

CULINARY ARTS - 2024

Committee: Ruth Ann Schoonjans-519-381-1751, Jerrie Legree, Rosanne Minielly, Barb Collette, Joy Starkey, Sarah Jane Goodhand, Sara Gilliard-Lichty, Alice Thomas, Marg Thompson, Jackie Stanton.

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 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. No Saran or similar wrapping.
6. ALL ENTRIES to be in by 12 o'clock noon on Friday, September 20, 2024. Judging will start at 12:30 p.m. or shortly after. Entries are to be picked at 4:30 p.m. Sunday September 22, 2024.
7. 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 Culinary Arts Winner. Exhibitors are only eligible for the crown every second year (i.e.: 2021-2023).

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

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.

- | | | | |
|-------------------------------------|------|------|------|
| 1. White bread, entire crust | 6.00 | 5.00 | 4.00 |
| 2. Raisin 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. Gluten-free, white loaf | 5.00 | 4.00 | 3.00 |

MUFFINS (no paper cups)

- | | | | |
|---|------|------|------|
| 8. Bran muffins (with raisins) - 4 | 3.50 | 3.00 | 2.50 |
| 9. Banana muffins (with 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 – un-iced - 4 | 5.00 | 4.00 | 3.00 |

1st Place Lemon Squares - **\$5 donated by Carol Stutt**

All COOKIES to be: 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 |
| 20. Scottish shortbread – 3..... | 3.00 | 2.50 | 2.00 |

CANDIES (pcs.)

- 21. Popcorn balls (tennis ball size) - 4 3.00 2.50 2.00
- 22. Chocolate Fudge (with nuts) - 4 3.00 2.50 2.00
- 23. Maple Walnut Fudge - 4..... 3.00 2.50 2.00

CAKES

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

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

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 20th between 4:00 and 5:00 p.m.*

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

TARTS - NO CANNED FILLINGS

- 32. Pecan Tarts - 4 5.00 4.00 3.00
- 33. Coconut Tarts - 4 5.00 4.00 3.00
- 34. 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 34, butter tarts-plain, is entitled to compete at the Annual District 13 meeting held in November 2024 with an entry of 6 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 2025. 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”x8”x2 1/2”) min. (5”x9”x3”) max. loaves must be removed from pans and placed on cardboard or similar base - Not much larger than loaf.

- 35. Pumpkin Loaf 5.00 4.00 3.00
- 36. Blueberry Nut Loaf 5.00 4.00 3.00
- 37. Banana Loaf 5.00 4.00 3.00
- 38. Lemon Loaf 5.00 4.00 3.00

CLASS 35 - PRESERVES

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

FRUIT (No Decorated Tops)

- 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. **Red** Raspberry Jam 4.00 3.00 2.00
- 11. 1/2 pt. **Black** Raspberry Jam 4.00 3.00 2.00
- 12. 1/2 pt. Strawberry Rhubarb Jam 4.00 3.00 2.00
- 13. 1/2 pt. Strawberry Jam 4.00 3.00 2.00
- 14. 1/2 pt. Blueberry Jam 4.00 3.00 2.00
- 15. 1/2 pt. Sweet Red Pepper Jelly (mild)4.00 3.00 2.00
- 16. 1/2pt. Mango Chutney 4.00 3.00 2.00

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

PICKLES, RELISHES, SAUCES, SALSA, etc.

- 17. 1 pt. Dill Pickles (with garlic) 4.00 3.00 2.00
- 18. 1 pt. Bread & Butter Pickles 4.00 3.00 2.00
- 19. 1 pt. Nine Day Pickles (w/wo food colouring) 4.00 3.00 2.00
- 20. 1 pt. Beet Pickles (whole) 4.00 3.00 2.00
- 21. 1 pt. Pickled Beans 4.00 3.00 2.00
- 22. 1 pt. Pickled Eggs 4.00 3.00 2.00
- 23. 1 pt. Hot Dog Relish 4.00 3.00 2.00
- 24. 1 pt. Chili Sauce 4.00 3.00 2.00
- 25. 1 pt. Salsa Sauce (mild) 4.00 3.00 2.00
- 26. 1 pt. Salsa Sauce (hot) 4.00 3.00 2.00
- 27. 1 pt. Spaghetti Sauce (no meat) 4.00 3.00 2.00

VINEGARS - Fancy Bottle, with Stopper

- 28. Raspberry Vinegar 4.00 3.00 2.00
- 29. Herb Vinegar 4.00 3.00 2.00
- 30. Dill Vinegar 4.00 3.00 2.00
- 31. Blueberry Vinegar 4.00 3.00 2.00

SYRUPS

32. 1 pt. 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 this fall,
November 2024. 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 Pickled eggs (any size) 5.00 4.00 3.00
2. 1 jar of Salsa (any size) 5.00 4.00 3.00
3. 1 jar of BBQ sauce (any size) 5.00 4.00 3.00

CLASS 37 – SPECIALS

(Only Judged Piece of Baking will be Displayed)

1. **Stutt's Fry Truck: Watermelon 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)10.00

4. **Canadian Tire (Forest) Specials:** (Pies to be theirs)
 - Strawberry Rhubarb Pie.....\$25 Gift Card
 - Apple Pie (2 crust only)\$25 Gift Card
 - Lemon Meringue.....\$25 Gift Card**

5. **Ruth Ann Schoonjans:** Pecan Tarts, bakers dozen, (13)
 (Tarts to be hers)**25.00**

6. **Lambton County Milk Producers 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).....20.00

8. **Murray Kemp:** Dill Pickles (1quart/Litre)
 (Pickles to be his).....20.00

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
 (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. **ACE AMUSEMENTS SPECIAL**100.00
Deep-dish, Caramel Apple Pie w/lattice top (Pie to be theirs),
 recipe to be included. Pie will be disqualified if recipe is not included.

