

Class 11A
Culinary Arts

Committee: Laurie-Ann Masschelein (519) 294-6116,
Judy Hochachka

Sponsors: BRIAN GREGORY HEATING, COOLING
& AIR, PREFERRED AUTO WASH, HIGH BRIDGES
HOLSTEINS LTD., BALTESSEN EXCAVATING

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
- 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 Friday night during the show.
- The exhibitor winning the most points will be declared Culinary Arts Champion. Winner is eligible every two years and is invited to attend the Friday night show to receive their awards.

PRIZES **1ST – \$8.00 2ND – \$6.00 3RD – \$4.00**

POINTS **1ST – 3 pts 2ND – 2 pts 3RD – 1 pt.**

(Specials do not count towards points)

Bread

1. White Bread, yeast, one loaf
2. Cheese Bread, one loaf
3. Whole Wheat Bread, yeast, one loaf
4. Dinner Rolls, white (4)
5. Gluten Free Bread, your choice of recipe, Attach recipe

Quick Breads

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

Cookies and Squares

12. Chewy Chocolate Chip Oatmeal Cookies (5)
13. Soft Peanut Butter Cookies (5)
14. Sugar Cookies, iced and decorated using Fair Theme "It's a Family Tradition" (5)
15. Shortbread Cookies
16. No Bake Cookies (5)
17. Brownies, iced (5)
18. Date Squares
19. Nanaimo Bars (5)
20. Hello Dollies (5)

Cakes

21. Carrot Cake, iced
22. Coffee Cake
23. Cheesecake, unbaked, your choice of recipe
24. Cream Puffs filled with whipped cream (5)
25. Cake, 9 x 13" base, creatively decorated and iced using Fair Theme "It's a Family Tradition"
26. Chocolate Cupcakes, iced and decorated (5)

Pies and Tarts

27. Blueberry pie, lattice top
28. Cherry pie, lattice top
29. Pecan pie, your choice of top crust
30. Fresh Fruit pie, any flavour
31. Apple pie, crumb crust
32. Strawberry Rhubarb pie, 2 crust
33. Dutch Apple Pie, 2 crust
34. Peach Pie, your choice of top crust
35. Butter Pecan Tarts (3)

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 1L 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.

Jams, Jellies and Marmalade 250ml jars only

36. Blueberry Jam
37. Strawberry Jam
38. Raspberry Jam
39. Peach Jam
40. Diabetic Jam, any variety, Attach recipe
41. Red Pepper Jelly, mild
42. Orange Marmalade
43. Any Jam, Jelly or Marmalade with a variety, label fruit used.

Canned Fruit and Vegetables 500ml or 1L jars

44. Tomato/Vegetable juice, label vegetables used
45. Cranberry Sauce
46. Peaches
47. Cherries, sweet
48. Fruit Cocktail, using at least 3 different kinds of fruit
49. Applesauce

Pickles, Sauces and Relishes 500ml or 1L jars

50. Bread and Butter Pickles
51. Dill Pickles, any type cucumber
52. Sweet mixed pickles, using at least 3 different vegetables
53. Pickled Red Beets
54. Pickled Beans
55. Pickled Eggs
56. Salsa Sauce, mild, chunky
57. Spaghetti Sauce, chunky
58. Chili Sauce, mild, chunky
59. Cucumber Relish, sweet
60. Zucchini Relish

Natural Sweeteners

61. Maple Syrup, 500 mL jar
62. Liquid Honey, 500 mL jar

Clever Culinary Arts Creations

Category will be judged on Creativity/Visual Presentation 50%/50%

1. **"Company is Coming!"** – 4 homemade edible items you could serve unexpected guests. Be creative with your presentation
2. **"An Afternoon Picnic"** – must include 5 items from culinary arts, suitable for an afternoon picnic. May include other items needed for a picnic.
3. **"Cake Mix Creativity"** – starting with a cake mix, make a dessert not needing refrigeration. Attach recipe.

Sponsored Country Fair Contest**Rules:**

- Recipe and product label with bar code must accompany each entry.
- Judged on appearance, taste, texture and recipe creativity
- Must use Robin Hood Flour for baking and Bernardin snap lids for canning.

First place winner must sign a release form giving permission to the sponsor, the use of the winner's name and photograph in any other advertising or publicity without payment. Second and third place winners must submit names and addresses to sponsor.

Robin Hood Baking Competition

Robin Hood Flour Best Homemade Doughnut (6)

PRIZES 1st place - \$25.00 Gift Certificate
plus Rosette Prize Ribbon
2nd place - \$10.00 Gift Certificate



Bernardin Canning Competition

Best in Show - Must have entered minimum of
3 sections in the Canning category

PRIZE 1st place - \$20.00 Gift Certificate
& Rosette Prize Ribbon

Crisco Baking Contest

Best in the Show - Must have entered minimum of
3 sections in Pies and Tarts

PRIZE 1st place - \$20.00 Gift Certificate

ROBIN HOOD FLOUR

BERNARDIN SNAP LIDS & CRISCO SHORTENING

