

DEPARTMENT 11

Culinary Arts

Class 39

Committee: Chair, Norma McNaughton, 821-9336; Betty Eastman, Bea Moss, Nancy McDonald , Cheryl Gorman-Bunda , Cheryl Sullivan, Marj Savage, Jennifer Finnis, Carolle Dallas, , Sandra Toll, Sue Hill, Phyllis Desnoyers Associate Director: Ruby Petticrew

***** Entries may be made online by going to our website at www.MetcalfFair.com and click the link "Online Entries".**

A membership of \$8.⁰⁰ must accompany entry forms, unless retained from last year's prize money, and all entry forms must be in the hands of the Secretary by Monday, September 20, 2010.

☞ One exhibitor's bracelet will be given to each exhibitor who enters five or more entries in the family division and/or produce classes.

☞ If any errors occur in this prize book, corrections will be posted in the fair office and will supersede the prize book.

☞ Due to City of Ottawa health regulations, the selling of food articles on Sunday of the fair will not be permitted.

☞ The society is not responsible for lost or damaged exhibits.

☞ Entry items may be placed in the FAMILY PAVILION (Curling Club) on Wednesday evening, September 28th from 7:00 p.m. to 9:00 p.m. or from 8:00 a.m. to 10:00 a.m., Thursday, September 29th . No entries will be received after 10:00 a.m. Thursday, September 29th. Entries MAY NOT BE REMOVED until 5:00 p.m., Sunday, October 2, 2011.

☞ **NOTE - DROP OFF TIME BEFORE 10:00 A.M.**

Family Pavilion Hours: Friday 9 a.m - 8 p.m.;
Saturday 9 a.m. - 8 p.m.; Sunday 10 a.m. - 5 p.m.

TIPS FOR EXHIBITORS

Score for baked goods:
30 General Appearance
30 Internal Appearance
40 Flavour & Aroma

PROPER NUMBER OF ITEMS MUST BE
DISPLAYED AS REQUESTED

YEAST:

Bread:

- size and shape: well proportioned; even golden top and bottom
- crust - no cracks, do not pick with fork
- light for size, no internal holes

Rolls: single item

Buns: attached

QUICK BREADS:

Loaves: cracks on loaves are acceptable

Coffee cakes: loaf cakes, even colour, tender crust, no moisture on top. Top cracks accepted.

Muffins: uniform, rounded top, no peaks, moist internal appearance, no tunnels.

DO NOT OVERMIX MUFFINS

DO NOT USE PAPER CUPS FOR MUFFINS

PIES & TARTS:

Score 20 General Appearance

50 Crust

30 Filling

Crust: medium thickness, tender, flaky

Filling: thick enough to hold shape, medium depth

TIP: TEMPER TINFOIL PLATES 10 MINUTES @ 400°F BEFORE USING

CAKES:

Uniform thickness of layers

Slightly rounded on top

Frostings are boiled or cooked; icings should not be cooked and should have butter or shortening base

Icing should touch plate

White cake - has only egg whites

Decorated Cakes - 50 General Appearance

50 Workmanship

COOKIES:

Uniform size - even colour

Rolled cookies - crisp, yet tender

Drop - soft - slightly moist

Bars should be approximately 1.5" x 1"

Squares should be approximately 1.5" x 1.5"

JAMS, CONSERVES & MARMALADES:

Score 30 General Appearance

30 Texture

40 Flavour

Disqualified if not sealed ** new lids only**

Jam - soft, spreadable, no separation of fruit & juice

Jelly - clear

Marmalade - must have at least one citrus fruit or juice

PICKLES & RELISHES:

Score 30 General Appearance

30 Texture

40 Flavour and Aroma

Disqualified if not sealed ** new lids only**

Judged on natural colour, not cloudy, uniformity

- 9-day pickles are sliced crosswise

- Icicle pickles are sliced lengthwise

- Relishes have uniform pieces

CANDY:

Score 30 General Appearance

30 Texture

40 Flavour

TIP: CUT PIECES WITH HOT KNIFE

POSITIVELY NO POST ENTRIES

ALL EXHIBITS OF BAKING IN CLEAR PLASTIC BAGS

NO IDENTIFYING RIBBONS OR DECORATIONS ON ANY ENTRY

NOTE: Please read prize list carefully - entries presented incorrectly will be disqualified at the judge's discretion.

NOTE: Some recipes may change. In case of a discrepancy between the preliminary prize list and the final prize list, the wording and recipes of the final prize list will govern.

7. **PINK LADY** - Three squares on a 6" disposable plate in a plastic bag.

Base: 2 cups graham wafer crumbs

1/2 cup melted butter

1/2 cup brown sugar

1 tbsp. flour

Press into a greased 8" x 8" pan. Bake at 350°F for 15 minutes

Filling: 1 cup sweetened condensed milk

2 cups coconut

Mix and spread on baked base and return to 350°F oven for 20 minutes. Do not overbake. Spread with pink butter icing.

Prizes: 1st , \$12; 2nd , \$8; 3rd , \$5 – **Sponsored by Osgoode Foodland**

8. **BLUEBERRY MUFFINS**

Three muffins on a 6" disposable plate in a plastic bag.

Prizes: \$12, \$8, \$5 – **Sponsored by Osgoode Foodland**

9. **OSGOODE FOODLAND SPECIAL**

Three of the five following items must be displayed on a tray not larger than 12" X 18". Choices include: date squares, thimble cookies, shortbread cookies, gingerbread or tea biscuits. Three samples of each selected item, eg. three tea biscuits, three date squares, three thimble cookies. Attractiveness to be considered.

Prizes: 1st, \$25.00; 2nd, \$15.00; 3rd, \$10.00 – **Sponsored by Osgoode Foodland**

10. **CRERAR'S HONEY SPECIAL – HONEY OATMEAL COOKIES**

Three on a 6" disposable plate

Prizes: 1st - Honey Gift Pack; 2nd - 1 kg. White Liquid Honey; 3rd - 375 gr. Honey Squeeze Bear

Sponsored by Crerar's Honey, Vernon

A Crerar honey jar must accompany entry.

3/4 cup shortening

2 cups rolled oats

1/2 cup white sugar

1-1/4 cup flour

1/2 cup Crerar's liquid honey

1 tsp baking soda

1 egg

1/2 tsp salt

1 tsp vanilla

1 cup raisins

Cream shortening, sugar and honey. Beat in egg and vanilla. Add remaining ingredients. Mix well. Drop by teaspoons onto greased cookie sheets. Bake at 350F for 8 to 10 minutes. Makes 48 cookies.

11. **METCALFE FAIR CHOCOLATE CUPCAKES**

Five on a disposable plate in a clear plastic bag, no papers

Judged on 40% decoration and 60% on texture.

Prizes: \$18.00, \$15.00, \$12.00 – **Sponsored by Ruby Petticrew, Russell, in memory of Daphne Gee**

12. **TRADITIONAL NANAIMO BARS**

Five on a 6" disposable plate in a plastic bag

Prizes: 1st - \$18.00; 2nd, \$15.00; 3rd, \$12.00 – **Sponsored by Cooper Physiotherapy Clinic, Osgoode**

13. **LEMON SQUARES**

Three on a 6" disposable plate in a plastic bag

Prizes: \$10.00, \$6.00, \$4.00 – **Sponsored by Meredith Brophy, Osgoode**

1/2 cup butter or margarine

1/4 cup icing sugar

1 cup flour

1/2 tsp. salt

2 eggs, beaten

1 cup white sugar

3 tbsp. lemon juice

2 1/2 tbsp. flour

1/2 tsp. baking powder

Mix butter, icing sugar, flour and salt until well blended, and press in the bottom of an 8" pan. Bake at 350°F for 20 minutes. Mix remaining ingredients well and pour over baked mixture. Bake for 25 to 30 minutes longer. While still warm, sprinkle with icing sugar.

14. **MIKE DEAN'S "NANCY'S FANCY" BAKING SPECIAL - SEVEN LAYER MAGIC COOKIE BARS**

Prizes - 1st - \$50 Mike Dean's Super Food Store Gift Certificate; 2nd - \$30 Mike Dean's Super Food Store Gift Certificate; 3rd - \$20 Mike Dean's Super Food Store Gift Certificate

RULES:

1. All entries must be 100% made from scratch, with love and pride.
2. Exhibit of product must be in a clear plastic bag or zipper bag with exhibitors tag on the outside.
3. Proof of purchase (sales receipt) of the "Nancy Fancy" products must be stapled to the back of entry tags.
4. Employees of Mike Dean's Super Food Stores are not eligible.
5. Display three bars on a 6" disposable plate in a plastic bag.

1 ½ cups "Nancy's Fancy" graham crumbs
½ cup butter or margarine, melted
1 (14 ounces) can sweetened condensed milk
1 cup "Nancy's Fancy" pure chocolate chips
1 cup butterscotch flavoured chips
1 1/3 cups "Nancy's Fancy" coconut
1 cup "Nancy's Fancy" chopped nuts

Preheat oven to 350°F (325 for glass baking pan). In small bowl, combine graham crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13" x 9" baking pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients, press down firmly with fork. Bake 25 minutes or until lightly browned. Cool. Chill if desired. Store covered at room temperature.

15. **MIKE DEAN'S "NANCY'S FANCY" BAKING SPECIAL - DELUXE CHOCOLATE MARSHMALLOW BARS**

(Same rules as in #14)

Prizes - 1st - \$50 Mike Dean's Super Food Store Gift Certificate; 2nd - \$30 Mike Dean's Super Food Store Gift Certificate; 3rd - \$20 Mike Dean's Super Food Store Gift Certificate

Display three bars on a 6" disposable plate in a plastic bag.

Ingredients:

¾ cup butter or margarine, softened
1 ½ cups sugar
3 "Nancy's Fancy" eggs
1 tsp. vanilla extract
1 1/3 cups all purpose flour
½ tsp. baking powder
½ tsp. salt
3 tbsp. "Nancy's Fancy" cocoa powder
½ cup "Nancy's Fancy" chopped walnuts or pecans
4 cups miniature marshmallows

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt and cocoa; add to cream mixture. Stir in nuts, if desired. Spread in a greased 15" x 10" x 1" pan. Bake at 350°F for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool. For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars immediately. Chill.

Topping:

1 1/3 cups "Nancy's Fancy" pure chocolate chips
3 tbsp. butter or margarine
1 cup peanut butter
2 cups crisp rice cereal

16. **MOM'S CHOCOLATE/PEANUT COOKIES**

Three on a 6" disposable plate in a plastic bag

Prizes - 1st - \$10; 2nd - \$6; 3rd - \$4 – **Sponsored by Cheryl Bunda, in memory of her mother, Ada Gorman**

1 cup butter or margarine
1 cup brown sugar
1 egg
2 cups flour
1 tsp. cream of tartar
1 tsp. baking soda
1 tsp. vanilla
1 cup Spanish peanuts with skins
1 cup chocolate chips

Mix all ingredients together, if a bit dry add a splash of milk. Drop by spoonful onto parchment covered cookie sheets. Bake at 350°F for 12 – 15 minutes.

17. **BUTTERSCOTCH SHORTBREAD SQUARES**

Three on a 6" disposable plate in a plastic bag

Prizes - 1st - \$10; 2nd - \$6; 3rd - \$4 – **Sponsored by Carolle Dallas, Vernon**

Butterscotch Shortbread Squares RECIPE:

Crust: 1/4 cup brown sugar packed, ½ cup butter, 1 cup flour

Filling: 1 egg well beaten
½ tsp. baking powder
1 cup chopped walnuts or almonds
1 - 6oz. pkg. butterscotch chips
1 tbsp. flour
¼ cup brown sugar
½ cup desiccated coconut

Preheat oven to 350°F. Mix the crust ingredients together thoroughly and press firmly and evenly into an ungreased

square 8" x 8" pan. Bake until golden brown, about 15-20 minutes. Mix all ingredients for filling. Spread on top of hot shortbread. Return to oven and bake until golden brown, about 20 minutes. When cool, cut into squares.

18. **CANNAMORE ORCHARDS SPECIAL**

Apple and Date Squares

Prizes: 1st, \$12.00; 2nd, \$10.00; 3rd, \$8.00 – **Sponsored by Cannamore Orchards**

Three on a 6" disposable plate in a clear plastic bag

½ cup butter or margarine, softened

1 cup brown sugar

2 large eggs

1 cup sifted all purpose flour

½ tsp baking powder

½ tsp baking soda

1 tsp ground cinnamon

¼ tsp. ground cloves

¼ tsp. ground nutmeg

1 large apple, peeled, cored and chopped

1 cup dates, chopped

½ cup walnuts, chopped

Combine butter and sugar until fluffy. Beat in eggs, one at a time. Stir in dry ingredients. Mix well. Stir fruits into batter. Stir in walnuts. Pour into greased and floured 8" x 8" pan. Bake in 350°F oven for 30 minutes. Test with toothpick or skewer. Cool in the pan on a wire rack. When cooled, cut into squares.

19. **PRESIDENT'S SPECIAL. PECAN PIE**

Prizes: \$12.00, \$10.00, \$8.00 – **Sponsored by Ben Fisher, President, Metcalfe Agricultural Society**

20. **BENSON BEE SUPPLIES SPECIAL - HONEY PUMPKIN LOAF**

Display one-half loaf on cardboard base in clear plastic bag

Mix together: 1½ cups flour; 1 tsp baking powder; 1 tsp baking soda; ¼ tsp nutmeg; ½ tsp cinnamon; pinch of salt. Set aside. Beat until smooth: ½ cup brown sugar; ½ cup honey; 5/8 cup salad oil; 1 cup pumpkin; 2 eggs.

Add flour mixture all at once to pumpkin mixture and beat, then add ½ cup walnuts (chopped). Bake 1 hour at 325°F in loaf pan.

Prizes: 1st - \$10, 2nd - \$8, 3rd-\$5 – **Sponsored by Benson Bee Supplies, Metcalfe**

21. **THIS TASTES TOO GOOD TO BE HEALTHY**

Recipe reprinted with permission by the Heart and Stroke Foundation.

1st Prize: cookbook, 2nd Prize: T-shirt, 3rd Prize: Lunch bag

Sponsored by Barbara O'Brien-Litten, Public Health Nurse, Osgoode Ward, City of Ottawa Rural Health Program and The Rural Healthy Living Coalition

Oatmeal Blueberry Walnut Muffins

Presentation: Display three muffins on a disposable plate in a plastic bag

¼ cup (50 mL)	Soft non-hydrogenated margarine
½ cup (125 mL)	Packed brown sugar
1	Omega 3 enriched egg or regular egg
2	Egg whites
1 cup (250 mL)	Oat bran
1 cup (250 mL)	Large flake oatmeal
½ cup (125 mL)	1% milk
1 tsp. (5 mL)	Vanilla extract
¾ cup (175 mL)	Whole wheat flour
2 tbsp. (25 mL)	Ground walnuts
2 tsp. (10 mL)	Baking powder
½ tsp. (2 mL)	Baking soda
1 cup (250 mL)	Fresh or frozen blueberries

Oatmeal crumble: ¼ cup (50 mL) large flake oatmeal, 2 tbsp.(25 mL) chopped toasted walnuts, 2 tbsp. (25mL) whole wheat flour, 2 tbsp. (25 mL) soft non-hydrogenated margarine.

In a large bowl, stir together margarine and brown sugar until combined. Add egg, and egg whites, one at a time and stir until smooth. Add oat bran and oatmeal. Pour in milk and stir until moistened. Stir in vanilla. In another bowl, whisk together flour, ground walnuts, baking powder and soda. Add gradually to margarine mixture and stir until almost all combined. Add blueberries and fold

until well distributed. Scoop out muffin batter into 12 muffin cups; set aside. For crumble, in a small bowl, stir together oatmeal, walnuts and flour. Using small spoon, mix margarine into the oatmeal mixture until combined. Gently press some of the crumble mixture on top of each muffin. Bake in 400°F (200° C oven for about 20 minutes or until cake tester inserted comes out clean.

22. **DISPLAY OF 5 BUTTER TARTS AND 5 SHORTBREAD COOKIES** on a plate or tray, covered with clear wrap.
Prizes: \$12.00, \$8.00, \$5.00 – **Sponsored by Carleton Milk Producer Committee**

23. **CAKE DONUTS**

Three on a 6" disposable plate in a plastic bag

Prizes: \$12.00, \$10.00, \$8.00 – **Sponsored by Nancy McDonald and Bea Moss, Metcalfe**

1/3 cup shortening	1/2 tsp. nutmeg
1/2 cup white sugar	1 1/2 tsp. baking powder
1 egg	1/2 cup milk
1 1/2 cups flour	1/2 tsp. salt

Mix together shortening, sugar and egg.

Mix together flour, baking powder, salt and nutmeg. Add flour mixture to shortening mixture with 1/2 cup milk. Fill greased muffin tins 2/3 full. Bake at 375° for 20 - 25 minutes or until golden brown. When muffins are partially cooled, roll in melted butter (3/4 cup) and then roll in mixture of 3/4 cup sugar and 1 1/2 tsp. cinnamon. Makes approximately 10 - 12 small cake donuts.

24. **COLLECTION OF SQUARES SUITABLE FOR AFTERNOON TEA** - (2 each of 3 varieties, covered with clear wrap)
Prizes: \$10.00, \$8.00, \$5.00, \$2.00 – **Sponsored by Cheryl Bunda, Edwards**

25. **MONKEY FACE COOKIES**

Three on a 6" disposable plate in a plastic bag

Prizes: \$12, \$8, \$5 – **Sponsored by Ray Faith, Winchester & Osgoode Electric (1989) Ltd.**

1/3 cup margarine	1 1/2 cups flour	Blend together margarine and brown sugar. Stir in egg and molasses.
1/2 cup brown sugar	1 1/2 tsp. baking soda	Combine flour, baking soda, salt, cinnamon and ginger. Stir the dry
1 egg	pinch of salt	ingredients into the margarine. Form into balls. Flatten with a glass.
2 tbsp. molasses	1 tsp. cinnamon	Put three raisins on each cookie (two eyes and one mouth). Bake at 350°F
Raisins	1 tsp. ginger	for 8 minutes.

26. **BUTTER TARTS**, plain, no fruit or nuts, with homemade pastry

Three on a disposable plate in a plastic bag

Prizes: \$10, \$8, \$5 – **Sponsored by the Albota Family, in memory of Dorothy Albota**

PRIZES for classes 27-63 (unless otherwise stated):

1st, \$5.00, 2nd, \$4.00, 3rd, \$3.00, 4th, \$2.00

BREADS, BUNS, ROLLS

(in clear plastic bags on cardboard base)

27. **BREAD MACHINE Baking Contest**
White Bread made using a bread machine.
Display 1/2 loaf on cardboard base.

Entries to be judged on appearance, taste, and texture.

Prizes: 1st, \$10.00; 2nd, \$8.00; 3rd, \$5.00; 4th, \$2.00 – **Sponsored by Norma McNaughton, Vernon**

28. One half loaf of white bread

29. One half loaf of 60% whole wheat bread*

30. Irish soda bread

#30- IRISH SODA BREAD

2 cups all purpose flour	Cut margarine into flour, sugar, baking soda, baking powder
3 tbsp. margarine or butter	and salt, until mixture resembles fine crumbs. Stir in
2 tbsp. sugar	buttermilk to make soft dough. Turn onto lightly floured
1 tsp. baking soda	surface, and knead 8 to 10 times. Shape into round loaf.
1 tsp. baking powder	Place on greased cookie sheet. Cut an X, about 1/4 inch
1/2 tsp. salt	deep on top of loaf, with floured knife. Bake in 375° oven until
1 cup buttermilk	golden brown, 35 to 45 minutes

31. Three plain rolls, on 6" disposable plate only (no glaze)
32. Three whole wheat rolls on a 6" disposable plate only
33. Three multigrain buns on a 6" disposable plate (recipe below)

#33 - MULTIGRAIN BUNS

1 pkg. active dry yeast	3 tbsp butter or margarine; softened
3 cups warm water; 110-115 degrees	2 tbsp sugar
1 ½ cup whole wheat flour	1-½ tsp salt
1 cup old fashioned oats	1 tsp caraway seed
1 egg plus 1 egg yolk	½ tsp vinegar
¼ cup sesame seeds	5 ½ cups all purpose flour
¼ cup salted sunflower seeds	2 tbsp water
¼ cup vegetable oil	Additional oats

In a bowl, dissolve yeast in warm water. Add whole wheat flour, oats, 1 egg, sesame and sunflower seeds, oil, butter, sugar, salt, caraway, vinegar and 2 cups all-purpose flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into round balls. Place on greased baking sheet. Beat egg yolk with water; brush over buns. Sprinkle with oats. Cover and let rise until doubled, about 45 minutes. Bake at 350°F for 20 minutes or until golden brown.

*First prize exhibitor in Section 29 will qualify to enter the 60% whole wheat bread competition at the District Annual Meeting.

COOKIES, SQUARES & BARS

(Three on 6" disposable plates only, in small plastic bags)

34. Three plain round tea biscuits – **Sponsored by Crystal Kirkpatrick, Metcalfe**
35. Three heirloom cookies - recipe below
36. Three shortbread (plain & rolled)
Sections 35 and 36 sponsored by Cheryl Sullivan, Metcalfe
37. Three thimble cookies
38. Three cranberry orange crescents – recipe below
Sections 37 and 38 sponsored by Dot Janz, Manotick

#35 - HEIRLOOM COOKIES

1 cup butter softened	1- ¼ cups almonds
1 cup icing sugar (Finely ground)	2 cups flour
1 tbsp. vanilla	½ tsp. salt

Cream butter and icing sugar in a medium mixing bowl. Blend in vanilla and almonds. In a separate bowl sift together flour and salt. Gradually stir dry mixture into butter/sugar mixture. Shape dough into balls the size of a teaspoon. Bake at 325°F on ungreased cookie sheet for 15-18 minutes. Take from oven and roll in mixture of ½ cup icing sugar and 2 teaspoons of cinnamon.

#38 - CRANBERRY ORANGE CRESCENTS

1/2 cup (1 stick) butter, softened	pinch salt
1/2 cup powdered sugar, divided	pinch baking powder
Freshly grated peel of 1 small orange	½ cup chopped dried cranberries
1 1/2 tbsp. orange juice	½ cup pecan halves, toasted* and finely chopped
1 1/8 cups all-purpose flour	

*To toast pecans, spread in single layer on cookie sheet. Bake in preheated 350°F oven 8 minutes or until golden brown, stirring frequently

Lightly grease cookie sheets or line with parchment paper. Beat butter, ¾ of the powdered sugar, orange peel and juice in large bowl with electric mixer at medium speed until well blended. Combine flour, salt and baking powder in small bowl; gradually add to butter mixture, beating after each addition. Stir in cranberries and pecans. Shape dough by rounded teaspoonfuls into 2-inch crescents; place 1 inch apart on prepared cookie sheets. Refrigerate 30 minutes. Preheat oven to 350° F. Bake crescents 12 to 14 minutes or until edges are lightly browned. Remove to wire rack; cool slightly. Sprinkle remaining powdered sugar over warm cookies. Makes about 6 dozen.

39. Three raisin-oatmeal drop cookies
40. Three chocolate chip cookies, no nuts
41. Three ginger cookies (see recipe below)

- 42. Three peanut butter cookies (made with "crunchy" peanut butter)
- 43. Three date squares
- 44. Three cherry squares (see recipe below)
- 45. Three chocolate brownies with nuts (iced)

#41 - Ginger Cookies

¾ cup margarine	2 ¼ cups flour	Cream together first four ingredients until fluffy.
¼ cup molasses	2 tsp. baking soda	Combine remaining ingredients. Mix into
¾ cup brown sugar	½ tsp. ginger	first mixture. Form into balls. Roll in sugar.
1 egg	1 tsp. cinnamon	Place on greased cookie sheets and bake at 375°F for
	½ tsp. cloves	10 minutes.

#44 – Cherry Squares

1/2 cup margarine or butter	Butter Icing:	Cream margarine or butter and sugar together. Add well
1 cup white sugar	2 tbsp. butter or margarine	beaten eggs. Add flour and baking powder. Mix well.
2 eggs, well beaten	¼ cup maraschino cherry juice	Add cherries and walnuts. Grease 8 inch square pan,
¾ cup flour	1 tsp. almond flavouring	pour in batter. Bake in 300°F oven. Cool and ice with
½ tsp. baking powder	1 ½ cups icing sugar	butter icing.
¾ cup chopped maraschino cherries		
1 cup chopped walnuts		

CAKES

(in clear bags or clear plastic wrap, on cardboard)

46. CHOCOLATE ZUCCHINI CAKE (1 piece, 4" x 4")

Prizes: \$10.00, \$7.00, \$5.00, \$3.00 – **Sponsored by Orman and Marj Savage, Winchester**

Chocolate Zucchini Cake

1 ¾ cups sugar	2 ½ cups flour	Cream margarine. Add sugar and oil. Add eggs,
½ cup soft margarine	4 tbsp. cocoa	vanilla and sour milk or sour cream. Sift dry ingredients.
½ cup oil	1 tsp. baking soda	Add to creamed mixture. Stir in zucchini. Spoon into
2 eggs	½ tsp. cinnamon	greased 13" x 9" pan. Sprinkle with topping of ½ cup
1 tsp. vanilla	½ tsp. salt	chocolate chips. Bake all together at 325°F for 40 - 50
½ cup sour milk or sour cream		minutes.
2 cups shredded zucchini		

47. APPLESAUCE SPICE CAKE (recipe below). Iced, not frosted - Display one 4" x 4" piece only

Prizes: \$10.00, \$7.00, \$5.00, \$3.00 – **Sponsored by Kay Stanley, Metcalfe**

48. COCONUT CAKE (recipe below) - Display one 4" x 4" piece only

Prizes: \$10.00, \$7.00, \$5.00, \$3.00

49. BANANA CAKE - Iced, not frosted - Display one 4" x 4" piece only

Prizes: \$10.00, \$7.00, \$5.00, \$3.00

Sections 48 and 49 sponsored by Suntech Greenhouses, Manotick

#47 - APPLESAUCE SPICE CAKE

2 cups flour	½ tsp. cloves	In a large bowl, combine flour, baking soda and baking powder.
½ tsp. baking soda	½ tsp. nutmeg	In a separate bowl, combine remaining ingredients. Pour over dry
1 ½ tsp. baking powder	½ tsp. allspice	ingredients. Mix well. Pour batter into a greased and floured 8" x 8"
14 oz. unsweetened applesauce	2 eggs	baking pan. Bake at 350°F (180°C) for 45 minutes, 2 tbsp. cocoa
	½ cup vegetable oil	or until cake springs back when lightly touched. Ice when cool.
½ tsp. salt	1 cup sugar	
1 tsp. cinnamon	¾ cup raisins	

#48 – COCONUT CAKE

¼ cup butter	Make cake batter of butter, sugar and egg yolks. Sift flour and baking powder. Add to
½ cup white sugar	batter with milk and extract. Spread in 8" x 8" greased and floured pan. Beat egg whites
3 eggs (yolks and whites separated)	stiff and add ½ cup sugar. Mix well and add 1 cup loose coconut. Mix and spread on
1 cup flour	top of cake batter. Bake in moderate to slow oven until cooked. No icing.
1 tsp. baking powder	
Pinch of salt	
4 tbsp milk	
1 tsp. lemon extract	

50. SOUR CREAM COFFEE CAKE

Display ½ cake only, on cardboard base, covered with clear wrap.

Prizes: \$10.00, \$7.00, \$5.00, \$3.00 – **Sponsored by Heather Bellinger and Dorothy Campbell**

#50 - Sour Cream Coffee Cake

½ cup margarine	Sift together:	Topping:	¼ cup brown sugar
½ cup sugar	2 cups flour		1 tsp. cinnamon
2 eggs	1 tsp. soda		½ cup chopped nuts
1 cup sour cream	¼ tsp. salt		
1 tsp. vanilla			

Combine dry ingredients with mixture of margarine, sugar, eggs, sour cream and vanilla. Put half the batter into ungreased tube pan. Sprinkle half of topping over batter. Spread remainder of batter on top. Sprinkle with balance of topping. Bake in 325°F oven for 50 minutes.

51. MAPLE SYRUP SQUARES - Three squares displayed on a 6" disposable plate in a clear plastic bag

Prizes: \$20; 2nd - \$15, 3rd - \$10 – **Sponsored by Stanley's Olde Maple Lane Farm, Edwards**

#51 - Maple Syrup Squares

Bottom:

1 cup flour
¼ cup brown sugar
½ cup butter

Topping:

2/3 cup brown sugar
1 cup maple syrup
2 eggs
2 tbsp. flour
¼ cup butter
¼ tsp salt
½ tsp vanilla
2/3 cup pecans layered on top

Bottom: Pat in 8" x 8" pan. Bake for 5 minutes at 350°F.

Topping: Combine brown sugar and maple syrup. Place on stove and simmer until sugar dissolves. Cool. Add eggs, flour, butter, salt and vanilla. Pour over bottom layer. Layer pecans on top. Bake at 425°F for 10 minutes and then reduce heat to 350°F and bake for 30 minutes or less. It could be as little as 10 minutes. Do not over bake. Should be firm, but not too soft.

52. QUEEN ELIZABETH CAKE

Bake in 9" x 9" pan. Display whole cake, on cardboard base, covered with clear wrap.

Prizes: \$20.00, \$15.00, \$10.00, \$5.00 – **Sponsored by Ivor Williams**

PASTRY

(foil pan minimum 7", no canned fillings, homemade pastry, in clear plastic bags)

53. Pumpkin Pie (canned pumpkin allowed)

54. Pear and Ginger Pie – Recipe below

55. Apple Pie with spice

Sections 53, 54 and 55 sponsored by Evans, Carroll Fitzgerald Financial Services, Manotick

56. Blueberry Pie – **Sponsored by Andrea Taylor, Osgoode**

Prizes: \$10.00, \$7.00, \$5.00, \$3.00

#54 - Pear and Ginger Pie

½ cup brown sugar, packed	1 large egg
3 tbsp. all purpose flour	1 tbsp lemon juice
¼ tsp. cardamom	1 ½ tsp. vanilla
¼ tsp. cinnamon	5 large firm pears – peeled and thinly sliced
¼ tsp. salt	1 tbsp. hard butter cut into small pieces
1 tbsp. minced candied ginger	1 tbsp. milk
1 tsp. sugar	

Combine first six ingredients in large bowl. Beat egg, lemon juice and vanilla together in a small bowl – stir into brown sugar mixture. Fold pears into brown sugar mixture until well coated. Roll out pastry and place into bottom of pan. Turn pie mixture into pie shell. Drop butter pieces over pear mixture. Cover with top crust. Brush milk over top. Sprinkle sugar over top. Bake on bottom Rack 450°F for 10 minutes. Reduce heat to 350°F; bake for 40 minutes.

LOAVES

(display 1/2 regular size loaf)
(in clear bags, on cardboard)

57. Cranberry Loaf

58. Banana Loaf (plain, no nuts)

Prizes: \$10.00, \$7.00, \$5.00, \$3.00 - **Sections 57 and 58 sponsored by Lisa and Travis Dow**

59. Lemon Loaf

60. Date Nut Loaf

61. Cherry Loaf

Prizes: \$10.00, \$7.00, \$5.00, \$3.00 – **Sections 59 to 61 sponsored by Orman & Marj Savage, Winchester**

MUFFINS

(No papers. 3 on a 6" disposable plate.)

62. Banana Muffins with chocolate chips

63. Pineapple Muffins – recipe below

#63 - Pineapple Muffins

2 cups all purpose flour

½ cup granulated sugar

3 tsp. baking powder

½ tsp. salt

1 egg

¼ cup cooking oil

1 cup milk

½ cup well drained crushed pineapple

Measure flour, sugar, baking powder and salt in a large bowl. Make a well in the centre.

Beat egg in a small bowl until frothy. Mix in oil, milk and pineapple. Pour into well.

Stir just enough to moisten. Batter will be lumpy. Fill greased muffin cups ¾ full.

Bake in 400°F oven for 20-25 minutes. Wait 5 minutes for easier removal of muffins.

Serve warm.

CANDY

64. Brown Sugar Fudge, (no nuts) five pieces on 6" disposable plate in a plastic bag

65. Dark Chocolate Fudge, recipe below. Five pieces on a 6" disposable plate in a plastic bag

Prizes: 1st, \$4.00; 2nd, \$3.00; 3rd, \$2.00; 4th, \$1.00 – **Sections 64 and 65 sponsored by Jan Klein-Swormink**

#65 - Dark Chocolate Fudge

2 cups pecan halves

2 cans (300 ml each) sweetened condensed milk

300 grams extra dark chocolate bar (chopped)

300 grams milk chocolate bar (chopped)

Preheat oven to 325°F. Line a 9" x 13" pan with parchment paper, leaving overhang. Place pecans on baking sheet. Toast in oven for 5 minutes. Cool. Roughly chop. Set aside.

In saucepan, combine sweetened condensed milk, dark chocolate and milk chocolate. Cook over low heat, stirring occasionally, until chocolate melts, about 5 minutes. Remove from heat, stir in pecans. Pour into prepared pan. Use spatula to level top. Chill at least 2 hours or until firm. Cover with plastic wrap. Use parchment paper overhang as handles. Lift fudge out of pan. Cut into small squares. Store fudge in fridge. Freezes really well in air tight container.

GRAND CHAMPION CAKE - \$15 gift certificate donated by The Village Bin, Winchester

GRAND CHAMPION BREAD - \$15 gift certificate donated by Metcalfe Variety Store

GRAND CHAMPION PIE - \$15 gift certificate Vernon Variety Store

PICKLES, RELISHES, JAMS & JELLIES

CLASS 40

Pint (500 mL) or 1/2 pint (250 mL) jars only used in all classes and sealed - no wax - new lids only.

Tags to be tied on and no decorations. No Freezer Jams.

Prizes: 1st, \$4.00; 2nd, \$3.00; 3rd, \$2.50; 4th, \$1.50.

1. 9 Day Pickles

2. Hot Dog Relish

3. Chili Sauce

4. Bread & Butter Pickles

14. Strawberry jam

15. Raspberry jam

16. Apple jelly

17. Grape jelly

- | | |
|-------------------------------------|-------------------------------------|
| 5. Beet Pickles | 18. Red Pepper jelly |
| 6. Dill Pickles | 19. Peach jam |
| 7. Icicle Pickles | 20. Applesauce (no spice) |
| 8. Canned Tomatoes | 21. Any jelly (not listed, labeled) |
| 9. Any relish, not listed (labeled) | 22. Marmalade |
| 10. Any pickle not listed (labeled) | |
| 11. Apple Chutney | |
| 12. Salsa (hot) | |
| 13. Any jam not listed (labeled) | |

23. Collection of 5 jars of jam or jelly - 4oz. (125 mL) to 8 oz. (250 mL) jars suitable for a gift. Judged on appearance only. Prizes: \$8.00, \$6.00, \$4.00, \$2.00 – **Sponsored by the Boland Family, in memory of Jean Boland**

24. Gift Basket suitable for a shut-in. Collection of 6 items, labeled. Must include one item listing in Class 39 (baked goods); one item in Class 40 (pickles, relishes, jams, jellies); and one item in Classes 41-46 (homecrafts). All items exhibitor's choice. Judged 50% on overall appearance; 50% on nutritional value of foods in basket. Prizes: Gift certificates - 1st - \$25; 2nd - \$15; 3rd - \$10 – **Sponsored by Russell Foodland**

BEST OF SHOW AWARD from Sections 1 – 22 - \$30 Gift Certificate – **Sponsored by Bernardin**

BERNARDIN GRAND CHAMPION OF JAMS AND JELLIES – Sections 13 – 19, 21 and 22- \$20 Gift Certificate – **Sponsored by Bernardin**

WINE CLASS 40A

Rules:

1. Recipes may be original or from any recipe book or other source, including concentrates.
2. Wine may be made from a kit or at a brewing store.
3. Each brewer is to enter a 1 X 750 ml bottle of wine, and may enter all categories excluding ice wine which is ½ litre.
4. There will be a first, second and third prize in each category. However, if in any one category none of the entries are judged good enough to be awarded a prize, no award will be given.
5. Labels affixed to bottles must include name of wine and bottling date. **Name of brewer should not be shown.**
6. On the back of the entry tag, brewer should indicate source of product, i.e., concentrate, juice, fresh produce. This will not be indicated to judges before judging.

1. White table wine (from concentrate or fresh fruit).
 2. Red table wine (from concentrate or fresh fruit).
- Prizes: Nature's Way gift certificates, value of: 1st - \$10; 2nd - \$8; 3rd - \$6 and cash prizes of 1st - \$15; 2nd - \$7; 3rd - \$4
Sections 1 and 2 sponsored by Nature's Way Select Foods & Brewing Supplies, Kemptville
3. Any rosé wine - Prizes: 1st - \$25; 2nd - \$15; 3rd - \$10 – **Sponsored by Betty Eastman and Meredith Brophy**
 4. Any Mist - Prizes: Gift Certificates: 1st - \$25; 2nd - \$15, 3rd - \$10 – **Sponsored by Barry's Home Hardware, Russell**
 5. Best Computer-Drawn Label - must be displayed on an empty bottle - Prizes; 1st - \$7; 2nd - \$6; 3rd - \$4
Sponsored by Linda Carkner, Winchester

Newest Exhibitor Prizes

Newest exhibitor winning highest number of points in Class 39 (only) will receive \$20 – **Sponsored by the MacAdam Family, in memory of Grace MacAdam**

Newest exhibitor winning highest number of points in Class 40 (only) will receive \$10 – **Sponsored by Nancy McDonald, Winchester**

A new exhibitor is a person who has never exhibited at the Metcalfe Fair (Family Division), or who has not exhibited at the Metcalfe Fair (Family Division) in the last five (5) years

Highest Points Prizes

The exhibitor winning highest number of points in Class 39 - Culinary Arts (only) will receive \$25
Sponsored by Vernon United Church Women.

The exhibitor winning highest number of points in Class 40 - Pickles, Relishes, Jams & Jellies (only) will receive \$25
Sponsored by Kenmore United Church Women