

CLASS 14
CULINARY ARTS

Committee Chair: Ida McCallum – 519 -762-5095

Committee: Grace Campbell

SPONSORS

Bernardin, Kim Carder, Donor Special Sponsors,
Mancari's Pizza, Kim & Pete Wilkins, 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 – the building is 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 the 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.

BAKING PRODUCTS SECTION:

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

- 1. Loaf white bread
- 2. Loaf 60% whole wheat bread
- 3. Cranberry Lemon Scone (5)
- 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. Short Bread Cookies (plain) – (5)
- 12. Gluten Free Power Balls (5)
- 13. Gluten Free Granola Bars (3)

BAKING PRODUCTS SECTION:

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

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. Biscotti Fingers (5)
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 zucchini
(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

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.

41. Most points in Culinary Arts – sections 1-40 inclusive receives:

Dutton Foodland 1st \$20 gift card, 2nd \$10 gift card.

42. Judge's Choice (from sections 1 – 40) - \$10

Sponsored by Nancy Carroll

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.

43. 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 donated by Ida and Dave McCallum

44. 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 donated by Ida and Dave McCallum

45. 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 donated by Ida and Dave McCallum

46. 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 donated by Ida and Dave McCallum

Specials

47. 3 ways with Maple Syrup

Prizes: 1st - \$25, 2nd - \$15, 3rd - \$10

48. 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

49. Brownie Special

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

Winning Entry property of donor

3 different types of brownies- can be iced.

6 of each type of brownie

Sponsored by: Kim Carder

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.

50. Best Chocolate Cake – Iced

51. Best Cherry Pie (double crust)

LADIES ONLY BAKING CONTEST

1st prize only of \$50.

52. Best Carrot Cake – buttercream icing

53. Best Raspberry Pie (double crust)

**CLASS 14
CULINARY ARTS**

54. 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 – the building is 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 Muffins – 6

55. Special – 6 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: 1st - \$10, 2nd - \$5, 3rd - \$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

**REMINDER: IF YOU ARE A DONOR FOR
CULINARY ARTS IN THE DONOR SPECIALS
YOU MUST PICK UP YOUR ITEM ON
SATURDAY SEPTEMBER 30TH AT 5:00PM
OR THE ITEM WILL BECOME PROPERTY OF
THE WALLACETOWN AGRICULTURAL
SOCIETY. PLEASE PICK UP IN THE GENERAL
EXHIBITS BUILDING.**



56. OAAS Butter Tarts Competition- no fruit, no nuts

Fair Competition Prizes: 1st- \$10, 2nd - \$5, 3rd - \$3

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

(Including the pastry). The competition is open to all exhibitors. 6 tarts total.

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

57. LIQUID HONEY COMPETITION

Pure, Ontario #1, White

<p>SPONSORS</p>

<p>Pauline & Peter Donaldson</p>



Fair Prize Money: 1st - \$50, 2nd - \$ 25, 3rd - \$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.

57. LIQUID HONEY COMPETITION

Pure, Ontario #1, White – cont.

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

58. MAPLE SYRUP COMPETITION

Pure Maple Syrup, Ontario

Grade A – Amber

<p style="text-align: center;">SPONSORS</p>
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<p style="text-align: center;">Pauline & Peter Donaldson</p>
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Fair Prize Money: 1st - \$50, 2nd - \$25, 3rd - \$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 odor 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.

58. MAPLE SYRUP COMPETITION

Pure Maple Syrup, Ontario

Grade A – Amber

Rules: Continued

Judging Standards

10 Clarity

20 Colour

40 Flavour

30 Density

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

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.

59. Pecan Pie –\$30 - Robert & Diane Drummelsmith
60. Light Fruit Cake - \$40 – Duncan & Eileen McTavish
61. Dark Fruit Cake - \$40 – Duncan & Eileen McTavish
62. Raisin Pie - \$25 – Duncan & Eileen McTavish
63. Elderberry Pie - \$25 – Duncan & Eileen McTavish
64. 1 Pear Pie - \$25 – Diane & Justin Kosir
65. Pecan Pie - \$50 – Dawn & Dennis Markowski
66. Carrot Cake iced (with nuts) - \$50 – Dawn & Dennis Markowski
67. Mincemeat Pie- \$25 – Ruth Ferguson
68. Strawberry Rhubarb Pie - \$25 – Ruth Ferguson
69. Light Fruit Cake - \$25 – Bruce & Lin McCann
70. Elderberry Pie - \$25 – Bruce & Lin McCann
71. Brownies – 8 x 8” square pan- iced (no nuts)
\$20 – Tracy Trudell
72. Apple Pie - \$25 – Tracy Trudell
73. Diabetic Apple Pie - \$40 – Ivan & Sheri Lackey
74. Diabetic Raspberry Pie - \$40 – Ivan & Sheri Lackey
75. 12 Butter Tarts- no raisins - \$25- Bob & Nancy McKillop
76. Cherry Pie –\$35 - Bob & Nancy McKillop
77. Pecan Pie – \$40 - Bob & Nancy McKillop
78. Cherry Pie - \$50 – Abigail & Eric Johnson
79. Carrot Cake – iced- no nuts- \$50 – Abigail & Eric Johnson
80. Cherry Pie - \$30 – Jon & Heather Collard
81. Pecan Pie - \$30 – Jon & Heather Collard
82. Raisin Butter Tarts – 1 dozen - \$50 – 1st place
Phil & Jane Smith
83. Raisin Butter Tarts – 1 dozen - \$25 – 2nd Place
Phil & Jane Smith
84. Date Squares – 8 x 8-inch pan - \$25- Phil & Jane Smith

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.

85. 1 Date Loaf - \$25 – Phil & Jane Smith
86. Apple Crumb Cake - \$30 – Amanda Smith
87. Apple Pie Crumble Top - \$30 – Amanda Smith
88. Hello Dolly Squares 8 x 8-inch pan - \$40 – Amanda Smith
89. Peach Pie - \$30 – Ron & Margaret Lackey
90. Elderberry Pie - \$30 – Ron & Margaret Lackey
91. Pecan Pie - \$40 – Randy Trudell
92. Raisin Pie – \$30 - Jerry Galbraith
93. Peach Pie - \$30 – Jerry Galbraith
94. Apple Pie with Crumble Top - \$30 – Bev Galbraith
95. Peanut Butter Cookies 1 dozen - \$30 – Ida & Dave McCallum
96. Butter Tarts no raisins 1 dozen - \$40 – Ida & Dave McCallum
97. Apple Pie - \$30 – Ida & Dave McCallum
98. Best 1 Litre Maple Syrup- \$50 – Dave and Ida McCallum
99. Best Creamed Honey – 250 ml - \$25 – Dave and Ida McCallum
100. Apple Pie - \$25 – Mike Pinder Custom Woodworking
101. Butter Tarts 1 dozen -\$25– no nuts or raisins – Lexy Pinder
102. 1 Strawberry/Rhubarb Pie - \$25 – Ron & Tammy Lackey
103. Cherry Pie - \$25 – Wayne & Jane Fennema
104. 1 Zucchini Loaf - \$20 – Nichol & Cory Waite
105. 1 Banana Bread - \$20 – Nichol & Cory Waite
106. 1 dozen Peanut Butter Cookies - \$20 – Nichol & Cory Waite
107. Cherry Pie - \$30 – Krin & Connie Dieleman
108. Pecan Pie - \$30 – Krin & Connie Dieleman