

CULINARY ARTS

Classes 65 to 68

Committee: Chair: Joy Theriault (905) 939-9790
Ruth Boynton Serena Chung Marilyn Elliott
Melissa Granell Angela Granell

Judging: Friday, October 6 at 6:00 pm

Judges: TBA

Please inform your neighbors and fellow bakers about our show at the Woodbridge Fair!

The Woodbridge Agricultural Society would like to thank everyone who has generously donated prize money for the 2023 Culinary Arts competition.

1. Fair President, Peter Maynard
2. Ken Maynard Insurance Brokers Ltd. Woodbridge
3. Window Seal
4. Jocelyn and Jennipher Kean
5. Soo Good Services
6. Joy and Louis Theriault
7. The Granell Family
8. Betty Cameron in memory of Natalie Palmateer
9. Culinary Arts Committee
10. Belle Donne Spices
11. Sweet Regards



If you are interested in sponsoring next year, please call Joy Theriault

Tips on Showing:

- A. Read the Tips on Showing as well as the Rules & Regulations and follow the instructions carefully.
- B. All entry forms must be in the hands of the Secretary on Friday, October 6 by 4:00 pm.
- C. All items must have an entry tag firmly attached. Tags can be obtained at the Secretary's office starting on Wednesday, October 4.
- D. Items can be left at the Secretary's office starting on Thursday, October 5. On Friday, October 6 from 12:00 noon to 4:30 pm the Coates Arts & Crafts building will be open and you can take items that have been registered at the Secretary's office right to the building.
- E. Entries will not be accepted after 4:00 pm on Friday, October 6 - NO EXCEPTIONS.
- F. All entries must be the work of the exhibitor. No mixes are to be used.
- G. Junior exhibitors must be at least seven (7) years old. To enter in the adult classes exhibitors must be at least fourteen (14) years old.
- H. Breads, rolls and loaves are to be in clear zip lock plastic bags with the entry tags inside and are to be baked in a pan approximately 9" x 5" x 3".
- I. Cakes, breads and loaves should be on sturdy, covered board 1" larger than the base of the item.

- J. Pies are to be in 9” foil plates, inside clear zip lock bags. Fruit pies are to be made from fresh or frozen fruit. No canned fillings are to be used.
- K. Cookies, muffins and tarts are to be on sturdy plates, inside clear zip lock bags with the entry tags inside.
- L. **Preserved fruits, chili and pickles** are to be in regulation 500 ml sealers only. **Jams and jellies** are to be in regulation 250 ml jelly jars. NO WAX. Entry tags are to be held in place by a rubber band around the jar.
- M. All proofs of purchases for Specials must show the exhibitor’s number.
- N. Please Note: **Entry tags must be firmly attached to all articles by the exhibitor.** Articles without tags or with tags improperly filled out will not be accepted!
- O. **All entries must be picked up in person at the Coates Arts & Crafts Building on Monday, Oct. 9 starting NO EARLIER THAN 6:00 pm**, when the building closes.
- P. All 1st place pies and cakes are eligible for the Grand Champion award as chosen by the judge.

CLASS 65 – SPONSORED SPECIALS

PRESIDENT’S SPECIAL

1. Apple Pie made with two crusts. *1st Place pie becomes the property of the President.*

Prize Money: 1st - \$10.00 / 2nd - \$6.00 / 3rd - \$4.00
donated by the President of the Woodbridge Agricultural Society, Peter Maynard

MAYNARD INSURANCE SPECIALS

2. Best Loaf of Whole Wheat Bread, enter ½ loaf. *1st Place bread becomes the property of Ken Maynard Insurance.*
3. White Layer Cake. White icing with lemon filling. *1st Place cake becomes the property of Ken Maynard Insurance.*

Prize Money for sections 2 and 3: 1st - \$15.00 / 2nd - \$10.00 / 3rd - \$5.00 donated by Ken Maynard Insurance Company.

WINDOW SEAL SPECIALS

4. Carrot Cake, 9” square with cream cheese icing
5. Chocolate Cake 9” square, chocolate icing.
6. Butter Tart Squares, 7 pieces

Prize Money for sections 4 to 6: 1st - \$5.00 / 2nd - \$3.00 / 3rd - \$2.00 donated by Window Seal.

CAKE DECORATING SPECIAL

7. Cake **decorated with the theme: Harvest**
OPEN TO AMATEURS ONLY. Judged for decorations only and not eligible for the Grand Champion Cake. Decorations must be 100% edible 9”x13”. *1ST*

place cake becomes the property of Jocelyn & Jennipher Kean

Prize Money: 1st - \$50.00 / 2nd - \$30.00 / 3rd - \$20.00
donated by Jocelyn & Jennipher Kean.

BELLE DONNE SPICES YEAST SPECIAL

8. Cinnamon Rolls on a sturdy plate. 4 pieces iced. Enter your own recipe using Quick Rise or Traditional Fast Rising Yeast. Entries will be judged on creativity, appearance, taste and texture. (Your recipe must be included)

Prizes: donated by Belle Donne Spices

BEST CAKE CONTEST

9. Pumpkin Spice Cake with nuts – 9” tube or Bundt pan. Judged based on appearance, taste and texture.

Prize Money: 1st - \$15.00 / 2nd - \$10.00 / 3rd - \$5.00
donated by Soo Good Services

FAMILY FAVOURITE SQUARES or BARS SPECIAL

10. Best homemade square or bar using sweetened condensed milk. Judged based on appearance, taste, and texture. 7pcs on a sturdy plate.

Prize Money: 1st - \$15.00 / 2nd - \$10.00 / 3rd - \$5.00 donated by Joy and Louis Theriault

11. Coffee Cake, baked in a 9” tube or bundt pan. Judged on appearance, taste and creativity. You must use the recipe provided below.

Prize Money: 1st - \$15.00 / 2nd - \$10.00 / 3rd - \$5.00
donated by the Granell family.

Cinnamon Coffee Cake

Total Time: Prep: 20 mins, Bake: 1 hour + cooling.

Ingredients

1 cup butter softened	1 tsp baking soda
2-3/4 cups sugar	1 tsp salt
4 large eggs, room temp.	2 cups sour cream
2 tsp vanilla extract	2 tbsp ground cinnamon
3 cups all-purpose flour	½ cup chopped walnuts

Directions

1. In a large bowl, cream butter and 2 cups sugar until light and fluffy, 5-7 minutes.
2. Add 1 egg at a time, beating well after each addition. Beat in vanilla.
3. Combine flour, baking soda and salt; add alternately with sour cream, beating just enough after each addition to keep butter smooth.
4. Spoon a third of batter into a greased 9 inch tube or bundt pan. Combine cinnamon, nuts and remaining 3/4 cup sugar; sprinkle one third of mixture over batter in pan.
5. Repeat layers 2 more times.
6. Bake at 350°C until a toothpick inserted in centre comes out clean, 60-65 minutes.
7. Cool for 15 minutes before removing from pan to a wire rack to cool completely.

OAAS BUTTER TART SPECIAL

12. 6 Plain Butter Tarts (no fruit, nuts, raisins, or pecans)

Prize Money: 1st - \$10.00* / 2nd - \$6.00 / 3rd - \$4.00

*The winner of this section is eligible to compete at the District #5 competition of the Ontario Association of Agricultural Societies to be held Saturday, October 28, 2023. Winners at the District #5 competition will compete of the Provincial level. Read full rules.



BUTTER TARTS COMPETITION

RULES:

1. Entry must be made solely by the person entering competition, including pastry.
2. Competition is open to all exhibitors.
3. Number of butter tarts to be shown at local fair/exhibition to be determined by each individual fair/exhibition.

District Competition

1. The entrant must have won the butter tart competition at the local fair/exhibition to be eligible to enter the District Competition
2. A total of 6 tarts will be required to be shown.
3. Tarts must be on a clean sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and fair represented.
4. The size of the tarts must be full size tarts (no mini or bite size tarts) and **must not** contain fruit or nuts.
5. Prize money to be paid by the District.

Provincial Competition

1. The entrant must have won the District Competition to be eligible to enter the Ontario Association of Agricultural Societies Competition at the convention.
2. In the case where the District winner is unable to send an entry to the convention then the 2nd prize district winner will be eligible to enter.
3. A total of 6 tarts will be required to be shown.
4. Tarts must be on a clean sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and fair represented.
5. The size of the tarts must be full size tarts (no mini or bite size tarts) and **must not** contain fruit or nuts.
6. 1st and 2nd place entries will not be returned to exhibitor but will be placed for auction at the convention.
7. Entries will be received at the Convention, according to the convention schedule. Tarts will

be judged according to OAAS Homecraft Judging Standards.

Judging Standard

- 20 General Appearance
- 40 Crust
- 40 Filling

Provincial Prize Money: 1st - \$50.00 / 2nd - \$30.00 / 3rd - \$20.00, donated by Gay Lea Foods Co-Operative

CLASS 66 – BAKING

To the exhibitor with the greatest number of points in Class 66, sections 1 to 20, a special prize (\$50) will be awarded donated by Ken Maynard Insurance.

Points are awarded as follows; 1st place = 5 pts, 2nd place = 4 pts and 3rd place = 3 pts.

Prize Money for sections 1 to 32: 1st - \$5.00 / 2nd - \$4.00 / 3rd - \$3.00

Class 66

Sections

Loaves & Muffins

1. Bran Muffins with raisins, 5 pieces on a sturdy plate with papers removed
2. Corn Bread Muffins, 5 pieces on a sturdy plate with papers removed
3. Zucchini Loaf, enter ½ loaf
4. Cranberry Orange Muffins, 5 pieces on a sturdy plate with papers removed
5. Banana Loaf, enter ½ loaf

Squares, Tarts & Cookies

6. Chocolate Chip Cookies, 7 pieces
7. Molasses Cookies, 7 pieces
8. Sugar Cookies, 7 pieces
9. Chocolate Macaroons, unbaked, 7 pieces
10. Oatmeal and Raisin Cookies, 7 pieces
11. Lemon Squares, 7 pieces
12. Date Oatmeal Squares, pieces
13. Chocolate Brownies, iced, 7 pieces, Gluten Free with recipe attached
14. Sweet Scones, 5 pieces
15. Butterscotch Squares 7 pieces

16. Decorated Cupcakes, 5 pieces
17. Pumpkin Pie

Candies

18. Homemade Chocolates, 7 pcs
19. Fudge of your choice, 7 pcs.
20. Flavoured Popcorn of your choice, 500 ml Mason jar with recipe included

CLASS 67 – HOME CANNING

Prize Money for sections 1 to 17: 1st - \$4.00 / 2nd - \$3.00 / 3rd - \$2.00

Points for sections 1 to 16: 1st = 5 pts / 2nd = 4 pts / 3rd = 3 pts

Class 67A

Sections

Preserved Fruits

1. Preserved Peaches (halved)
2. Preserved Pears (halved)
3. Preserved Apple Sauce



Marmalades, Jams & Jellies

4. Grape Jelly
5. Red Pepper Jelly
6. Raspberry Jam
7. Peach Jam
8. Strawberry Jam, Cooked
9. Mixed Fruit Jam - Specify Fruit used

Sauces, Pickles & Relishes

10. Pickled Beets, whole and small
11. Pickled Dill Cucumbers, whole and small
12. Bread and Butter Pickles
13. Salsa Sauce
14. Spaghetti Sauce without meat
15. Cranberry Sauce, cooked (entered in 250ml jar)
16. Relish or your choice, specify vegetables used
17. Homemade BBQ Sauce

“BEST OF SHOW” Home Canning Award – winner will receive a Gift Basket from Sweet Regards. To qualify for this award, you must:

1. Have entered a minimum of 3 items from Class 67A, sections 1 to 17.
2. Have accumulated the highest number of total points or winning entries.

Best Jam & Jelly Award – the exhibitor with the best jam, as chosen by the judge, will receive a Gift Basket from Sweet Regards.

To qualify for this award the exhibitor must:

1. Have entered an item in Class 67A, sections 4 to 9.

Class 67B – CHILI SAUCE SPECIAL – to be exhibited in a 500ml jar.

1. Chili Sauce
2. Fruit Chili Sauce

Prize Money for 67B sections 1 & 2: 1st - \$16.00 / 2nd - \$12.50 / 3rd - \$9.00 – donated by Betty Cameron in memory of Natalie Palmateer a former long-time entrant of the Woodridge Agricultural Society.

CLASS 68 – YOUTH BAKING

Class 68 is open to youth ages 7 to 13 only. Please review rules at the beginning of the Culinary Arts Section.

Class 68A

Sections

1. White Cake 9" square, iced and decorated, decorations must be 100% edible
2. Chocolate Fudge, 5 pieces
3. Cereal Squares, 5 pieces
4. A gingerbread cookie, decorated. Minimum 4", judged on decorations only
5. Chocolate Chip Muffins, 5 pieces, paper removed
6. Your family's favourite square, 5 pieces
7. An 8" chocolate chip cookie, decorated with a harvest theme, displayed on a sturdy plate or board. Judged on taste and presentation.

Prize Money for sections 1 to 7: 1st - \$5.00 / 2nd - \$4.00 / 3rd - \$3.00 / 4th - \$2.00

Points for sections 1 to 7: 1st = 5 pts / 2nd = 4 pts / 3rd = 3 pts / 4th = 2 pts

Class 68B – Silly Faced Hot Dog Contest

1. Hot dogs will be judged on appearance and creativity. Decorations must be 100% edible. Display on a sturdy plate.

Prize Money: 1st - \$7.00 / 2nd - \$6.00 / 3rd - \$4.00 / 4th - \$3.00 donated by the Culinary Arts Committee.

Class 68C – OAAS Cookie Competition

Open to youth ages 10 to 15 only.

1. Best Plain Chocolate Chip Cookie without nuts, 8 pieces displayed on a sturdy plate. Cookies can be no larger than 2.5" and no smaller than 2".

Prize Money: 1st - \$5.00* / 2nd - \$4.00 / 3rd - \$3.00 / 4th - \$2.00

*The winner of this section, 68C is eligible to compete at the District #5 competition of the Ontario Association of Agricultural Societies to be held on October 28, 2023. Winners at the District #5 competition will compete at the Provincial level. Please read rules and details.



RULES:

1. Competition is open to youth up to age 15 years (as of December 31 of current year).
2. Number of cookies to be shown at local fair/exhibition to be determined by each individual fair/exhibition.

District Competition

3. The winner from each Fair/Exhibition will be eligible to enter at the District Competition
4. District entry must consist of 6 cookies displayed on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, mailing address and fair represented.
5. Plain chocolate chip cookies, with no nuts, must be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).
6. Prize money to be paid by the District.

Provincial Competition

7. The entrant must be the winner from the District Competition.
8. In the case where the district winner is unable to send an entry to the convention, then the 2nd place District winner will be eligible to enter.
9. The entry for the District must consist of 6 cookies displayed on a clean, sturdy plate (no paper plates) inside of a clear plastic bag with the exhibitor's name, address and District represented using the entry tag provided.
10. Plain Chocolate Chip Cookies, with no nuts are to be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).
11. The entry must be tagged with the exhibitor's name, address and District represented using the entry tag provided.

Judging Standard:

25 General Appearance

25 Internal Appearance and Texture

50 Flavour



***HAPPY BAKING ~ WE CAN'T WAIT
TO SEE WHAT YOU BRING IN!***