

CULINARY ARTS - 2026

Committee: Ruth Ann Schoonjans-519-381-1751, Rosanne Minielly, Barb Collette, Joy Starkey, Sarah Jane Goodhand, Margaret Thompson, Jackie Stanton, Ruth Gallant, Bonnie McKellar, Carol Clay, Shannon Anderson.

Alice Thomas – Honorary Member.

Judges are O.A.A.S. qualified

Exhibitors in the Culinary Arts Class will be limited to one entry per section under each class (i.e., Class 34, Section 1, White Bread).

**CANNABIS IS NOT PERMITTED AS AN INGREDIENT IN ANY ENTRIES,
FOR THE SAFETY OF OUR JUDGES**

RULES:

1. All baking and preserves **must be** homemade or it will be disqualified.
2. All baking and preserves **must be** made SOLELY by the exhibitor.
3. No mixes, prepared fillings, or crusts to be used (unless specified).
4. All baking TO BE COOLED AT LEAST 12 HOURS, and baking must be fresh, not frozen. **WE WILL NOT ACCEPT UNCOOLED GOODS!**
5. All baking MUST BE IN CLEAR PLASTIC BAGS, large enough for easy removal, with solid base **except** for the following exceptions: Angel Food Cake and all iced items.
6. ALL ENTRIES to be in by 12 o'clock noon on Friday, September 25, 2026. Judging will start at 12:30 p.m. or shortly after. Entries are to be picked at 4:30 p.m. Sunday September 27, 2026.
7. The person with entries & points in both Baking & Preserves and receiving the highest total combined points, will be the Culinary Arts Winner. Exhibitors are only eligible for the crown every second year (i.e.: 2023-2025).

***In the event of a tie, the entrant with the most 1st place entries will be deemed the Culinary Arts Winner. ***

PRIZES: 1st - \$10.00 2nd - \$8.00 3rd - \$6.00

POINTS: 1st – 3points 2nd – 2points 3rd – 1point

CLASS 34 - BAKING

BREAD, BUNS, ROLLS (Fresh not Frozen)
(All loaves approx. 4" x 8" x 2 1/2" min. to 5" x 9" x 3" max.)
Buns must be together. Rolls to be separate.

BREADS

1. White bread, entire crust
2. Herb Bread, entire crust
3. Sourdough Bread, entire crust, round
4. Tea biscuits, 4
5. Dinner rolls, 4

BREAD MAKING MACHINES

6. Bread, white loaf
7. Bread, whole wheat loaf
8. Cheese Bread loaf
9. Cinnamon Raisin loaf

MUFFINS (no paper cups)

10. Bran muffins (with raisins) - 4
11. Banana muffins (with nuts)- 4
12. Blueberry muffins (no nuts) - 4
13. Carrot muffins (plain) - 4

SQUARES (must be 1 1/2 - 2" square) (no outside pieces in entry)

14. Lemon squares - 4
15. Unbaked squares, using cereal - 4
16. Date squares - 4
17. Brownies – un-iced - 4

1st Place Lemon Squares - \$10 donated by Carol Stutt

COOKIES: all cookies to be 2"-3"

18. Peanut Butter - 3
19. Ginger Snaps- 3
20. Oatmeal with raisins - 3
21. Chocolate chip, no nuts – 3

BAKED GOODS: from a mix

22. Angel Food Cake, un-iced
23. Brownies (1½"-2" square), iced – 4 (**no outside pieces in entry**)
24. Cupcakes (no paper cups), iced - 4

CANDIES (pcs.)

25. Popcorn balls (tennis ball size) - 4
26. Chocolate Fudge (with nuts) - 4
27. Maple Walnut Fudge – 4
28. Caramel apples - 2

CAKES

Cakes must be removed from pans and placed on cardboard or similar base-*Not much larger than cake.*

29. White cake (8" square, iced)
30. Lemon Poppyseed cake (8" square glazed)
31. Carrot cake (8" square, iced)
32. Coffee cake (8" square, with a Streusel topping)

PIES

All PIES: to be in 8-10" glass, metal, or tempered foil pie plate.
(To temper foil pie plates: rub both sides of plate with cooking oil and bake in 400°F oven for 15 minutes).

-A double crust pie means: a full top crust (not a lattice top).

-Lattice top means: handmade lattice tops only (using a lattice piecrust cutter will result in disqualification).



***“Please Note”*: only one (1) piece of your pie (judged piece) will be displayed. The rest of the pie is to be picked up Friday, September 25th between 4:00 and 5:00 p.m.**

- 33. Raisin (2 crust)
- 34. Butterscotch Meringue (from scratch)
- 35. Blueberry (2 crust)
- 36. Pumpkin (from scratch)

TARTS - NO CANNED FILLINGS

- 37. Blueberry Butter Tarts - 4
- 38. Coconut Tarts - 4
- 39. Butter Tarts (plain) - 4

1st Place butter tarts - \$10 donated by Carol Stutt

O.A.A.S. TART COMPETITION

The first prize winner of Class 34, Section 39: butter tarts-plain, is entitled to compete at the Annual District 13 meeting held in November 2026 with an entry of 6 plain butter tarts. If you were to win at the District Level, you must bake 6 butter tarts to be judged “Best in Ontario” at the O.A.A.S. Convention in Toronto in February 2027. You will be provided with all the information about both competitions by the Culinary Arts Committee.

QUICK BREADS - *Fresh, not Frozen*

All loaves to be standard size (4”x 8”x 2 1/2”) min. (5”x 9”x 3”) max. loaves must be removed from pans and placed on cardboard or similar base - Not much larger than loaf

- 40. Pumpkin Loaf
- 41. Blueberry Nut Loaf
- 42. Banana Loaf
- 43. Lemon Loaf

PRIZES: 1st - \$10.00 2nd - \$8.00 3rd - \$6.00

POINTS: 1st – 3points 2nd – 2points 3rd – 1point

CLASS 35 - PRESERVES

**Jars that are not sealed will be disqualified
(Exception: pickled eggs)**

FRUIT (No Decorated Tops)

1. 1 pt. Peaches (halves)
2. 1 pt. Pears (halves)
3. 1 pt. Applesauce (with spice)
4. 1 pt. Applesauce (without spice)
5. 1 pt. Tomatoes (stewed)
6. 1 pt. Tomatoes (whole)

JAMS AND JELLIES - No Wax, No Freezer Jams

7. 1/2 pt. Blueberry Jam
8. 1/2 pt. Peach Jam
9. 1/2 pt. Red Raspberry Jam
10. 1/2 pt. Black Raspberry Jam
11. 1/2 pt. Strawberry Rhubarb Jam
12. 1/2 pt. Strawberry Jam
13. 1/2 pt. Peach Pepper Jelly (mild)
14. 1/2 pt. Sweet Red Pepper Jelly (mild)
15. 1/2 pt. Mango Chutney

1st Place Peach Jam - \$10 donated by Carol Stutt

PICKLES, RELISHES, SAUCES, SALSA, etc.

16. 1 pt. Dill Pickles (with garlic)
17. 1 pt. Bread & Butter Pickles
18. 1 pt. Nine Day Pickles (w/wo food colouring)
19. 1 pt. Beet Pickles (whole)
20. 1 pt. Pickled Beans
21. 1 pt. Hot Dog Relish
22. 1 pt. Chili Sauce
23. 1 pt. Salsa Sauce (mild)

24. 1 pt. Salsa Sauce (hot)
25. 1 pt. Spaghetti Sauce (no meat)

VINEGARS - Fancy Bottle, with Stopper

26. Raspberry Vinegar
27. Herb Vinegar
28. Dill Vinegar
29. Blueberry Vinegar

SYRUPS- in clear glass syrup bottle with handle

30. 250 ml Bottle of Maple Syrup
(Entry must be made solely by the person or family entering the competition)

LIQUID HONEY (in clear glass container)

31. Pure, Ontario #1 White Honey
(Must be a registered beekeeper & entry made solely by the person or family entering).

O.A.A.S. Maple Syrup & Liquid Honey Competition

The 1st place winner of Section 30, Maple Syrup & Section 31, Liquid Honey, is entitled to compete at the Annual District 13 meeting held this fall, November 2026. If you win at the district level, you can compete at the Provincial level. You will be provided with all the information about both competitions by the Culinary Arts Committee.

CLASS 36 - FOR MEN ONLY

**Jars that are not sealed will be disqualified
(Exception: pickled eggs)**

1. 1 jar of Pickled eggs (any size)
2. 1 jar of Salsa (any size)
3. 1 jar of BBQ sauce (any size)

CLASS 37 – SPECIALS
(Only Judged Piece of Baking will be Displayed)

1. **Stutt's Fry Truck:** Blueberry Pepper Jelly.....\$20.00
(can be in any sized jar)
2. **The Family of Nancy Steven:** Cherry Pie (No lattice top)
2 crusts only (Pie to be theirs)\$20.00
3. **Lake Breeze Farms:** Chocolate Fudge, no nuts,
1/2 pound (Fudge to be theirs)\$15.00
4. **Canadian Tire (Forest) Specials:** (Pies to be theirs)
 - a) Strawberry Rhubarb Pie.....\$25 Gift Card
 - b) Apple Crumble Pie.....\$25 Gift Card
 - c) Lemon Meringue.....\$25 Gift Card
5. **Ruth Ann Schoonjans:** Pecan Tarts, bakers dozen, (13)
(Tarts to be hers)\$30.00
6. **Lambton Dairy Producers Committee Special:**
Shortbread cookies: bakers dozen, (13).....\$50 Gift Card
(For a local grocery store) **Must be made with fresh butter**
7. **Murray Kemp:** Date Squares, bakers dozen, (13)
(Squares to be his).....\$25.00
8. **Murray Kemp:** Dill Pickles (1quart/litre)
(Pickles to be his).....\$25.00
9. **Birnam Orchards:** Best Apple Pie
double crust only (pie to be theirs)\$25.00
10. **Arkona Appliances:** Pecan Pie.....\$25.00
11. **Forest Hill Orchards:** Peach Pie
(must be made with FRESH LOCAL Peaches)
(Pie to be theirs)\$25.00

12. **Ravell Insurance:** Peanut Butter Chocolate Chip Cookies
bakers dozen, (13), (Cookies to be theirs)\$25.00
13. **John Hollingsworth:** Best Homemade Brownies,
no nuts, iced, 9x13 pan, (brownies to be his)\$20.00
14. **Juicy Fruit Farms:** Apple Crisp
9x13 pan, (crisp to be theirs)\$25 gift certificate
15. **Kayler Farms:** Cinnamon Buns, from scratch, iced
12 buns (together) (buns to be theirs).....\$20.00
16. **Stefanik Farms:** Lemon Loaf, glazed.....\$15.00
(loaf to be theirs)
17. **ACE ENTERTAINMENT SPECIAL**\$100.00
Caramel Apple Pie w/lattice top (Pie to be theirs),
recipe to be included. Pie will be disqualified if recipe is not included.

SPECIALS

***“Please Note”: only one (1) piece of your entry (judged piece) will be displayed.
(exceptions: 1, 3, 8) The non winning entries are to be picked up Friday,
September 25th between 4:00 and 5:00 p.m.***