

CULINARY ARTS

Class: 30

Chairperson: Patti Dickins 519-941-8038

Rules:

1. Entries must be the work of exhibitor.
2. No mixes unless specified.
3. All entries to be placed on **sturdy paper plates or foil covered cardboard in a clear zip lock plastic bag. No glass plates will be accepted or entries with Saran wrap.**
4. Entry tags to be attached FIRMLY on OUTSIDE OF EXHIBIT but not on closing of the bag.
5. Judging will be for: General Appearance 25% (size, colour etc.), Internal Appearance 25% (flaky, tenderness etc.), Flavour 50%.
6. ***Note*** - Due to reduced size requirements for competition, all baking will remain for the duration of the fair.
7. All exhibitors may pick up their baking (section 1-18) Sunday 4:45pm – 6:30pm.
8. We strongly recommend that you do not consume the baking because of the prolonged lack of refrigeration.
9. Please bring your exhibitor registration form as confirmation of entry when picking up exhibits.
10. Cookie size-no larger that 6.75cm (3") and no smaller that 5cm (2")
11. **Note*** Special sponsored sections (sections 11SP-15SP), will be refrigerated for the sponsor to pick up after judging on Friday after 3:00pm. A sample piece will be judged, and a small piece will be left for display. The remaining item can be picked up on Fri between 3 – 4pm.

Prizes: 1st: \$5, 2nd: \$4, 3rd: \$3

Sections:

1. **Lemon Poppy Seed**
use 3" x 5" mini loaf pan or regular size loaf pan & submit 1/2 loaf
2. **Zucchini Loaf**
use 3" x 5" mini loaf pan or regular size loaf pan & submit 1/2 loaf
3. **Butter Tart Squares (3)**
4. **Morning Glory Muffins (3)**
With paper wrapper removed
5. **Raisin Oatmeal Cookies (3)**
Cookie size 2-2 1/2" round
6. **Chocolate Chip Cookies (3)**
Cookie size 2-3" round
7. **Brownies with Nuts & Iced (3)**
8. **Date Squares (3)**
9. **Pecan Butter Tarts (3)**

10. Plain Tea Biscuits (3)

SPECIALS

All pies are to be submitted on foil plates. For best baking results, foil plates can be seasoned by lightly rubbing both sides of the plate with cooking oil and baking for 15 minutes in a 350 ° oven.

Submit a whole pie -1 piece will be judged & a sample piece will be for display. If the pie is not property of the sponsor -the remaining pie can be picked up on the Fri after judging between 3 - 4pm.

11SP. DON MCCLELLAN SPECIAL:

Strawberry-Rhubarb Pie

Prizes: 1st: \$12, 2nd: \$8

1st Prize entry will become the property of the Sponsor.

12SP. TRIMBLE FAMILY SPECIAL:

Best Raisin Pie

Prizes: 1st: \$12, 2nd: \$8

1st Prize entry will become the property of the Sponsor.

13SP. Peyton Harwood-Jones Special:

Carrot Cake with Nuts.

Prize: 1st: \$12, 2nd: \$8

1st Prize entry will become the property of the Sponsor

14SP. Braeheid Special:

Blueberry Pie

Prize: 1st: \$12, 2nd: \$8

1st Prize entry will become the property of the Sponsor.

15SP. **Best 6 Butter Tarts-** 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 The size of the tarts must be full size tarts. (No mini or bite size tarts) and must not contain fruit or nuts (ie. no raisins, no pecans). Entry must be made solely by the person entering the competition. (Including the pastry) Prizes: 1st: \$5, 2nd: \$3, 3rd: \$2