

Class 11A

Culinary Arts

Committee: Laurie-Ann Masschelein (519) 294-6116

BAKING

Rules

- All exhibits are to be placed on a styrofoam or 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.
- No ready mixes or prepared filling are to be used, unless otherwise stated.
- Squares to be cut into 1 ½" squares, cookies to be 2" – 2 ½" round.
- Pies are to be baked in a 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.
- All Judged pies will be auctioned off at the Friday night show.
- The exhibitor winning the most points will be declared Culinary Arts Champion. Winner is eligible every 2 years and will be invited to attend the Awards Presentation to receive awards. The winner will receive an award of \$50.

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

Breads

1. White Bread, one loaf
2. Sourdough Bread, one loaf, any shape
3. Gluten Free Bread, your choice of recipe, Attach recipe

Breads Made with Bread Maker

4. White Bread, one loaf
5. Cheese Bread, one loaf
6. Dinner Rolls, white (6)

Quick Breads

7. Chocolate Chip Muffins (3)
8. Blueberry Muffins (3)
9. Zucchini Chocolate Chip Loaf
10. Apple Cinnamon Loaf
11. Banana Loaf

Cookies and Squares – Cookies must be 2"-2 1/2" round, squares 1 1/2"-2"

12. Soft Peanut Butter Cookies (5)
13. No Bake Cookies, made with cereal (5)
14. Brownies, iced (5)
15. Hello Dollies (5)
16. Make this recipe, exhibit 5 cookies

Chewy Milk Chocolate Chip Cookies

Preheat oven to 375F.

Stir together 2 3/4 cups all-purpose flour, 1 tsp baking powder, 1 tsp baking soda, and 1/4 tsp salt. Beat 2/3 cup melted salted butter; 2 cups lightly packed brown sugar, 2 eggs and 2 tbsp. hot water in a large bowl until smooth.

Add flour mixture, beating well.

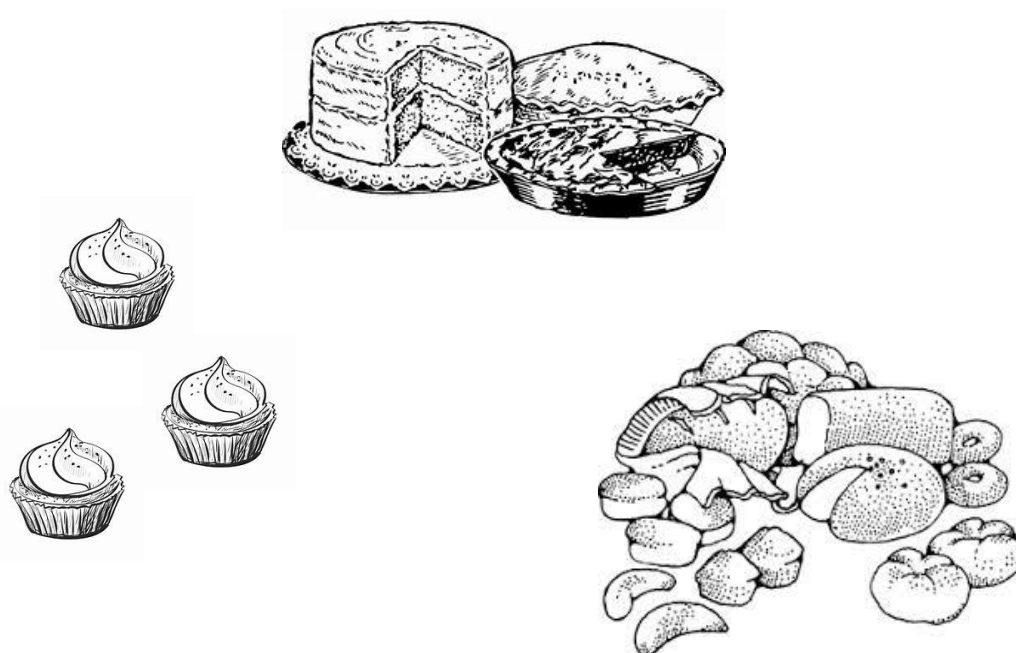
Stir in 1 package Chipits milk chocolate chips. Drop by tablespoon onto ungreased cookie sheet. Bake 8-10 minutes. Let cool.

Makes 4 dozen cookies.

Pies and Tarts

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

The first place winner in #23 "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 our 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.
- All items are not to be frozen unless stated.

Pickles, Sauces and Relishes – 500 mL or 1L

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

Jams, Jellies and Marmalade – 250mL jars only

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

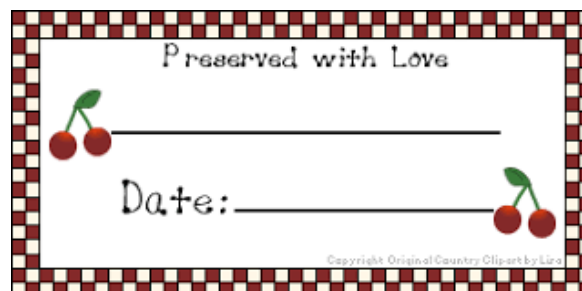
Canned Fruit – 500 mL or 1L

36. Peaches
37. Cherries, sweet
38. Applesauce

Natural Sweeteners

39. Maple Syrup, 500 mL jar
40. Liquid Honey, 500 mL jar

The first place winners in each of #39 Maple Syrup and #40 Liquid Honey are invited to submit their entry again to the OAAS District level competition in November. You will represent Parkhill Fair and compete against the winning entry from other our local District 13 fairs. See the OAAS Competition page at the end of this book for more information.



Home-Craft Judging Standards

For more detailed information, consult the "HORTICULTURAL JUDGING STANDARDS" and the 'JUDGING STANDARDS' for food, clothing, and quilts. These booklets are available at your local office of the Ministry of Agriculture and Food.

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| Breads and Rolls 25 General Appearance 25 Internal Appearance 50 Flavour and Aroma | Cookies 25 General Appearance 25 Internal Appearance 50 Flavour | Quilts 25 General Appearance and Design 20 Colour, Material 55 Workmanship *30 Quilting *10 Borders *10 Binding & Picots * 5 Lining |
| Tea Biscuits 25 General Appearance 25 Internal Appearance 50 Flavour | Squares and Bars 25 General Appearance 25 Internal Appearance 50 Flavour | |
| Coffee Cakes & Fruit Bread 25 General Appearance 25 Internal Appearance 50 Flavour | Canned Fruits 25 General Appearance 25 Texture 50 Flavour | Clothing 25 Design, Colour & Materials 50 Workmanship (outside garment) 25 Workmanship (inside garment) |
| Muffins 25 General Appearance 25 Internal Appearance 50 Flavour | Jams & Conserves 25 General Appearance 25 Texture 50 Flavour | Wooden Crafts 25 General Appearance 25 Colour, Material & Design 50 Workmanship |
| Tarts and Pies 20 General Appearance 40 Crust 40 Filling | Marmalades & Jelly 25 General Appearance 25 Texture 50 Flavour | Needle Crafts 25 General Appearance 25 Material & Design 50 Workmanship |
| Cakes and Cupcakes 25 General Appearance 25 Internal Appearance 50 Flavour | Pickles, Relishes & Salsa 25 General Appearance 25 Texture 50 Flavour and Aroma | Handcrafts 15 General Appearance 15 Creative Design 20 Colour and Materials 50 Workmanship |
| Decorated Cakes 50 General Appearance 50 Workmanship | Sensible Snacks 50 General Appearance 50 Nutritional Value | Photography 25 Impact & Style 50 Composition 10 Presentation 15 Lighting |

