

Culinary Arts

Chairperson: Norma Ferguson 705.357.3069 inferg4750@gmail.com

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

Prizes \$5.00 \$4.00 \$3.00 \$2.00 (if there are 6 or more entries only)

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.**

Class 19 Baking

Traditional Bread (Sections 1 – 5 not to be made in a bread machine)

1. Loaf White Bread
2. Loaf Whole Wheat Bread
3. Loaf Gluten-free Bread (please provide recipe)
4. ½ dozen White or Whole Wheat Buns, joined
5. Cinnamon Buns (3)
6. Loaf White Bread, made in a bread machine
7. Loaf Cheese Bread, made in a bread machine

Cannington Foodland Special

\$30.00 Gift Card to the exhibitor with the most points in **Class 19, Sections 1 – 7** inclusive.

8. Tea Biscuits, plain (3)
9. Scones, with raisins or currants (3)
10. Scones, with cheese (3)
11. Apple Muffins (3)
12. Blueberry Muffins (3)
13. Pumpkin Muffins (3)
14. Banana Muffins (3)
15. Cranberry Muffins (3)
16. Zucchini Loaf
17. Pumpkin Loaf
18. Banana Loaf
19. Chocolate Brownies, iced (3)
20. Granola, homemade and shown in small Jar
21. Chocolate Fudge (3)
22. Maple Fudge (3)
23. Apple Cinnamon Oatmeal Bars (3)
24. Oatmeal Cookies, plain (3)
25. Ginger Cookies (3)
26. Peanut Butter Cookies (3)
27. Shortbread Cookies (3)
28. Chocolate Chip Cookies (3)
29. Gluten-free Cookies (3) (please provide recipe)
30. Cookie Mix in a Jar. Judged on presentation. Please attach recipe to jar.

Bulk Barn Special

\$25.00 Gift Card to the exhibitor with the most points in **Class 19, Sections 8 – 30** inclusive.

Note: To season new foil pie plates prior to using, put oil in foil plate and bake in 450 degree oven for 8 to 10 minutes. This should ensure a baked lower crust in double crust pies.

Prizes for Sections 31 – 39 \$6.00 \$5.00. \$4.00

31. O.A.A.S. Butter Tart Competition
Butter Tarts, to contain no raisins (3)

Note: The First Place winner in **Section 31** will be asked to bake **5 Butter Tarts** to enter in competition at the District 4 Meeting to be held in October. Winner will be contacted prior to meeting date by Director in charge. The winner of that competition will be asked again to bake tarts to compete in the Ontario Association of Agricultural Societies Convention competition in February of the following year.

32. Baked Pie Shell, any size, no filling
33. Apple Crisp (made in small pan or dish)
34. Apple Coffee Cake, any size
35. Chocolate Layer Cake, iced
36. Decorated Cupcakes (3), featuring theme of the Fair, 'In the Apple Orchard' Judged on decoration only.

37. Pampered Chef Special

Decorated Cake, any size, featuring theme of the Fair "In the Apple Orchard" j
Judged on decoration only.

\$20 Gift Certificate for 1st Prize **donated by Marilyn Miller, Mount Albert.**

38. Bill Yerema Ultimate Chocolate Cake

\$25.00. \$15.00 \$5.00 \$5.00

(First Prize cake to become property of sponsor.)

39. The Rustic Wife, Alana Cawker Special (In Memory of Susan Watson)

Carrot Cake with cream cheese icing, any size

\$25.00 \$15.00 \$5.00 \$5.00

(First Prize cake to become property of sponsor)

Special: 1 Year Subscription to "Grain News" will be awarded to the exhibitor with the most points in **Class 19, Sections 31 – 39** inclusive.

Men Only (Sections 40, 41 and 42) No entry fee.

Prizes \$8.00 \$5.00 \$4.00 \$3.00 sponsored by Brethour Financial Services

40. Hot Sauce
41. Chocolate Layer Cake
43. Favourite Bread Machine

Specials

Sponsors of the following classes are welcome to be present at time of judging on **Tuesday afternoon, September 10th**.

Prizes \$50.00 \$25.00 \$15.00 \$10.00

Note: In all sections, 1st Prize Cake to become property of sponsor.

- 43. **Ted & Wilma Smith Special** - Raisin Pie
- 44. **Mark Puckrin, Sutton Group-Lifestyle Real Estate Ltd. Special** - Apple Pie
- 45. **Jayde and Jennifer McLeod Special** - Raspberry Pie
- 46. **Dr. Anthony Brown Special** - Wild Blueberry Pie, double crust
- 47. **Lakeridge Tree Service Special** - Favourite Gluten-free Layer Cake
- 48. **Jason McIntosh Excavating & Trucking Special** – Pecan Pie
- 49. **Hyde Park Farms Excavating & Trucking Special** – Cherry Pie 50. **Harlaine Farms Maple Syrup Special** – Maple Raisin Pie Please follow recipe provided below:

Maple Raisin Pie

$\frac{3}{4}$ cup pure Maple Syrup	4 tbsp. all purpose flour
$\frac{3}{4}$ cup brown sugar, packed	$\frac{1}{4}$ tsp. salt
3 eggs	$\frac{3}{4}$ 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.

51. **Culinary Arts Committee Special**

(In Memory of Betty Ann Harder)

Prizes \$8.00 \$6.00 \$4.00

Maple Syrup Tarts (3)

Teledale Farms, the Smith Family Specials

3 lbs. of butter will be awarded to the prize-winning exhibitors from the previous **Class 19** and also from **Teenage Baking Class 43** in the following categories:

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

Special thanks to the following for their generous support of the Culinary Arts Exhibition: **Dr. Kim Ferguson, Port Perry**