

## Classes 110 to 133: Culinary Arts

**Chairperson:** Cortney Kay

**Contact:** (905) 251-2981

**Committee:** Carole Lockie, Linda Traviss, Joan Etherington, Megan Facecchia, Sarah Goessl

**The General Rules of the Sutton Agricultural Society shall apply.**

### Additional Rules:

- **Read these rules carefully!**
- Cookies, tarts, squares, candies and muffins are to be exhibited on small **6" chinetto-type plates contained in plastic bags**, zip bags preferred. **No plastic wrap or tape.**
- Bars should be 1 1/2 x 1" and Squares 1 1/2 x 1 1/2"
- **\*SUGGESTION:** To protect iced and decorated cupcakes from damage, they could be shown in clamshell containers which were used for berries and small cakes, or other clear takeout containers.
- Cakes to be shown on foil covered boards.
- All pies should be in 8" or 9" foil plates in plastic bags, (zip bags preferred if possible). **\*No plastic wrap or tape.**  
One-sixth of the pie will be removed for judging and will then be placed on a separate plate for display. The remainder of the pie may be donated after judging is complete, to emergency workers at the Fire Hall and our hard-working grounds workers at the Fair.
- Pie fillings must be homemade.
- All baking and canning must be homemade. No mixes unless specified.
- Cupcakes may be shown in liners.
- Muffins not to be shown in paper liners.
- Loaf cakes - enter 1/2 loaf or a mini loaf.
- Multiple household entries should be prepared by the entrant, not made in bulk.
- Entry tags to be stapled to plastic bag at bottom end of bag.
- Items (except pies) are **NOT** to be removed before 5 p.m. on Sunday and must be picked up by 6 p.m..
- Absolutely no cannabis or cannabis products to be used in any entries.

This Year's Theme is **"From Wagon Wheels to Ferris Wheels"**

**Best in Show:** \$25.00 (1 to be issued in Children classes, Baking classes, and Canning classes)

## Class 110: Children 6 Years and Under

### Prize Money:

1st: \$4.00; 2nd: \$3.50; 3rd: \$3.00

### Section:

1. 3 ginger molasses cookies
2. 3 no bake squares
3. 3 cupcakes decorated\*
4. Rice Cereal hand print decorated (make your own hand out of cereal treats)\*
5. 3 decorated cookies to show Fair Theme\*

\*Sections 3, 4 and 5 judged for decoration only (does not need to be covered).

## Class 111: Children 7 to 12 Years

### Prize Money:

1st: \$4.00; 2nd: \$3.50; 3rd: \$3.00

### Section:

6. 3 chocolate chip cookies-no nuts (please mark age on entry tag)
7. 3 of your favourite cookies - one kind (named)
8. 3 banana muffins with extra ingredient
9. 3 cupcakes decorated - fair theme\*
10. Rice Cereal sculpture - no bigger than 10" x 10"\*

\*Sections 9 and 10 judged for decoration only.

## Class 112: Children 13 to 18 Years

### Prize Money:

1st: \$4.00; 2nd: \$3.50; 3rd: \$3.00

### Section:

11. 3 chocolate chip cookies (please mark age on entry tag) - no nuts
12. Granola in a sandwich bag (2 extra ingredients)
13. 3 blueberry muffins
14. 3 pieces of fudge - one kind (named)
15. 3 decorated cupcakes - Fair Theme\*

\*Section 15 judged for decoration only.

## OAAS Youth Special

### 3 Chocolate Chip Cookies (no nuts)

Open to youth up to age 15 years (as of December 31 in current year)

Winner will be chosen from Class 111, section 6 and Class 112, section 11 and will be eligible to compete at the OAAS. District 5 Annual Meeting in the fall - 8 cookies required

## Class 113: Cake Special

### Prize Money:

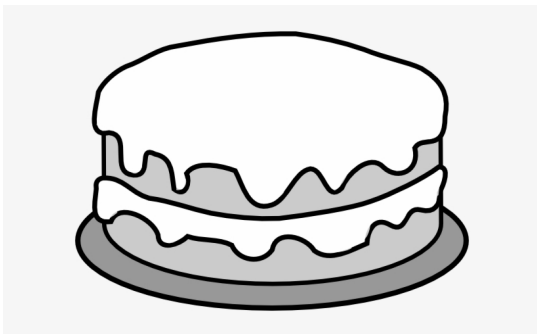
1st: \$25.00; 2nd: \$15.00; 3rd: \$10.00

### Section:

16. Decorated Cake- artificial base - decorated to show Fair Theme\*\*
17. Youth Decorated Cake- artificial base - using fondant - decorated to show Fair Theme\*\*
18. Youth Decorated Cake - real cake iced and decorated to show Fair Theme - no fondant

\*\* Sections 16 & 17 - 80% of decorations must be edible - judged for decoration only.

Sections 17 & 18 Sponsored by the Culinary Arts Committee



## Class 114: Candy

### Prize Money:

1st: \$10.00; 2nd: \$8.00; 3rd: \$5.00

On 6" Chinette-like plates in plastic zip bags. No plastic wrap.

### Section:

19. 3 pieces of sponge toffee
20. 1 candy coated apple
21. 3 pieces of homemade caramels
22. 3 pieces fudge - own choice (named)
23. 3 pieces of almond bark

## Class 115: Pies

### Prize Money:

1st: \$20.00; 2nd: \$10.00; 3rd: \$5.00

In 8" - 9" foil plates in plastic zip bags or plastic bags, preferably zip type. No plastic wrap.

Hand pies to be displayed on 6" chinette-like plates (or plate that fits your entry) in plastic bags, zip type preferred. No plastic wrap.

Pie fillings must be homemade, no canned fillings

### Section:

24. Apple pie (1st prize is \$25 - sponsored by Homestead Orchards)
25. Peach pie - double crust
26. Classic French fruit tart
27. Raisin pie with handwoven lattice top
28. A Hand pie - fruit of your own choice (double crusted, single serve, hand held pie, also known as pastry, turnover, or empanada)



## Class 116: Loaves, Tarts, Cookies, Squares and Muffins

### Prize Money:

1st: \$5.00; 2nd: \$4.50; 3rd: \$4.00

On 6" chinette-like plates (or plates to fit your entry) in plastic bags, zip type preferred. No plastic wrap.

Muffins not to be shown in paper liners. No additions unless specified. Iced only if specified.

### Section:

29. 3 butter tarts, plain
30. 3 custard tarts
31. 3 oatmeal raisin cookies
32. 3 sugar cookies
33. 3 peanut butter cookies
34. 3 cookies - your cultural speciality (culture and cookie named)
35. 3 no bake squares
36. 3 raspberry coconut squares
37. 3 chocolate brownies - not iced
38. 3 blueberry muffins
39. 3 lemon cranberry muffins
40. lemon poppy seed loaf – ½ loaf or mini loaf
41. banana bread – ½ loaf or mini loaf
42. apple cinnamon loaf – ½ loaf or mini loaf
43. loaf cake - your cultural speciality – ½ loaf or mini loaf (culture and loaf named)
44. 3 rocky road squares

## OAAS Special

### 3 Butter Tarts (no nuts, no fruit, no raisins)

Winner will be chosen from Class 116, Section 29 and will be eligible to compete at the OAAS District 5 Annual Meeting in the fall. - 6 full size tarts will be required

## Class 117: Breads and Cakes

### Prize Money:

1st: \$5.00; 2nd: \$4.50; 3rd: \$4.00

Please note that cakes are NOT to be iced unless specified.

### Section:

45. 1 loaf of bread - not bread machine
46. 1 herbed focaccia
47. 3 raisin tea biscuits
48. 1 cinnamon rolls
49. 1 loaf any other bread - your cultural speciality (culture and bread named)
50. Coffee cake - 1/2 cake 8" round or square
51. Carrot cake - 1/2 cake
52. Gluten-free cake - Iced - whole 8" cake or smaller (6", 4")
53. 3 Decorated cupcakes - Fair Theme

## Class 118: Seniors Only 55+

### Prize Money:

1st: \$10.00; 2nd: \$8.00; 3rd: \$5.00

### Section:

54. 3 fruit tarts - fruit of your choice
55. 3 oatmeal raisin muffins
56. Zucchini loaf - 1/2 loaf or mini
57. 1 small jar of corn relish
58. 3 favourite cookies (named)

## Class 119: Men Only

### Prize Money:

1st: \$10.00; 2nd: \$8.00; 3rd: \$5.00

### Section:

59. 3 fruit tarts - fruit of your choice
60. 3 oatmeal raisin muffins
61. Zucchini loaf - 1/2 loaf or mini
62. 1 small jar corn relish
63. 3 favourite cookies (named)

## Class 120: Presidents Choice Special

Recipe Submitted and Judged by Sutton  
Agricultural Society President

### Prize Money:

1st: \$15.00; 2nd: \$10.00; 3rd: \$8.00

### Section:

64. 3 Oatmeal Raisin Cookies

### Ingredients:

1/2 cup softened butter  
1/2 cup dark brown sugar, packed  
2 1/2 tbsps white sugar  
1 large egg  
1/2 tbsp vanilla  
3/4 cup all-purpose flour  
1/3 tsp salt  
1/2 tsp baking soda  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1 1/2 cups rolled oats  
3/4 cup raisins

### Directions:

1. Heat oven to 350 degrees. Butter large cookie sheets, or line with parchment paper.
2. Beat butter in a large bowl until creamy.
3. Add brown and granulated sugars, then beat until fluffy, about 2 minutes. Beat in eggs, one at a time, until fully incorporated. Beat in vanilla extract.
4. In a separate bowl, mix together the flour, salt, baking soda, cinnamon, and nutmeg.
5. Beat flour mixture into the butter mixture.
6. Stir in oats and raisins.
7. Spoon out dough by large tablespoonfuls onto prepared cookie sheets, leaving at least 2 inches between each cookie.
8. Bake until cookie edges turn golden brown, about 9 to 13 minutes. Centers will still be quite soft, but they will firm up as the cookies cool. Cool completely on a wire rack.

## Class 122: Dessert Display

### Prize Money:

1st: \$25.00; 2nd: \$15.00; 3rd: \$10.00

### Section:

65. A Dessert Charcuterie Board for two.  
Must contain at least 6 edible items, including at least 3 homemade items. Board can be left uncovered after judging.

## Class 130: Canning

All canned goods must be presented in jars of ONE (1) pint or less and be sealed with a two-piece metal closure designed for home canning. NO wax please.

An unsealed product is automatically disqualified.

Use elastic band to secure entry tag to jar. No decorations on jars please.

Only one entry per section.

### Prize Money:

1st: \$5.00; 2nd: \$4.50; 3rd: \$4.00

### Section:

66. Canned fruit - open (named)
67. Canned peaches
68. Applesauce
69. Jam - cooked - open - any variety not listed (named)
70. Raspberry jam - cooked
71. Strawberry jam - cooked
72. Freezer jam - open (thawed)
73. Marmalade (named)
74. Grape jelly
75. Jelly - open - any kind not listed (named)
76. Fruit chutney
77. Salsa - medium
78. Red pepper jelly
79. Dill pickles - may be in 1 quart jar - not sliced
80. Sweet pickles - cucumber
81. Zucchini relish
82. Open pickle - any vegetable (named)
83. Hot dog relish
84. Pickled beets