

Class 11A

Culinary Arts

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BAKING

Rules

- All exhibits are to be placed on a sturdy paper plate (NO glass plates) and to be placed in your own plastic bag secured with a twist tie or in a Ziploc bag. No cling wrap. All Ziploc bags will be stapled closed after judging.
- No ready mixes or prepared filling are to be used, unless otherwise stated.
- Squares to be cut into $1\frac{1}{2}$ " - 2" squares, cookies to be 2" - $2\frac{1}{2}$ " round.
- Pies are to be baked in a 7" or 9" foil plate and are to be tempered. To temper: place foil pie plate in heated oven at 400° to 450°F for 10-15 minutes before using. This helps brown the bottom crust.
- A true woven lattice top must be used on pies when requested.
- No paper liners are to be used on muffins or cupcakes.
- If previously frozen, item must be thawed and date made attached. Fresh will take preference.
- Judging will refer to Home Craft Judging Standards unless otherwise stated.
- Absolutely no cannabis or cannabis by-products allowed.
- Only 1 entry per category.

Culinary Arts Champion Rules

- Open to exhibitors 15 years of age and older. Champions must be 15 years of age and older.
- All Judged pies will be auctioned off/sold at the Friday night event.
- The exhibitor winning the most points will be declared Culinary Arts Champion and receive a \$50 award.
- Winner is eligible every 2 years and will be invited to

attend the Friday Night Show to receive awards.

PRIZES	1st - \$8.00	2nd - \$6.00	3rd - \$4.00
POINTS	1st - 3 points	2nd - 2 points	3rd - 1 point

Breads – can be made with a bread maker, homemade will take preference

1. White Bread, one loaf
2. Sourdough Bread, one loaf, any shape
3. Cheese Bread, one loaf
4. Dinner Rolls, white (36)

Quick Breads

5. Chocolate Chip Muffins (3)
6. Blueberry Muffins (3)
7. Zucchini Chocolate Chip Loaf
8. Apple Cinnamon Loaf
9. Banana Loaf
10. Coffee Cake Loaf
11. Lemon Loaf



Cookies and Squares – Cookies must be 2"-2½" round, squares cut 1½"-2".

12. Soft Peanut Butter Cookies (3)
13. No Bake Cookies, made with cereal (3)
14. Brownies, no icing, no nuts (3)
15. Confetti Squares (3)
16. Snickerdoodles (3)
17. Hello Dollies (5)
18. Make this recipe, (3)

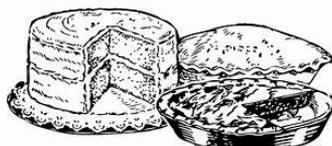
Nieman Marcus Chocolate Chip Cookies

- | | |
|--------------------------------|------------------------|
| 2 ½ c. oatmeal blended | 1 c. granulated sugar |
| 1 c. brown sugar firmly packed | 2 c. flour |
| ½ tsp. salt | 2 eggs |
| 1 tsp baking powder | 1 tsp. vanilla extract |
| 1 tsp baking soda | 2 c. chocolate chips |
| 1 c. unsalted butter, softened | 1 ½ c. chopped nuts |
- a. Preheat oven to 375 degrees F.
 - b. Measure the oatmeal and blend in a blender to a fine powder.
 - c. In a medium bowl, mix together flour, blended oatmeal, salt, baking powder and baking soda.
 - d. Cream together the butter and sugars until light and

- fluffy. Add in the eggs and vanilla until well blended.
- e. Add flour mixture; mix just until blended. Stir in chocolate chips and nuts.
 - f. Roll into balls and place two inches apart on cookie sheet. Bake for 8 to 10 minutes.
 - g. Let cookies cool for 5 minutes on baking sheet before transferring cookies to racks to cool completely.

Pies and Tarts

19. Blueberry pie, double crust
20. Cherry pie, lattice top
21. Lemon pie, filling can be made from mix
22. Apple pie, crumb crust
23. Baked pie, filling of your choice
24. No bake pie, filling and crust of your choice
25. Butter Tarts, no nuts (3)



The first place winner in #25 “Butter Tarts” is invited to submit an entry again to the OAAS District level competition in November. You will represent Parkhill Fair and compete against the winning entry from other local District 13 fairs. See the OAAS Competition page at the end of this book for more information.



CANNING

Rules

- Jams, jellies and marmalades are to be in 250mL jars and must be labelled with product name and canning date and must have been processed since last year's fair.
- Canned fruit/vegetables and pickles, sauces and relishes are to be in 500ml or 1 L jars, either size will be accepted.
- All canning items must be sealed with NEW 2-piece lids, no paraffin wax or food colouring to be used.
- All tags must be fastened securely by strings or elastics, NO tape.
- All items are not to be frozen unless stated.

Pickles, Sauces and Relishes – 500 ml or 1L

26. Bread and Butter Pickles
27. Dill Pickles, any type cucumbers
28. Pickled Beans
29. Salsa Sauce, mild, chunky
30. Dill Pickle Relish
31. Cucumber Relish, sweet
32. Zucchini Relish

Jams, Jellies and Marmalade – 250mL jars only

33. Blueberry Jam
34. Strawberry Jam
35. Raspberry Jam
36. Diabetic Jam, any variety, attach recipe
37. Any Jam, Jelly, using more than one fruit, label fruit used

Canned Fruit – 500 ml or 1L

38. Peaches
39. Cherries, sweet
40. Applesauce

2024 Culinary Arts Champion: Theresa Vander Vloet

