

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. Pumpkin Loaf
5. Zucchini Loaf
6. Banana Loaf

7. T.O.P.S. (Take Off Pounds Sensibly) Special sponsored by Chapter #ON4913 Harriston (3 muffins on a plate) **Prizes: 1st \$10, 2nd \$8, 3rd \$6**

Fibre Rich Bean Muffins

- 1 cup raisins
- 1 cup boiling water
- 1/2 cup oil
- 3 eggs
- 1/2 cup white sugar
- 1/2 cup apple sauce

1-14 oz can beans with tomato sauce (mashed)
 3 cups flour
 1 tsp. vanilla
 1 tsp baking soda
 1 tsp. cinnamon
 1/2 tsp. baking powder
 1 cup walnuts (optional)
 1/2 tsp. salt

Mix raisins with boiling water. Stir, set aside to cool. Beat eggs, oil, apple sauce, sugar, vanilla and beans. Mix dry ingredients and add to wet including raisins with water. Mix well. Bake at 350* F for 20 minutes or until done. Makes 2 dozen.

Cookies

8. 3 Chocolate Chip Cookies
9. 3 Peanut Butter Blossom Cookies (using Hershey Kisses)
10. 3 Oatmeal Cookies
11. Shortbread 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 Rice Krispie Treats
17. 3 Lemon Squares
18. 3 Pumpkin 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 the 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 Pumpkin Scones

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 3×4 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 Vanilla Cupcakes with Your
Choice of icing decorated to the
Fair Theme 2026
32. Pumpkin Chocolate Chip
Cookies
33. Chocolate Fudge
34. Homemade Trail Mix (approx 1
cup in sandwich bag)
35. Caramel Popcorn

**36. Brian & Linda McIntyre
Special**

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

**37. Harriston-Minto
Agricultural Society Special
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)

Prizes: 1st: \$25 2nd: \$20 3rd: \$15

Pie

All first-place pies will be retained by
the Agricultural Society for Pork & Pie
Auction Friday night.

38. Pecan Pie
39. Dutch Apple Pie
40. Blueberry Pie with lattice or
covered
41. Strawberry Rhubarb Pie
42. Peach Pie with lattice or covered

43. Chocolate Peanut Butter Pie
44. Raspberry pie with lattice or covered
45. Pumpkin Pie

46. "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.

47. Harriston-Minto Agricultural Society Special
Layered Pumpkin Spice Cake with Chocolate Buttercream Icing
Please include decorations of your choice to fit the theme of 2026
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