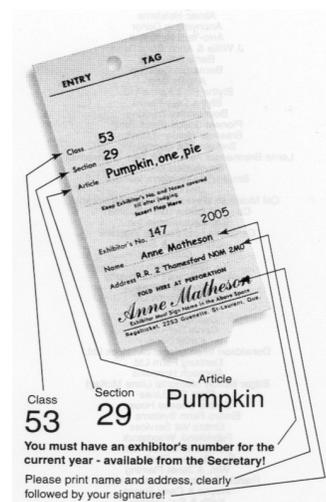


HOME CRAFT DIVISION

1. Membership Fee - \$8.00
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. Agricultural Judging Standards \$5 +HST and Homecraft Judging Standards \$7 +HST are available from OAAS.
<https://ontarioagsocieties.com/agricultural-society-info/store>
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
Larry Ware, Samantha Reid

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

Eight dollars (\$8.00) entry fee is required to exhibit Nos. 1 - 69 and Specials.

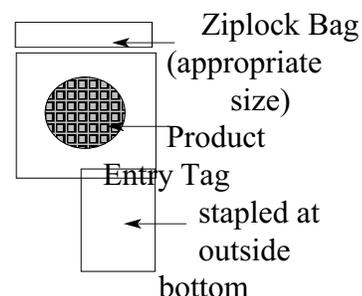
NOTE: If recipe is printed it must be used.

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.

☆☆- indicates new class/changes



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



YEAST BREAD AND ROLLS

1. Garlic Bread Sticks (~10"x1") x3 on a plate machine
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 Billy K's - 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, labelled
 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 Billy K's - 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, labelled
 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

SPECIAL - Most points Class 14-23 - Gift Certificate from Jimmy's Restaurant - Ingleside
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. Pumpkin pie
 26. 3 Cherry tarts, 3"/7.5cm
 27. Un-baked pie shell, unfilled, made with lard

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

SPECIAL - Most points Class 23-27 - Gift Certificate from Billy K's - 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.)



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| <p>28. *Apple sauce cake, no icing 29. Chocolate layer cake, chocolate icing 30. Carrot cake, cream cheese icing 31. 3 cupcakes, the same design</p> | <p>32. Stormont County Fair themed cake. ” 33. ★★ PRESIDENT’S Choice - Queen Elizabeth Cake judged by Sandra Donnelly, Stormont County Fair President</p> |
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SPECIAL - Class 28 - ½ bushel of pick your own apples - Berry Farm - Avonmore
SPECIAL - Most points Class 28-33 - Gift Certificate from GC Billy K's - 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

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| <p>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</p> | <p>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</p> |
|---|--|



SPECIAL - Class 35 - ½ bushel of pick your own apples - Berry Farm - Avonmore
SPECIAL - Most points Class 34-46 - Gift Certificate from Pommier Jewellers - 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

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|---|---|
| <p>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</p> | <p>cucumbers 53. 1 jar of dilled beans 54. 1 jar of pickles, not listed, labelled 55. 1 jar of corn relish 56. 1 jar of cucumber relish 57. 1 jar of chili sauce, uncooked, unsealed (see</p> |
|---|---|



recipe)

58. 1 jar of relish, not listed, labelled

59. 1 jar of zucchini relish

60. 1 jar of Hot Dog Relish

61. 1 jar of salsa sauce, labelled

SPECIAL - Most points Class 47-61 - Gift Certificate from Pommier Jewellers - 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. Three berry Jam, 250 ml jar, labelled

65. 3 Banana Muffins

69. 3 rolled sugar cookies

66. 3 cookies made from cake mix, include

SPECIAL - Class 24 - ½ bushel pick your own apples from Berry Farm - Avonmore

SPECIAL - Most Point Class 62-69

-GC Affordable Dental Cleaning - Crylser

HAYSTACK COOKIES

Bring to a Boil: ½ cup butter, ½ cup milk & 2 cup sugar

Add 3 cup rolled oats, 1 cup coconut, 6 tbsp cocoa, 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.

MAPLE SYRUP SPECIALS #1 and #2

70. ★★ Maple Syrup Bars, 3 displayed on a plate. (1.5", 4cm square)

1st - Gift, 2nd - Gift, 3rd - Gift - sponsored by Sand Road Sugar Farm



MAPLE SYRUP BARS

¾ cup whole pecans 2 cups all-purpose flour ¼ cup sugar 2 tsp baking powder ½ tsp baking soda Pinch of salt 1 ½ sticks unsalted butter - 1 stick cubed and chilled, 4 tbsp melted
1 cup buttermilk 1 tsp cinnamon 6 tbsp pure maple syrup

Step 1 Preheat the oven to 425°F. Spread the pecans in a pie plate and toast for about 6 minutes, until fragrant; let cool slightly.

Step 2 Meanwhile, spray a 12-cup muffin tin with cooking spray. In a food processor, pulse the flour

with 2 tbsp of the sugar, the baking powder, baking soda and salt. Add the cubed butter and pulse until it is the size of small peas. Add the buttermilk and pulse a few times, just until a soft dough forms. Turn the dough out onto a floured surface and knead 3 times. Pat or roll the dough into an 8-by-12 inch rectangle. Brush with 2 tbsp of the melted butter.

Step 3 In a small bowl, combine the remaining 2 tbsp of sugar with the cinnamon and sprinkle all over the dough. Beginning at a long side, roll the dough into a tight cylinder and pinch the seam closed. Cut the dough into 12 slices.

Step 4 Divide the maple syrup and the remaining 2 tbsp of melted butter among the cups. Scatter the pecans in the cups and top with the dough pinwheels. Bake for about 18 minutes, until golden; place a baking sheet below to catch any drips. Invert a rack over the rolls and invert them onto the rack. Replace any pecans that get stuck in the cups and let cool for 5 minutes before serving

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 ½", 4cm, displayed on a plate

76. ★★ Stormont Dairy Producers 1st- \$20, 2nd- \$15, 3rd- \$10, other prizes from the Dairy Farmers of Canada 3 displayed on a plate

Raspberry Peanut Butter Squares Prep Time: 15 mins Cook Time: 45 mins

INGREDIENTS 2 cups (500 mL) quick cooking oats 1 ½ cups (375 mL) all-purpose flour
½ tsp (2 mL) each ground cinnamon and salt ¼ tsp (1 mL) baking soda
¾ cup (175 mL) Canadian salted butter, softened ½ cup (125 mL) smooth peanut butter
⅔ cup (150 mL) packed light brown sugar 1 large egg 1 tsp (5 mL) vanilla
2 cups (500 mL) frozen raspberries ¼ cup (60 mL) granulated sugar
2 tbsp (30 mL) all-purpose flour ½ tsp (2 mL) ground cinnamon
½ cup (125 mL) seedless raspberry jam ⅓ cup (75 mL) vanilla Canadian Greek yogurt

Step 1 Preheat oven to 350°F (180°C). Line a 9-inch (23 cm) square baking pan with parchment paper; set aside.

Step 2 In a bowl, stir together oats, flour, cinnamon, salt and baking soda. In a large bowl, beat butter, brown sugar and peanut butter until smooth. Beat in egg and vanilla. Stir in oat mixture until well combined. Using lightly floured hands, press two-thirds of the mixture into prepared pan. Bake for 15 minutes until edges are light golden.

Step 3 Raspberry Filling: Meanwhile in a large bowl, toss raspberries with sugar, flour and cinnamon to coat. Stir in jam to combine. Carefully spread raspberry filling over par-baked base and dollop with yogurt. Sprinkle remaining oat mixture over top and pat down lightly.

Step 4 Return to oven for about 30 minutes or until golden brown. Let cool completely before cutting into bars or squares.



77. ★★ **MIKE DEAN SPECIAL**

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

Prizes 1st \$25 Mike Dean GC; 2nd \$15 Mike Dean GC; 3rd \$10 Mike Dean GC

Molasses Cookies(Display 3 cookies on a plate) (Yield 5 dozen)

1 ½ cups white sugar, divided ¾ cup margarine, melted 1 egg ¼ cup molasses

2 cups all-purpose flour 2 tsp baking soda 1 tsp ground cinnamon ½ tsp salt

½ tsp Ground cloves ½ tsp ground ginger

Step 1 Mix 1 cup sugar, margarine, and egg together in a medium bowl until smooth; stir in molasses.

Step 2 Combine flour, baking soda, cinnamon, salt, cloves, and ginger in a separate medium bowl. Add to the molasses mixture and stir until well combined. Cover and chill dough for 1 hour.

Step 3 Preheat the oven to 375° F.

Step 4 While the oven is preheating, roll dough into 1-inch diameter balls; roll each ball in remaining ½ cup sugar before placing 2 inches apart on ungreased cookie sheets.

Step 5 Bake in batches in the preheated oven until tops are cracked, about 8 to 10 minutes. Cool on wire racks.

78. **OAAS Liquid Honey Competition** See Website for rules

79. **OAAS Maple Syrup Competition** See Website for rules

80. **Exhibitor with most points in Culinary Arts**

- Gift Certificate - Wanda's Family Hair Studio-Ingleside

81. **New Exhibitor with most points in Culinary Arts**

- Gift Certificate - Affordable Dental Cleaning - Chrysler

82. **Exhibitor with most points, Culinary Arts and Domestic Manufacturing**

- Gift Certificate - Pinks, Lindsay Elle - Newington