### **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.

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<ol> <li>White bread, entire crust</li></ol>	6.00 5.00 4.00 6.00 5.00 4.00 6.00 5.00 4.00
BREAD MAKING MACHINE	S
<ul><li>5. Bread, white loaf</li><li>6. Bread, whole wheat loaf</li></ul>	
7. Gluten-free, white loaf	
7. Giulen-free, wiffle foar	3.00 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	
10. Blueberry muffins (no nuts) - 4	
11. Carrot muffins (plain) - 4	
(1 )	
SQUARES (must be 1 1/2 - 2" squ	are)
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
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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	
20. Scottish shortbread – 3	

#### **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)	$\dots 7.00\ 5.00\ 3.00$
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 <u>tempered</u> 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 <u>picked up</u> 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) - 4	5.00 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
9. 1/2 pt. Peach Jam 4.00 3.00 2.00
10. 1/2 pt. <b>Red</b> Raspberry Jam
11. 1/2 pt. Black Raspberry Jam
12. 1/2 pt. Strawberry Rhubarb Jam 4.00 3.00 2.00
13. 1/2 pt. Strawberry Jam
14. 1/2 pt. Blueberry Jam
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
19. 1 pt. Nine Day Pickles (w/wo food colouring) 4.00 3.00 2.00
20. 1 pt. Beet Pickles (whole)
21. 1 pt. Pickled Beans
22. 1 pt. Pickled Eggs
23. 1 pt. Hot Dog Relish
24. 1 pt. Chili Sauce
25. 1 pt. Salsa Sauce (mild)
26. 1 pt. Salsa Sauce (hot)
27. 1 pt. Spaghetti Sauce (no meat)
VINEGARS - Fancy Bottle, with Stopper
28. Raspberry Vinegar
29. Herb Vinegar
30. Dill Vinegar
31. Blueberry Vinegar

#### **SYRUPS**

32.	1	pt. Ma	ple	Syrup	)	4.00	3.00	2.00

#### **Liquid Honey (in clear glass container)**

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

The 1<sup>st</sup> 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. Olde Haus Café: Best decorated cake	.20.00
(Can be a false cake as only decorations are judge	ed)

- 2. **The Family of Nancy Steven:** Cherry Pie (No lattice top) 2 crusts only (Pie to be theirs) ......20.00

4. <u>Canadian Tire (Forest) Specials:</u> (Pies to be theirs)  Strawberry Rhubarb Pie\$25 Gift Card Blueberry Pie (lattice top)\$25 Gift Card Dutch Apple Pie (crumb topping)\$25 Gift Card
5. <b>Ruth Ann Schoonjans:</b> Pecan Tarts, bakers dozen, (13) (Tarts to be hers)
6. <u>Lambton County Milk Producers Special:</u> Shortbread cookies: bakers dozen, (13)\$50 Gift Card (For a local grocery store) Must be made with fresh butter
7. <b>Murray Kemp:</b> Date Squares, bakers dozen, (13) (Squares to be his)
8. <b>Murray Kemp:</b> Dill Pickles (1quart/Litre) (Pickles to be his)
9. <b>Birnam Orchards:</b> Best Apple Pie double crust only (pie to be theirs)25.00
10. Arkona Appliances: Pecan Pie25.00
11. Forest Hill Orchards: Peach Pie (Pie to be theirs)
12. <b>Ravell Insurance:</b> Peanut Butter Chocolate Chip Cookies bakers dozen, (13), (Cookies to be theirs)25.00
13. <b>John Hollingsworth</b> : Best Homemade Brownies, no nuts, iced, 9x13 pan, (brownies to be his)20.00
14. <b>Juicy Fruit Farms</b> : Apple Crisp 9x13 pan, (crisp to be theirs)\$25 gift certificate
15. <u>ACE AMUSEMENTS SPECIAL</u>