

38. Most unusual shaped vegetable
39. Largest Tomato
40. Largest Potato



## 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, etc. must be picked up between 6pm - 7pm Friday night. This ruling excludes merchant specials.

Please use two entry tags for each entry.

Cakes may be 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.

**Retained Pies are to be kept for Auction. All pies are to be baked in minimum 7" FOIL PIE PLATES unless otherwise stated.** Foil plates can be tempered at 400 degrees for 15 minutes.

Entries may be dropped off Thursday between 6pm and 8pm or Friday between 8am and 11am. Entries must be picked up Sunday between 3:30pm and 4:30pm.

### Classes – Section 10

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

#### Muffin & Quick Breads

1. 3 Chocolate Chip Muffins
2. 3 Pumpkin Muffins
3. 3 Bran Muffins
4. 3 Corn Meal Muffins
5. Zucchini Loaf

6. Banana Loaf

7. T.O.P.S. Special Black Bean Brownies (5 brownies to a plate)  
Prizes: 1st \$10, 2nd \$8, 3rd \$6

#### Cookies

8. 3 Chocolate Chip Cookies
9. 3 Peanut Butter Cookies
10. 3 Cornflakes Cookies

11. 3 Oatmeal Cookies
12. 3 Pumpkin Spice Cookies
13. **Olivia Sinclair Memorial Special – Scratch My Back Cookies**  
Prizes: 1st: \$20 2nd: \$15 3rd: \$10  
4th: \$8

#### **RECIPE**

Ingredients:

- 2 Cups Brown Sugar
- 1 Cup Butter
- 2 Eggs
- 1 Cup Coconut
- 1 Cup Oatmeal
- 2 Cups Sifted All Purpose Flour
- 1 tsp Baking Soda
- 2 tsp Baking Powder
- 1 tsp Vanilla
- 1 Cup Cornflakes, Rice Krispies, or Special K Cereal
- 1 Cup Chocolate Chips

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.

#### **Squares/Bars**

14. 3 Chocolate Brownies
15. 3 Butterscotch Confetti Squares
16. 3 Candy Corn Rice Krispie Treats
17. 3 Lemon Squares
18. 3 Caramel Cornflakes Crunch Bars

**19. Scoop-it Special**  
**Draw from all Exhibitors in Squares**  
**\$10 Gift Certificate**



#### **20. OAAS Butter Tart Special** **6 Butter Tarts**

**NO Fruit, Nuts, or Raisins. Entries must be solely made by the exhibitor including pastry. 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: 1st \$6, 2nd \$5, 3rd \$4, 4th \$3**

**Full Rules at: <https://ontarioagso-cieties.com/district-and-provincial-competition-rules/>**

#### **Bread & Biscuits**

21. 3 Tea Biscuits
22. Any Braided Bread Loaf
23. 1 Loaf White Bread
24. 3 Cinnamon Buns
25. 3 Chessy Garlic Corn Bread

#### **Biscuits**

26. 1 Loaf of Cheese Bread
27. 1 Loaf of Corn Bread

#### **28. Scoop-it Special** **\$10 Gift Certificate**

#### **29. Foodland Special** **Lasagna (1piece)**

**One serving size 3x4 made with Our Compliments Noodles. Proof of purchase MUST accompany entry.**  
**Prizes: 1st: \$15 2nd: \$10 3rd: \$8 4th: \$5**

**30. Foodland Harriston Special  
Sour Cream Coffee Cake**

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

**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.

**Harriston-Minto Agricultural  
Society Specials**

**Classes 31-35**

**Prizes: 1st: \$10, 2nd: \$8, 3rd: \$5**

- 31. 6 Corn Flour Cupcakes with  
Your Choice of icing decorated  
to the Fair Theme 2025
- 32. Berry Corn Bread Coffee Cake
- 33. Candy Corn Fudge
- 34. Corn Pudding
- 35. Caramel Corn Popcorn

**36. Harriston Dry Cleaners  
Special**

First place retained by Sponsor  
Mississippi Mud Pie 8×8 pan  
Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

**37. Chocolate Layer Cake**

NO Date filling  
First place retained by Sponsor  
Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

**38. Doug's Auto Special - No  
Bake Cheesecake**

First & Second place retained by  
sponsor  
One 9×13 pan of No bake  
cheesecake; graham cracker crust,  
center layer using cream cheese,  
your choice of Topping (canned pie  
filling allowed)  
Prizes: 1st: \$25 2nd: \$20 3rd: \$15

**Pie**

- 39. Pecan Pie
- 40. Dutch Apple Pie
- 41. Blueberry Pie with lattice or  
covered
- 42. Strawberry Rhubarb Pie
- 43. Peach Pie with lattice or covered
- 44. Chocolate Peanut Butter Pie
- 45. Raspberry Pie with lattice or  
covered
- 46. 46. Pumpkin Pie
- 47. 47. Banana Cream Pie
- 48. Cherry Pie with lattice or covered



#### 49. "Failed it!" Special

Did your planned baking entry not turn out as you hoped? Don't despair! Enter your flop here. Include the originally intended class description on entry tags. Prize: \$10. Every entry receives a consolation prize.



#### 50. Harriston-Minto

##### Agricultural Society Special

Almond & Orange Corn Flour Cake with Dark Chocolate Glaze Icing  
Prizes: 1st: \$100 2nd: \$75 3rd: \$50



## Section 11 - Canning and Preserves

Convenor: Jackie Scholten 519-781-3145

Directors: Doris Jean Clyne

### Rules

All canning must be in sealed pint jars or metric equivalent (500 ml) except Jams and Jellies which can be in 250 ml jars. No wax. No glass lids. No food coloring. Must use NEW lids. Mark date bottled. This year's product ONLY. Please use an elastic to attach entry tags. Classes with 6 or more entries will be split. Entries must be picked up Sunday between 3:30 pm and 4:30 pm.

### Classes – Section 11

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

#### James & Jellies 250 ml jars

1. Strawberry Jam: cooked
2. Blueberry Jam
3. Raspberry Jam: cooked
4. Any kind of Marmalade
5. Peach Jam: uncooked
6. Cucumber Jam
7. Black Current Jam
8. Pepper Jelly: any flavor (name

ingredients)

9. Grape Jelly
10. Apple Jelly

#### Canning 500 ml jars

11. Peaches
12. Pears
13. Sweet Cherries
14. Salsa, mild
15. Canned Tomatoes
16. BBQ sauce

### **Pickles 500 ml jars**

17. Dill Pickles, with garlic
18. Bread and Butter Pickles
19. Corn Relish
20. Hot Dog Relish
21. Pickled Beets
22. Pickled Corn
23. Pickled Beans (any colour) with garlic
24. Mustard Pickles
25. Spicy Pickles

**Alice Douglas Special**  
**Most Points in classes 1 – 25**  
**Prize: \$25**

### **26. Honey**

One clear glass container having capacity of 500 ml (375 ml).

First place winner is eligible to compete at the District Competition in late October and, if a winner there, to enter the Provincial Competition next February. Further information about the competitions will be provided by the Committee.

Prizes: 1st \$10, 2nd \$8, 3rd \$6

### **27. Maple Syrup**

Once clear glass bottle equivalent to 250 ml. The first place Canada Grade A Amber entry will be the only entry to go to the District Competition in late October and, if a winner there, to enter the Provincial Competition next February. Further information about the competitions will be provided by the Committee.

Prizes: 1st \$10, 2nd \$8, 3rd \$6

