

CLASS 11 – CULINARY ARTS

Special: Most points for a new exhibitor in Class 11.....Gift Certificate

To qualify for the special

- This your first time showing at the Wellesley Township Fall Fair

Prize money for section 1 - 37

\$5.00/\$4.00/\$3.00

YEAST BAKING

- 1 One loaf of white bread – not made in a bread machine
- 2 One loaf of raisin bread – not made in a bread machine
- 3 One loaf rye bread, to be made in bread machine
- 4 One loaf white bread, to be made in bread machine
- 5 One loaf multi-grain bread, to be made in bread machine
- 6 Cinnamon Buns – not iced, 4 together
- 7 Four (4) dinner rolls

Special Most points for sections 1-7

Gift Certificate

REGULAR BAKING

- 8 Lemon Loaf
- 9 Pumpkin Loaf
- 10 Zucchini Loaf
- 11 Bran muffins (3) **with raisins**
- 12 Muffins using Maple syrup (3) recipe included
- 13 Orange date muffins (3)
- 14 Chocolate chip cookies (5)
- 15 Ginger snap cookies (5)
- 16 Unbaked cookies (5)
- 17 Peanut butter cookies (5)

18. Special: Robin Hood Family Favourite Recipe Baking Contest: Carrot Loaf.

Judging will be based on appearance, taste, texture and recipe creativity.

1st: \$25.00 Gift Certificate 2nd: \$10 Gift Certificate

– sponsored by Country Fair Baking Contest on behalf of Smucker Foods of Canada Family Favourite Recipe www.robinhood.ca

19 Special: Robin Hood Family “Best Lunchbox Snack” Contest: Oatmeal Raisin cookies – (5)

Judging will be based on appearance, taste, texture and recipe creativity.

1st: \$25.00 Gift Certificate 2nd: \$10 Gift Certificate

– sponsored by **Country Fair Baking** Contest on behalf of **Smucker Foods of Canada Family Favourite Recipe** www.robinhood.ca

20 Special: Crisco Family Favourite Recipe Baking Contest: Carrot muffins (3)

Judging will be based on appearance, taste, texture and recipe creativity.

1st: \$25.00 Gift Certificate 2nd: \$10 Gift Certificate

– sponsored by **Country Fair Baking** Contest on behalf of **Smucker Foods of Canada Family Favourite Recipe** www.criscocanada.com

BAKING WITH PULSES -

Sections 21-22 only– suggested website www.pulsecanada.com

21. Chocolate Chip cookies (5) with recipe attached
22. Oatmeal cookies (5) with recipe attached

GLUTEN FREE BAKING WITH PULSES

Sections 23-25 only– suggested website www.pulsecanada.com

23. Peanut Butter Cookies (5) with recipe attached
24. Oatmeal Cookies (5) with recipe attached
25. Chocolate Chip Cookies with recipe attached

26. Your favourite coffee cake– with recipe attached
27. Fruit tarts, your choice (3)
28. Chocolate Brownies, no icing (5)
29. Jelly roll with any filling
30. Tea biscuit – buttermilk (5)
31. Cookie mix in a jar (dry ingredients only), layered, to be given as a gift, appearance only to be judged, with recipe attached
32. **FAILURE!!!** - Any baked item that did not turn out and a note to explain why ...

All cakes to be presented on a solid base no more than 2” larger than the cake. Cakes can be covered by a clear plastic dome type lid or placed in a clear plastic bag and sealed. Please note: the fair board is not responsible for missing or broken dishes.

No cake mixes unless specified. No can filling may be used.

33. Apple crisp in 8” x 8” foil pan
34. Angel food cake, mix permitted, no icing

35. Carrot cake – not iced
36. Theme Cake - “Our community – Deep Roots, New Roots” – to be judge on decorating and taste
37. Light and Spicy pumpkin bars 3 – 2” square pieces – recipe to follow
38. Chocolate cake using a surprise ingredient – recipe attached.
39. Creative Dessert using a cake mix, will be judged on originality and presentation
40. Use maple syrup in 3 different dishes – display 3 single servings at the fair

RECIPES

LIGHT AND SPICY PUMPKIN BARS

BARS:

1 cup all-purpose flour	¼ teaspoon salt
1 cup whole wheat flour	½ cup apple juice
1 ½ cups packed brown sugar	1 (16-oz) can (2 cups) pumpkin
2 teaspoons baking powder	½ cup oil
1 teaspoon baking soda	2 eggs
1 teaspoon cinnamon	½ teaspoon nutmeg
½ teaspoon cloves	

FROSTING:

1 ½ cup powdered sugar	2 tablespoon butter (softened) or margarine
½ teaspoon vanilla	2 to 3 tablespoons plain yogurt

Directions: cake

Heat oven to 350F. Grease and flour 1 baking pan 15 x 10 x 1 inch or 2 pans 8 x 8 x 1 inches. In large bowl, beat all bar ingredients at low speed until moistened. Beat 2 minutes at medium speed. Spread in grease and floured pan. Bake at 350 F for 20 to 30 minutes or until toothpick inserted in centre comes out clean. Cool completely.

Directions: Frosting

In medium bowl, combine all frosting ingredients, adding enough yogurt for spreading consistency; beat until smooth. Frost cooled cake and sprinkle with nutmeg, if desired. Refrigerate to set frosting

Prize money for Section 41 - 43 only

\$10.00/\$5.00/\$3.00

Sections 41, 42 and 43 only – the top three entries become the property of the fall fair to be auctioned off on Tuesday evening at the opening program

41. Chocolate layer cake, frosted
42. Pecan pie - whole, in foil plate
43. One dozen butter tarts – no nuts

Prize money for section 44 - 49

\$5.00/\$4.00/\$3.00

All pies must be baked in 9” tempered aluminium pie plate. The whole pie is to be shown.

Helpful hint: To temper your new disposable aluminium pie plates, put the pie plate in 425 degrees F or 220 degree C for 15 minutes before using. Allow to cool completely before using.

44. Rhubarb pie
45. Apple pie with a crumb top
46. Raisin pie
47. Multi – fruit pie
48. Pumpkin pie
49. O.A.A.S. Butter Tart Competition (includes raisins, no nuts or fruit)
5 butter tarts (only raisins can be included – no nuts or fruit) on a paper plate and placed in a bag – no mini or bite size tarts. Tarts must be made solely by the person entering competition including pastry. The winner competes at the district level in November. The winner from the District level then goes on to compete at the Provincial Convention in February 2019.

GLUTEN - FREE

Prize money for section 50- 53

\$5.00/\$4.00/\$3.00

50. Brownies (3) – recipe to follow
51. Black Bean Brownies – recipe to follow
52. Gluten Free Apple Cinnamon Muffins (3) recipes to follow
53. Gluten Free item of your choice, baked with attached recipe

RECIPES

Gluten Free – Brownies

- | | |
|-----------------------|---------------------------------|
| 1/3 cup butter | 2 squares unsweetened chocolate |
| 1 cup white sugar | 2 large eggs |
| 1 tsp vanilla | 2/3 cup rice flour |
| 1/8 tsp baking powder | 1/8 tsp salt |
| ¼ cup nuts (optional) | |

Preheat oven to 375F. In a medium saucepan melt butter and chocolate over low heat. Stir in sugar, let stand 5 minutes. Beat in eggs and vanilla until light and fluffy. Stir in rice flour, baking powder, salt and nuts. Add to chocolate mixture and stir until smooth. Pour into greased 8' x 8' pan. Bake 20 – 25 minutes or until the edges start to pull away from the pan.

Gluten-Free Black Bean Brownies (Yields 16 brownies)

1(15 1/2 ounce) can black beans (rinsed and drained) 3 eggs
3 tablespoons oil 4 tablespoons cocoa powder
Pinch of salt 1 teaspoon vanilla
3/4 cup sugar chocolate chips/ nuts (optional)

Mix ingredients together in a blender/food processor until pureed.

Pour into a greased 8x8 cake pan.

If you wish you may add chocolate chips, nuts or just leave plain.

Bake at 350 F for approximately 30 minutes.

Let cool completely before cutting.

Gluten Free Apple Cinnamon Muffins

Dry Ingredients

1/3 cup sugar 1 cup rice flour
1 tsp baking powder 3/4 tsp salt
1/2 tsp baking soda

Wet Ingredients

2 eggs 3 Tbsps. canola oil
Flavorings
1 apple, grated 1 tsp cinnamon

Combine the dry ingredients in a bowl.

Mix the wet ingredients in another bowl and add the dry ingredients.

Add flavourings and stir.

Put into greased muffins tins and bake in a moderate oven of 350 degree F. until golden and firm to the touch, 15 – 18 minutes.

Special: Most points in sections 8 –53

Gift Certificate

CANNING

All canning must be sealed. Mason jars and snap lids. No food colouring

Prize money for sections 54-72

\$4.00/\$3.00/\$2.00

- 54. Bean salad beans
- 55. Pickled asparagus
- 56. Pickled beans
- 57. Pickled beets

58. Pickled corn
59. Dill Pickles
60. Nine day pickles
61. Bread and butter pickles
62. Chili sauce in 250 or 500 ml jar with snap lid
63. Hot dog relish in 250 or 500 ml jar with snap lid
64. Fruit Relish in 250 or 500 ml jar with snap lid
65. Mild Salsa in either 250ml or 500ml jar with snap lid
66. Medium Salsa in either 250ml or 500ml jar with snap lid
67. Canned tomatoes
68. Tomato juice
69. Applesauce
70. Cranberry sauce
71. Peaches
72. Pears

Jam and Jellies

All jams and jellies must be sealed. Must be in either 250 ml or 500 ml mason jars with snap lids.

Prize money for Section 73-80

\$4.00/\$3.00/\$2.00

73. Blueberry jam, cooked
74. Peach jam, cooked
75. Raspberry jam, cooked
76. Plum jam, cooked
77. Jam, any other kind, cooked, named
78. Marmalade – 2 or more fruits
79. Freezer jam, strawberry
80. Freezer jam, any other kind, named
81. Red pepper jelly
82. Wine jelly
83. Herb jelly
84. **Bernardin Gift Pack Competition * Please keep in mind our theme for 2018. We are looking for a gift basket containing a minimum of two jams and /or jellies for a friend.** The Gift Pack must use Bernardin Mason jar and/or SNAP Lid®. Judges select winner based on creativity, quality of home canned product, perceived value & appropriateness of presentation. Recipes must be attached.

1st: \$20.00

Gift Certificate plus Rosette Prize Ribbon

– sponsored by Country Fair Baking

Contest on behalf of Bernardin www.bernardin.ca

85. Special: Bernardin Jam/Jelly Award * Strawberry Jam using Bernardin pectin. Judging will be based on appearance, taste, texture and recipe creativity. Winning entry must include proof of purchase of sponsor's product. Recipe must be attached.

1st: \$20.00 Gift Certificate Plus Rosette Prize Ribbon
– sponsored by Country Fair Baking Contest on behalf of Bernardin

Special: Bernardin Best of Show Award * Judging will be based on the highest accumulated points in entries from section 54 -85 using Bernardin Mason jar and/ or SNAP lid.

1st: \$30.00 Gift Certificate Plus Rosette Prize Ribbon
- sponsored by Country Fair Baking Contest on behalf of Bernardin

Misc. –

Sections 86 – 88 must be in sealed 250ml or 500 ml clear glass container

Prize money for Section 86 - 88 \$15.00/\$10.00/\$5.00

- 86. Maple Syrup – light grade
- 87. Maple Syrup – medium grade
- 88. Maple Syrup – amber grade

Prize money for Section 89 - 91 \$4.00/\$3.00/\$2.00

- 89. Homemade mustard
- 90. Homemade spaghetti sauce – no meat
- 91. Homemade oil salad dressing

Eggs –

Prize money for Section 92-93 \$6.00/\$4.00/\$3.00

- 92. One dozen white eggs
- 93. One dozen brown eggs
- 94. Largest egg in suitable egg cup **1st prize only \$5**
- 95. Smallest egg in suitable egg cup **1st prize only \$5**

Snacks etc. ...

Must be homemade. Must be in a sealed plastic bag

Prize money for 96- 103

\$4.00/\$3.00/\$2.00

Section

- 96. Bits and Bites – 1 cup
- 97. Trail Mix – 1 cup
- 98. Granola – 1 cup
- 99. Almond Bark – 5 pieces on a paper plate

Preserved by Dehydration

- 100. Any dehydrated fruit, named – 9 pieces
- 101. Any dehydrated vegetable, named – 9 pieces
- 102. Crackers – 9 on a plate
- 103. Any other dehydrated item not listed above - with a description

Special Most points in 54 - 103

Gift Certificate

Special Most points in Class 11 - Champion Cook

Emily Hafemann Trophy and gift certificate

Special 1st runner up

Gift Certificate

Special 2nd runner up

Gift Certificate