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**CLASS 19 CULINARY ARTS**

Committee: Nia Irwin (519-538-2782), Helen Vickers,  
Cay Fraser, Joan Cramp

**Rules:**

- All entries must be made on or before Thursday, August 28<sup>th</sup> or Friday, August 30, 2019 and ready for judging at 12 noon. Exhibits must remain in building until Saturday, August 31, 2019 at 4:30p.m.
- Buns, breads and rolls must be 24 hours old. Bread tins approx. 8" x 4" x 3". No ready mixes allowed. Iced means icing sugar, frosted means using egg whites. SPECIALS must be tagged as Specials
- **NO STAPLES ON ENTRY TAG.**
- *Some Prizes Sponsored in part by Riverside Community Centre Board*

**YEAST, BREAD AND ROLLS**

Products must be 24 hours old. All exhibits MUST be in plastic ziplock bags.

**Prizes: 1<sup>st</sup> \$5.00 2<sup>nd</sup> \$4.00 3<sup>rd</sup> \$3.00**

1. Bread, 1 loaf white, entire crust
2. 1 loaf white bread, made in a bread maker
3. Fruit bread, 1 loaf
4. Clover Leaf rolls(5) white
5. Whole Wheat Bread, 1 loaf
6. Whole Wheat Bread, made in a bread maker
7. Cheese Bread, 1 loaf
8. Gluten-free Bread-1 loaf of your choice, any flavor, any shape



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**BISCUITS, BREAD AND MUFFINS**

Products must be exhibited on paper plates and in plastic ziplock bags. All loaves must be made in loaf pans. (All muffins without paper liners.)

**Prizes: 1<sup>st</sup> \$4.00 2<sup>nd</sup> \$3.00 3<sup>rd</sup> \$2.50**

9. Tea biscuits (3) plain.
10. Apple Muffins (3)
11. Banana muffins (3) (plain)
12. Blueberry Muffins (3)
13. Chocolate Chip Muffins (3)
14. Morning glory Muffins (3)
15. Muffins, any other variety, label kind (3)
16. Pumpkin loaf
17. Lemon loaf with glaze
18. Carrot and pineapple loaf
19. Banana loaf
20. Cranberry loaf
21. Zucchini Loaf
22. Date & Nut Loaf





### CAKES

Cakes must be made in 9" x 9" pan unless otherwise stated and must be well covered with transparent wrap. No ready mixes.

**Prizes: 1<sup>st</sup> \$5.00 2<sup>nd</sup> \$4.00 3<sup>rd</sup> \$3.00**

23. Banana cake (iced)
24. Orange cake, with raisins (orange icing)
25. Chocolate cake (chocolate icing)
26. Applesauce cake (iced)
27. Cupcakes (3) decorated in a scarecrow theme, in paper liners

### COOKIES AND SQUARES

Products should be on paper plates and in plastic ziplock bags

**Squares must be cut 2" x 2"**

**Prizes: 1<sup>st</sup> \$4.00 2<sup>nd</sup> \$3.00 3<sup>rd</sup> \$2.50**

28. Cookies, drop, one variety, unbaked (5)
29. Peanut Butter cookies, baked (5)
30. Fruit drop cookies, baked (5)
31. Plain Oatmeal drop cookies, baked (5)
32. Date Squares (5)
33. Sugar Cookies (5)
34. Unbaked squares, 1 variety (5)
35. Baked squares, 1 variety (5)
36. Chocolate Brownies, iced (5)



### PASTRY

Pies to be on 8" or 9" plates and in plastic ziplock bags

**Prizes: 1<sup>st</sup> \$6.00 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$4.00**

37. Strawberry pie (double crust)
38. Peach pie (double crust)
39. Blueberry pie (double crust)
40. Raspberry Pie (double crust)
41. Raisin Pie (double crust)
42. Pumpkin Pie
43. Pecan Pie
44. Baked Pie Shell, no filling
45. Butter Tarts (5) plain-no raisins or nuts
46. Coconut tarts (5)



### SUNDRY ITEMS-JUDGED ON APPEARANCE ONLY

**Prizes: 1<sup>st</sup> \$5.00 2<sup>nd</sup> \$4.00 3<sup>rd</sup> \$3.00**

47. Lunch for a public school child in an environmentally safe container
48. 3 ways of serving apples
49. 3 way of serving cheese
50. Caramel Popcorn, shown in a 500 ml pint jar
51. Trail Mix, shown in a 500 ml pint jar
52. Chocolate Fudge (5)
53. Arrangement including homemade food items, for someone that is home bound.

**Prizes: 1st \$10.00 2nd \$6.00 3rd \$4.00**

54. BEST COLLECTION OF YEAST BAKING, minimum of 4 entries-judged on appearance only

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**CAKE SPECIALS**

**Prizes: 1st \$8.00 2nd \$6.00 3rd \$4.00**

55. Carrot Cake baked in a 9 x 13" pan (not iced)

56. Gumdrop Cake (not iced)

57. Dark Fruit Cake (not iced) approx 3 lbs

**1st prize \$25 GC donated by Food Basics, Owen Sound**

58. Light Fruit Cake (not iced) approx 3 lbs

**1st Prize \$25 gift card donated by Food Basics, Owen Sound**



**Prizes: 1st \$6.00 2nd \$5.00 3rd \$4.00**

59. 3 OF YOUR FAMILIES FAVOURITE SQUARES (1 OF EACH)

60. **FIRST YEAR EXHIBITOR**-Collection of the following: 3 cookies, 3 muffins, 3 squares (3 separate plates shown on a tray)

61. **SPECIAL: APPLE PIE**, double crust-*1st prize only \$10.00 in memory of Margaret Ormsby. Donated by The Ormsby Family*

62. **FOR MEN ONLY Prizes: 1st \$5.00 2nd \$4.00 3rd \$3.00**

*Products should be on paper plates and in plastic ziplock bags*

- a) Chocolate cake, iced, in a 9" x 9" (approx) pan
- b) Apple pie, double crust
- c) Bran muffins (3)
- d) Loaf of white bread made in a bread maker
- e) Chocolate Chip Cookies (5)

**SPECIALS**

A. Exhibitor with the highest points Sections 1-56 will be declared the overall winner and will receive a Gift Basket Valued at \$50.00 *donated by Don and Beth Boyes in loving memory of Reg and May Boyes.*

B. Exhibitor with 2<sup>nd</sup> highest points in Sections 1-62 will be awarded a \$10.00 GC *donated by E & R's Bulk Bin, Meaford*

C. New exhibitor with highest points Sections 1-62 will receive a \$50 gift card *donated by Zehrs, Owen Sound*

63. **Butter Tarts Competition**

**SPECIAL: 6 Butter Tarts (no nuts, raisins, etc)**

**Prizes: 1st \$6.00 2nd \$5.00 3rd \$4.00**

**Winner of the Butter Tart competition will be eligible to enter the Provincial Competition.** Provincial rules are as follows;



1. In the case where the District winner is unable to send an entry to the convention then the 2nd prize district winner will be eligible to enter.
  2. The size of the tarts must be full size tarts. (no mini or bite size tarts)
  3. A total of 6 tarts will be required to be shown.
  4. Tarts must not contain fruit or nuts (ie., no raisins, no pecans)
  5. Tarts must be on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, address, and District represented using the entry tag provided.
- 1st, 2nd, and 3rd place entries will not be returned to exhibitor but will be placed for auction at the convention.**

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## 2019 Family Favourite Recipe Baking Contests

### Terms and Conditions

- Must have a label or proof of purchase of sponsor of each special (eg Robin Hood flour label)
- Must have the recipe attached
- Will be based on appearance, taste and creativity
- All first place winners must submit recipe, photograph and signed release form giving permission to the sponsors for use of the winner's name, recipe and/or photograph in any other advertising or publicity without payment.

FF1. Robin Hood - Family Favourite Recipe Contest [www.robinhood.ca](http://www.robinhood.ca)

RAISIN BRAN MUFFINS, 3 on a plate-**include recipe**

Products should be on a paper plate and in a plastic ziplock bag.

**1<sup>st</sup> \$25.00 product GC      2<sup>nd</sup> \$10.00 product GC**

FF2. Robin Hood – Family “Best Lunchbox Snack” Contest

BEST OATMEAL CHOCOLATE CHIP COOKIES (5) (**include recipe**)

Products should be on a paper plate and in a plastic ziplock bag.

**1<sup>st</sup> \$25.00GC    2<sup>nd</sup> \$10.00GC**

FF3. Crisco Best Family Favourite Recipe [www.crisco.ca](http://www.crisco.ca)

STRAWBERRY/RHUBARB-DOUBLE CRUST **include recipe**

Products should be in plastic ziplock bag.

**1<sup>st</sup> \$25.00 product GC      2<sup>nd</sup> \$10.00 product GC**



Note: First place winners of FF1 & FF2 (Robin Hood Flour), and FF3 (Crisco), are eligible to enter into a National Contest for a chance to win the following prizes: FF1-FF3 \$100.00

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## 2019 Crosby Molasses Co. Ltd. Baking Contest

[www.crosbys.com](http://www.crosbys.com)

**Prizes for this section: 1<sup>st</sup> \$10.00    2<sup>nd</sup> \$5.00    3<sup>rd</sup> \$3.00    4<sup>th</sup> \$2.00**

- Baking judged on taste, texture and creative use of a recipe
- Label from product container to be submitted with entry



**C1- Gingerbread Cookies (5)**

- ½ cup lard or shortening
- ½ cup brown sugar
- ½ cup molasses (Crosby's)
- ½ cup wheat germ
- 2 cups sifted flour
- ½ teaspoon baking soda
- 1 ½ teaspoons ground cinnamon
- 1 ½ teaspoon ground ginger
- ¼ teaspoon salt

In a mixing bowl, cream shortening and sugar, add molasses & wheat germ, mix well. Stir dry ingredients together and work into creamed mixture, a small amount at a time. Knead and shape into rolls. Wrap in wax paper. Place in fridge until firm. Slice very thin and bake in 350 degree oven for 8-10 minutes. 5 cookies on a paper plate and in a ziplock bag.

**C2- One bowl Gingerbread Cake (no icing)**

- 2 ½ cups flour
- 2 tsp. cinnamon
- 2 tsp. ginger
- 1 tsp. baking soda
- ¼ tsp. salt
- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 cup Crosby's Fancy Molasses
- 1 cup boiling water

**Instructions:**

preheat oven to 350 F and grease a 9" x 13" pan or line it with parchment paper. In a large bowl beat butter with sugar. Beat in eggs then molasses. Beat in water. Sprinkle over the flour, spices, baking soda and salt and beat until smooth. Pour into prepared pan and bake until a tester comes out with just a few moist crumbs attached, about 45 minutes to an hour. Display 5 pieces on a plate in a ziplock bag

**CLASS 20**

**CANNING & PRESERVES**

Committee: Donna Hemeon, Karen Trusler, Marion Harvey

**Please Note: All items in this section to be made between September 3, 2018 to August 29th, 2019.**

**CANNED FRUIT**

Fruit must be sealed **with new lids** in jars (250ml or 500ml) jars with tags fastened to jar with elastic

**Prizes:**      1<sup>st</sup> \$4.00              2<sup>nd</sup> \$3.00              3<sup>rd</sup> \$2.00

1. Peaches
2. Pears
3. Plums
4. Cherries