

## **CLASS 19**

## **CULINARY ARTS - BAKING**

Chairperson: Norma Ferguson (705) 357-3069

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

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

**Prizes: \$5.00 \$4.00 \$3.00**

(A 4<sup>th</sup> prize of **\$2.00** will be awarded if there are 6 or more entries.)

Traditional Bread (Sections 1- 6 not to be made in 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. Loaf White Bread, made in bread machine
6. Loaf Cheese Bread, made in bread machine
7. Quick Sticky Buns(3) using own recipe, or recipe in Class 41, Teenage Baking

### **CANNINGTON FOODLAND SPECIAL**

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

8. Tea Biscuits, plain (3)
9. Scones, with raisins or currants (3)
10. Scones, with cheese (3)
11. Bran 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. Nanaimo 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

**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 following sections 31- 40: 1<sup>st</sup>: \$6.00 2<sup>nd</sup>: \$5.00 3<sup>rd</sup>: \$4.00**

31. **O.A.A.S. BUTTER TART COMPETITION**

**Butter Tarts**, to contain no raisins (3)

NOTE: The First Place winner in Section 30 will be requested to bake and submit 5 tarts to be entered in competition at District #4 Meeting to be held in October, 2023. 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 Ontario Association Annual Meeting in February.

- 32. Baked Pie Shell, any size, no filling
- 33. Pumpkin Tarts (3)
- 34. Cherry Pie
- 35. Pecan Pie
- 36. Coffee Cake, any size, plain or with choice of fruit
- 37. Chocolate Layer Cake, iced
- 38. Decorated Cupcakes (3), featuring the Fair theme, **'Pumpkins'**.  
Judged on decoration only.

39. **PAMPERED CHEF SPECIAL** from Marilyn Miller, Mount Albert

**\$20.00 gift certificate for 1<sup>st</sup> Prize for:**

**Decorated Cake**, any size, featuring the Fair theme, **'Pumpkins'**.  
Judged on decoration only.

40. **BILL YEREMA Ultimate Chocolate Cake Competition**

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

**Chocolate Layer Cake** (1<sup>st</sup> prize Cake to become property of sponsor)

41. **THE RUSTIC WIFE, ALANA CAWKER Special**

*(In memory of Susan Watson)*

**Carrot Cake with cream cheese icing**, any size

(1st prize cake to become property of sponsor)

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

**Special:** A 1 year Subscription to **"Grain News"** will be awarded to the exhibitor with the Most Points in Class 19, Sections 31- 41 inclusive.

**Men Only (Sections 42, 43 and 44):** No entry fee

**Prizes for 41, 42 and 43 all sponsored by BRETHOUR FINANCIAL SERVICES**

**\$8.00 \$5.00 \$4.00 \$3.00**

- 42. Chili, own recipe shown in small microwaveable bowl
- 43. Chocolate Layer Cake, iced
- 44. Favourite Bread Machine Bread

**SPONSORS OF FOLLOWING CLASSES 45-50 ARE WELCOME TO BE PRESENT AT TIME OF JUDGING ON TUES. AFTERNOON, SEPTEMBER, 12.**

- 45. **TED & WILMA SMITH Special**      **\$50.00 \$25.00 \$15.00 \$10.00**

**Raisin Pie** (1<sup>st</sup> prize Pie to become property of sponsor)

46. **DAVID MARQUIS Special**                    **\$50.00**   **\$25.00**   **\$15.00**   **\$10.00**  
**Raspberry Pie** (1<sup>st</sup> prize Pie to become property of sponsor)

47. **MARK PUCKRIN, SUTTON GROUP-LIFESTYLE REAL ESTATE LTD. Special**                    **\$50.00**   **\$25.00**   **\$15.00**   **\$10.00**  
**Apple Pie** (1<sup>st</sup> prize Pie to become property of sponsor)

48. **DR. ANTHONY BROWN, PORT PERRY Special**                    **\$75.00**   **\$50.00**   **\$15.00**   **\$10.00**  
**Wild Blueberry Pie, double crust** (1<sup>st</sup> prize Pie to become property of sponsor)

49. **HARLAINE FARMS MAPLE SYRUP Special**  
**\$50.00**   **\$25.00**   **\$15.00**   **\$10.00**  
**Maple Raisin Pie** (1<sup>st</sup> prize Pie to become property of sponsor)  
Please follow recipe provided below:

**MAPLE RAISIN PIE**

$\frac{3}{4}$ cup pure maple syrup	4 tsp. 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.

50. **CULINARY ARTS COMMITTEE Special**  
*(In memory of Betty Ann Harder)*  
**Maple Syrup Tarts (3)**                    **\$8.00**   **\$6.00**   **\$4.00**

51. **DURHAM REGION DAIRY PRODUCERS SPECIAL**  
Gift vouchers for 3 lbs. of butter will be awarded to each of the prize-winning exhibitors from Class 19 and from Teenage Baking Class 43 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**

**SPECIAL THANKS to the following for their generous support of the Culinary Arts exhibition:**  
**DR. KIM FERGUSON, Port Perry**  
**THE NOURISH & DEVELOP FOUNDATION, Cannington**