

# CULINARY ARTS

**Class: 30**

**Chairperson:** Anne Chreptak 647-222-2312

Home Craft Theme: **Pinecones and Pin Wheels**

## **Rules:**

1. Entries must be the work of exhibitor.
2. No mixes unless specified.
3. All entries to be placed on **sturdy paper plates or foil covered cardboard in a clear zip lock plastic bag. No glass plates will be accepted.**
4. Entry tags to be attached FIRMLY on OUTSIDE OF EXHIBIT but not on closing of the bag.
5. Judging will be for: General Appearance 25% (size, colour etc.), Internal Appearance 25% (flaky, tenderness etc.), Flavour 50%.
6. **\*Note\*** - Due to reduced size requirements for competition, all baking will remain for the duration of the fair.
7. All exhibitors may pick up their baking (section 1-18) Sunday 6:00pm– 7:30pm.
8. We strongly recommend that you do not consume the baking because of the prolonged lack of refrigeration.
9. Please bring your exhibitor registration form as confirmation of entry when picking up exhibits.
10. Cookie size-no larger than 6.75cm (3") and no smaller than 5cm (2")
11. **Note\*** Special sponsored sections (sections 15SP-19SP) will be refrigerated for the sponsor to pick up after judging on Friday after 3:00pm. A sample piece will be judged, and a small piece will be left for display. The remaining item can be picked up on Fri between 3 – 4pm.

**Prizes:** 1st: \$5, 2nd: \$4, 3rd: \$3

## **Sections:**

1. **Banana Loaf**  
use 3" x 5" mini loaf pan or regular size loaf pan & submit 1/2 loaf
2. **Carrott Loaf**  
use 3" x 5" mini loaf pan or regular size loaf pan & submit 1/2 loaf
3. **Apple Muffins (3)**  
With paper wrapper removed
4. **Raisin Oatmeal Cookies (3)**  
Cookie size 2-3" round

5. **Chocolate Chip Cookies (3)**  
Cookie size 2-3" round
6. **Sugar Cookies (3)**  
Cookie size 2-3" round
7. **Pinwheel Cookies-any flavour (3)**  
Cookie size 2-3" round
8. **Raisin Tea Biscuits (3)**
9. **Cheddar Cheese Tea Biscuits (3)**

#### **BREADS – SPONSORED BY HOLEY GRAIL BAGELS**



**Prizes:** 1st: \$5, 2nd: \$4, 3rd: \$3

Size unless specified 8" x 4" x 2.5" min. and 9" x 5" x 3" max

- 10SP. **Sourdough, may be round**
- 11SP. **White (Yeast) one loaf**
- 12SP. **Bread Machine (Yeast) – Multi Grain, one loaf**
- 13SP. **Specialty Bread (Yeast) – ex Focaccia, Braided, Egg, one loaf**

#### **SPECIALS**

All pies are to be submitted on foil plates. For best baking results, foil plates can be seasoned by lightly rubbing both sides of the plate with cooking oil and baking for 15 minutes in a 350° oven. No purchased pie filling or pastry.

Submit a whole pie, doubled crust -1 piece will be judged & a sample piece will be for display.

- 14SP. **DON MCCLELLAN SPECIAL:**  
**6 Butter Tarts-no raisins or nuts**  
**Prizes:** 1st: \$12, 2nd: \$8, 3<sup>rd</sup> \$5  
Entries will become the property of the Sponsor.

- 15SP. TRIMBLE FAMILY SPECIAL:**  
**Best Raisin Pie**  
**Prizes:** 1st: \$12, 2nd: \$8  
1st Prize entry will become the property of the Sponsor.
- 16SP. Braeheid Special:**  
**Blueberry Pie**  
**Prize:** 1st: \$12, 2nd: \$8  
1st Prize entry will become the property of the Sponsor
- 17SP. Peter Dickins Special:**  
**Apple Pie**  
**Prize:** 1st: \$12, 2nd: \$8  
1st Prize entry will become the property of the Sponsor.
- 18SP. Jim Galbraith Special:**  
**Cherry Pie**  
**Prize:** 1st: \$12, 2nd: \$8  
1st Prize entry will become the property of the Sponsor.