

# CULINARY ARTS COMPETITION



Director/Chair: Shelley Brooks – cell – 613 876 6431  
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Co-Chairs: Kristin Lawlor, Tasha Vankoughnett, Lindsay Devlin  
Committee: Ellen Mortfield, Judy Hamilton, Haley Vankoughnett

## Entry Drop Off:

**Thursday, Sept. 12, 2024, 9 – 11 a.m.**

**or Friday, Sept. 13, 3 – 5:30 pm**

Bring your entries with entry form, registration forms and entry tags completed to the glassed-in showcase area at the north side of the Memorial Centre. **\* NO entries will be accepted after 5:30 p.m. Friday, September 13, 2024.**

JUDGING BEGINS AT 6 PM ON

FRIDAY, SEPTEMBER 13, 2024

## RULES & REGULATIONS

1. General exhibitor rules #1-34 where applicable.
2. **NEW:** Bring a reusable tote or box for your entries, labelled with your name, to facilitate pick-up at the end of the exhibit.
3. Attach entry tag to each article.
4. Please comply as closely as possible for size requirements.
5. Prize winning entries will be placed on exhibit in glassed section, north end of Memorial Centre.
6. Non-winning entries can be picked up at close of judging, approx. 8:00 pm – 9:00 p.m. Friday September 13, 2024.
7. **Winning entries and prize money** MUST be picked up Sunday September 15, 2023, between 3 – 4 p.m. **NOTE: Prize money will not be mailed.**
8. Homemade buttercream icing only unless otherwise specified.
9. Muffins should not be baked in paper liners.
10. No commercial dough, filling, frostings, or mixes are to be used.
11. Judges selected by the Society are fully qualified. Their decision is final.
12. If a youth chooses to enter adult classes, they must pay the \$5 membership fee and **are not eligible for youth classes.**
13. **Each item must be entirely made by the person entering.**
14. **2023 winner of the OAAS Butter Tart contest is not eligible for 2024 competition.**

Entry tags can be picked up at the Fair office Tues, Wed, Thurs, 9 am - 2 pm

Use the correct class & section numbers from the prize list

If you entered on-line, you were assigned an exhibitor number. If not, just leave it blank.

For privacy, you may use just your town or postal code here

Your signature here

Bottom flap gets folded up to cover names during judging.

**Entry Tag**

CLASS 80

SECTION 34

ARTICLE Apple Pie

*Keep Exhibitors Name & No. Covered Until After Judging Insert Flap here*

EXHIBITOR'S NO. \_\_\_\_\_ YR 24

NAME Anita Muffin

ADDRESS Sydenham

fold back after judging

*Anita Muffin*

EXHIBITOR MUST SIGN IN ABOVE SPACE

Encore Promotional Products Inc.  
1164 Newbold Court, London Ontario  
(519) 685-1233 Fax: (519) 685-9911  
info@encorepp.com

**Prize Draw: Entrants receive a ticket for every three entries in Sections 1 – 38**

Winner will receive a \$50 Gift Card from Trousdale's General Store  
**Draw will take place at close of judging, Friday night.**

## FIRST TIME EXHIBITOR DRAW FOR SECTIONS 1 -38

PLEASE NOTE ON YOUR REGISTRATION FORM IF YOU ARE A FIRST TIME EXHIBITOR!

Winner will receive \$50, sponsored by Memory Lane Flowers

**ALL COOKIES, SQUARES, BROWNIES, CUPCAKES, TARTS, MUFFINS, TEA BISCUITS ARE TO BE DISPLAYED 3 ON A PAPER PLATE IN A CLEAR PLASTIC BAG, WITH ENTRY TAG STAPLED OR TAPED TO THE BAG, UNLESS OTHERWISE SPECIFIED.**

PRIZE MONEY	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Unless otherwise specified	\$15.00	\$10.00	\$5.00

### CLASS 80 – CULINARY ARTS

#### YEAST BREADS

Enter breads in clear plastic bag. Attach entry tag to outside of bag.

#### Judging Standard for Breads

**General Appearance:** size and shape, colour, crust

**Internal Appearance:** texture, colour

**Flavor & Aroma:** sweet and nutty, free from yeast odor

Breads must have entire crust and not buttered, baked in standard size loaf pans unless otherwise specified.

1. 1/2 loaf white bread
2. Artisan round loaf, ½ loaf any variety, named on entry tag.
3. 1/2 loaf of Raisin Bread
4. Dinner rolls--3 on a paper plate in clear plastic bag
5. Bread machine, 1/2 loaf any variety, named on entry tag
6. 1/2 loaf of any sourdough bread round – any variety named on entry tag
7. Gluten-free yeast bread –1/2 loaf--any variety, named on entry tag
8. Decorated focaccia bread, any size up to 9 x 13

#### QUICK BREADS

Loaves should be baked in standard size pan (9" x 5" or 8" x 4') Enter half of loaf in a clear plastic bag, displayed on a small paper plate. Muffins and biscuits should be entered with 3 on a small paper plate in a clear plastic bag. Attach entry tag to the outside of the bag.

9. Zucchini bread, ½ loaf
10. Lemon bread - with glaze only. ½ loaf
11. Date and nut bread, ½ loaf
12. Banana bread – no nuts. ½ loaf
13. Gluten-free muffins-- any variety, named on entry tag
14. Blueberry Muffins
15. Banana muffins (plain, no nuts or chocolate chips)
16. Bran muffins with raisins
17. Any muffins your choice—named on entry tag

18. Plain tea Biscuits

### **COOKIES, SQUARES & TARTS**

**Enter 3 on a small paper plate in clear plastic bag. Cookies should be approximately 2 - 2 ½ inches in diameter. Squares in approximately 2 x 2- inch pieces. Tarts regular, not mini size. Attach entry tag to the outside of the bag.**

19. Oatmeal chocolate chip cookies
20. Plain oatmeal cookies
21. Peanut butter cookies
22. Cookie of your choice, named
23. No bake cookie—any variety, named on entry tag
24. Chocolate Brownies iced, no nuts
25. Date Squares
26. Lemon squares
27. Shortbread cookies, undecorated
28. Butter Tarts, plain (no raisins or nuts)

### **CANDY**

**3 pieces approximately 2 inches square on a small paper plate in a clear plastic bag. Attach entry tag to the outside of the bag.**

29. Chocolate fudge
30. Brown sugar fudge
31. Nut brittle (any kind of nuts)

### **PIES**

#### **Judging Standards for pies**

General Appearance: shape, colour, attractive edging

**Crust:** Top Crust-flaky, tender, medium thickness. Bottom Crust- flaky, well-baked, not soggy, medium thickness. **Filling:** depth of filling (approx. ¾ full) should hold shape when cut.

**Slice of pie - 1/4 of an 8" or 9" pie to be displayed on a paper plate in a clear plastic bag. Attach entry tag to the outside of the bag.**

32. Rhubarb pie
33. Pumpkin pie
34. Apple pie

### **CAKES**

#### **Judging Standards for Cakes**

**Size:** medium, uniform thickness of layers

**Shape:** evenly risen slightly rounded top, straight edges

**Colour:** even golden brown, crust tender, thin

**Icing** 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

Exhibit one quarter of cake baked in an 8-inch or 9-inch pan, (approximately 4"X 4"piece) except fruitcake (1-inch slice from loaf) to be displayed on a paper plate in clear plastic bag. Attach entry tag to the outside of the bag.

35. Banana cake with buttercream icing
36. Dark fruitcake 1" slice
37. Chocolate cake with chocolate buttercream icing
38. Carrot Cake with cream cheese icing.

### **CLASS 80 – CULINARY ARTS SPECIALS**

#### **39. Decorated Cupcake Special**

Six decorated cupcakes with a ***Garden Party theme***. Any flavour cake with buttercream icing. No filling, and no paper liners. All decorations must be edible.

Judging will be based on 60% decoration, 40% cake. All decorations must be edible.

1<sup>st</sup> - \$20.00    2<sup>nd</sup> - \$15.00    3<sup>rd</sup> - \$10

#### **40. The Dolores Brooks Memorial Gift Basket**

Get creative! A decorated basket with a ***Fall Fun theme***, containing 3 homemade food treats.

1<sup>st</sup> - \$20.00    2<sup>nd</sup> - \$15.00    3<sup>rd</sup> - \$10.00

**41. Ontario Association of Agricultural Societies (O.A.A.S.) Butter Tarts Contest** - Sponsored by the family of the late Mary F. MacDonald in her memory. 6 plain butter tarts (no nuts or raisins) should be displayed on a paper plate in a clear plastic bag. ***Recipe MUST be attached. 2023 Winner not eligible to enter.***

1<sup>st</sup> - \$50.00    2<sup>nd</sup> - \$30.00    3<sup>rd</sup> - \$20.00

**\*NOTE: Winner in section 41 will be invited to make Butter Tarts for the Fall District 3 Annual Meeting. First place at the Annual meeting will then go on to OAAS Convention in February 2025. See Culinary Arts Director Shelley Brooks for details.**

**42. Heritage Baking Contest (Sponsored in part by Sydenham Women's Institute)**

Display three 2-inch squares on a vintage-looking plate, not paper, covered in a clear plastic bag. Attach entry ticket to the outside of the bag.

1<sup>st</sup> - \$20.00    2<sup>nd</sup> - \$15.00    3<sup>rd</sup> - \$10.00

**HERITAGE BAKING CONTEST:**

Your technical baking challenge! All entries must follow this vintage recipe.

**LEMON SLICES**

**Base:** 1 cup flour  
½ cup butter  
1 tsp vanilla  
1 tsp baking powder  
½ tsp salt  
1 Tbsp milk

Press in greased 8 -inch pan.

**Filling:**

2/3 cup sugar  
¼ cup lemon juice  
Grated rind of one lemon  
2 ½ Tbsp flour  
1 egg slightly beaten  
1 Tbsp butter

Mix first six ingredients in double boiler and stir until thickened. Stir in butter. Cool before pouring over base.

**Topping:**

1 egg  
3 Tbsp melted butter  
1 cup sugar  
2 cups coconut  
1 tsp vanilla

Stir together and bake in medium oven for 30 minutes.



**PRESERVES & CANNING**

PRIZE MONEY	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	\$15.00	\$10.00	\$5.00

**BOTTLED GOODS****43 – Maple Syrup 250 ml Amber****44 – Honey 250 ml****Judging Standards**

Judged on appearance, texture, flavour. No rusty or re-used lids. No wax seal. No personal labelling. Must be canned in the current or previous year—no older entries. One entry per person per section.

45. Strawberry jam
46. Grape jam
47. Raspberry jam
48. Freezer jam of your choice – named
49. Jelly of your choice – named
50. Jam of your choice, named on entry tag
51. Canned fruit of your choice, named on entry tag
52. Fruit Chutney of your choice--named
53. Beet Pickles
54. Dill Pickles
55. Bread and Butter Pickles
56. Cucumber Relish
57. Corn relish
58. Chili sauce
59. Pepper jelly
60. Salsa (Mild)
61. Pickle of your choice not listed--named
62. Relish of your choice – named

**TOP POINTS IN PRESERVES (Sections 45 - 62) Sponsored by Marjorie Paddle \$50 GIFT CARD**

**CLASS 81 - YOUTH CULINARY ARTS**

**No membership fee required in the Culinary Arts Youth Division.** If a youth chooses to enter adult classes, they must pay the \$5 membership fee and are not eligible for youth classes.

**Items should be made by the child entering, with age-appropriate parental supervision where required.**

**NEW: Every child entering all 3 sections in their age group (sections 63-71) will be entered in a draw for two movie passes donated by Kingston Cineplex Odeon.**

<b>PRIZE MONEY</b>	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Unless otherwise specified	\$15.00	\$10.00	\$5.00

**CHILDREN 7 and under as of September 1, 2024**

**Display 3 on a paper plate in a clear plastic bag. Attach entry ticket to the outside of the bag.**

- 63. Favourite square--named
- 64. Rice Crispie squares - decorated
- 65. Farm animal cookies - decorated

**CHILDREN 8–10 years as of September 1, 2024**

**Display 3 on a paper plate in a clear plastic bag. Attach entry ticket to the outside of the bag.**

- 66. Plain Chocolate chip cookies - no nuts
- 67. Decorated cupcakes –3 on a paper plate NO PAPER LINERS
- 68. Banana muffins

**CHILDREN 11-13 years as of September 1, 2024**

**Display 3 on a plate in a clear plastic bag. Attach entry ticket to the outside of the bag.**

- 69. Decorated Sugar Cookies
- 70. Peanut Butter cookies (plain)
- 71. Brownies – 2 x 2 inch pieces (frosted, no nuts)

**NEW – YOUTH 14-17**

**Youth entering all 3 classes in this division will be entered in a draw for an Improbable Escapes Wonderland gift card. Prize money sponsored by Nora Szabo.**

- 72. Banana Bread, plain—enter ½ loaf on a paper plate.
- 73. Healthy muffin – any variety, 3 on a paper plate, named on entry ticket.
- 74. Healthy Brownie, no icing. Enter 3 squares on a paper plate – name healthy ingredient on entry ticket.

**NEW – DECORATED CAKE**

Theme and flavour of your choice. No cake mixes or purchased frosting. Single layer 8 – 9 inch cake on covered cardboard. All decorations edible. Judging 60% decoration, 40% cake.

- 75. Age 8 – 13 1<sup>st</sup> Prize \$20 2<sup>nd</sup> Prize \$10
- 76. Age 14 – 17 1<sup>st</sup> Prize \$20 2<sup>nd</sup> Prize \$10

**Annual Bridget Fowler of Glenburnie Memorial Competition**

PRIZE MONEY	1 <sup>st</sup> \$40.00	2 <sup>nd</sup> \$35.00	3 <sup>rd</sup> \$30.00
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**Exhibitors must be 14 - 17 years of age and a resident of Frontenac County.** The unique work of each exhibitor is to foster the knowledge and skills of homecrafts and culinary arts. Each contestant must exhibit the following three items at the Kingston Fall Fair.

77. Entry must include 1 of each item, with an entry ticket attached to each item.
  - a. Cookie, your choice, 3 on a paper plate in a plastic bag, variety named on entry ticket
  - b. Canned item of your choice, named on entry tag
  - c. Small craft using recycled materials, named on entry tag