

## CULINARY ARTS

**CHAIRPERSON:** Marilyn Whaley, 519-291-7504

**COMMITTEE:** Robina Alexander,  
Marybelle Dittmer, Brooklyn Johnston

### RULES AND REGULATIONS

All articles of food are to be sealed in clean Ziploc bags. No glass plates. Bread to be made previous to first day of fair. Paper liners are permitted when exhibiting muffins. All cakes to be set on foil-covered cardboard (no mixes); all pies in approximately 7" tinfoil plates. Hint: Temper new, empty foil plates for 15 minutes at 400 degrees F. Put labels on jams, jellies and pickles. Put in mason jar no larger than 500mL sealed with Bernardin lids. Exhibitor tags to be attached to jars in Jam, Jellies and Pickles using elastics.

**All prize money in Section 1 to 35**  
**1<sup>st</sup> \$3.50, 2<sup>nd</sup> \$3.00, 3<sup>rd</sup> \$2.50**

### YEAST BREADS

1. Loaf of white bread, homemade
2. Loaf of 60% whole wheat bread, homemade
3. Buns, plain, joined (3)
4. Cheese rolls (3)

### QUICK BREADS

5. Date Bran muffins (3)
6. Banana Chocolate Chip muffins (3)
7. Tea biscuits (3)
8. Lemon loaf (half loaf)
9. Banana loaf (half loaf)

### COOKIES

10. Oatmeal cookies, drop (3)
11. Peanut butter cookies (3)
12. Nanaimo bars (3)
13. No bake squares containing at least one seed (3)

### CAKES AND PASTRY

14. Carrot cake, iced (4" square)
15. Gumdrop cake (half loaf)
16. Date squares (3)
17. Hello dollies (3)
18. Apple pie, covered - exhibit 1/4 of the pie on a paper plate
19. Raspberry pie, covered - exhibit 1/4 of the pie on a paper plate
20. Blueberry pie, covered - exhibit 1/4 of the pie on a paper plate



### JAMS AND JELLIES

21. Strawberry jam, cooked
22. Strawberry jam, freezer
23. Strawberry rhubarb jam, cooked

### JAMS, JELLIES & PICKLES

24. Rhubarb jam, cooked
25. Black currant jam, cooked
26. Raspberry jam, cooked
27. Two fruit jam, labeled
28. Any other jam/jelly not listed, labeled
29. Icicle pickles (one pint)
30. Hotdog Relish (one pint)
31. 7 or 9 day pickles (one pint)
32. Bread and butter pickles (one pint)
33. Salsa sauce, mild (one pint)
34. Chili sauce (one pint)
35. Any other pickle (one pint), not listed, labelled



### 36. LISTOWEL BANNER SPECIAL

Best pan of Baked Squares (9"x13"). We will retain a 4" square for display; display in a suitable box. Prize is a one-year subscription to The Listowel Banner. The Banner will retain winning squares. The non-winners may pick up remainder after 4 pm on judging day.

### HOOVER'S MAPLE SYRUP SPECIAL

37. Maple Applesauce Muffins (3) (see recipe next page)
  38. Country Fair Maple Fudge (3) (see recipe next page)
- Prizes: 1st, 2nd and 3rd - donated by Hoover's Maple Syrup*

### 39. EXECUTIVE DECISION

Chocolate Pie (no nuts) - Winner will be determined by a judge or panel of judges from the Listowel Agricultural Society Executive

*Prizes: donated by Anonymous Donor*

### 40. GAY LEA FOODS

Shortbread (3) made with Gay Lea butter

*Prize: gift package from Gay Lea*

### PERTH WATERLOO EGG PRODUCERS

- Prize 1st - \$8; 2nd - \$5; 3rd - \$3*
41. Pickled Eggs, 1 pint (500mL)
  42. Sponge cake, not iced, one serving
  43. Boiled salad dressing using eggs, 1 cup (250mL)

### CROSBY'S MOLASSES

All entries in Classes 44 to 46 are to include a minimum of 1/4 cup of Crosby's Molasses. Label from product container to be submitted with recipe.

44. Ginger Cookies (3)
45. Cake - Gingerbread Cake (one serving)
46. Barbeque Sauce - 1 cup (250mL) in a suitable container

# CULINARY ARTS

## HEMOCRAFT SPECIALS

**All prize money in  
Homecraft Specials**  
1<sup>st</sup> \$5.00, 2<sup>nd</sup> \$3.00, 3<sup>rd</sup> \$2.00

47. Multigrain Bread - One loaf made in a 4"x8"x3" pan, should be one day old
48. Butter Tarts, plain, no raisins or nuts (3)
49. Cupcakes, decorated using fair theme, totally edible, judged on decoration only (5)
50. FOR MEN ONLY - Chocolate Cake, single layer, iced
51. FOR MEN ONLY - Baked Beans, One cup in a suitable container
52. Chocolate Chip cookie competition  
Open to youth up to 15 yrs. old (as of Dec. 31/18) 8 cookies to be no larger than 3" (6.75cm)



The winners of Class 48 & 52 are eligible to enter at the District 8 Annual Meeting competition. The winner at the district is to compete at the provincial level.

## JUNIOR CULINARY

**Prize Money: 1st - \$3.50; 2nd - \$3; 3rd - \$2.50**  
No entry fee.

Open to youth up to and including 16 years old.

1. Brownies (3)
2. Confetti squares (3)
3. Oatmeal Raisin Drop Cookies (3)
4. Decorated Rice Krispies creation - must be totally edible - decorate using fair theme
5. Trail Mix using at least one seed (1 cup in a Ziploc bag)
6. Granola bar/protein bar containing at least one seed (3)

### Special!

Exhibitor with most points  
in Junior Culinary Classes 1-6; \$5



*Junior Culinary sponsored by Paul & Tammy Horn*

### Maple Applesauce Muffins (Class 37)

2 eggs beaten	1 tsp salt
1/2 cup butter or shortening	1 tsp nutmeg
1 cup dark maple syrup	1 tbsp baking powder
1 cup applesauce	1 tsp cinnamon
3 cups flour	

Cream eggs and shortening until light and fluffy. Add syrup and applesauce and mix well. Add dry ingredients and stir into moist ingredients until just moistened. Put into prepared muffin tins, 2/3 full. Bake at 350F (180C) for about 20 minutes.

### Country Fair Maple Fudge (Class 38)

1/4 cup maple syrup	Dash of salt
4 cups brown sugar	2 tbsp butter
2 tbsp flour	1 cup Carnation milk
2 tsp baking powder	

Mix maple syrup, brown sugar, flour, baking powder, salt and butter in saucepan. Add milk and heat slowly until it comes to a boil. Use a candy thermometer and cook until soft ball stage, about 234F (112C). Beat by hand using a wooden spoon if possible, until it gives a creamy thick texture. Pour into lightly greased pan.

## COUNTRY FAIR BAKING CONTEST

**Classes 53 to 59**

### **Terms & Conditions**

- ~ All entrants in the contest must submit entries that were made using the sponsor's product
- ~ A product label must accompany each entry, a proof of purchase.
- ~ All entries will be judged on appearance, taste, texture and creativity of recipe and presentation. Decision of the judge(s) will be final.
- ~ All winners' name, address and phone number must be submitted with each entry.
- ~ All first-place winners must submit 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 advertising or publicity without payment.
- ~ The fair will forward signed release forms, recipes and photos for the first-place winners along with a list of all the names and addresses of second and third place winners.

### **53. Bernardin Jam/Jelly Award**

Cherry jam, labelled, recipe to be included  
*Prize: 1st - \$20 product coupons*

### **54. Bernardin Snap Lid/Jar Craft**

*Prize: 1st - \$20 product coupons*

### **55. Bernardin Gift Pack Competition**

Winner selected based on creativity, quality of home canned product and perceived value. Gift pack need not be in baskets. We encourage entrants to be creative with their presentation.  
*Prize: 1st - \$20 product coupons*

### **56. Bernardin "Best of Show"**

Prize awarded to exhibitor with the highest total points in classes 21 to 35. *Prize: 1st - \$30 product coupons*

### **57. Robin Hood Flour Family Favourite Recipe Baking Contest**

Applesauce Raisin Cake using Robin Hood Flour, iced, 4" piece  
*Prize: 1st - \$25 coupon; 2nd - \$10 coupon*

### **58. Robin Hood Flour Family Best Lunchbox Snack Contest**

Sugar Cookies (3), using Robin Hood Flour *Prize: 1st - \$15 product coupons*

### **59. Crisco Family Favourite Recipe Baking Contest**

Pumpkin Muffins (3), Recipe using Crisco  
*Prize: 1st - \$25 coupon; 2nd - \$10 coupon*