

# Class 11B

## Junior Culinary Arts

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### Rules

- All exhibits are to be placed on a sturdy paper plate (NO glass plates) and in a Ziploc bag, no cling wrap. The 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 1½" squares, cookies to be 2"-2½" 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.
- 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.

### Junior Culinary Arts Champion Rules

- Open to exhibitors up to 15 years of age inclusive as of fair day, August 9, 2024.
- Exhibitors may have to submit date of birth to the Junior Culinary Arts Committee prior to judging.
- Numbers 1 to 14 count for points.

<b>PRIZES</b>	<b>1<sup>st</sup> - \$6.00</b>	<b>2<sup>nd</sup> - \$4.00</b>	<b>3<sup>rd</sup> - \$2.00</b>
<b>POINTS</b>	<b>1<sup>st</sup> - 3 points</b>	<b>2<sup>nd</sup> - 2 points</b>	<b>3<sup>rd</sup> - 1 point</b>

- The exhibitor winning the most points in Class 11-B will be declared Junior Baking Champion, and receive a \$25

award. Winner is eligible every 2 years and will be invited to attend the Awards Presentation to receive their awards.

## **Breads and Quick Breads**

1. White Bread, one loaf, may be made in a bread maker
2. Banana Chocolate Chip Muffins (6)

## **Cookies**

3. Oatmeal Cookies (6)
4. Sugar Cookies, iced and decorated using fair theme, "Town & Country, Together Again" (6)
5. Gingerbread Family Cookies, decorated (3)
6. No Bake Cookies made with cereal, recipe attached (6)
7. Decorate one purchased cookie using fair theme, "Town & Country, Together Again"
8. Make this recipe:

### Monster Cookies (6)

2 eggs	1 cup peanut butter
2/3 cup packed brown sugar	3 cup oatmeal
2/3 cup white sugar	1/3 cup chocolate chips
1/3 cup butter	1/3 cup M & M's

Preheat oven 350 F. Mix ingredients in order given.

Drop large tablespoons on baking sheet. Flatten slightly.

Bake 12 minutes.

Yield: 3 dozen, display 6 Cookies on plate

## **Cakes and Squares**

9. Brownies, no nuts (3)
10. Cake Pops, iced and decorated (3)
11. Cupcakes, decorated (3)

## **Fun to try Extras** - Judged on Decoration/Creativity

50%/50%

12. Decorated Hard Boiled egg, unpeeled (3)
13. Rice Krispies in shape of Beach Ball, Flip Flops, Popsicle. Decorated.
14. Chocolate Bark, with your choice of add ins/toppings (3 pieces)

## Junior Culinary Arts cont'd

### Plain Chocolate Chip Cookie Competition

The first place winner in #15 "Plain Chocolate Chip Cookie Competition" 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.



- 15. 6 plain chocolate chip cookies, with no nuts, displayed on a plate inside of a clear plastic bag. Cookies must be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).

### Junior Culinary Arts Champion

The exhibitor up to 15 years of age inclusive as of fair day, August 9, 2024, who accumulates the most points in Junior Culinary Arts entries 1 to 14

*2023 Jr. Culinary Arts Champion: Theresa*

*Vander Vloet*

