

## CULINARY ARTS

Chair: Debbie Ambrose  
Co Chair: Marie Thomson  
Committee: Connie Selle, Elaine Baker, Bev Code, Robbie Hatcher, Marjorie Paddle, Joyce Watson Kim Hatcher, Heather Ambrose, Tanya Meskis, Shirley Burke, Pam

Entry Closing Date: Thursday, September 15th at 11.15am  
Judging: Thursday, September 15th at 12:00pm

### RULES & REGULATIONS

1. Exhibitor rules #1-40 where applicable.
2. Baking exhibits will be received from 9:00-11:15am Thursday, September 15<sup>th</sup>, 2011 at the glassed in section, north side of the Memorial Centre.
3. Judging will begin at noon Thursday September 15th. NO entry will be accepted after 11:15am.
4. Attach entry tag to each article.
5. Please comply as closely as possible for size requirements.
6. Prize winning entries will be placed on exhibit in glassed section, north end of Memorial Centre.
7. Non-winning entries to be picked up at close of judging, approx. 4:00pm Thursday, September 15<sup>th</sup>, 2011. Baking not picked up Sunday, September 18<sup>th</sup>, 2011 between 4:00 & 5:00pm will be discarded.
8. Breads must have entire crust and not buttered.
9. Butter icing only in open classes.
10. No muffins in paper cups.
11. NO commercial dough, filling, mixes to be used.
12. Judges selected by the Society are fully qualified. Their decision is final.
13. Fifteen (15%) percent of prize money deducted for entry fees.

NOTE: Display cookies & smaller items on small paper plates. Loaf pans standard size, approx. 8 1/4 x 4 1/4 x 2 1/4

### Judging Standards:

General Appearance: shape, colour, attractive edging

**Pie:** Crust: Top Crust-flaky, tender, medium thickness

Bottom Crust- flaky, well-baked, not soggy, medium thickness

Filling-depth of filling (approx. ¾ full) should hold shape when cut  
Meringue-golden brown, no beading or weeping. Should touch sides of the crust. Tender, easily cut.

**Cakes:** Size-medium, uniform thickness of layers  
Shape- evenly risen slightly rounded top, straight edges  
Colour- even golden brown  
Crust tender, thin  
Icing or Frosting-skillfully applied and in good proportion to cake.  
Internal Appearance- fine, even grain, slightly moist. Filling must compliment cake.  
Flavour- delicate, pleasing, not overpowered by any one ingredient

**Bread:** General Appearance- size and shape, colour, crust  
Internal Appearance-texture, colour  
Flavour & Aroma – sweet and nutty, free from yeast odour

**Cookies:** uniform size & shape Approx, 2-2 1/2” round Colour – even

**ALL COOKIES, SQUARES, BROWNIES, CUPCAKES, TARTS, MUFFINS,  
TEA BISCUITS ARE TO BE DISPLAYED 3 ON A PAPER PLATE  
WRAPPED WITH PLASTIC.**

### **NOTICE TO ALL EXHIBITORS**

**Our fair doesn't receive Government grants & we are looking to generate funds to offset the prize money. We are asking exhibitors to donate one or more articles to a bake sale to be held during & following the judging on September 15th. Articles presented for judging cannot be accepted for this sale.**

We would like to thank you for your donations at our 180th Fall Fair. With your help we raised \$150.00 at our bake table.

**181<sup>st</sup>**

### **Mazola/Bee Hive Special**

Best Baking Contest Best Homemade Sticky Buns.

Either Mazola Corn oil or Bee Hive Corn Syrup proof of purchase and recipe to be attached

1<sup>st</sup> \$15.00            2<sup>nd</sup> - \$10.00

## CLASS 80 – CULINARY ARTS

Sponsored in part by Joyceville Women's Institute

PRIZE	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
MONEY	\$5.00	\$4.00	\$3.00

### YEAST BREADS

1. 1/2 loaf white bread
2. 1/2 loaf raisin bread
3. 1/2 loaf swirled cinnamon bread
4. Clover leaf rolls 3 on a paper plate covered with plastic wrap.
5. Whole wheat (60%) rolls 3 on a paper plate covered with plastic wrap.
6. Bread machine, 1 loaf of white bread
7. Bread machine, of your choice
8. 1/2 loaf of any yeast bread not listed – name

### BAKING POWDER BREAD

1/2 loaf to be exhibited or mini pan

9. Cherry bread - cherries only
10. Lemon bread - no nuts with glaze
11. Date and nut bread
12. Pineapple bread, pineapple only
13. Banana bread
14. Orange bread
15. Zucchini bread
16. Blueberry muffins 3 on a paper plate covered with plastic wrap
17. Baking powder cheese biscuits 3 on a paper plate covered with plastic wrap.
18. Applesauce Muffins 3 on a paper plate covered with plastic wrap.
19. Bran & raisin muffins 3 on a paper plate covered with plastic wrap.

### COOKIES, SQUARES & TARTS

3 on a paper plate covered with plastic wrap

20. Shortbread cookies
21. Plain oatmeal cookies
22. Peanut butter cookies
23. Ginger Snaps
24. No bake cookie
25. Chocolate Brownies iced & nuts
26. Date Squares
27. Squares unlisted-named
28. Butter tarts with raisins

## CANDY

29. Chocolate fudge - On paper plate.
30. Maple cream fudge - On paper plate.

## PIES

**No commercial dough, filling or mix may be used. Slice of pie - 1/4 of an 8" or 9" pie to be displayed on a paper plate and covered with clear wrap.**

31. Pumpkin pie
32. Raisin pie
33. Apple pie.
34. Pecan Pie
35. Baked pie shell (whole)

## CAKES

**From an 8"-9" pan - exhibit a 1/4 of the cake 4"X4" to be displayed on a paper plate and covered with clear wrap.**

36. White cake with butter frosting
37. Banana cake, iced
38. Christmas cake (dark) 1" slice on small paper Christmas plate
39. Chocolate cake, iced with chocolate icing
40. Cake of your choice not listed

## CLASS 80 – CULINARY ARTS SPECIALS

### 8001. Marie Thomson Special

Blueberry Pie

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

1<sup>st</sup> - \$8.00 2<sup>nd</sup> - \$6.00 3<sup>rd</sup> - \$4.00

### 8002. Bev Code Special

Best homemade butter tarts, plain - 6

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

1<sup>st</sup> - \$15.00 2<sup>nd</sup> - \$10.00

### 8003. Fleischmann's Yeast Best Bread Contest Favorite

6 attached raisin buns. Proof of purchase and recipe must be attached

First place winner will go on to the National Contest winner \$100.00 gift certificate

1<sup>st</sup> - \$15.00 2<sup>nd</sup> - \$10.00

**8004. Connie Selle Special**

Decorated cake with a Childs birthday theme (not to exceed 9"x13",  
Shown as above cakes 60%decoration, 40% cake)

1<sup>st</sup> - \$15.00 2<sup>nd</sup> - \$12.00 3<sup>rd</sup> - \$10.00 4<sup>th</sup> - \$8.00

**8005. Christmas in a Basket**

A decorated 8" - 9" bun basket containing five food items, three of which to  
be homemade Christmas treats

1<sup>st</sup> - \$5.00 2<sup>nd</sup> - \$4.00 3<sup>rd</sup> - \$3.00

**8006. 60% Whole Wheat Contest**

Sponsored in part by Harrowsmith Women's Institute

1 loaf of bread - 60% whole wheat baked in standard size 8-1/2" x  
4 -1/2" pan. **CLEAN CLEAR PLASTIC BAG-NO PLATE**

Winner is obligated to bake a loaf to be judged at District #3 meeting in  
October 2011. Winner at District Level will compete at the Provincial Level  
in February 2012. **Recipe must be attached.**

1<sup>st</sup> - \$20.00 2<sup>nd</sup> - \$15.00

**8007. Heritage Baking Contest**

1<sup>st</sup> - \$15.00 2<sup>nd</sup> - \$12.00 3<sup>rd</sup> - \$10.00

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place winners to remain on display at the Kingston Fall  
Fair.

PINEAPPLE UPSIDE-DOWN CAKE

Heat ¼ cup of butter in an 8x8x2 inch pan (or larger)

Stir in ¾ cup packed brown sugar.

Drain 1 can (14-16 oz) crushed pineapple (packed in syrup) and reserve the  
syrup.

Spread 1 cup if the drained, crushed pineapple over the brown sugar.

Put in the oven on low (275 f) while mixing cake batter.

Beat: 2 eggs  
¾ cup granulated sugar  
1 tsp vanilla

Fold in: 1 cup sifted flour  
1 tsp baking powder  
¼ tsp salt

Stir in: ½ cup reserved syrup (from can of pineapple)

Pour over pineapple mixture and bake about 40 minutes or until done in a  
350F oven.

Let stand a few minutes before turning upside-down on a serving plate.  
**The entire cake must be submitted for judging, turned out on a plate**

**8008. Crisco Family Favourite Recipe Baking Contest**

Raspberry pie with fancy top

1<sup>st</sup> - \$25.00 product Certificate 2<sup>nd</sup> \$10.00 product Certificate

**BOTTLED GOODS**

PRIZE	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
MONEY	\$5.00	\$4.00	\$3.00

**Any size of PROPER canning jar to be sealed (no wax) Plain lid no labeling**

41. Strawberry jam
42. Rhubarb strawberry and pineapple jam
43. Peach jam
44. Raspberry jam
45. Grape jam
46. Three fruit marmalade (list the fruits)
47. Pepper jelly
48. Chili sauce
49. Dill pickles
50. Bread & butter pickles
51. Icicle pickles
52. Beet pickles
53. Hot dog relish
54. Zucchini relish
55. Tomato chutney
56. Salsa (Med)
57. Pickle of your choice not listed
58. Freeze jam of your choice.
59. Relish of your choice

**CLASS 80 – CULINARY ARTS SPECIAL**

**8009 Certo Jelly Contest**

Grape Jelly

1<sup>st</sup> \$20.00 product coupon 2<sup>nd</sup> \$10.00 product coupon

**8010 Bernardin Gift Pack Competition**

Best Gift Pack submitted in Bernardin mason jars & snap lids winner based on creativity, quality of home canned product. Be Creative  
1<sup>st</sup> \$20.00 Gift Certificate

**8011. Elaine Baker's Special Award**

Most points in Class 80 sections 1-42  
Most points in Class 80 sections 43-59  
2010 winner not eligible  
\$25.00 to each winner

**8012. Marjorie & Roland Paddle Award**

Most points for a 1st time exhibitor  
\$25.00

**8013 Robin Hood Flour Family Favourite Recipe**

Best Homemade carrot Muffin Proof of purchase and recipe must  
Be attached **3 on a paper plate**  
First Place winner will go on to the National Contest 1<sup>st</sup> \$100.00  
1<sup>st</sup> - \$25.00 Product Certificate 2<sup>nd</sup> - \$10.00 Product Certificate

**Culinary Arts Youth Division prize money will be paid in cash and Available at the office wicket between 12 noon and 3 on Saturday Sept 18<sup>th</sup> 2011**

**YOUTH SECTIONS**

PRIZE	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
MONEY	\$4.00	\$3.00	\$2.00

**CHILDREN 7 AND UNDER**

- 60. Decorated cupcakes – NO PAPER LINERS
- 61. Rice Crispie squares
- 62. Marshmallow design (reg size or mini)

**CHILDREN 8 – 12**

- 63. Chocolate chip cookies –3 On paper plate
- 64. Decorated cupcakes –3 NO PAPER LINERS
- 65. Rice Crispie animal design

### **JUNIOR 13-17**

Sponsored in part by Westside Women's Institute

- 66. Decorated cupcakes - NO PAPER LINERS
- 67. Peanut Butter cookies 3 on a plate
- 68. Chocolate chip muffing - NO PAPER LINERS
- 69. Rice Crispie - creative design (your choice)

### **CLASS 80 – CULINARY ARTS SPECIALS**

#### **8014. Debbie Ambrose Award**

Most points in Children 8-12 \$10.00  
Most points in Junior 13-17 \$15.00

#### **8015. Fleischmann's Yeast Best Bread Contest (Youth 13 – 17 yrs)**

1 loaf of white machine bread Proof of purchase and recipe must be attached

1<sup>st</sup> \$15.00 prize

Winner will go on to National Youth Contest 1<sup>st</sup> Place 1 of 2 Portable Music Player

#### **8016 Robin Hood Youth 12 and under Best Lunchbox Snack Contest**

Best homemade cookies Proof of purchase and recipe must be attached

1<sup>st</sup> \$15.00

Winner will go on to the National Contest (Portable Music Player)

#### **8017. Bev Code Award**

**Most points in children 7 and under  
\$10.00**

### **ANNUAL BRIDGET FOWLER OF GLENBURNIE MEMORIAL COMPETITION**

PRIZE	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
MONEY	\$30.00	\$25.00	\$20.00	\$15.00	\$10.00

Exhibitors must be 16 years of age or under, and a resident of South, Central, North Frontenac or Frontenac Islands. The unique work of the individual exhibitor is to foster the knowledge and skills of the home. Each contestant must exhibit the following three articles at the Kingston Fall Fair.

Note: Contestants eligible for a prize on only one division of Bridget Fowler

Or Michael Fowler Competition

Baking - 4 muffins

Canning - 8oz (250m) jar of freezer jam, sealed NO WAX

Sewing - 1 article - exhibitor's choice