

**CLASS 12  
CULINARY ARTS**

Committee Chair: Ida McCallum – 519 -762-5095  
Committee: Grace Campbell

**SPONSORS**

Bernardin, Kim Carder, Donor Special Sponsors  
and Wallacetown Agricultural Society

**RULES & REGULATIONS: Please Read**

- A. All culinary arts entries to be made by the exhibitor.
- B. **NEW HOURS – All exhibits must be dropped off by 11:00 AM Friday of the Fair. Thursday – building open from 6 pm – 9 pm to accept exhibits. All exhibits must remain in the hall until Saturday 5 pm.**
- C. The committee will not be responsible for entries left after 5:15 pm, Saturday including all specials.
- D. Membership fee of \$5 must be paid to enter. Entry forms must be left with fair secretary prior to placing exhibits in buildings. If there is no entry form, there will be no prize money awarded.
- E. One entry only in a section and positively no entries accepted after judging has commenced. Entry tickets will not be changed or exchanged after closing date.
- F. Bread to be baked in standard loaf pan approximately 8"x4"x3" (20cmx10cmx8.5cm). Previous day's bread desirable.
- G. No sticky icings or frostings on cakes. No commercial mixes.
- H. Buns are joined – rolls are separate.
- I. Pies are to be shown on foil plates approximately 8" (20cm) in diameter. Foil should be tempered at 400° F for 15 minutes to ensure proper baking of bottom crust.
- J. No baking cup papers on muffins.
- K. All entry tags to be scotch taped or securely fastened to the outside of each exhibit opposite the open end and open end to be securely closed with zip lock, twist tie, etc. When returning exhibits to exhibitors, committee members will not remove these tickets.
- L. Food items must be covered. Use clear plastic bags where possible, otherwise clear plastic wrap.
- M. If recipes are required, please be sure they are with the exhibit. Note: all first prize recipes from Country Bakeoff contest will be retained by the fair board to be forwarded to the corresponding sponsor. Please note items shown in sections 1-40 may not be shown in any other section including specials.

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**BAKING PRODUCTS SECTION:**

**Prizes: 1st - \$5.00, 2nd - \$4.00, 3rd - \$3.00**

1. Loaf white bread
2. Loaf 60% whole wheat bread
3. 1 loaf of sourdough bread – free standing
4. Rolls (5)
5. Cinnamon Buns (6)
6. Cheese Tea Biscuits (5)
7. Date Loaf, not yeast
8. Banana Loaf, with nuts, not yeast
9. Variety of cookies – 3 kinds, 3 of each; peanut butter, chocolate fudge, oatmeal raisin
10. Chocolate Brownies (5) with nuts
11. 1 pint (500 ml) jar homemade granola with recipe
12. Gluten Free Quick Bread
13. Gluten Free Lemon Cake, iced
14. Carrot cake iced
15. Dark fruit cake, approx. 6 "x 6" or 15 x 15 cm
16. Light fruit cake, approximate size of 6"x6" or 15 cm x 15cm
17. Tarts – 5 butter tarts with fruit
18. Apple pie -double crust
19. Raspberry pie, lattice top
20. Pecan pie
21. Raisin pie
22. Bran muffins with fruit – 5
23. 3 ways with chickpeas  
(Display tray not to exceed 15"x15"/38cmx38cm)
24. 3 ways with squash  
(Display tray not to exceed 15"x15"/38cmx38cm)

**Prizes for Sections 25 & 26**

1st - \$12.00, 2nd - \$8.00, 3rd - \$5.00

25. Best Johnny cake
26. One large cookie – not to exceed 9-inch pie plate

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**CANNED PRODUCTS:** Modern type canning jars to be used (pint size), new snap lid and ring. No paraffin wax to be used on jams but jars must be sealed. Jars that are not sealed will be disqualified.

**Prizes: 1st - \$5.00, 2nd - \$4.00, 3rd - \$3.00**

- 27. Applesauce
- 28. Peaches
- 29. Pears
- 30. Raspberry Jam
- 31. Strawberry Jam
- 32. Grape Jelly
- 33. Sweet Pickles, your choice
- 34. Pickled Beans
- 35. Pickled Beets
- 36. Salsa
- 37. Chili Sauce
- 38. Dill Pickles
- 39. Corn Relish
- 40. One dozen hen's eggs (not cooked), shown in regular egg carton, largest uniform size to count.

**REMINDER: IF YOU ARE A DONOR FOR  
CULINARY ARTS IN THE DONOR SPECIALS  
YOU MUST PICK UP YOUR ITEM ON  
SATURDAY OCTOBER 1<sup>ST</sup> AT 5:00PM OR THE  
ITEM WILL BECOME PROPERTY OF THE  
WALLACETOWN AGRICULTURAL SOCIETY.  
PLEASE PICK UP IN THE GENERAL EXHIBITS  
BUILDING.**

**41. Most points in Culinary Arts – sections 1-40 inclusive receives:  
Dutton Foodland 1st \$20 gift card, 2nd \$10 gift card.**

**Bernardin of Canada Limited Special**

**Entries must be in Bernardin mason jars with two-piece metal snap lids (Regular gold Bernardin snap lids or Bernardin Collection Elite snap lids). Unsealed jars are unacceptable. Canning Containers MUST USE BERNARDIN LIDS AND JARS.**

**42. Bernardin Best of Show Award** - Prize will be awarded to the exhibitor with the most points in canning sections 27-39 inclusive. One prize – \$30 gift certificate  
**Winner: Picture at 4:30pm Saturday of the fair.**

**43. Bernardin Jam/Jelly Award** - Qualifiers must make one entry of jam and one entry of jelly. Entries must be in pint size Mason-type jars and sealed with Bernardin snap lids – no wax. Jam and jelly must be made with a Bernardin Fruit Pectin product. Pectin product package or label to accompany the entry (CERTO is not a Bernardin product).

**One prize – \$20 gift certificate**

**Winner: Picture at 4:30pm Saturday of the fair.**

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**Bernardin of Canada Limited Special**

**44. Bernardin Gift Pack** - Must include at least 3 filled mason jars sealed with Bernardin lids. Must be submitted in an appropriate container, not necessarily a basket. Entry may be decorated with Fair Theme in mind. Judges select the winner based on creativity, quality of home canned product, perceived value, and appropriateness of presentation.

**One prize –\$20 gift certificate and a chance to win at national level** (grand prize \$100 and two runners-up of \$25 each)

**Winner is to be present at 4:30 pm, Saturday of the fair for photo.**

**45. Bernardin Mason Jar Creative Craft Award:** Best decorative or functional homemade craft using a Bernardin Mason Jar(s) and/or 2-piece snap lid.

**One prize –\$20 gift certificate**

**Winner: Picture at 4:30pm Saturday of the fair.**

**Specials**

**46. Party plate of homemade snacks (3 different fancy kinds)**

Prizes: 1<sup>st</sup> - \$25, 2<sup>nd</sup> - \$15, 3<sup>rd</sup> - \$10

**47. Refreshments for child's party using the fair theme**

Prizes: 1st - \$15; 2nd - \$10; 3rd - \$5

Sponsored by the Homecraft Division of the Wallacetown Agricultural Society

**48. Brownie Special**

Prizes: 1<sup>st</sup> – \$30; 2<sup>nd</sup> - \$20; 3<sup>rd</sup> - \$15

**Winning Entry property of donor**

3 different types of brownies- can be iced

6 of each type of brownie

Sponsored by: Kim Carder

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**Men's and Ladies  
Only Contest**

Sponsored by  
Mancari's Pizza



**First prize entries from sections 49 to 52 to become property of Wallacetown Agricultural Society and will be auctioned off Friday night in the Entertainment Building at the Ambassador Contest**

**MEN'S ONLY BAKING CONTEST**

1st prize only of \$50

- 49. Best Chocolate Cake – Iced
- 50. Best Cherry Pie (double crust)

**LADIES ONLY BAKING CONTEST**

1st prize only of \$50

- 51. Best Carrot Cake – buttercream icing
- 52. Best Raspberry Pie (double crust)

**53. JUNIOR BAKING CHAMPION**

Open to all genders ages 10 - 21 inclusive

**NEW HOURS – All exhibits must be dropped off by 11:00 AM Friday of the Fair. Thursday – building open from 6 pm – 9 pm to accept exhibits. All exhibits must remain in the hall until Saturday 5 pm.**

An entry **must be** made in each category. Total number of points to count.

Prizes – 1st - \$50, 2nd - \$30, 3rd - \$20, all others - \$5

**Categories:**

- a) 1 loaf white bread
- b) 1 light cake iced, decorated with Fair Theme
- c) 1 apple pie, spiced
- d) 1 large, decorated cookie (your choice)
- e) Cranberry Lemon Scones – 6

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**54. Special – 8 Plain Chocolate Chip Cookie (NO NUTS)**

**OAAS Competition**

Open to youth up to 15 years (as of December 31 of current year)

6 plain chocolate chip cookies – no nuts

**Fair Competition Prizes: 1<sup>st</sup> - \$10, 2<sup>nd</sup> - \$5, 3<sup>rd</sup> - \$3**

**Rules: District Competition**

4. District entry must consist of 6 cookies displayed on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and fair represented.

5. Plain chocolate chip cookies, with no nuts, must be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).

**Provincial Competition**

6. The entry for the district must consist of 6 cookies displayed on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and district represented.

7. Plain chocolate chip cookies, with no nuts are to be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).

**Provincial Prize Money:** 1st - \$20.00 2nd - \$15.00 3rd - \$10.00 with 12 prizes of \$5.00

***Judging Standard***

**25 General Appearance**

**25 Internal Appearance and Texture**

**50 Flavour**

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**55. OAAS Butter Tarts Competition-** no fruit, no nuts

**Fair Competition Prizes: 1<sup>st</sup>- \$10, 2<sup>nd</sup> - \$5, 3<sup>rd</sup> - \$3**

Entry must be made solely by the person entering competition. (Including the pastry). Competition is open to all exhibitors.

**Rules for District Competition:**

4. A total of 6 tarts will be required to be shown. Tarts must be on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and fair represented.
5. The size of the tarts must be full size tarts. (No mini or bite size tarts) and must not contain fruit or nuts (i.e., no raisins, no pecans)

**Rules for Provincial Competition**

6. A total of 6 tarts will be required to be shown. Tarts must be on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and district represented.
7. The size of the tarts must be full size tarts. (No mini or bite size tarts) and must not contain fruit or nuts (i.e., no raisins, no pecans).
8. 1st, 2nd, and 3rd place entries will not be returned to exhibitor but will be placed up for auction at the convention.

Provincial Prize Money – 1st - \$50.00 2nd - \$30.00 3rd - \$20.00,

**Prizes donated by Gay Lea Foods Co-operative**

***Judging Standard***

20 General Appearance

40 Crust

40 Filling

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**56. LIQUID HONEY COMPETITION**

**Pure, Ontario #1, White**

<p><b>SPONSORS</b> Pauline &amp; Peter Donaldson</p>
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**Fair Prize Money: 1<sup>st</sup> - \$50, 2<sup>nd</sup> - \$ 25, 3<sup>rd</sup> - \$15**

**Rules:**

Please review the General Competition Rules document.

Exhibitors of honey must be registered beekeepers and the exhibits shown by them must be pure honey from floral sources in their apiaries.

Entry must be made solely by the person or family entering the competition.

**District Competition**

Each agricultural society is entitled to send their best of show to the district competition.

If the exhibitor has won at more than one fair, the one closest to the exhibitor's home address is the agricultural society from which the entry will be sent to the district competition. The other agricultural societies may send their second-place winner into the district competition. An exhibitor may only enter into one district competition

The OAAS will award a ribbon to exhibitors of winning entries at each district competition.

**Provincial Competition**

Liquid Honey exhibits shall consist of two clear glass containers, each having a capacity of 500 grams (375 ml).

Entries must be labelled on the **BOTTOM** of the containers only with a supplied entry number or identifier. No other labels will be permitted.

Any honey entry containing any form of foreign material will be disqualified from the competition.

An approved colorimeter will be used to assess the colour.

**Provincial Competition**

Honey will be judged using the standards printed in the *OAAS Agriculture & Horticulture Judging Standards for Ontario Fairs*.

It is a condition of entry that all honey products entered become property of the OAAS. 1st, 2nd, and 3rd place entries will be placed up for auction at the convention.

**Judging Standards**

Appearance 45 points

15 Density (moisture content) 10 Brightness 10 Flavour and aroma 5 Uniformity of honey 5 Colour

Clarity 45 points

15 Free from crystals 15 Free from pollen, wax, etc. 15 Free from air bubbles either in suspension or as froth

Containers 10 points

5 pleasant appearance of equal size and shape 5 Uniform level of fill

100 TOTAL

Provincial Prize Money – 1st - \$50.00, 2nd - \$30.00, 3rd - \$20.00





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### 57. MAPLE SYRUP COMPETITION

Pure Maple Syrup, Ontario

Grade A – Amber

#### SPONSORS

Pauline & Peter Donaldson

**Fair Prize Money:** 1<sup>st</sup> - \$50, 2<sup>nd</sup> - \$25, 3<sup>rd</sup> - \$15

#### Rules:

Please review the General Competition Rules document.

Entry must be made solely by the person or family entering the competition.

#### District Competition

Each agricultural society is entitled to send their best of show to the district competition.

If the exhibitor has won at more than one fair, the one closest to the exhibitor's home address is the agricultural society from which the entry will be sent to the district competition. The other agricultural societies may send their second-place winner into the district competition. An exhibitor may only enter into one district competition

The OAAS will award a ribbon to exhibitors of winning entries at each district competition.

#### Provincial Competition

Maple syrup exhibits shall consist of two (2) curved Kent style glass bottles (D&G #505188 Syrup Bottle with Handle), or equivalent, of Maple Syrup, Canada Grade A - Amber, each having a capacity of 250 ml. Entries must be labelled on the BOTTOM of the containers only with a supplied entry number or identifier. No other labels will be permitted.

All maple syrup should have a flavour characteristic of its respective colour class and be free from any objectionable odour or taste. It is best to sample from the same lot before submitting your entries to the OAAS.

Any maple syrup entry containing any form of foreign material will be disqualified from the competition.

An approved maple syrup colorimeter will be used to assess the colour.

Maple syrup will be judged using the standards published by the OAAS in *Agriculture & Horticulture Judging Standards for Ontario Fairs*.

It is a condition of entry that all maple syrup products entered become property of the OAAS. 1st, 2nd, and 3rd place entries will be placed up for auction at the convention.

#### Judging Standards

- 10 Clarity
- 20 Colour
- 40 Flavour
- 30 Density

**Provincial Prize Money** – 1st - \$50.00, 2nd - \$30.00, 3rd - \$20.00

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**DONOR SPECIALS:**

**The Wallacetown Agricultural Society will award a second and third prize of \$4 and \$3. Donors MUST pick up their specials at 5 pm on Saturday. The committee will not be responsible for items left past 5:15 pm on the Saturday of the fair.**

58. Pecan Pie –\$25 - Robert & Diane Drummelsmith
59. Light Fruit Cake - \$40 – Duncan & Eileen McTavish
60. Dark Fruit Cake - \$40 – Duncan & Eileen McTavish
61. Raisin Pie - \$25 – Duncan & Eileen McTavish
62. Elderberry Pie - \$25 – Duncan & Eileen McTavish
63. 8 Glazed Pumpkin Scones - \$25 – Diane & Justin Kosir
64. Apple Crumb Cake - \$30 - Diane & Justin Kosir
65. 12 Monster Cookies- \$25- Diane & Justin Kosir
66. Carrot Cake iced (no nuts) - \$30 – Diane & Justin Kosir
67. 12 Oatmeal Cookies - \$25 – Diane & Justin Kosir
68. Pecan Pie - \$30 – Dawn & Dennis Markowski
69. Cherry Pie - \$30 – Dawn & Dennis Markowski
70. Carrot Cake iced (nuts) - \$40 – Dawn & Dennis Markowski
71. Mincemeat Tarts- 1 dozen - \$25 – Ruth Ferguson
72. Cherry Pie \$25 – Ruth Ferguson
73. Light Fruit Cake - \$25 – Bruce & Lin McCann
74. Elderberry Pie - \$25 – Bruce & Lin McCann
75. Brownies – 8x 8” square pan- iced - \$25 – Tracy Trudell
76. Apple Pie - \$25 – Tracy Trudell
77. Diabetic Apple Pie - \$35 – Ivan & Sheri Lackey
78. Diabetic Raspberry Pie - \$35 – Ivan & Sheri Lackey
79. Strawberry Rhubarb Pie - \$25 – Ron & Tammy Lackey
80. 12 Butter Tarts -\$35- Bob & Nancy McKillop
81. Cherry Pie –\$30 - Bob & Nancy McKillop
82. Pecan Pie – \$35 - Bob & Nancy McKillop
83. Cherry Pie - \$40 – Abigail & Eric Johnson
84. Carrot Cake – iced- no nuts- \$40 – Abigail & Eric Johnson
85. 12 Date Squares - \$50 – Muriel McCallum
86. Raspberry Pie - \$50 – Muriel McCallum

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**DONOR SPECIALS:**

**Donors MUST pick up their specials at 5 pm on Saturday. The committee will not be responsible for items left past 5:15 pm on the Saturday of the fair.**

87. Pecan Pie - \$40 – Sean Payne
88. Pecan Pie - \$40 – Spencer Payne
89. Raisin Pie - \$40 – Bob & Janice Brearly
90. Carrot Cake (iced) - \$40 – Grant & Karen Campbell
91. Raisin Butter Tarts – 1 dozen - \$50 – Phil & Jane Smith
92. Butter Tart Squares with Raisins – 1 dozen - \$25- Phil & Jane Smith
93. Lemon Loaf - \$25 – Phil & Jane Smith
94. Date Squares 8 x 8-inch pan - \$40 – Amanda Smith
95. Apple Pie Crumble Top - \$30 – Amanda Smith
96. Hello Dolly Squares 8 x 8-inch pan - \$30 – Amanda Smith
97. Peanut Butter Cookies 1 dozen - \$30 – Ida & Dave McCallum
98. Butter Tarts no raisins 1 dozen - \$40 – Ida & Dave McCallum
99. Apple Pie - \$30 – Ida & Dave McCallum
100. Apple Pie - \$25 – Bill Sutton
101. Best 1 Litre Maple Syrup- \$50 – Dave and Ida McCallum
102. Best Creamed Honey – 250 ml - \$25 – Dave and Ida McCallum
103. Maple Syrup Pie - \$30 – Ron & Margaret Lackey
104. Elderberry Pie - \$30 – Ron & Margaret Lackey
105. Cherry Pie - \$25 – Jon & Heather Collard
106. Pecan Pie - \$25 – Jon & Heather Collard
107. Apple Pie - \$40 – Randy Trudell
108. Apple Pie - \$25 – Mike Pinder Custom Woodworking
109. Butter Tarts 1 dozen -\$25– no nuts or raisins – Lexy Pinder
110. Raisin Pie – \$30 - Jerry Galbraith
111. Peach Pie - \$30 – Jerry Galbraith
112. Apple Pie with Crumble Top - \$30 – Bev Galbraith
113. Pecan Pie - \$30 – Krin & Connie Dieleman
114. Peach Pie - \$30 – Krin & Connie Dieleman