

CLASS 19 CULINARY ARTS - BAKING

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Committee: Wilma Smith, Jennifer McLeod, Heather Moore, Colleen Arbuckle, Rachel Snoddon

Please note:

Entries will be accepted on **Monday between 7:00 and 9:00 p.m.** and on **Tuesday between 9:00 and 11:00 a.m.** only.

Important Note:

Please place entries of bread, buns, pastries and cookies on disposable plates and in clear, plastic bags.

Prizes: \$5, \$4, \$3

Traditional Bread (not made in bread machine)

Sections 1 to 5

1. Loaf White Bread
2. Loaf Whole Wheat Bread
3. Loaf Gluten-free Bread. Please provide recipe
4. Loaf Sour Dough Bread
5. Cinnamon Buns (3)
6. Loaf White Bread, made in a bread machine.

Exhibitor with the most points in Class 19, Sections 1-6. Prize: \$30 Gift Card

7. Tea Biscuits, plain (3)
8. Scones, with raisins or currants (3)
9. Carrot Muffins (3)
10. Blueberry Muffins (3)
11. Pumpkin Muffins (3)
12. Banana Muffins (3)
13. Zucchini Loaf, 1/2 loaf
14. Pumpkin Loaf, 1/2 loaf
15. Banana Loaf, 1/2 loaf
16. Chocolate Brownies, iced (3)
17. Chocolate Fudge (3)
18. Maple Fudge (3)
19. Apple Granola Bars (3) -to contain sunflower seeds.
20. Oatmeal Cookies, plain (3)
21. Ginger Cookies (3)
22. Peanut Butter Cookies (3)
23. Chocolate Chip Cookies (3)
24. Gluten-free Cookies (3) (please provide recipe)
25. Cookie Mix in a Jar. Judged on presentation. Please attach recipe to jar.

Most points in Class 19, Sections 7-25 inclusive. Prize: \$25 Gift Certificate

26. O.A.A.S. Butter Tart Competition Special - Butter Tarts to contain no raisins (3). First place winner in Section 31 will be requested to bake and submit 5 tarts to be entered in competition at the District 4 meeting to be held in October 2025. Winner will be contacted prior to meeting date by Director in Charge. The winner of that competition will again be asked to bake tarts to compete at the OAAS Convention February, 2026. **Prizes:** \$6, \$5, \$4
27. Baked Pie Shell, any size, no filling **Prizes:** \$6, \$5, \$4
28. Apple Crisp (made in small pan or dish) **Prizes:** \$6, \$5, \$4
29. Coffee Cake, any size **Prizes:** \$6, \$5, \$4
30. Chocolate Layer Cake, iced **Prizes:** \$6, \$5, \$4
31. Decorated cup cakes (3) Fair theme: Sunflowers Judged on decoration only. **Prizes:** \$6, \$5, \$4
32. The Rustic Wife Special Carrot Cake with cream cheese icing, any size.(First prize to become property of sponsor.) **Prizes:** \$25, \$15, \$5, \$5

Most points in Class 19, Sections 26 - 32 inclusive Prize: 1 Year Subscription

Men Only (sections 33 & 34)

Prizes: \$8, \$5, \$4, \$3

33. Chocolate layer cake, iced.

34. Beer Bread Men only. Follow the recipe provided. Beer Bread
2 3/4 cups all purpose flour
4 tsps 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" loaf pan. sprinkle with remaining cheese and sesame seeds.
Bake at 350 degrees F. for 45 to 50 minutes. Cool in pan a few minutes before turning out onto a wire rack. Serve warm.

Baking Specials

Note: In all sections, 1st prize to become the property of the sponsor. Sponsors of Sections 35 to 43 are welcome to be present at time of judging on Tuesday afternoon.

Prizes: \$50, \$25, \$15, \$10

35. Ted & Wilma Smith Special - Raisin Pie
36. Apple Pie Mark & Carla Puckrin Special
37. Raspberry Pie Jayde & Jennifer McLeod Special
38. Wild Blueberry Pie, double crust. Dr. Anthony Brown Special
39. Favourite Gluten-free Layer Cake Lakeridge Tree Service Special
40. Pecan Pie Jason McIntosh Auctions Special
41. Cherry Pie Hyde Park Farms Excavating & Trucking Special
42. Bill Yerema Ultimate Chocolate Cake Competition. Chocolate layer cake
43. Maple Raisin Pie Harlaine Farms Maple Syrup Special. Use recipe provided. 1st prize to become property of sponsor.
Maple Raisin Pie
3/4 cup pure Maple Syrup
3/4 cup brown sugar, packed
3 eggs
3 tbsp. melted butter
4 tbsp. all purpose flour
1/4 tsp. salt
3/4 cup raisins
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.
44. Maple Syrup tarts (3) Culinary Arts Committee Special In Memory of Betty Ann Harder **Prizes:** \$8, \$6, \$4
Best at the Fair Categories: 1. Best Chocolate Cake 2. Best Butter Tarts 3. Best Chocolate Brownies 3 lbs. of butter will be awarded to the prize-winning exhibitors from Class 19 and Class 43. **Prize:** 3lbs butter