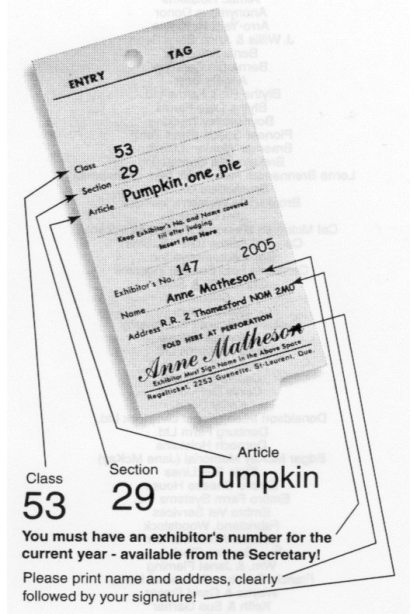


HOME CRAFT DIVISION

1. Membership Fee - \$7.00, \$8.00 for 2020
2. Read the rules and regulations of the Fair carefully.
3. Fill out the entry form carefully, listing the articles you have entered for competition. Each article must have an entry tag attached to it.
4. All articles for competition must be in Stormont Hall on Friday (first day of the Fair) between 8:30 a.m. and 11:30 a.m. *If above time is not suitable, non-perishable* exhibits can be brought to Stormont Hall on Thursday evening, 7:30-8:30pm.
5. No prizes unless worthy. **☆☆ new or updated classes**
6. All exhibits must be new and the work of the Exhibitor.
7. The Exhibitor is not allowed to show the same article more than twice for judging.
8. No Exhibitor will be allowed more than one entry in the same section of a Class.
9. Our Fair Directors will take every precaution to insure the safety of all articles in our Exhibit Area, however, they wish the Exhibitors to understand that they must take the risk of exhibiting articles and that should any be accidentally damaged, lost or stolen, the Directors will give every assistance possible toward the recovery of the same, but will not make any payment of the value thereof.
10. Exhibits must not be removed from the Exhibit Area until after 4:00 p.m. on Monday (last day of the Fair).
11. Any Exhibitor receiving Prize money/GC should pick them up at the Secretary's Office. on Monday of the Fair Weekend.
12. JUDGING STANDARDS BOOK AVAILABLE. March 2009 edition of "Judging Standards For Foods, Clothing, Quilts And Handcrafts", 2013 edition of Agricultural Judging Standards. Copies at a cost of \$5 +HST are available from OAS. <http://ontarioagsocieties.com/member-services/judging-standards-books-fair-passports>
13. Points allocated by 1st - 5, 2nd - 4, 3rd - 3, etc. Ties broken by most # of 1st, 2nd, etc.
14. Stormont Hall Open Saturday - 9 am - 6 pm; Sunday - 11 am - 6 pm; Monday - 9 am - 3:45 pm. PICKUP AT 4PM.



SECTION 21 CULINARY ARTS

CHAIRPERSON Beth Reid 363.2642

Christena Dunbar, Lorie Dunbar, Joyce Helmer, Tammy Hart, Heather Eligh-Beckstead



Please place exhibits on sturdy disposable plates (not paper plates) and in clear plastic bags.

Seven dollars (\$7.00) entry fee is required to exhibit Nos. 1 - 69 and Specials.

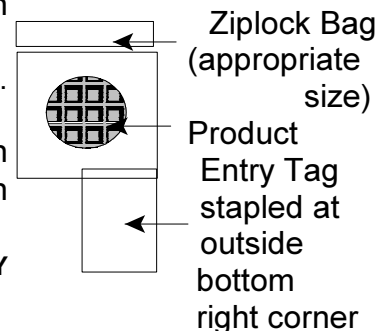
NOTE: If recipe is printed it must be used.

All exhibits **MUST** be in the Exhibit Hall on Friday (first day of fair) between 8:30 and 11:30 am. *If above time is not suitable, non-perishable* exhibits can be brought to Exhibit Hall on Thursday evening, 7:30-8:30pm.

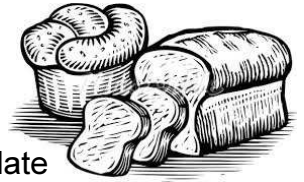
EXHIBITS MUST NOT BE REMOVED FROM EXHIBIT HALL UNTIL 4:00 PM ON MONDAY (LAST DAY OF FAIR).

All exhibits will be judged on appearance, texture and flavour unless otherwise stated.

Please read class specifics for requirements when applicable for: proof of purchase, recipe, photo to be taken on Monday afternoon (make arrangements with Beth Reid or Jackie Robinson), consent form signed. **☆☆** - indicates new class/changes



Prize Class 1 - 24 1st - \$6.00; 2nd - \$5.00; 3rd - \$4.00



YEAST BREAD AND ROLLS

1. ½ loaf of raisin bread
2. ½ loaf of 60% whole wheat bread
3. ½ loaf of white bread, made in a bread machine
4. Cinnamon rolls, 3 on a plate
5. Gluten free Cinnamon rolls, 3 on a plate

SPECIAL - Most points Class 1-5 - Gift Certificate from GC Pizza Hut, Cornwall

QUICK BREADS AND MUFFINS

Baking cups can be used, but removed to show.

6. 3 peach muffins
7. 3 blueberry muffins
8. 3 bran muffins with raisins
9. 3 Muffins, your choice, but not listed above
10. 3 Scones, your choice
11. ½ loaf of lemon bread, glazed, no nuts
12. ½ loaf Blueberry Zucchini bread
13. ½ loaf Banana bread

SPECIAL - Most points Class 6-13 - Gift Certificate from GC Pizza Hut, Cornwall

COOKIES AND SQUARES



Three (3) items placed on a small white plate. Cookies approximately 2 to 2½ inches or 6 cm, Squares 1 ½ " or 4cm.

14. 3 chocolate chip cookies
15. 3 peanut butter cookies, pressed with a fork
16. 3 fancy, rolled oatmeal cookies
17. 3 ginger snaps
18. 3 Brownies, no icing
19. 3 lemon squares
20. 3 chocolate marshmallow square
21. 3 squares - (same kind) not already listed

22. 6 full-size butter tarts, no nuts or any other fruit, raisins allowed. Entry must be made solely by entrant including pastry.

Winner is eligible to enter the District competition. District Winner is eligible to enter OAAS Competition. OAAS Prize- 1st \$50.00, 2nd \$30.00, 3rd \$20.00 See Website for more info.

☒ **recipe; District winner to sign consent form**

SPECIAL - Most points Class 14-22 - GC from GC Pizza Hut, Cornwall

Prize Class 23 - 27 1st - \$7.00; 2nd - \$6.00; 3rd - \$5.00



PIES And TARTS

Tempering new aluminum pie plates by: a) bake empty plate at 450°F for 8-10 minutes OR b) lightly oil and bake plate at 450°F for 8-10 minutes

We will reserve one piece only. The Exhibitor may pick up the remaining pie on Saturday. (Please bring a small plate.) No mixes allowed.

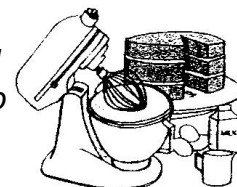
23. *Apple pie, no spice allowed
24. Blueberry pie
25. Raisin pie
26. Cherry tarts
27. Un-baked pie shell, unfilled, made with lard
28. PRESIDENT'S Choice - Apple Pie Judged by Morris Dusomos, Stormont County Fair President

SPECIAL - Class 23 - ½ bushel pick your own apples from Berry Farm - Avonmore

SPECIAL - Most points Class 23-27 - GC Billy K, Cornwall

CAKES

No Mixes, unless stated. Remove all cakes from pans. Do not cover. Directors will cover item after judging. We will reserve one piece only. The exhibitor may pick up the remaining cake on Saturday. (Please bring a small plate.)



- 29. *Apple sauce cake, no icing
- 30. Chocolate layer cake, chocolate icing
- 31. Carrot cake, cream cheese icing
- 32. 3 cake pops, all the same farm animal

- 33. Stormont County Fair themed cake. *It's a Family Tradition*

SPECIAL - Class 28 - ½ bushel of pick your own apples - Berry Farm - Avonmore

SPECIAL - Most points Class 29-33 - GC Billy K, Cornwall

CANNED FRUIT, JAM, JELLY,

Not accepted unless in standard 250 ml or 500 ml jars (½ pint or 1 pint) unless otherwise stated. Disqualified unless sealed. No wax. No rusty tops. Label each jar.

Prizes Class 33 - 46 1st - \$4.00; 2nd - \$3.00; 3rd - \$2.50

- 34. 1 jar of peaches
- 35. 1 jar of applesauce
- 36. 1 jar of apple jelly
- 37. 1 jar of red pepper jelly
- 38. 1 jar of grape jelly
- 39. 1 jar of Christmas Jam (see recipe)
- 40. 1 jar of blueberry jam
- 41. 1 jar of peach jam - cooked
- 42. 1 jar of raspberry jam - cooked
- 43. 1 jar of rhubarb jam
- 44. 1 jar of strawberry jam - cooked
- 45. 1 jar of orange marmalade
- 46. 1 jar of any jam or jelly not listed



SPECIAL - Most points Class 34-46 - GC Billy K, Cornwall

CHRISTMAS JAM

☺ Prep Time: 5 min. Cook time: 5 min. Yield: 14 half-pint jars. Recipe may be halved.

2 packages (20 oz each) frozen whole strawberries (fresh strawberries may also be substituted)
1 lb fresh or frozen cranberries 5 lbs sugar 2 pouches (3 oz each) liquid fruit pectin

1. In a food processor, pulse the strawberries and cranberries - you can process them to a finely chopped texture for a completely smooth jam, or leave some fruit partially chopped for a chunkier jam.
2. Pour the processed fruit into a large heavy-bottomed pot. Add sugar and over medium high heat, bring the fruit and sugar mixture to a full rolling boil.
3. Boil for 1 minute.
4. Remove the pot from the heat and add the pectin, stirring to mix completely.
5. Allow the jam to cool for 5 minutes, then skim off the foam on the top.
6. Ladle the hot jam mixture into sterile half-pint jars, leaving ¼ inch head space. Wipe jar rims clean, cover with hot lids and screw on the jar bands.
7. Process the jars for 10 minutes in a water bath.

PICKLES AND RELISHES

Pickles must show natural color. All jars - 250 ml or 500 ml (½ pint or 1 pint) unless otherwise stated.

Prizes Class 47 - 61 1st - \$4.00; 2nd - \$3.00; 3rd - \$2.50

- 47. 1 jar of beet pickles, small, whole
- 48. 1 jar of pickled onions
- 49. 1 jar of bread and butter pickles
- 50. 1 jar of pickled carrots
- 51. 1 jar of pickled eggs
- 52. 1 quart or litre of garlic dill cucumbers
- 53. 1 jar of dilled beans
- 54. 1 jar of pickles, not listed
- 55. 1 jar of corn relish
- 56. 1 jar of cucumber relish
- 57. 1 jar of chili sauce, uncooked, unsealed (see recipe)
- 58. 1 jar of relish, not listed
- 59. 1 jar of zucchini relish



60. 1 jar of Hot Dog Relish
 61. 1 jar of salsa sauce,

mild or medium, NOT HOT

SPECIAL - Most points Class 47-61 - GC Dairy Queen - Cornwall

UNCOOKED CHILI SAUCE

- 2 sweet red peppers 24 medium red tomatoes 1 head celery 7 large onions
 ½ to ¾ cup coarse salt 2 cups white wine vinegar 6 cups white sugar 5 tsp cinnamon
 ½ tsp cayenne pepper 3 ozs. Mustard seed

Cut and chop red peppers, tomatoes and celery and onions. Add salt and let stand overnight. In the morning drain well and squeeze to get out all juice. Add remaining ingredients. Let stand for 4 hours and bottle.

NEW EXHIBITORS ONLY

A new exhibitor is someone who has never before exhibited in Class 21, Culinary Arts, at the Stormont County Fair, but is entitled to enter any other section. A new exhibitor is not required to enter all eight (8) sections



- Prizes in Class 62-66** 1st \$6.00, 2nd \$5.00, 3rd \$4.00
Prizes in Class 67-69 1st \$4.00, 2nd \$3.00, 3rd \$2.50

- | | |
|---|---|
| 62. 5 Haystack Cookies (See recipe) | recipe. |
| 63. 5 homemade Turtles | 67. Applesauce in a pint sealer, 500 ml |
| 64. Failure! Any baked item that didn't turn out. | 68. Peach & Orange Jam, 250 ml jar |
| 65. 3 Banana Muffins | 69. Banana Blueberry Jam, 250 ml jar |
| 66. 3 cookies made from cake mix, include | |

HAYSTACK COOKIES

Bring to a Boil: ½ cup butter, ½ cup milk & 2 cup sugar
 Add 3 cup rolled oats, 1 cup cocoanut, 6 tbsp coca, ½ tsp. Vanilla
 Stir until combined. Drop on cookie sheet lined with waxed paper. Cool.

CULINARY ARTS SPECIALS

Prizes Class 72-75 1st - \$8.00; 2nd - \$6.00; 3rd - \$4.00

NOTE: For any cake or pie specials, one piece only will be reserved. The exhibitor may pick up the remaining pies or cakes on Saturday. (Please bring a small plate.) No mixes allowed.

Entrant must submit with entry: **recipe;** **proof of product**
Winners need to **have photo with item;** **sign consent form**

NOTE: All eligible winners in Classes 77 - 88 agree to sign a Release Form giving permission to the sponsor to the use of the winner's name, photograph and/or winning recipe if required in any other advertising or publicity without payment.

MAPLE SYRUP SPECIALS #1 and #2

70. Brown Butter-Maple-Pecan Blondies, 3 displayed on a plate. (1.5", 4cm square)
 1st - Gift, 2nd- Gift, 3rd- Gift - sponsored by Sand Road Sugar Farm



BROWN BUTTER-MAPLE-PECAN BLONDIES

1 1/2 cups unsalted butter 4 large eggs 1 3/4 cups granulated sugar 3 cups all-purpose flour
1 teaspoon baking powder 1 teaspoon kosher salt 1/2 cup pure maple syrup 1 teaspoon
vanilla extract 1 1/4 cups chopped toasted pecans, divided

Instructions

Preheat oven to 350°F. Melt butter in a medium saucepan over medium. Cook, whisking constantly, until butter browns and smells nutty, 5 to 7 minutes. Immediately pour into a bowl. Place in refrigerator to cool, whisking every 5 minutes until thickened and creamy, about 20 minutes. (Butter should look like melted peanut butter.) Step 2 Beat eggs and sugar with an electric mixer on medium speed until thickened and pale yellow, about 3 minutes. Whisk together flour, baking powder, and salt in a bowl. Add to egg mixture in thirds, alternately with cooled butter, beginning and ending with flour mixture, beating on low after each addition. Slowly beat in maple syrup; add vanilla, and beat just until combined. Fold in 1 cup of the pecans with a spoon. Step 3 Pour batter into a greased and floured 13- x 9-inch baking pan, and spread into an even layer. Sprinkle with remaining 1/4 cup pecans. Step 4 Bake in preheated oven until golden and a wooden pick inserted in middle comes out clean, about 35 minutes. Transfer pan to a wire rack to cool completely, about 1 hour. Cut into 24 bars.

71. Maple Syrup- 250ml in suitable container 1st \$12, 2nd \$8, 3rd \$4 sponsored by Jim/Wilma Winters

72. Sunken Apple Cake

73. Four (4) jam filled oatmeal cookies, displayed on a plate

74. Make a non-cooked dessert, display on a plate

75. 3 pieces of maple fudge, 1 1/2", 4cm, displayed on a plate

76. **ROBIN HOOD FLOUR BEST FAMILY FAVORITE BAKING RECIPE CONTEST**    

Best Homemade Cake Loaf, using ROBIN HOOD FLOUR. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.

www.robinhood.ca

1st - \$25 Product Certificate; 2nd -\$10 PC **NOTE:** First place winning recipes, will be automatically entered into a national contest, if qualifications are met. 1st Place - \$200.00.

77. **ROBIN HOOD FLOUR BEST FAMILY LUNCHBOX SNACK CONTEST**    

3 Best Homemade Cookies, using ROBIN HOOD FLOUR. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.

www.robinhood.ca

1st - \$25 Product Certificate; 2nd -\$10 PC **NOTE:** First place winning recipes, will be automatically entered into a national contest, if qualifications are met. 1st Place - \$200.00.



78. **CRISCO BEST FAMILY BAKING CONTEST**    

Best Homemade Pie, using CRISCO. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final. www.crisco.ca

1st - \$25 Product Certificate; 2nd -\$10 PC **NOTE:** First place winning recipes, will be automatically entered into a national contest, if qualifications are met. 1st Place - \$200.00.



79. **CROSBY MOLASSES BEST COOKIE RECIPE CONTEST**     1st - \$12; 2nd -\$8

3 Best Homemade Cookies, using a minimum 1/4 cup CROSBY MOLASSES. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.

80. **CROSBY MOLASSES BEST CAKE RECIPE CONTEST**     1st - \$12; 2nd -\$8

1/2 Best Homemade Cake (including gingerbread), using a minimum 1/4 cup CROSBY MOLASSES. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.



81. **CROSBY MOLASSES BEST BBQ SAUCE RECIPE CONTEST**     1st - \$12; 2nd -\$8

250 ml or 500 ml (½ pint or 1 pint) of BBQ Sauce, using a minimum 1/4 cup CROSBY MOLASSES. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.



Bernardin Judging Guidelines www.bernardin.ca

- a) be presented in a Mason jars with properly sealed two-piece metal Bernardin SNAP lids.
- b) Unsealed jars, items with lug caps or wax seals are unacceptable.

82. **BERNARDIN 'Best of Show' Home Canning Award** \$30 Bernardin Gift Certificate
Point calculation from classes i.e. Jam or Jelly, Pickles, Relish, Salsa or Fruit. The 'Best of Show' winners must accumulate the highest over-all winning points for her/his accumulated home canning entries.

83. **BERNARDIN Jam/Jelly Award** ✉ ✂ 📄 🖋️ \$20.00 Bernardin Gift Prize
THE BEST jam, jelly, fruit spread or marmalade made with Bernardin Fruit Pectin Product (dry or liquid). **Chosen from regular classes**, but meet above stated criteria. Attach 2nd Entry tag/product label to item from Class 36-46 to indicate Bernardin Jam/Jelly Award entry.

84. **BERNARDIN GIFT PACK AWARD - FIRST PRIZE** 📄 🖋️ \$20.00 Bernardin Gift Prize
♦Eligibility to compete in National Bernardin Fair Gift Basket judging (National event Grand Prize - \$100, 2 Runners-up \$25.00)
Guidelines from above plus:
a) Must be submitted in an appropriate container, not necessarily a basket.
b) Judges select a winner based on creativity, quality of home canned products, perceived value & appropriateness of presentation.
c) **provide itemized description/cost**

85. **BERNARDIN SNAP LID / MASON JAR CRAFT AWARD** 📄 🖋️ \$20.00 Bernardin Gift Prize
Best decorative or functional homemade craft made using a Bernardin mason jar(s) and/or 2-piece SNAP Lid. ♦Eligibility to compete in National Bernardin Fair Gift Basket judging (National event Grand Prize - \$100, 2 Runners-up \$25.00)

86. Stormont Dairy Producers 1st- \$20, 2nd- \$15, 3rd- \$10, other prizes from the Dairy Farmers of Canada

Pumpkin Spice Snacking Cake Display on plate

2 cups (500ml) whole wheat flour 1 cup (250ml) all-purpose 1/2 cup (125 mL) unsalted pumpkin seeds, chopped (optional) 2 tsp (10 mL) ground cinnamon 2 tsp (10 mL) ground ginger
1 1/2 tsp (7 mL) baking powder 3/4 tsp (3 mL) salt 1/2 tsp (2 mL) baking soda
1/2 cup (125 mL) butter, softened 1 cup (250 mL) packed brown sugar 2 eggs
1 cup (250 mL) canned pumpkin purée 2/3 cup (160 mL) plain yogurt, (not fat-free)
2 tsp (10 mL) vanilla extract 1 cup (250 mL) Milk
Preheat oven to 350 °F (180 °C). Line a 13 x 9-inch (33 x 23 cm) metal cake pan with parchment paper or foil; butter foil, if using.

In a bowl, whisk together whole wheat flour, all-purpose flour, pumpkin seeds (if using), cinnamon, ginger, baking powder, salt and baking soda. In a large bowl, using an electric mixer, beat butter, sugar and eggs until well blended; beat in pumpkin, yogurt and vanilla extract. Using a spoon, stir in dry ingredients alternating with milk, making 3 additions of dry and 2 of milk, just until incorporated.

Spread into prepared pan, smoothing top. Bake 35 to 40 min or until tester inserted in the centre comes out clean. Let cool in pan on a rack for 30 min. Invert onto a cutting board, peel off paper, then invert back onto rack to cool completely.

87. MIKE DEAN SPECIAL ☞

All entries must be 100% made from scratch, with love and pride.

Employees of Mike Dean's Super Food Stores are not eligible.

Prizes 1st \$50 Mike Dean GC; 2nd \$20 Mike Dean GC; 3rd \$10 Mike Dean GC  MIKE DEAN'S SUPER FOOD STORES

"Nancy's Fancy" Oatmeal Chocolate Cranberry Cookie (Display 3 cookies on a plate)

$\frac{3}{4}$ cup butter $\frac{3}{4}$ cup brown sugar $\frac{1}{2}$ cup sugar 1 "Nancy's Fancy" egg $\frac{1}{4}$ cup cream or milk 2 tsp vanilla $\frac{1}{4}$ tsp salt 1 tsp cinnamon $\frac{3}{4}$ tsp baking soda $\frac{3}{4}$ cup all purpose flour
3 cups quick oats $\frac{1}{2}$ cup "Nancy's Fancy" dried cranberries, chopped $\frac{1}{2}$ cup "Nancy's Fancy" white chocolate wafers, coarsely chopped

Pre heat oven to 350°F. Mix, and bake for 15 minutes or until golden brown.

88. HOMEMADE BUNS COMPETITION 1st \$20, 2nd \$10, 3rd \$5 Prizes donated by Guay Family.

We are looking for the best homemade buns in the counties! All ingredients must be non processed (ie: no margarine etc.). Prizes will be awarded to the best buns! Recipe must be included and judges must be able to replicate the recipe. Must enter 5 buns, displayed on a plate. Entries will be judged on: overall flavour 40%, texture 20%, looks 20%, and flair 20%. ? Open to all ages. Judged by fair board members.

89. Exhibitor with most points in Culinary Arts

- Gift Certificate from Finch Restaurant, Finch

90. New Exhibitor with most points in Culinary Arts

- Gift- Sylvie Theoret, Sandra Liscomb; Canada Post - Long Sault

91. Exhibitor with most points, Culinary Arts and Domestic Manufacturing

- Gift - Wanda's Hair Studio, Ingleside