

\*\*\* Section S – Culinary Arts \*\*\*

Chairperson – Aline Hicks

Assistant – Eva Dryden & Collette Seward.

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

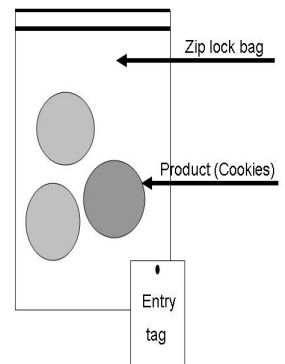
Entry Fee is 10% of prize money

**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.**



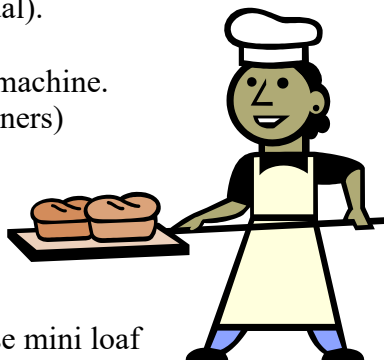
Class ..... Description

**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:**

*1<sup>st</sup>: \$6.00, 2<sup>nd</sup>: \$4.00, 3<sup>rd</sup>: \$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. Dip 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
- 1/3 cup vegetable oil
- 1/8 tsp. salt
- 1 cup white sugar
- 1/4 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 1/2 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 1/2 tsp. baking soda
1 1/2 cups sugar	1/2 tsp. salt
1 1/2 cups applesauce	2 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
2 cups flour	1/2 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 tsps. 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 – with 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**

*1<sup>st</sup>: \$10.00, 2<sup>nd</sup>: \$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:**

*1<sup>st</sup>: \$5.00, 2<sup>nd</sup>: \$3.00, 3<sup>rd</sup>: \$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:**

*1<sup>st</sup>: \$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)***

