

CULINARY ARTS

Open to adults 18 years and over.

Chairperson: Norma Ferguson (705) 357-3069

Committee: Susan Alioto, Betty Ann Harder, Wilma Smith, Alice Timbers,

Please note: Entries will be accepted as per schedule on page 3.

NOTE: PLEASE PLACE ENTRIES OF BREAD, BUNS, PASTRIES AND COOKIES ON DISPOSABLE PLATES AND IN CLEAR PLASTIC BAGS.

Prizes: \$4.50 \$3.50 2.50 (A 4th prize of \$1.50 will be awarded if there are 6 or more entries.)

CLASS 23 BAKING

Traditional Bread (Classes 1-6 not made in bread machine)

1. Loaf White Bread
2. Loaf 60% Whole Wheat Bread* (see below)
3. Loaf Cheese Bread
4. 1/2 dozen White Buns, joined
5. 1/2 dozen Whole Wheat Buns, joined
6. Glazed Cinnamon Buns
7. Loaf Whole Wheat Bread, made in bread machine
8. One baked pizza crust, made in bread machine (no toppings)

***60% WHOLE WHEAT BREAD CONTEST**

The First Place winner in Class #2 will be requested to bake a loaf of 60% whole wheat bread to compete at District #4 Meeting to be held in October 2011. Winner will be contacted prior to meeting date by Director in Charge. The winner of that competition will again be asked to bake a loaf of same to compete at the Ontario Association Annual Meeting at the Royal York in February, 2012.

CANNINGTON FOODLAND SPECIAL:

\$20.00 Voucher to the exhibitor with the most points in Class 23 Sections 1 to 8.

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| 9. Tea Biscuits, plain (3) | 19. Chocolate Brownies, iced (3) |
| 10. Scones, with raisins or currants (3) | 20. Date Squares (3) |
| 11. Cranberry Muffins (3) | 21. Chocolate Fudge (3) |
| 12. Carrot Muffins (3) | 22. Maple Fudge (3) |
| 13. Banana Muffins (3) | 23. Oatmeal Raisin Cookies (3) |
| 14. Blueberry Muffins (3) | 24. Biscotti, your choice of flavour (3) |
| 15. Bran Muffins (3) | 25. Chocolate Chip Cookies (3) |
| 16. Zucchini Loaf | 26. Peanut Butter Cookies (3) |
| 17. Lemon Loaf | 27. Cookie Mix in a Jar. Judged on presentation. Please attach recipe to jar. |
| 18. Banana Loaf | |

PHYLLIS DeLaMATTER SPECIAL: \$10.00 to the exhibitor with the most points in Class 23, Sections 9-27.

NOTE: To season new foil pie plates prior to using, put oil in foil plate. Bake in 450 degree oven for 8-10 minutes.

This should ensure a baked lower crust in double-crust pies.

Prizes for classes 28-35: 1st: \$5.00 2nd: \$4.00 3rd: \$3.00

28. Butter Tarts with Raisins (3)
29. Baked Pie Shell, any size, no filling
30. Peach Pie (double crust)
31. Cherry Pie (double crust)
32. Pecan Pie
33. Coffee Cake, any size, plain or with choice of fruit
34. Chocolate Layer Cake, iced
35. Decorated Cupcakes (5 on a plate)

Special: 1 year Subscription to "Grain News" will be awarded to the exhibitor with the Most Points in Class 23, Sections 28-35 inclusive

CLASS 23 BAKING**Men Only (Sections 36 and 37):** No entry fee

Prizes for 36 and 37 all sponsored by BRETHOUR FINANCIAL SERVICES

1st \$8.00 2nd \$5.00 3rd \$4.00 4th \$3.00

36. Salsa Sauce, medium, 1 jar any size
 37. Beer Bread (please follow recipe provided below)

BEER BREAD

- 2 3/4 cups all-purpose flour
 4 tsp. baking powder
 1 tbsp. white sugar
 1/2 tsp. salt
 1/4 tsp. dry mustard
 1 cup shredded old or medium cheddar cheese
 1 bottle beer (uncap and allow to come to room temperature)

Topping:

- 1/4 cup shredded old or medium cheddar cheese
 1 tbsp. toasted sesame seeds, if desired

Measure flour into a bowl. Add baking powder, sugar, salt and dry mustard. Stir well to combine -. Add cheese and toss to evenly distribute. Pour in beer and stir just to combine. Spread in a greased 8 x 4 inch loaf pan. Sprinkle with remaining cheese and sesame seeds. Bake at 350 degrees F. for 45-50 min. Cool in pan a few minutes before turning out onto a wire rack. Serve warm.

38. **TED & WILMA SMITH** Special \$25.00 \$15.00 \$5.00 \$5.00
 Raisin Pie (Pie to become property of donor)
39. **DAVID MARQUIS** Special \$25.00 \$15.00 \$5.00 \$5.00
 Raspberry Pie (Pie to become property of donor)
40. **MAYOR LARRY O'CONNOR** Special \$25.00 \$15.00 \$5.00 \$5.00
 Bumbleberry Pie (Pie to become property of donor)
41. **MARK PUCKRIN, SUTTON GROUP-LIFESTYLE REAL ESTATE LTD.** Special \$25.00 \$15.00 \$5.00 \$5.00
 Blueberry Pie (Pie to become property of donor)
42. **HARLAINE FARMS MAPLE SYRUP** Special \$25.00 \$15.00 \$5.00 \$5.00
 MAPLE RAISIN PIE (Pie to become property of donor)
 Please follow recipe provided below:
 MAPLE RAISIN PIE
 3/4 cup pure maple syrup 4 tsp. all-purpose flour
 3/4 cup brown sugar, packed 1/4 tsp. salt
 3 eggs, slightly beaten 3/4 cup raisins
 3 tbsp. melted butter 9-inch pie shell, unbaked
- In small mixing bowl, beat eggs slightly. Stir in brown sugar, maple syrup, butter, flour, salt and raisins. Pour into pie shell. Bake at 400F. for 5 minutes. Reduce heat to 350F and continue baking for about 35 minutes or until centre is just firm to touch.
43. **CULINARY ARTS COMMITTEE SPECIAL**
 Butter Tart Squares (5) (exhibitor's own recipe) \$8.00 \$6.00 \$4.00

**Toonie Tuesday**

CLASS 23 BAKING**COUNTRY FAIR BAKING CONTEST**

Rules for each of Classes 44 to 48, **Fleischmann's, Robin Hood, Tenderflake, Crisco, Mazola/BeeHive:**

1. All entrants must submit entries that were made using the sponsor's product.
2. A product label must accompany each entry, as proof of purchase.
3. All entries will be judged on taste, appearance, texture and creativity of recipe and presentation. Decision of the Fair judge will be final
4. First place winners may be asked for recipe, proof of purchase, photograph and signed release form giving permission to the sponsors for the use of the winner's name, recipe and/or photograph in any other advertising or publicity without payment.

44. FLEISCHMANN'S YEAST BEST BREAD CONTEST:

White Bread (traditional recipe only, NOT to be made in bread machine).

Prizes: 1st \$15.00 + Gift Prize 2nd \$10.00 + Gift Prize

45. ROBIN HOOD FLOUR BEST FAMILY FAVORITE CAKE

Carrot Cake with cream cheese frosting, any size (exhibitor's own recipe)

Prizes: 1st \$25.00 Product Certificate 2nd \$10.00 Product Certificate

46. TENDERFLAKE BEST PIE CONTEST

Apple Pie (double crust)

Prizes: 1st Gift Prize 2nd Gift Prize

47. CRISCO FAMILY FAVOURITE MUFFIN CONTEST

Carrot Muffins (3) to contain Crisco Oil

Prizes: 1st \$25.00 Product Certificate 2nd \$10.00 Product Certificate

48. MAZOLA CORN OIL, BEEHIVE CORN SYRUP CONTEST

Cranberry Loaf (nuts optional) (Either label from oil or syrup is sufficient, not both.)

Prizes: 1st \$15.00 + Gift Prize 2nd \$10.00 + Gift Prize

DURHAM REGION MILK PRODUCERS SPECIAL:

Voucher for 3 lbs. of butter will be awarded to the prize-winning exhibitor from previous Class 23 and also from Teenage Baking Class 24 of the following categories:

1. Best Chocolate Cake at the Fair
2. Best Butter Tarts at the Fair
3. Best Chocolate Brownies at the Fair



Mar 31 & Apr 1, 2012

CLASS 24 TEENAGE BAKING
See page 48 for details

CLASS 25 PRESERVES

Open to adults 18 years of age and over, as well as youth 12-17 years of age.

Note: All canned goods must be sealed and shown in jars no larger than a pint. Please no fabric or decorative tops.

Prizes: 1st \$4.00 2nd \$3.00 3rd \$2.00

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| 1. Peaches | 17. Stewed Tomatoes |
| 2. Pears | 18. Bread and Butter Pickles |
| 3. Strawberries | 19. 9-day Cucumber Pickles |
| 4. Raspberries | 20. Cucumber Relish |
| 5. Cherries | 21. Com Relish |
| 6. Red Current Jelly | 22. Zucchini Relish |
| 7. Grape Jelly | 23. Salsa Sauce, medium |
| 8. Blueberry Jam, cooked | 24. Red Pepper Jelly |
| 9. Peach Jam, cooked | 25. Chili Sauce |
| 10. Raspberry Jam, cooked | 26. Pickled Beets |
| 11. Black Current Jam, cooked | 27. Dill Pickles |
| 12. Orange Marmalade | 28. Jam not listed (Name) |
| 13. Strawberry Jam, freezer | 29. Jelly not listed (Name) |
| 14. Raspberry Jam, freezer | 30. Pickle not listed (Name) |
| 15. Mincemeat | 31. Relish not listed (Name) |
| 16. Chutney | |

32. COUNTRY FAIR SPECIAL - CERTO Best Cooked Strawberry Jam

Exhibitors must submit own recipe which contains CERTO.

A product label must accompany each entry, as proof of purchase.

All entries will be judged on taste and appearance. Decision of judge is final.

First place winner may be asked for recipe, proof of purchase, photograph and

signed release form giving permission to sponsor for use of winner's name


and above information in other advertising or publicity without payment.

Prizes: 1 st \$20.00 product coupon 2nd \$10.00 product coupon

NORMA FERGUSON SPECIAL: \$15.00 to the exhibitor with the most points in Class 25.

ED VINCENT ELECTRIC SPECIAL: \$20.00 to the **NEW EXHIBITOR** with the most points in Class 23 and 25.

DR. JAMES HARDY SPECIAL: \$25.00 to the exhibitor with the most points in Section 23 and 25.

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