Bread.
- 2) 1 Loaf of Raisin Bread.
- 3) 4 Cinnamon Buns. (not individual).
- 4) 4 Plain Rolls. (individual)
- 5) From the bread machine – a loaf of your choice, named.

### 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 Chocolate Zucchini 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) Loaf of Artisan Bread.

Recipe:

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

NOTE: *Can add other ingredients such as herbs, dried fruit, cheese, dried herbs, or seeds.*

Instructions:

In a bowl, stir the flour, salt, yeast, & 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. Mean while place in oven safe baking dish with high sides. (eg. dutch oven) Into the oven and pre heat to 450°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.

- 28) Lemon Squares.

As per recipe:

Crust:	Filling:
1 cup butter softened	1 ¾ cups sugar
1 ½ cups icing sugar	4 eggs
2 cups flour	6 tbsp. lemon juice
¼ tsp. salt	5 tbsp. flour
	½ tsp. baking powder

Crust: Mix together butter, icing sugar, flour, & salt. Press into bottom of a 9 x 13 inch baking dish. Bake at 350°F for 15 minutes.

Filling: Mix sugar, eggs, lemon juice, flour, & baking powder together well. Pour over baked crust and bake for an additional 20 - 25 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) Sour Cream Coffee Cake – 1 large slice.

32) 3 Pieces Maple Fudge.

As per following recipe:

¼ cup maple syrup	4 cups brown sugar
2 tbsp. flour	2 tsp. baking powder
Dash of salt	2 tbsp. butter
1 cup Carnation milk	

Mix maple syrup, brown sugar, flour, baking powder, salt, & butter in saucepan. Add milk and heat slowly until it comes to a boil. Use a candy thermometer and cook until soft ball stage, about 234° F (112 °C). Beat by hand using a wooden spoon if possible, until it gives a creamy thick texture. Pour into a well buttered 8” X 8” pan. Cool. Cut into squares.

33) 3 Butter tarts – with nuts or raisins.

34) 3 Brownies with nuts.

35) 3 Date Squares.

36) “Company is Coming” – 4 homemade baked items you could serve guests at afternoon tea, be creative on your presentation.

37) Ginger bread Cake- 1 large slice.

### **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*

### Country Baking Contests

#### **39)\*\*Robin Hood Best Lunchbox Snack Contest\*\***

Using Robin Flour, display 5 cookies on a plate along with recipe and the Robin Hood Flour label.

#### **40)\*\*Robin Hood Family Favourite the Recipe\*\***

Using Robin Flour, display 5 Squares on a plate along with the recipe and the Robin Hood Flour label.

#### **41)\*\* Crisco Family Favourite Muffins \*\***

Using Crisco Shortening or Oil, display 3 Muffins on a plate along with the recipe and the Crisco label.

### Prize Money Class 39 to 41:

*1st: \$25.00 product certificate.*

*2<sup>ND</sup>: \$10.00 product certificate.*

### **Note:**

- All items will be judged on appearance, taste and texture as well as creativity and presentation. The Lombardy Fair Board agrees to send companies pictures of the prize winners, plus proof of purchase and recipes. All the winners will agree to sign a release form giving permission to the sponsor to use the winner's name and /or photograph in any other advertising and publicity without payment.

*Be sure to visit our Sponsors Websites for recipes and helpful baking hints:*

*Robin Hood: [www.robinhood.ca](http://www.robinhood.ca)*

*Crisco: [www.criscoCanada.com](http://www.criscoCanada.com)*

