

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 1½" – 2" 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.
- 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/sold for \$15.00 per pie 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
- Winner will be invited to attend the Awards Presentation

2023 Culinary Arts Champion: Rachel Roelands

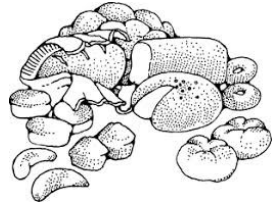
PRIZES	1st - \$8.00	2nd - \$6.00	3rd - \$4.00
POINTS	1st - 3 points	2nd - 2 points	3rd - 1 point

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"-2½" round, squares cut 1½"-2".

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

Chewy Milk Chocolate Chip Cookies

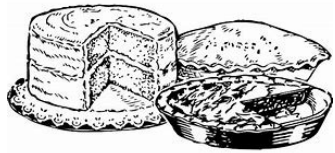
- a. Preheat oven to 375F.
- b. Stir together 2 ¾ cups all-purpose flour, 1 tsp baking powder, 1 tsp baking soda, and ¼ tsp salt.
- c. Beat 2/3 cup melted salted butter; 2 cups lightly packed brown sugar, 2 eggs and 2 tbsp. hot water in a large bowl until smooth.
- d. Add flour mixture, beating well.
- e. Stir in 1 package Chipits milk chocolate chips. Drop by tablespoon onto ungreased cookie sheet.
- f. Bake 8-10 minutes. Let cool.

Makes 4 dozen cookies.

Display 5 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 other local District 13 fairs. See the OAAS Competition page at the end of this book for more information.



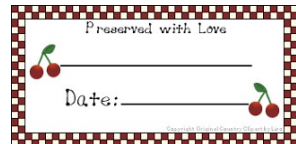
CANNING

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 local District 13 fairs. See the OAAS Competition page at the end of this book for more information.

