

SECTION 21

CULINARY ARTS

CAKES

32.★★ iced ~~fer~~ **or** frosted

PICKLED ASPARAGUS

30 asparagus spears 1/3 cup coarse salt 2 quarts cold water 1 2/3 cups distilled white vinegar
1 tsp coarse salt **2/3 cup sugar** 1tsp mustard seed 1 ½ tsp dill seed
1 white onion, sliced into rings ½ tsp chili pepper flakes 2 sprigs fresh dill

Directions: 1. Trim the cut end of the asparagus spears, and cut them into 3 inch lengths. Place them in a large bowl with 1/3 cup salt, and cover with water. Let stand for 2 hours. Drain and rinse under cool water, and pat dry. 2. Sterilize two pint size wide mouth jars in simmering water for 5 minutes.

3. In a saucepan over medium heat, combine the vinegar, sugar, 1 tsp of salt, mustard seed, dill seed and onion rings. Bring to a boil, and boil for one minute. 4. Pack the asparagus spears, tips up, in the hot jars leaving ½ of space from the rim. Tuck on dill sprig into each jar, and sprinkle in 1/4 tsp of red pepper flakes.. Pour hot pickling liquid into the jars, filling to within 1/4 inch of the rim.. Wipe rims with a clean damp cloth, and seal with lids. Process in a boiling water bath for 10 minutes. 5. Cool to room temperature, check seals when cool by pressing the center of the lid. It should not move. Label and date; store in a cool dark place. If any jars have not sealed properly, refrigerate and eat within two weeks.

SECTION 22

DOMESTIC MANUFACTURING

Domestic Machine-quilting (check OAAS Machine Quilting Regulations available on www.stormontfair.ca)

Long Arm Computerized- Quilting

17.★★ ~~Quilt, most attractive, pieced, (with or without appliqué), embroidery or liquid embroidery, by two or more person~~ **by hand or domestic machine**
\$16.00 \$13.00 \$10.00

Free hand Long Arm Computerized- Quilting

19.★★ ~~Quilt, most attractive, pieced, (with or without appliqué), embroidery or liquid embroidery, by two or more person~~ **by hand or domestic machine**
\$16.00 \$13.00 \$10.00