



CLASS 21 – CULINARY ARTS

Chairperson: Sharon Maule (705-308-6740)
Committee: Vivian Burnett, Janet Burnett, Dorothy Neumann

RULES:

- 1 – All “Foods” to be covered with transparent wrap or in plastic bags.
- 2 – No cake mixes or commercial pie fillers allowed.
- 3 – Plates must not exceed 7” in diameter, except pies.
- 4 – All jars no larger than a pint and must be sealed, except maple syrup
- 5 – All exhibits must be in place for judging in the building by 12 Noon on Friday. Exhibits to remain on display in the building until 4 PM Sunday. Building will close Sunday at 3:30 PM, and will re-open at 4 PM for the purpose of picking up exhibits.
6. All exhibits must have been made since July 2024
7. Each exhibitor is limited to ONE entry in each section of Class 21 – Culinary Arts.

PRIZES: for each section (unless otherwise noted): \$5 \$3 \$2

Sections:

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| 1 – Ginger Snaps (3) | 7 – Bran Muffins (3) – with fruit, omit liners |
| 2 – Chocolate Chip (3) | 8 – Carrot Muffins (3) – iced, omit liners |
| 3 – Oatmeal Chocolate Chip (3) | 9 – Zucchini Loaf – ½ loaf |
| 4 – Fancy Cookies (3) – any variety | 10 – Banana Loaf – ½ loaf |
| 5 – Date Squares (3) | 11 – Lemon Loaf – ½ loaf |
| 6 – Squares (3) – any variety, baked | 12 – Peach or Berry Pie – 2 crust, 1 pc |
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| 13 – Chelsea Buns (3) – joined | |
| 14 – Plain Rolls (3) | |
| 15 – Pan Buns (3) – joined | |
| 16 – Tea Biscuits (3) – plain | |
| 17 – Tea Biscuits (3) – fruit | |
| 18 – White Bread – ½ loaf – not made with a bread machine – in a plastic bag | |
| 19 – White Bread – ½ loaf – made with a bread machine – in a plastic bag | |
| 20 – Open, baked – none of the above | |
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| 21 – Sweet Cucumber Pickles | 33 – Chili Sauce |
| 22 – Bread & Butter Pickles | 34 – Salsa |
| 23 – Dill Pickles | 35 – Strawberry Jam |
| 24 – Icicle Pickles | 36 – Strawberry-Rhubarb Jam |
| 25 – Zucchini Pickles | 37 – Strawberry Freezer Jam |
| 26 – Mustard Pickle | 38 – Raspberry Jam |
| 27 – Pickled Beets | 39 – Peach Jam |
| 28 – Beet Relish with Horse Radish | 40 – Marmalade, cooked |
| 29 – Corn Relish | 41 – Apple Jelly |
| 30 – Green Relish | 42 – Mint Jelly |
| 31 – Yellow Relish | 43 – Pepper Jelly – red or green |
| 32 – Open – Pickle Relish, other than above | 44 – Maple Syrup |

GIFT CERTIFICATES WHERE LISTED FOR THE FOLLOWING CULINARY ARTS “SPECIAL” CLASSES HAVE BEEN GENEROUSLY PROVIDED BY: Burns Bulk Foods, Food Basics, Sobeys, Fenelon Falls Home Hardware, The Little Pie Shack.

45 – **SPECIAL** – Best Apple Pie, 2 Crusts - Sponsor: Janet Burnett - \$12 \$8 \$5

46 – **SPECIAL** – Squares (3) – not baked - (Gift Certificates)

47 – **SPECIAL** – Dark or Light Fruit Cake, not iced, cut no larger than 4”x4” – Sponsor: Food Basics - \$10 \$8 \$6

- 48 – **SPECIAL** – Your Favourite Muffin (3) – using your recipe (included) – Sponsor: Food Basics - \$10 \$8 \$6
- 49 – **SPECIAL** - Shortbread Cookies (3) – made with butter (Gift Certificates)
- 50 – **SPECIAL** – Brownies (3) – not a mix. (Gift Certificates)
- 51 – **SPECIAL** – Chocolate Fudge, 3 pieces, cooked. Sponsor: Fenelon Falls Home Hardware - \$10 \$8 \$6
- 52 – **SPECIAL** – 3 Uses of Zucchini – (Gift Certificates)
- 53 – **SPECIAL** – Butter Tarts (3) – (Gift Certificates)
- 54 – **SPECIAL** – Three different school snacks (no fruit) – Sponsor: Vivian Burnett - \$10 \$8 \$6
- 55 – **AWARD** - to the exhibitor with the most points for Baking, sections 1 to 20, & Specials 45 to 53. Sponsor: Vivian Burnett - \$10
- 56 – **AWARD** - to the exhibitor with the most points in Sections 21 to 44. Sponsor: Vivian Burnett - \$10
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