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CULINARY ARTS

Chair: Debbie Ambrose
Committee: Bev Code, Robbie Hatcher, Marjorie Paddle, Sheila Young, Kim Hatcher,
Heather Ambrose, Tanya Meskis, Shirley Burke,

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 15th, 2016 by the glassed in section, north side of the Memorial Centre. *NO entry will be accepted after 11:15am.
3. Judging will begin at noon Thursday September 15th.
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 15th, 2016. Any baking that is not picked up Sunday September 18th, 2016 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, or mixes are to be used.
12. Judges selected by the Society are fully qualified. Their decision is final.
13. Fifteen (15%) percent of prize money will be 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. $\frac{3}{4}$ 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 IN A ZIPLOCK OR TWIST TIE BAG

CLASS 80 – CULINARY ARTS

YEAST BREADS

Sponsored in part by Joyceville Women's Institute

PRIZE MONEY	1 st	2 nd	3 rd
	\$5.00	\$4.00	\$3.00

1. 1/2 loaf white bread
2. 1/2 loaf cheese bread
3. 1/2 loaf of Raisin Bread
4. Clover leaf rolls 3 on a paper plate in zip lock or twist tie bag
5. Whole wheat (60%) rolls **3 on a paper plate covered in zip lock or twist tie bag**
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. Cranberry Only - no nuts
13. Banana bread

14. Zucchini bread
15. Blueberry muffins (*3 on a paper plate in zip lock or twist bag*).
16. Plain tea Biscuits (*3 on a paper plate in zip lock or twist bag*).
17. Pumpkin muffins (*3 on a paper plate in zip lock or twist tie bag*).
18. Bran & raisin muffins (*3 on a paper plate in zip lock or twist bag*).

COOKIES, SQUARES & TARTS

3 on a paper plate in zip lock or twist tie bag

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

CANDY

3 on a paper plate in zip lock or twist tie bag

29. Chocolate fudge - On paper plate.
30. Maple fudge - On a 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 or clear bag

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. In Memory of Marie Thomson

Blueberry Pie

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

1st - \$8.00 2nd - \$5.00

8002. Bev Code Special

Best homemade butter tarts, plain - 6

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

1st - \$15.00 2nd - \$10.00

8003. Connie Selle Special

Decorated cake with a Childs birthday theme (not to exceed 9"x13"

Shown as above cakes 60% decoration, 40% cake)

1st - \$15.00 2nd - \$10.00 3rd - \$5.00

8004. Kathy Babcock Special Halloween in a Basket

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

1st - \$10.00 2nd - \$6.00 3rd - \$4.00

8005. O.A.A.S. 60% Whole Wheat BREAD 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

1st - \$20.00 2nd - \$15.00

***NOTE: Winner will be asked to bake a loaf for the Fall District Annual Meeting
First place will the go on to OASS CONVENTION**

RULES

1. Bread entry must be solely made by the person entering the competition.
2. The entrant must have won the 60% Whole Wheat Bread Competition at the local Fair/Exhibition to be eligible to enter the District Competition.

3. The entrant must have won the District Competition to be eligible to enter the Ontario Association of Agricultural Societies Competition at the convention in February 2015. The Convention winner will become the OAAS Ontario Bread Baker Champion for the year.
4. 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.
5. Pan size: (these are the measurements for the top of the pan that must be used for the final Convention Competition)
 - Minimum size: 8" x 4" x 2 1/2" (20 cm x 10 cm x 7cm)
 - Maximum size - 9" x 5" x 3" (23 cm x 13 cm x 7.5 cm)
6. A full loaf of 60% whole wheat bread is required to be shown.
7. District winners must send their recipe form with entry to the convention.
8. Exhibit (loaf of bread) must be in a clean, clear, plastic bag, tagged with the exhibitor's name, address, and District represented using the entry tag provided.
9. Entries will be received at the Convention, according to the convention schedule. Judging will commence at 9:30 a.m. Bread will be judged according to OAAS Homecraft Judging Standards.

Provincial Prize Money

1st \$50.00 2nd - \$30.00 3rd - \$20.00

8006. Heritage Baking Contest

1st, 2nd, and 3rd place winners to remain on display at the Kingston Fall

1st - \$15.00 2nd - \$12.00 3rd - \$10.00

APPLE RHUBARB CRISP

Filling:

- 2/3 cup white sugar
- 1 tsp lemon rind, grated
- 3 tbsp flour
- 3 cups sliced apples
- 3 cups rhubarb, fresh or frozen (cut in 1/2" pieces)

Topping:

- 1/3 cup brown sugar
- 1/3 cup rolled oats
- 1 tsp cinnamon
- 3 tbsp whole wheat flour
- 2 tbsp margarine, melted

In a bowl combine white sugar, 3 tbsp. flour, lemon rind and mix well. Add rhubarb and apple. Stir to mix. Spoon into an 8" or 9" foil baking dish. In another bowl, combine brown sugar, rolled oats, flour and cinnamon. Add melted margarine and stir to mix. Sprinkle over filling. Bake at 375f for 40-50 minutes until filling is bubbly and topping is brown. Serve warm or at room temperature. Makes 6 servings. Exhibit in Ziplock bag with entry tag securely attached to outside.

8007. Crisco Family Favourite Recipe Baking Contest

RASPBERRY PIE with fancy top

1st - \$25.00 product Certificate

2nd \$10.00 product Certificate

BOTTLED GOODS

PRIZE MONEY	1 st \$5.00	2 nd \$4.00	3 rd \$3.00
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Any size of PROPER canning jar to be sealed (no wax) Plain lid no labeling

- 41. Strawberry jam
- 42. Grape jam
- 43. Raspberry jam
- 44. Blueberry jam
- 44. Jam of your choice
- 45. Orange marmalade
- 46. Canned peaches
- 47. Beet pickles
- 48. Dill pickles
- 49. Green Tomato Pickles
- 50. Bread & butter pickles
- 51. Zucchini relish
- 52. Cucumber relish
- 53. Corn relish
- 54. Chili sauce
- 55. Pepper jelly
- 56. Salsa (Med)
- 57. Pickle of your choice not listed
- 58. Freezer jam of your choice.
- 59. Relish of your choice
- 60. Jelly of your choice

CLASS 80 – CULINARY ARTS SPECIAL

8008. 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!

1st \$20.00 Gift Certificate

Marjorie & Roland Paddle Award

Most points for a 1st time exhibitor with at least 5 entries

\$25.00

YOUTH DIVISION

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 17th 2016

PRIZE MONEY	1 st \$4.00	2 nd \$3.00	3 rd \$2.00
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CHILDREN 7 and under

***In zip lock or twist tie bag**

60. Decorated cookie 3 on a paper plate– NO PAPER LINERS
61. Rice Crispie squares 3 on a paper plate
62. Farm animal cookies homemade 3 on a paper plate

CHILDREN 8–10 years as of September 1st, 2016

***In a zip lock or twist tie bag**

63. Plain Chocolate chip cookies no nuts –8 On a sturdy large paper plate no larger than 3”(6.75cm)and no smaller than 2”(5cm)
64. Decorated cupcakes –3 on a paper plate NO PAPER LINERS
65. Rice Crispie animal design

CHILDREN 11-13 years as of September 1st, 2016

66. Decorated cupcakes NO PAPER LINERS
67. Peanut Butter cookies 3 on a plate
68. Brownies 3 on a paper plate

JUNIOR 14-17 years as of September 1st, 2016

Sponsored in part by Westside Women’s Institute

***In a zip lock or twist tie bag**

69. Slice of pie your choice
70. 4”by4” Chocolate cake frosted
71. Chocolate chip muffins 3 on a plate- NO PAPER LINERS

CLASS 80 – CULINARY ARTS SPECIALS

Most points in Children	8-10 - \$10.00
Most points in junior	11-13 - \$10.00
Most points in junior	14-17 - \$10.00

8010. Robin Hood Youth 12 and under Best Lunchbox Snack Contest

Best homemade sugar cookies Proof of purchase and recipe must be attached.
Winner will go on to the National Contest (Portable Music Player)

1st \$15.00

Bev Code Award

Most points in children 7 and under

\$10.00

Annual Bridget Fowler of Glenburnie

MEMORIAL COMPETITION

PRIZE	1 st	2 nd	3 rd	4 th	5 th
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