# 31. Five Small Gourds32. Three Mini Pumpkins

## Section 10 - Culinary Arts

Convenor: Jackie Scholten Directors: Doris Jean Clyne, Emily Sinclair

#### Rules

All nursing home residents exempt from \$5 entry fee in all classes. Only one serving size piece of each exhibit will be kept for display & retained for health concerns. The remaining pie, ect. must be picked up between 6pm - 7pm Friday night. This ruling excludes merchant specials. Please use two entry tags for each entry. Cakes maybe left in pan with name and phone number clearly displayed or placed on foil covered cardboard. No commercial mixes, pastries, or fillings or seven-minute frosting to be used, unless otherwise stated. No paper cups. Bread in plastic bags. Cookies, squares muffin etc. displayed on small disposable plates. No warm baking. Pan size approximate. Use minimum 7" aluminum plates and temper at 400 degrees for 15 minutes.

Entries maybe dropped off Thursday between 6pm and 8pm or Friday between 8am and 11am. Entries must be picked up Sunday between 330pm and 430pm.

## **Classes - Section 10**

Prizes: \$4.50, \$3.50, \$3.00 (unless otherwise noted)

Muffins & Quick Breads 1. Three Chocolate Chip Muffins 2. Three Carrot Muffins 3. Three Bran Muffins 4. Three Maple Syrup Muffins 5. Zucchini Loaf 6. Banana Loaf	14. OLIVIA SINCLAIR MEMORIAL SPECIAL - SCRATCH MY BACK COOKIES Open to all ages Prizes: 1 <sup>st</sup> - \$20.00, 2 <sup>nd</sup> - \$15.00, 3 <sup>rd</sup> -\$10.00, 4 <sup>th</sup> - \$8.00 RECEIPE Ingredients:
7. T.O.P S. (Take off Pounds Sensibly) Special sponsored by Chapter#ON4913 Harriston Black Bean Brownies 5 to a white plate Prizes Prizes 1 <sup>st</sup> \$10, 2 <sup>nd</sup> \$8, 3 <sup>rd</sup> \$6	2 Cups Brown Sugar 1 Cup Butter 2 Eggs 1 Cup Coconut 1 Cup Oatmeal
Cookies 8. Three Peanut Butter Cookies 9. Three Chocolate Cookies 10. Three Oatmeal Cookies 11. Three Oatmeal Cookies 12. Three Maple Brown Sugar Cookies 13. Three Maple Shaped Sugar Cookies Squares	<ul> <li>2 Cups Sifted All Purpose Flour</li> <li>1 tsp Baking Soda</li> <li>1 tsp Baking Powder</li> <li>1 tsp Vanilla</li> <li>1 Cup Cornflakes, Rice Krispies, or Special K Cereal</li> <li>1 Cup Chocolate Chips</li> </ul>
<ol> <li>15. Three Chocolate Brownies</li> <li>16. Three Butter Scotch Confetti Squares</li> <li>17. Three Lemon Squares</li> <li>18. Three Maple Butter Tarts</li> <li>19. Scoop it Special</li> </ol>	Cream sugar, butter and eggs together and add other ingredients in order. Sift dry ingredients. Add cereal and chocolate chips at the end. Bake for 6-8 minutes at 350 degrees. Bring 5 cookies on a plate to be judged. Prizes: 1st\$20, 2nd\$15, 3rd\$10, 4th\$8
Draw from all Exhibitors in Squares Prize \$10 Gift Certificate	*Please clarify if you are entering the junior or senior class.
20. O.A.A.S. Butter Tart Special Five Butter Tarts Entries must be solely made by the person entering competition including pastry. No Fruit, Nuts or Raisins. Recipe must accompany entry. Judging will occur at fair and winner will go on to District with finals at O.A.A.S.	

Convention

Prizes 1<sup>st</sup>\$6, 2<sup>nd</sup>\$5, 3<sup>rd</sup>\$4, 4<sup>th</sup>\$3

Bread & Biscuits

- 21. Three Tea Biscuits
- 22. Three Maple Bacon Cheddar Biscuits
- 23. Three Cinnamon Buns
- 24. One Loaf White Bread
- 25. One Loaf Honey & Oates Bread
- 26. One Loaf Cheese Bread

- 27. One Machine Loaf Sourdough Bread
- 28. One Machine Loaf White Bread

29. Scoop it Special Draw from Exhibitors in Biscuits and Bread Prize \$10 Gift Certificate

30. Foodland Harriston Special Sour Cream Coffee Cake Recipe: 1/2 cup Butter 1 cup white sugar

2 eggs

1 cup Sour Cream

1 tsp vanilla

2 cups All Purpose Flour

1 tsp Baking Soda

1 tsp Baking Powder

1/4 tsp Salt

**Topping Ingredients:** 

- 1/2 cup Brown Sugar
- 1/4 cup White Sugar

2 tsp Cinnamon

1/2 cup Nuts

Cream together butter and sugar. Add eggs, sour cream and vanilla and mix well. Combine flour, baking soda, baking powder and salt. Combine dry ingredients with butter mixture. Pour half batter into 9×13 pan, sprinkle 1/2 of Topping. Repeat. Bake at 325 for 40 minutes.

Prizes 1st\$15, 2nd\$10, 3rd\$8, 4th\$5

31. Foodland Special

Lasagna (1piece)

One serving size 3×4of Lasagna made with Italpasta Noodles. Proof of purchase MUST accompany entry Prizes 1st\$15, 2nd\$10, 3rd\$8, 4th\$5

Harriston-Minto Agriculture Society Special

- 32. Honey Cake with Icing
- 33. Maple Fudge
- 34. 6 Honey Cupcakes with Your Choice of Icing

35. Maple Sugar Candy 36. Honey or Maple Donut Prizes 1st\$15. 2nd\$10. 3rd\$8. 4th\$5

Harriston Dry Cleaners Special 37. Mississippi Mud Cake 8×8 pan First Place retained by Sponsor

 Chocolate Layer Cake: no date filling, iced first place retained by sponsor Prizes 1<sup>st</sup>\$12, 2<sup>nd</sup>\$8, 3<sup>rd</sup>\$5

### Doug's Auto Special

39. No Bake Cheesecake One 9×13 pan of No bake cheesecake; graham cracker crust, center layer using cream cheese, your choice of Topping (canned pie filling allowed) 1<sup>st</sup> and 2<sup>nd</sup> retained

Prizes: 1st\$20, 2nd\$15, 3rd\$10

#### Pie

- 40. Pecan Pie
- 41. Blueberry Pie covered or lattice
- 42. Grape Pie
- 43. Dutch Apple Pie
- 44. Raisin Custard Pie
- 45. Pear Pie covered or lattice
- 46. Mincemeat Pie
- 47. Raspberry Pie covered or lattice
- 48. Gooseberry Pie
- 49. Peach Pie covered or latticePrizes: 1st\$10, 2nd\$7, 3rd\$5

Harriston-Minto Agriculture Society Special

50. Maple Walnut Chiffon Cake with

Honey Icing Prizes: 1<sup>st</sup>\$100, 2<sup>nd</sup>\$75, 3<sup>rd</sup>\$50