

CULINARY ARTS

Committee: Ruth Ann Schoonjans-519-381-1751, Jerrie Legree, Rosanne Minielly, Barb Collette, Joy Starkey, Diana Alblas, Sarah Jane Goodhand, Sara Gilliard-Lichty, Margaret Bell, Alice Thomas.

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).

RULES:

1. All baking and preserves must be homemade or will be disqualified.
2. No 7-minute frosting to be used.
3. No mixes, prepared fillings or crusts to be used (unless specified).
4. No icing as fillings.
5. All loaves to be standard size - 24 oz. (4" x 8" x 2 1/2") minimum to (5" x 9" x 3") maximum.
6. All cookies to be 2"-3" in diameter or 1"x 3" for Scottish shortbreads.
7. Cakes and loaves to be removed from pans and placed on cardboard base - or similar - **Not much larger than cake.**
8. Buns must be together. Rolls to be separate.
9. ALL BAKING TO BE COOLED AT LEAST 12 HOURS, and baking must be fresh, not frozen.
10. ALL BAKING MUST BE IN CLEAR PLASTIC BAGS, LARGE ENOUGH FOR EASY REMOVAL, WITH A SOLID BASE. NO SARAN OR SIMILAR WRAPPING.
11. ALL ENTRIES to be in by 12 o'clock noon on Friday, September 23, 2022. Judging will start at 1:00 p.m. Entries to be picked up at 4:30 p.m. Sunday, September 25, 2022.
12. All pies to be in 8-10" tempered, **FOIL PIE PLATES ONLY.** To temper foil pie plates (rub both sides of plate with cooking oil and bake in 400° oven for 15 minutes.) **A double crust pie means no lattice top. Handmade lattice tops only.**
13. **"All Pies Have to Go"** - Due to OAAS Judging Guidelines, only one (1) piece of your pie (judged piece) will be displayed. The rest of the pie is to be **picked up Friday, September 23rd between 4:00 and 5:00 p.m.** Anyone wishing to donate their pie to the Lambton County Developmental Services Group Home in Forest, must sign a permission slip releasing their pie. Any pie not picked up between 4 and 5 will be donated.
14. The person with the highest points (1st- 3 points; 2nd- 2 points; 3rd- 1 point) from ALL CLASSES in the Culinary Arts Division (you must have entries in both the baking & canning), will be the winning Culinary Arts Queen (or King). Exhibitors are only eligible for the crown every second year - 2019-2021.
***In the event of a tie, the entrant with the most 1st place entries will be deemed the Culinary Arts Queen/King. ***

Culinary Arts Winner will receive a \$25 gift certificate compliments of "Williamson Farms Country Store"

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.)

1. White bread, entire crust 6.00 5.00 4.00
2. Cherry Bread, entire crust 6.00 5.00 4.00

- 3. Tea biscuits, 4 6.00 5.00 4.00
 - 4. Dinner rolls, 4 6.00 5.00 4.00
- 1st Place Tea Biscuits - **\$6 donated by Stefanik Farms**
(Biscuits to be theirs)

BREAD MAKING MACHINES

- 5. Bread, white loaf 5.00 4.00 3.00
- 6. Bread, whole wheat loaf 5.00 4.00 3.00
- 7. Cinnamon raisin bread 5.00 4.00 3.00

MUFFINS (no paper cups)

- 8. Bran muffins (with raisins) - 4 3.50 3.00 2.50
- 9. Chocolate Chip Banana muffins (no nuts)- 4 3.50 3.00 2.50
- 10. Blueberry muffins (no nuts) - 4 3.50 3.00 2.50
- 11. Carrot muffins (plain) - 4 3.50 3.00 2.50

SQUARES (must be 1 1/2 - 2" square)

- 12. Lemon - 4 5.00 4.00 3.00
 - 13. Unbaked squares - 4 5.00 4.00 3.00
 - 14. Date squares - 4 5.00 4.00 3.00
 - 15. Brownies - uniced - 4 5.00 4.00 3.00
- 1st Place Lemon Squares - **\$5 donated by Carol Stutt**

COOKIES 2-3"

- 16. Peanut Butter - 3 3.00 2.50 2.00
- 17. Ginger Snaps- 3 3.00 2.50 2.00
- 18. Oatmeal with raisins - 3 3.00 2.50 2.00
- 19. Chocolate chip, no nuts - 3 3.00 2.50 2.00

CANDIES (pcs.)

- 20. Popcorn balls (tennis ball size) - 4 3.00 2.50 2.00
- 21. Chocolate Fudge (no nuts) - 4 3.00 2.50 2.00
- 22. Peanut Brittle - 4 3.00 2.50 2.00

CAKES - No Cream Cheese Icing

- 23. Banana cake (8" or 9" square, iced) 7.00 5.00 3.00
- 24. Pineapple upside down cake (8" or 9" square) ... 7.00 5.00 3.00
- 25. Angel Food cake (from a mix, un-iced)..... 7.00 5.00 3.00
- 26. Angel Food cake (from scratch, un-iced) 7.00 5.00 3.00

PIES (in 8-10" FOIL PLATES ONLY)

NO CANNED FILLINGS

NO LATTICE TOPS

Please temper new foil pie plates (rub both sides of plate with cooking oil and bake in 400° oven for 15 minutes).

"All Pies Have to Go"

Due to OAAS Judging Guidelines, only one (1) piece of your judged pie will be displayed. The rest of the pie is to be picked up between 4 and 5 pm on judging day.

Anyone wishing to donate their pie to the Lambton County Developmental Services Group Home in Forest, may sign a permission slip releasing their pie. Any pie not picked up between 4 and 5 pm will be donated.

- 27. Cherry (2 crust) 5.00 4.00 3.00
- 28. Lemon Meringue (from scratch) 5.00 4.00 3.00
- 29. Blueberry (2 crust) 5.00 4.00 3.00
- 30. Pumpkin (from scratch) 5.00 4.00 3.00

TARTS - NO CANNED FILLINGS

- 31. Pecan Tarts - 4 5.00 4.00 3.00
- 32. Coconut Tarts - 4 5.00 4.00 3.00

33. Butter Tarts (plain) - 45.00 4.00 3.00
1st Place butter tarts - \$5 donated by Carol Stutt

O.A.A.S. TART COMPETITION

The first prize winner of Section 33, butter tarts-plain, must bake 6 butter tarts to be judged at the Annual District 13 meeting held in November 2022. 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 2023. You will be provided with all the information about both competitions by the Culinary Arts Committee.

QUICK BREADS - Fresh, not Frozen

34. Pumpkin Loaf 5.00 4.00 3.00
35. Blueberry Nut Loaf 5.00 4.00 3.00
36. Banana Loaf 5.00 4.00 3.00

CLASS 35 - PRESERVES

**Jars that are not sealed will be disqualified
(No Decorated Tops)**

FRUIT

1. 1 pt. Peaches (halves) 4.00 3.00 2.00
2. 1 pt. Pears (halves) 4.00 3.00 2.00
3. 1 pt. Applesauce (with spice) 4.00 3.00 2.00
4. 1 pt. Applesauce (without spice) 4.00 3.00 2.00
5. 1 pt. Tomatoes (stewed) 4.00 3.00 2.00
6. 1 pt. Tomatoes (whole) 4.00 3.00 2.00
7. 1/2 pt. Cranberry Sauce 4.00 3.00 2.00

JAMS AND JELLIES - No Wax, No Freezer Jams

8. 1/2 pt. Apple Jelly 4.00 3.00 2.00
9. 1/2 pt. Peach Jam 4.00 3.00 2.00
10. 1/2 pt. Raspberry Jam 4.00 3.00 2.00
11. 1/2 pt. Strawberry Rhubarb Jam 4.00 3.00 2.00
12. 1/2 pt. Strawberry Jam 4.00 3.00 2.00
13. 1/2 pt. Blueberry Jam 4.00 3.00 2.00
14. 1/2 pt. Sweet Red Pepper Jelly (mild) 4.00 3.00 2.00
15. 1/2 pt. Orange Marmalade 4.00 3.00 2.00

1st Place Peach Jam - \$4 donated by Carol Stutt

PICKLES, RELISHES, SAUCES, SALSA, etc.

16. 1 pt. Dill Pickles (with garlic) 4.00 3.00 2.00
17. 1 pt. Nine Day Pickles (w/wo food colouring) 4.00 3.00 2.00
18. 1 pt. Beet Pickles (whole) 4.00 3.00 2.00
19. 1 pt. Pickled Beans 4.00 3.00 2.00
20. 1 pt. Pickled Eggs 4.00 3.00 2.00
21. 1 pt. Hot Dog Relish 4.00 3.00 2.00
22. 1 pt. Chili Sauce 4.00 3.00 2.00
23. 1 pt. Salsa Sauce (mild) 4.00 3.00 2.00
24. 1 pt. Salsa Sauce (hot) 4.00 3.00 2.00
25. 1 pt. Spaghetti Sauce (no meat) 4.00 3.00 2.00

VINEGARS - Fancy Bottle, with Stopper

26. Raspberry Vinegar 4.00 3.00 2.00
27. Herb Vinegar 4.00 3.00 2.00

- 28. Dill Vinegar 4.00 3.00 2.00
- 29. Blueberry Vinegar 4.00 3.00 2.00

SYRUPS - sealed in Glass Bottle

- 30. Blueberry Syrup 4.00 3.00 2.00
- 31. Rhubarb Syrup 4.00 3.00 2.00
- 32. Maple Syrup 4.00 3.00 2.00

Liquid Honey -in clear glass container

- 33. Pure, Ontario #1 White Honey.....4.00 3.00 2.00
(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 32, Maple Syrup & Section 33, Liquid Honey, is entitled to compete at the Annual District 13 meeting held in November 2022. 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

- 1. 1 jar of Chili Sauce (any size) 4.00 3.00 2.00
- 2. 1 jar of Salsa (any size) 4.00 3.00 2.00
- 3. 1 jar of BBQ sauce (any size) 5.00 4.00 3.00
- 4. Bread Machine Bread, white loaf 5.00 4.00 3.00
- 5. Zucchini Muffins (4) 5.00 4.00 3.00

CLASS 37 - SPECIALS

(Only Judged Piece of Baking will be Displayed)

- 1. **Best Decorated Cake: 150th Forest Fair Anniversary theme**
 (Can be a false cake as only decorations are to be judged)
1st place prize: Donated by Forest Agricultural Society....50.00
2nd place prize: Donated by Olde Haus Café.....20.00

- 2. **The Family of Nancy Steven: Cherry Pie -**
 (No lattice top) 2 crust only (Pie to be theirs)20.00
- 3. **Lake Breeze Farms: Chocolate Fudge, no nuts,**
 1/2 pound (Fudge to be theirs)10.00
- 4. **Canadian Tire, Forest: Strawberry Rhubarb Pie**
 (Pie to be theirs)\$25 Gift Card
- 5. **Ruth Ann Schoonjans: Pecan Tarts- Baker’s dozen, (13)**
 (tarts to be hers) 20.00

Lambton County Milk Producers Special

(cookies to be 2-3” in diameter or 1”x 3” for Scottish shortbreads)

- 6. **Best Shortbread cookies:** (bakers dozen, 13)
 Must be made with fresh butter, Cookies to be donated to L.C.D.S. Group Home
Prize \$50 Gift Card (for a local grocery store)
- 7. **Murray Kemp:** Date Squares (bakers dozen) 20.00
 (Squares to be his)
- 8. **Murray Kemp:** Dill Pickles (1 quart/Litre) 20.00
 (Pickles to be his)
- 9. **Birnam Orchards: Best Apple Pie**
 double crust only (pie to be theirs) 25.00

10. **Steve Minielly:** Blueberry Pie (lattice top)
(Pie to be his) 15.00
11. **Arkona Appliances:** Pecan Pie 25.00
12. **Forest Hill Orchards:** Peach Pie
(Pie to be theirs) 25.00
13. **Ravell Insurance:** Peanut Butter Chocolate Chip Cookies
Baker's dozen, 13, (Cookies to be theirs) 25.00
14. **John Hollingsworth:** Best Homemade Brownies,
no nuts (iced), 9 x 13 pan, (brownies to be his) 20.00
15. **Juicy Fruit Farms:** Apple Crisp
9 x 13 pan, (crisp to be theirs)25.00 gift certificate

ACE AMUSEMENTS SPECIAL

16. Caramel Apple Pie w/Lattice Top-
(made with 3 different kinds of apples, recipe to be included)
(pie to be theirs) \$100

Pie will be disqualified if recipe is not included

EXTRA SPECIALS

Bernardin Judging Guidelines

Winning entries for the Bernardin "Best of Show" Home Canning Award must:

- Be presented in a Bernardin Mason jar designed for home canning and must be sealed with a Bernardin two-piece metal closure designed for home canning.
- Exhibit a strong seal.
- All first-place winners must sign a release form giving Bernardin permission to use, without payment, the winners name &/or photograph in any other advertising or publicity.

For recipes & helpful hints on Home Canning Visit:
www.bernardin.ca

**Bernardin "BEST OF SHOW" Home Canning Award
"Best of Show" Prize Award**

\$30.00 Gift Certificate

Winners of this award will be the "Best Home Canners in the Show".

To qualify for these prizes the winner must:

- have entered a minimum of three competition classes i.e., Jam or Jelly, Pickles or Relish, Salsa, Fruit
- have accumulated the highest number of total home preserving points or winning entries.

Each jar to be judged separately.

1. Jam or Jelly, minimum of one, from Class 35, Sections 8-15 inclusive.
2. Pickles or Relish, minimum of one, from Class 35, Sections 16-21 inclusive.
3. Fruit or Salsa, minimum of one, from Class 35, Sections 1-6 or 23-24 inclusive.

Bernardin JAM/JELLY Award

Jam/Jelly Award

\$20.00 Gift Certificate

This award will be made to the contestant entering THE BEST Jam, Jelly, Fruit Spread or Marmalade in Class 35 Sections 8-15 made with Bernardin Fruit Pectin or Bernardin No Sugar Needed Fruit Pectin. **To be eligible, the entry must be accompanied by a proof-of-purchase (UPC symbol) from a Bernardin Fruit Pectin or Bernardin No Sugar Needed Fruit Pectin.** This UPC must then accompany your awards submission form.