

Class 730: Culinary Arts

Director: Betty-Anne Field (bafield0204@yahoo.com)

Committee: Rebecca Huffman, Jeff Schnurr, Marie Morawski

• Please Note: Entries will be available to pick up on Monday September 16, BUT W.A.S highly recommends throwing out and not consuming any foods entered. Entries are handled by multiple people in the judging process and the W.A.S will not be held liable for any illness that occurs from eating food that has been sitting out for multiple days.

RULES:

- Commercial food vendors are prohibited from exhibiting, except in section 71-73.
- Entries must be removed from baking pans. Cupcake and muffin papers must be removed.
- Place baking on appropriate sized white disposable plates, aluminum disposable trays or foil covered cardboard.
- Place all items in appropriately sized Zip-loc bags with the entry tag attached to the outside.
- No commercial mixes, fillings or frostings, unless otherwise stated.
- Pie and tart shells are to be homemade.
- In case of a tie in the Specials, winner is the Exhibitor with the most 1st place finishes.

Note: If you are a junior entering this class, DO NOT put your age on the entry tag.

Prize Money: \$8/\$6/\$4

Items marked with a * replace 1st place prize money.

Yeast Baking

1. Ciabatta Bread – not made in a bread machine (1/2 loaf)
2. Marbled Rye Bread – not made in a bread machine (1/2 loaf)
3. Whole Wheat Bread – made with a bread machine (1/2 loaf)
4. Onion Buns, 3
5. Not just Cinnamon Sweet Rolls, any flavour/variety – not iced, 2
6. Soft Pretzels, 2 *\$10

Pies, Crisps and Tarts

7. Mixed Berry Lattice Pie, (1/6 of pie)
8. Dutch Apple Pie (1/6 of pie)
9. Sour Cream Elderberry Pie (1/6 of pie)
10. Butter Tarts – no fruit/raisins, no nuts/pecans, 3 (OAAS Competition - see info below)
11. Mincemeat Tarts – made with Homemade Mincemeat, 3 *\$10
12. Blueberry Cobbler (1 slice/portion)
13. Strawberry Rhubarb Crisp (1 slice/portion)

Special: \$15 to the Exhibitor with the most points in Sections 1–13.

OAAS Butter Tart Competition Information

RULES:

(no fruit, no nuts, no raisins, no pecans)

1. Entry must be made solely by the person entering competition. (including pastry)

2. Competition is open to all exhibitors.
3. Number of butter tarts to be shown at local Fair/Exhibition to be determined by each individual Fair/Exhibition.
4. District/Provincial Competition Rules must be posted in the prize book of each local Fair/Exhibition.

District Competition

5. The entrant must have won the butter tart competition at the local Fair/Exhibition to be eligible to enter the District Competition.
6. The size of the tarts must be full size tarts. (no mini or bite size tarts)
7. A total of 6 tarts will be required to be shown. - UPDATED
8. Tarts must not contain fruit or nuts (ie., no raisins, no pecans) - UPDATED
9. Tarts must be on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name and address using the entry tag provided. - UPDATED
10. Prize money to be paid by the District.

Provincial Competition

11. The entrant must have won the District Competition to be eligible to enter the Ontario Association of Agricultural Societies Competition at the convention.
12. 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.
13. The size of the tarts must be full size tarts. (no mini or bite size tarts)
14. A total of 6 tarts will be required to be shown.
15. Tarts must not contain fruit or nuts (ie., no raisins, no pecans)
16. 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.
17. 1st, 2nd, and 3rd place entries will not be returned to exhibitor but will be placed for auction at the convention.

Provincial Prize Money – 1st \$50.00 2nd - \$30.00 3rd - \$20.00, donated by Gay Lea Foods Co-Operative

Muffins, Scones and Loaves

14. Zucchini Muffins, 3
 15. Sweet Potato Muffins, 3
 16. Raspberry Muffins, 3 *\$10
 17. Biscotti, any variety 3
 18. Buttermilk Tea Biscuits, 3
 19. Cheese Scones, 3
 20. Lemon Loaf (1/2 loaf)
 21. Chocolate Zucchini Loaf (1/2 loaf)
 22. Maraschino Cherry Loaf (1/2 loaf)
- Cookies, Squares and Cakes
23. Molasses Cookies, 3
 24. Cracker Jack Cookies, 3

- 25. French Macarons, 3 *\$10
- 26. Cherry Bars, 3
- 27. Date Squares, 3
- 28. Brownies, any variety, 3
- 29. Chocolate Bark, any variety 3
- 30. Coffee Cake (1 slice)
- 31. Coconut Cake, iced (1 slice)

Special: \$15 to the Exhibitor with the most points in Sections 14–31.

Gluten Free

- 32. GF Chocolate Dream Cookies, 3 (opt:recipe below)
- 33. GF Pear Ginger Chai Jam
- 34. GF Spiced Apple Chutney *\$10

GF CHOCOLATE DREAMS

- 1 cup butter, softened
- ½ cups granulated sugar
- ¾ cup packed brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 ½ cups Robin Hood® Gluten Free Flour Blend
- 1 cup cocoa powder
- 1 ½ tsp baking soda
- ½ tsp salt
- 1 ½ cups chopped white chocolate (or a combination of chopped white, milk and semi-sweet chocolate)

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Beat butter and sugars until creamy. Beat in eggs and vanilla.

Combine flour blend, cocoa powder and baking soda. Beat into egg mixture. Add chopped chocolate.

Roll rounded tbsp (15 mL) of dough into balls. Place on prepared baking sheets, about 1" (2.5 cm) apart.

Flatten slightly.

Bake, 10-12 minutes. Cookies should still be soft in the centre. Let cool on baking sheet for 1 to 2 minutes. Remove, cool on wire cooling rack. *Ensure all recipe ingredients are gluten free by referencing the ingredients. <http://www.robinhood.ca>

Plant it! Grow it! Show it! Themed and Other Baking

- 35. Specialty Bread with additions from the Vegetable Garden (1/2 loaf)
- 36. Stump the Judge ~ Sneaky Cake with Vegetable Ingredient (Recipe in sealed envelope)
- 37. Plant it! Grow it! Show it! Themed Decorated Cake – judged on appearance only *\$10
- 38. Seniors Only (60+) – your favourite Bundt Cake to serve on Sunday nights
- 39. Baked Pear Dessert, 2 pcs.

40. Vegetable Soup Mix in a Jar – dry ingredients only, layered, to be given as a gift, with recipe attached, Judged on appearance only.

41. ‘Herbs from the Garden’ Cookies, made with your favourite garden herb (3)

42. “Failure” – any baked exhibitor item that did not turn out ... the worst flop!

Special: \$15 to the Exhibitor with the most points in Sections 35–42.

Canning

- All canning and preserves must be exhibited in a clear, sealed container with a screw cap.

- Any size of container is permitted.

- No wax permitted.

- Please use an elastic to attach entry tag to the jar.

Canned Fruit

43. Peaches

44. Pears

45. Green Tomato Mincemeat, no meat.

46. Diced Tomatoes

47. Apple Pie Filling *\$10

Jams and Jellies

48. Peach Jam

49. Pina Colada Jam

50. Jam, (Fruit and Flavour) – any other variety, cooked and named *\$10

51. Apple Scrap Jelly

52. Mixed Pepper Jelly

53. Wine Jelly

54. Onion Jam

55. Fruit Chutney, made with Apples

Pickles, Relishes and Sauces

56. Corn Relish

57. Dill Relish

58. Fruit Relish *\$10

59. Zucchini Relish

60. Chili Sauce, mild

61. Mustard

62. Pickled Asparagus

63. Pickled Beets

64. Pickled Beans

65. Dill Pickles, whole

66. Sweet Dill Chunks

67. Bread and butter pickles

Special: \$15 to the Exhibitor with the most points in Sections 43–67.

Commercial Food Vendors

- This category is open to Food Vendors who produce their products for resale
 - Packaging and presentation same as general Culinary Arts Rules.
68. Pickled Giardiniera Mix
69. Herb Jelly
70. Pretzel Burger Buns

BERNARDIN 2019 Home Canning Awards

- Sponsored by Country Fair Baking Contest on behalf of Bernardin.
- For recipes and helpful hints and plenty of videos on Home Canning Visit: www.bernardin.ca
- All entrants are encouraged to visit the Bernardin website and sign up for their newsletter, Facebook and/or Instagram to show your support for Bernardin's continued home canning sponsorships at the New Hamburg Fall Fair.

71. BERNARDIN Best of Show Award

- Judging will be based on highest accumulated points for entries from sections 48-67 using a Bernardin mason jar & SNAP Lid®.

Prize Money: 1st - \$30 Gift Certificate plus a Rosette Prize Ribbon

72. BERNARDIN Jam/Jelly Award

- The judges will select the entry that is the most unusual and the best tasting Jam/Jelly from all the entries in Sections 48-55.
- Judging will be based on appearance, taste, texture and especially recipe creativity.
- Winning entry must include Recipe and Bernardin Pectin package or UPC as proof of purchase.

Prize Money: 1st - \$20 Gift Certificate plus a Rosette Prize Ribbon

73. BERNARDIN Gift Pack Competition*

- Please keep in mind our theme for the New Hamburg 2019 Fall Fair.
- The Gift Pack must use Bernardin mason jar & SNAP Lid®. and entry must include an itemized list of contents, plus product recipes.
- Judges select winner based on creativity, Fair theme, quality of home canned product, perceived value and appropriateness of presentation.
- Canned goods will not be taste tested.

Prize Money: 1st - \$20 Gift Certificate plus a Rosette Prize Ribbon

BERNARDIN NATIONAL Gift Pack Competition

Eligibility: First place winner of Bernardin Gift Pack competition with submission of signed declaration form and photo by Local Fair Convener. Photo, recipes and itemized description of the contents are required for the national gift pack contest.

Prize Money: 1st Place \$200.00, 2nd and 3rd runner up \$50.00 each

74. BERNARDIN SNAP Lid®/Mason Jar Creative Craft Award

- Best decorative or functional homemade craft made using a Bernardin mason jar(s) and/or 2-piece SNAP Lid®.

- Judges select winner based on creativity, Fair theme, quality of home canned product, perceived value and appropriateness of presentation.

Prize Money: 1st - \$20 Gift Certificate plus a Rosette Prize Ribbon

BERNARDIN NATIONAL Creative Craft Competition

Eligibility: First place winner of BERNARDIN Creative Craft with submission of signed declaration form and photo by Local Fair Convener.

Prize Money: 1st Place \$200.00, 2nd and 3rd runner up \$50.00 each

THIS SECTION IS IN THE GREY BOX

2019 Local Sponsors for New Hamburg's Own Country Fair Baking

75. *Bright Cheese & Butter* was established in 1874 by a group of local farmers who realized they had a surplus of milk each month. By the turn of the twentieth century, cheddar had become Canada's second largest export and there were 1242 cheddar factories in Ontario alone! Bright Cheese is the oldest remaining of these cheddar factories and in the original location from 1874. Well known for their all natural, naturally aged cheese made with 100% local milk. Bright Cheese is made the old fashioned way with customer services at its finest.

1. Savory Cheese Muffins (3) featuring cheese from Bright Cheese & Butter. Winning entry must include recipe and proof of using Bright Cheese [ie: purchase receipt, packaging, or a picture of product beside completed baked good, etc.] Judging will be based on appearance, taste, texture and especially recipe creativity.

Prize Money: Gift Basket from Bright Cheese/\$15/\$10

76. *Oak Manor Farms* was established in 1943 as a prosperous dairy and cash crop operation, sourcing organic, non GMO grains, seeds and beans from Certified Organic farms. In the 1970's, Oak Manor realized that the soil is becoming sick with less organic matter and make the decision to return the farm to its simple roots. In 1975 the milling operation is born after the organic matter is built back up to healthy levels and they acquire their first stone mill to grind their flour. Today Oak Manor manufactures and markets a full range of organic products including stone ground flours, hot cereals, whole kernels and seeds.

1. "100 Mile" Muesli Rolls (3) made with ingredients sourced from Oak Manor Farms. Winning entry must include recipe and proof of using Oak Manor Farms Products [ie: purchase receipt, packaging or a picture of product beside completed baked good, etc.] Judging will be based on appearance, taste, texture and especially recipe creativity.

Prize Money: Gift Basket from Oak Manor Farms/\$15/\$10

77. Nith Valley Apiaries offers a variety of quality honeys for sale from their Honey House on the edge of New Hamburg. They have clover, wildflower and buckwheat honey as well as creamed honey and comb honeys. Their bee yards dot the map through Perth and Waterloo Counties, producing the best local honey around. They offer refills on all liquid honey products if you bring your own clean container.

1. Baked Dessert featuring a Flavoured Honey product from Nith Valley Apiaries. Winning entry must include recipe and proof of using Nith Valley honey [ie: purchase receipt, packaging or a picture of product beside completed baked good, etc.] Judging will be based on appearance, taste, texture and especially recipe creativity.
Prize Money: Gift Basket from Nith Valley Apiaries/\$15/\$10

2019 ROBIN HOOD Specialty Awards

78. Robin Hood® “Family Favourite Recipe” Baking Award Best Family Favourite Homemade Cake (1/6th slice)

- Judging will be based on appearance, taste, texture and recipe creativity.
- Robin Hood® “Family Favourite Recipe” recipe must include proof of the use of at least one Robin Hood® product, and be accompanied by the recipe.

Prize Money: 1st - \$25 Gift Certificate, 2nd - \$10 Gift Certificate

- Sponsored by Country Fair Baking Contest on behalf of Smucker Foods of Canada
- Family Favourite Recipes: www.robinhood.ca

Robin Hood® Flour Family Favourite Recipe NATIONAL Contest*

- Eligibility: First place winners of Robin Hood® Best Family Favourite Recipe baking contest with submission of recipe and declaration form by local fair convenor.
- Judging will be based on appearance, taste, texture and recipe creativity.

Prize Money: 1st - \$200

79. Robin Hood® “Best Lunchbox Snack” Award Best Squares or Bars (3)

- Judging will be based on appearance, taste, texture and recipe creativity.
- Robin Hood® “Best Lunchbox Snack” recipe must include proof of the use of at least one Robin Hood® product, and be accompanied by the recipe.

Prize Money: 1st - \$25 Gift Certificate, 2nd - \$10 Gift Certificate

- Sponsored by Country Fair Baking Contest on behalf of Smucker Foods of Canada
- Family Favourite Recipes: www.robinhood.ca

Robin Hood® Flour Best Lunchbox Snack NATIONAL Contest*

- Eligibility: First place winners of Robin Hood® Best Lunchbox Snack baking contest with submission of declaration and recipe form by local fair convener.
- Judging will be based on appearance, taste, texture and recipe creativity.

Prize Money: 1st - \$200

2019 CRISCO® Specialty Awards

80. Crisco® Family Favourite Recipe Baking Award

Best Appetizer Tarts (3)

- Judging will be based on appearance, taste, texture and recipe creativity.
- Crisco® “Family Favourite Recipe” recipe must include proof of the use of at least one Crisco® product, and be accompanied by the recipe.

Prize Money: 1st - \$25 Gift Certificate, 2nd - \$10 Gift Certificate

- Sponsored by Country Fair Baking Contest on behalf of Smucker Foods of Canada
- Family Favourite Recipes: www.criscocanada.com

Crisco® Family Favourite Recipe NATIONAL Contest*

- Eligibility: First place winners of Crisco® Family Favourite Recipe baking contest with submission of recipe and declaration form by local fair convenor.
- Judging will be based on appearance, taste, texture and recipe creativity.

Prize Money: 1st - \$200

Class 810: Jr. Baking

Director: Betty-Anne Field (bafield0204@yahoo.com)

Committee: Rebecca Huffman, Jeff Schnurr, Marie Morawski

- Age is as of January 1st 2019.
- Please Note: All entries will be available to pick up on Monday September 16, BUT the W.A.S highly recommends throwing out and not consuming any foods entered. Entries are handled by multiple people in the judging process and the W.A.S will not be held liable for any illness that occurs from eating food that has been sitting out for multiple days.

RULES:

- Place baking on appropriate sized white disposable plates, aluminum disposable trays or foil covered cardboard.
- Place all items in appropriately sized Zip-loc bags with the entry tag attached to the outside.
- Put the baker's age at the top of the entry tag so it is visible to the judge

• In case of a tie in the Specials, winner is the Exhibitor with the most 1st place finishes.

Prize Money: \$4/\$3.50/\$3/\$2.50/\$2

Items marked with a *replace 1st place prize money

10 Years of Age and under: Specify Age at Top of Tag

1. Ice Cream Cone Cupcakes – cake mix and store-bought icing permitted, 3
2. Sand Art Brownies in a glass jar. (see sample recipe) dry ingredients only, layered, to be given as a gift, with recipe attached, and judged on appearance only
3. Chocolate Chip Cookies, no nuts, 3 (OAAS Competition - see info below)
4. Plant it! Grow it! Show it! Theme Sugar Cookies, iced, 3, * **\$6.**
5. Chocolate Dipped and Decorated Pretzels, 3
6. Rice Krispie squares, 3
7. Trail Mix, small bag

Special: \$10 to Exhibitor with the most points in section 1–7.

11 - 14 Years of Age: Specify Age at Top of Tag

8. Trail Mix Banana Muffins, 3
9. 'Puppy Chow' Snack Mix, small bag
10. Chocolate Chip Cookies, no nuts, 3 (OAAS Competition - see info below)
11. Plant it! Grow it! Show it! Stuffed Apple Crisp, 1, (see sample recipe) ***\$6.**
12. Cake Pops, 3
13. Homemade Fruit Roll-ups, 3
14. Butter Tarts, 3 (store bought pie crust allowed)

Special: \$10 to Exhibitor with the most points in section 8–14.

OAAS Plain Chocolate Chip Cookie Competition Information

(no nuts)

RULES:

1. Contest is open to youth up to age 15 years (as of December 31 of current year).
2. One class only.
3. Number of cookies to be shown at local Fair/Exhibition to be determined by each individual Fair/Exhibition.
4. District/Provincial Competition Rules must be posted in the prize book of each local Fair/Exhibition.

District Competition

5. The winner from each Fair/Exhibition will be eligible to enter at the District Competition.
6. District entry must consist of 8 cookies displayed on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name and address using the entry tag provided.
7. Plain chocolate chip cookies, with no nuts, must be no larger than 3" (6.75 cm) and no smaller than 2" (5 cm).
8. Prize money to be paid by the District.

Provincial Competition

9. The entrant must be the winner from the District Competition.
 10. In the case where the district winner is unable to send an entry to the convention, then the 2nd place District winner will be eligible to enter.
 11. The entry for the District must consist of 8 cookies displayed 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.
 12. Plain Chocolate Chip Cookies, with no nuts are to be no larger than 3" (6.75 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**

SAND ART BROWNIES

- 1 cup plus 2 tablespoons all-purpose flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon baking powder
 - 1/3 cup baking cocoa
 - 2/3 cup sugar
 - 2/3 cup packed brown sugar
 - 1/2 cup semisweet chocolate chips
 - 1/2 cup milk chocolate M&M's
- Other Ingredients:
- 3 large eggs
 - 2/3 cup vegetable oil
 - 1 teaspoon vanilla extract

Combine flour, salt and baking powder.

In a 1-qt. glass jar, layer flour mixture, cocoa, sugar, brown sugar, chocolate chips and M&M's, packing well between each layer.

Cover and store in a cool, dry place up to 6 months. Yield: 1 batch (about 4 cups total).

To prepare brownies: Preheat oven to 350°. Beat eggs, oil and vanilla. Stir in brownie mix. Pour into a greased 8-in. square baking dish. Bake until center is set, 26-28 minutes (do not overbake). Cool on a wire rack.

STUFFED APPLE CRISP

6 Granny Smith or Red Delicious apples

STUFFING

- ¾ cup (175 mL) whole wheat or white flour
- ½ cup (125 mL) quick cook Oats
- ½ cup (125 mL) chopped nuts (optional)
- ¼ cup (50 mL) sugar
- 1 tsp (5 mL) ground ginger

1 tsp (5 mL) ground cinnamon
¼ tsp (1 mL) salt
½ cup (125 mL) butter, melted
½ cup (125 mL) blueberries or raspberries

Preheat oven to 400°F (200°C).

Cut tops of apples. With the knife tip, cut around the core and then use a metal spoon to scoop out the rest of the core, making sure to leave the bottom intact. Scoop out the flesh, leaving enough to make a bowl for the filling.

STUFFING: Combine flour, oats, nuts, sweetener, ginger, cinnamon and salt. Add butter. Mix well. Gently fold in berries. Divide stuffing evenly between prepared apples.

Place in 9"x 13" (3L) baking dish.

Bake in preheated oven 30 to 35 minutes or until apples are soft. If stuffing begins to get too brown, lightly cover with foil and continue baking.

Serve warm.