

CULINARY ARTS

Chairperson: Jim Tutsch – 705-646-3864
Committee: Joanne Smith, Miranda Turnbull

- Notes:
1. Please read the General Rules and Regulations at the front of this book.
 2. Prizes are awarded on Merit (only entries that meet the judge's criteria will be awarded a prize).
 3. Open to everyone except those who derive more than 50% of their income from baking and preserves.
 4. Entries are to be picked up at the close of the Fair on Sunday between 4:00 and 5:30pm.

Prizes: \$4.00 \$3.00 \$2.00
(unless other indicated)

CLASS 72 BAKING

All Baking items must be placed in clean, clear, appropriate size plastic bag with zipper style lock (no twist ties please). Entry tag to be attached to outside of bag with sticky tape. **No staples** to be used on baking items. No commercial mixes allowed. All pastry and filling must be homemade.

YEAST PRODUCTS

All yeast breads, buns and rolls are to be baked the day before judging.

1. Bread – white - pan size minimum 8" x 4" x 2 1/2" maximum 9" x 5" x 3"
2. Bread - 60% Whole Wheat - pan size minimum 8" x 4" x 2 1/2" maximum 9" x 5" x 3"
3. Bread – Sourdough Loaf
4. Raisin Bread - pan size minimum 8" x 4" x 2 1/2" maximum 9" x 5" x 3"
5. Clover Leaf Rolls – 3
6. Bread – white – made in a bread machine
7. Any type loaf made in a bread machine
8. Loaf of Gluten Free Bread - pan size minimum 8" x 4" x 2 1/2" maximum 9" x 5" x 3"

QUICK BREADS

Entries to be placed on appropriate size white paper plate and placed in a clean, clear zipper lock style plastic bag, with entry tag affixed to outside of bag with sticky tape.

9. Cranberry Loaf – no nuts - enter 1/2 of (8" x 4" pan)
10. Glazed Lemon Loaf – no nuts - enter 1/2 of (8" x 4" pan)
11. Applesauce Loaf with raisins – no nuts - enter 1/2 of (8" x 4" pan)
12. Spiced Loaf with dates, nuts or raisins - enter 1/2 of (8" x 4" pan)
13. Tea Biscuits – cheese - 3

MUFFINS

Entries to be placed on appropriate size white paper plate and sealed in a clean, clear, zipper lock style plastic bag, with entry tag affixed to outside of bag with sticky tape.

14. Bran - 3
15. Pumpkin - raisins only - 3
16. Other Fruit Muffin – your choice – 3 – name fruit on tag
17. Savoury (main course) for example, Rosemary – 3 – name savoury ingredients on tag
18. Gluten Free Muffin – family favourite - 3

COOKIES

Cookies should be 2 ½" to 3" in diameter. Place on an appropriate size white paper plate and seal in a clean, clear zipper lock style bag with entry tag affixed to outside of bag with sticky tape.

19. Ginger - (not cut-out variety) - 3
20. Cut out Sugar cookies – Canada 150 themed
21. Shortbread - 3
22. Oatmeal – 3
23. Chocolate Chip – 3



SQUARES

Squares are to be 2" square and bars are to be 4" x 2". Place on an appropriate size white paper plate and seal in a clean, clear zipper lock style plastic bag. Attach entry tag to the outside of bag with sticky tape.

24. Lemon Squares – dusted with icing sugar - 3
25. Squares - any unbaked variety, eg. Nanaimo bars – 3
26. Paleo Brownies – for recipes, Google "Paleo" - 3

PASTRIES

Pies must be entered in tinfoil pie plates. Enclose in a clear plastic bag and seal.

HINT: Before use, put tinfoil pans in a 450 to 500 degrees F. oven for about 5 minutes so BOTTOM crust bakes better. Tarts are to be placed on a small white paper plate and sealed in a zipper lock style plastic bag.

27. Apple Pie – 2 crust
28. Blueberry Pie
29. Rhubarb Pie
30. Baked Pastry Shell
31. Cherry Tarts - 3

CAKES

All cakes are to be 8" or 9" square or round unless otherwise indicated. They are to be presented on a solid base not more than 2" larger than the cake. Cakes can be covered by a clear plastic dome-type lid or placed in a clear plastic bag and sealed. Cupcakes are to be placed on a small white paper plate and sealed in a zipper lock style plastic bag.

32. Carrot Cake – 1 layer, with icing, no fruit
33. Banana Cake - iced
34. Chocolate Cake with chocolate icing
35. Christmas Fruit Cake – note size – enter ½ of (8" x 4" pan)
36. 2 layer cake with fondant with fall theme – judged on taste and creativity

CANDY

Entries are to be placed on appropriate size white paper plate and sealed in a clear plastic zipper lock style bag with entry tag attached to bag with sticky tape.

37. White Chocolate Bark with nuts and cranberries – approx. 2" pieces – 5
38. Brittle Toffee – approx. 3" - 5 pieces
39. Homemade Chocolates – 5 pieces
40. Homemade Marshmallows – approx. 1 ½" squares – 5 pieces

FAMILY SPECIAL

41. Christmas Gingerbread Structure – display area not to exceed 18" square, building and decorations to be totally edible, structure may be cabin, castle, igloo or any other type of structure.

BAKING KING/QUEEN - Awarded to the exhibitor earning most points in CLASS 72 including SPECIALS. Rosette and \$50.00 gift certificate donated by **Main Street Deli**, 200 Manitoba St, Bracebridge

BUTTER TART SPECIAL

Butter Tarts with raisins - 3

Prizes: \$5.00 \$3.00 \$2.00 - donated by **Wilda and Turk Lees**

Winner will be eligible for OAAS (Ontario Association of Agricultural Societies) Butter Tarts Competition.

COMMITTEE SPECIAL

Novelty Canada 150 / Fall Fair 150

Bakers choice of cookies, cake or pie that are themed to Canada's 150th birthday and what Canada means to you. Judged on creative presentation and taste. Let your imagination take over.

Prizes: \$10.00 \$8.00 \$5.00 - donated by the **Culinary Arts Committee**

SOCIETY SPECIAL

12 Date Squares - 2" squares

All entries become the property of the Society and will be sold during the Fall Fair

Prizes: \$5.00 \$3.00 \$2.00 - donated by the **Bracebridge Agricultural Society**

JOHNNY CAKE SPECIAL

Johnny Cake (cornbread) – presented in an 8" square container

Prize: \$20.00 - donated by the **Families of Trillium Drive**

FUDGE SPECIAL

Best old fashioned cream fudge, no nuts - 5 pieces

Prize \$20.00 - donated by the **Families of Trillium Drive**

HARVEST SPECIAL – FIVE WAYS TO USE CRANBERRIES

Display in a basket five (5) ways to use cranberries (edible/baked)

Example: cranberry sauce, muffins, mini loaf, etc. – to be judged on variety and presentation

Basket not to exceed 12" length, 8" width and 8" height

Prizes: \$10.00 \$8.00 \$5.00 - donated by the **Bracebridge Agricultural Society**

CLASS 72 - SPECIALS

The Creative Cook Baking Awards

Sponsored by: **The Creative Cook**
35 Manitoba Street, Bracebridge, Ontario

All entries will be judged on taste, texture and appearance. Judge's decision shall be final.

First place winners must submit recipe to the Chairperson after having a photo taken. You will be asked to sign a release form which gives the sponsor permission to use the photo and/or recipe for public purposes without payment.

The Creative Cook Best Family Favourite Muffin Contest:

Use your family favourite recipe – 3 muffins

Prizes: 1st - \$25.00 Product Certificate 2nd - \$10.00 Product Certificate

The Creative Cook Best Family Favourite Apple Pie Contest:

Two crust apple pie. See Hint under Pastries.

Prizes: 1st - \$25.00 Product Certificate 2nd - \$10.00 Product Certificate

The Creative Cook Yeast Best Bread Contest

Best loaf of bread.

Prizes: 1st - \$20.00 Product Certificate

The Creative Cook Best Cake Loaf (Quick Bread) Contest

Your favourite quick bread recipe.

Prizes: 1st - \$20.00 Product Certificate