

**DEPARTMENT 11  
CULINARY ARTS  
Class 39**

Committee: Chair, Norma McNaughton, 821-9336,  
Betty Eastman, Bea Moss, Meredith Brophy, Nancy McDonald, Cheryl Bunda,  
Linda Carkner, Cheryl Sullivan, Marj Savage, Jennifer Finnis, Carolle Dallas.  
Associate Directors: Grace MacAdam, Ruby Petticrew

A membership of \$8.<sup>00</sup> 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 17, 2007.**

**☞ ONE DROP PASS 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 SUPERCEDE 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 can be placed in the **FAMILY PAVILION (Curling Club)** on Wednesday evening, September 26th from 7:00 p.m. to 9:00 p.m. and **MUST BE** placed in the **FAMILY PAVILION** from 8:00 a.m. to 10:00 a.m. sharp, Thursday, September 27, 2007 and **CANNOT BE REMOVED** until 5:00 p.m., Sunday, September 30, 2007.

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

Hall opens: Friday, 9 a.m. to 9 p.m.; Saturday, 9 a.m. to 9 p.m.; Sunday 10 a.m. to 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

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 ½" x 2"**

**Squares should be approximately 1 ½" x 1 ½"**

## **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\*\*

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.**

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

**NOTE: Some recipes may have changed from the preliminary prize list. 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.**

## **Baking Class 39**

### **Specials: Sections 1 - 19**

#### **1. FLEISCHMANN'S YEAST Open Category Baking Contest**

##### **SWEET DOUGH CINNAMON BUNS**

- \* Made using Fleischmann's Yeast and 3 buns displayed on a 6" disposable plate with clear plastic wrap.
- \* A Fleischmann's yeast label or envelope must accompany each entry.
- \* Entries to be judged on appearance, taste, texture and presentation.

##### Sweet Dough

2 tbsp yeast  
2 cups milk - scalded and cooled to lukewarm  
1/4 cup white sugar  
1/4 cup shortening      1 tsp salt  
1 egg                      5 ½ - 6 cups sifted flour

Sprinkle yeast over warm milk. Cream sugar and shortening and add well beaten egg, salt and yeast and milk mixture. Add enough flour to make a soft dough. Knead until smooth. Place dough in a lightly greased bowl. Cover and leave in a warm place to rise until doubled. Punch down.

### Cinnamon Buns

1 recipe sweet dough  
1/4 cup butter  
1 cup brown sugar  
1 ½ tsp. cinnamon  
1 tbsp milk

Roll dough out on a lightly floured surface to ½" thick. Spread with melted butter and sprinkle with mixture of brown sugar and cinnamon. Roll up jelly roll fashion and seal edge. Cut into 1" slices and place cut side down on a well greased baking sheet. Brush tops with milk and sprinkle with remaining sugar and cinnamon. Cover with towel and set in warm place to rise until double in bulk. Bake 350°F for 25 minutes. Yield 3 ½ dozen buns.

**Prizes:** 1st, \$15.00 + GIFT; 2nd, \$10.00 + GIFT; 3rd, \$6.00

## 2. MAZOLA CORN OIL Baking Contest

### **ZUCCHINI LOAF WITH RAISINS**

\* Made using Mazola Corn Oil displayed on a cardboard base with clear plastic wrap.  
\* A Mazola Oil label must accompany each entry.

**Prizes:** 1st, \$12.00 + GIFT; 2nd, \$8.00 + GIFT; 3rd, \$6.00

## 3. KELLOGG'S RICE KRISPIES Baking Special

### **GLAZED CRISPY SQUARES**

(3 squares on a 6" disposable plate in a small plastic bag).

Made using Kellogg's Rice Krispies.

\* A Kellogg's Rice Krispies logo cut from the package must accompany each entry.  
\* All entries will be judged on appearance, taste and texture of the square as well as overall creativity and presentation. *Sponsored by Sue Brousseau* **Prizes:** 1st, \$10.00; 2nd, \$8.00; 3rd, \$6.00

### **GLAZED CRISPY SQUARES**

Mix 1/3 cup butter or margarine, ½ cup peanut butter, and 1 lb marshmallows in a saucepan. Stir over medium heat until all ingredients are melted smooth. Stir in 4-1/2 cups Kellogg's Rice Krispies cereal. Press evenly with a wet spoon in a greased 9" square pan. Melt 6 oz pkg. chocolate chips in a bowl over hot water. Spread over top of mixture. Cool and cut.

## 4. TENDERFLAKE LARD Pie Baking Contest

### **PEACH PIE**

\* Made with Tenderflake Lard (homemade crust only) on foil plate.  
\* A Tenderflake Lard logo cut from the package must accompany each entry.  
\* All entries will be judged on appearance, taste and texture and creativity of recipe and presentation. Decision of the judge will be final.

**Prizes:** 1st, \$10.00 + Gift; 2nd, \$8.00 + Gift; 3rd, \$6.00 + Gift

5. **ROBIN HOOD FLOUR Best Muffins Baking Contest**

**APPLE SPICE MUFFINS** made with Robin Hood Flour.

\* A Robin Hood flour logo cut from the package must accompany each entry.

\* All entries will be judged on appearance, taste, texture and recipe creativity.

\* Entry to include 3 muffins on a 6" disposable plate in plastic bag - no papers.

**Prizes:** 1<sup>st</sup>, \$20 Gift certificate; 2<sup>nd</sup>, \$10 Gift certificate;  
3<sup>rd</sup>, \$5

**Winners in Specials 1, 2, 4 and 5 will have their names and addresses submitted to Country Fair Baking Contest**

6. **CRISCO Baking Contest**

**BLUEBERRY TARTS WITH HOMEMADE PASTRY (no canned filling)**

\* A Crisco label must accompany each entry.

\* Entry to include 3 tarts on a 6" disposable plate in plastic bag.

**Prizes:** 1<sup>st</sup>, \$20 Gift certificate; 2<sup>nd</sup>, \$10 Gift certificate; 3<sup>rd</sup>, \$6

7. **BREAD MACHINE Baking Contest**

**WHITE BREAD** made using a bread machine. Entries to be judged on appearance, taste, and texture.

*Sponsored by Norma McNaughton, Vernon*

**Prizes:** 1st, \$10.00; 2nd, \$8.00; 3rd, \$5.00; 4th, \$2.00

8. **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. 3 tea biscuits, 3 date squares, 3 thimble cookies. Attractiveness to be considered.

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

9. **CRERAR'S HONEY Special**

**HONEY DATE ORANGE MUFFINS**

(Display 3 on a 6" disposable plate in plastic bag)

1 whole orange

1/4 cup orange juice

1/2 cup chopped pitted dates

1/2 cup butter, melted

1 egg

3/4 cup Crerar's Liquid White Honey

1 1/2 cups all purpose flour

1 tsp baking powder, 1 tsp. baking soda

1/2 tsp salt

Cut orange into sections and remove seeds. Drop into blender and blend until rind is finely ground. Add juice, dates, butter, egg and honey and blend until well mixed. Mix dry ingredients in a bowl. Make well in center and add liquid ingredients to dry mixture. Stir only until moistened. Spoon into greased muffin tins. Bake at 350°F for 15 to 18 minutes or until done. \*\*A jar of Crerar's Honey White Liquid must accompany this entry.

*Sponsored by Crerar's Honey, Vernon*

**Prizes:** 1<sup>st</sup> - 3 Way Gift Box; 2<sup>nd</sup> - 1 kg. White Liquid Honey; 3<sup>rd</sup> - 375 gr. White Liquid Honey Squeeze Bear

10. **METCALFE FAIR CHOCOLATE BIRTHDAY CAKE**

(Displayed on cardboard base with clear plastic wrap) Use 9" round single layer pan.

Judged 50% on decoration and 50% on texture.

*Sponsored by Ruby Petticrew and in Memory of Daphne Gee.* **Prizes:** \$18.00, \$15.00, \$12.00

11. **NANAIMO BARS**

Five on a disposable plate.

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

12. **HERSHEY Chipits No Bake Cereal Squares**

**Three on a 6" disposable plate.** All entries must be accompanied by a Hershey Chipits label.

*Prizes donated by Hershey Canada.* **Prizes** - Hershey products value of: 1st - \$10; 2nd - \$6; 3rd - \$4

**NO BAKE CEREAL SQUARES**

Bring ½ cup butter, ½ cup lightly packed brown sugar, ½ cup corn syrup to a boil over medium heat. Remove. Stir in 1 cup Chipits Reese Peanut Butter Chips. Mix well. Stir in 6 cups corn flakes cereal. Press into greased 9"x13" pan. Melt remaining peanut butter chips with 1 cup Hershey semi-sweet chocolate chips over hot water. Spread evenly over squares. Chill to set. Cut into squares.

13. **HERSHEY Chipits Butterscotch Confetti Squares**

All entries must be accompanied by a Hershey Butterscotch Chipits label. All entrants must display CONFETTI SQUARES ((3 on a 6" disposable plate).

*Prizes donated by Hershey Canada.* **Prizes** - Hershey products value of: 1st - \$10; 2nd - \$6; 3rd - \$4

**BUTTERSCOTCH CONFETTI SQUARES**

¼ cup butter or margarine

1-6oz. package Hershey Butterscotch Chipits

1 small bag coloured mini-marshmallows

½ cup peanut butter

Melt butter and peanut butter together in large pan over low heat. Stir in Chipits until melted. Cool until you can hold your hand on the bottom of the pan. Add marshmallows and stir until all are coated. Pack in a 9X9 pan which has been lined with wax paper. Chill and cut into squares with sharp knife.

14. **HERSHEY Chipits Tiger Bars.**

All entrants must display Tiger Bars (see recipe below) prepared with Hershey Chips (3 on a 6" disposable plate).

All entries must be accompanied by a Hershey Chipits label. *Prizes donated by Hershey Canada.*

**Prizes** - Hershey products value of: 1st - \$10; 2nd - \$6; 3rd - \$4

**CHIPIT TIGER BARS**

Bring ¼ cup each margarine, firmly packed brown sugar and corn syrup to a boil over medium heat.

Remove and stir in ½ cup Hershey Chipits Butterscotch Chips. Stir until melted. Stir in 2 cups rice krispies.

Press into greased 8 inch square pan. Melt 1cup Hershey Chipits Semi-Sweet Chocolate Chips. Spread evenly over surface of bars. Melt ¼ cup Hershey Chipits Butterscotch Chips with 1 tsp. oil over hot water. Drizzle in lines over surface of bars. Chill. Cut into bars. Makes 24 bars.

15. **CHEVIN ORCHARDS Special.**

**APPLE AND CHEESE TORTE**

Display one half of torte on a cardboard base with plastic covering.

**BASE:**

½ cup butter softened  
1 cup all purpose flour  
1/3 cup granulated sugar  
1/3 cup raspberry jam

**FILLING:**

1 pkg. 8 oz. cream cheese  
1/4 cup granulated sugar  
1 egg  
1 tsp. vanilla

**TOPPING:**

3 cups thinly sliced Cortland apples  
1/4 cup sugar  
½ tsp. cinnamon  
½ cup sliced almonds

Cream butter and sugar thoroughly, blend in flour. Press into bottom and 1 ½ inches up sides of an 8 inch spring form pan. Spread jam evenly over the bottom of the crust. Beat all filling ingredients together with an electric mixer until smooth and light. Spread over jam. Toss apples, sugar and cinnamon together to coat well. Spoon over filling. Sprinkle with almonds. Bake at 450° then reduce heat to 400°F for 25 - 30 minutes or til set and apples tender. Cool slightly, then remove from pan.

**Prizes:** 1st, \$12.00; 2nd, \$10.00; 3rd, \$8.00

16. **President's Special. CHERRY PIE** (No canned filling)

*Sponsored by Chris Reaney, President, Metcalfe Fair.* **Prizes:** \$12.00, \$10.00, \$8.00

17. **BENSON BEE SUPPLIES SPECIAL -**

**HONEY PUMPKIN LOAF** Display on cardboard base in 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:** 1<sup>st</sup> - \$10, 2<sup>nd</sup> - \$8, 3<sup>rd</sup>-\$5

18. **This Tastes Too Good To Be Healthy #1**

**BANANA YOGURT CAKE**

Recipe taken, with permission, from *Heathly Home Cooking* by Ellie Topp, PHEc CCP, and Margaret Howard, PHEc RPDt.

*Sponsored by Barbara O'Brien-Litten, Public Health Nurse, Osgoode Ward, City of Ottawa Rural Health Program and the Rural Heart Health Coalition*

**Prizes** - 1<sup>st</sup> - Zippered Cloth Bag 2<sup>nd</sup> - T -shirt 3<sup>rd</sup> - Cloth Lunch Bag

(Recipe follows on page 8)

## Banana Yogurt Cake

Display one 4" square on a disposable plate in a clear plastic bag.

2 cups cake and pastry flour  
2 tsp. baking powder  
1 tsp. baking soda  
2 eggs  
1 cup granulated sugar  
½ cup unsweetened applesauce  
1 cup mashed banana (About two large)  
1/3 cup low fat plain yogurt

Lightly grease 13" x 9" baking pan. In bowl, combine flour, baking powder and baking soda. In large bowl, beat eggs, until frothy. Gradually beat in sugar until very thick. Stir in applesauce and banana. Add dry ingredients alternately with yogurt; stir after each addition. Spread in prepared pan. Bake in 350° oven for 30 minutes or until centre is firm to touch. Cool completely on wire rack before cutting into squares.

### 19. This Tastes Too Good To Be Healthy #2

#### **CARROT PINEAPPLE ZUCCHINI LOAF**

Recipe reprinted, with permission, from Complete Canadian Diabetes Cookbook, Edited by Katherine E. Younker, Robert Rose Inc., 2005.

*Sponsored by Barbara O'Brien-Litten, Public Health Nurse, Osgoode Ward, City of Ottawa Rural Health Program and the Rural Heart Health Coalition*

**Prizes** - 1<sup>st</sup> - Zippered Cloth Bag 2<sup>nd</sup> - T-shirt 3<sup>rd</sup> - Cloth Lunch Bag

#### **Carrot Pineapple Zucchini Loaf**

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

1/4 cup of margarine	1 cup granulated sugar
1 egg	1 egg white
2 tsp. cinnamon	1 ½ tsp. vanilla
1/4 tsp. nutmeg	3/4 cup grated carrot
3/4 cup grated zucchini	½ cup drained crushed pineapple
1/3 cup raisins	½ cup whole wheat flour
1 1/4 cup all purpose flour	1 tsp. baking soda
1 tsp. baking powder	

Spray 9 x 5 inch loaf pan with non-stick vegetable spray. In large bowl or food processor, cream margarine with sugar. Add egg, egg white, cinnamon, vanilla and nutmeg. Beat well. Stir in carrot, zucchini, pineapple and raisins, blending until well combined. Combine all purpose flour and whole wheat flour, baking powder, and baking soda, add to bowl and mix just until combined.

Pour into loaf pan and bake, in preheated 350° oven, for 35 to 45 minutes or until tester inserted into centre comes out dry. Makes 20 slices.

### 20. Display of 5 butter tarts and 5 shortbread cookies on a plate or tray.

Sponsored by Carleton Milk Producer Committee. **Prizes:** \$12.00, \$8.00, \$5.00

21. **Cake Donuts.** Three on a 6" disposable plate. *Sponsored by Nancy McDonald and Bea Moss.*  
**Prizes:** \$12.00, \$10.00, \$8.00

### CAKE DONUTS

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.

22. **Collection of squares suitable for Afternoon Tea.** (2 each of 3 varieties).  
*Sponsored by Cheryl Bunda.* **Prizes:** \$10.00, \$8.00, \$5.00, \$2.00

23. **Monkey Face Cookies** (Three on a 6" disposable plate)  
*Sponsored by Winchester & Osgoode Electric (1989) Ltd. - Ray Faith* **Prizes:** \$12, \$8, \$5

1/3 cup margarine	1/2 cup brown sugar
1 egg	2 tbsp. molasses
1 1/2 cups flour	1 1/2 tsp. baking soda
pinch of salt	1 tsp. cinnamon
1 tsp. ginger	raisins

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

24. **Butter Tarts, plain with homemade pastry** Three on a disposable plate.  
*Sponsored by the Albota Family in memory of Dorothy Albota.* **Prizes:** \$10, \$8, \$5

**PRIZES for classes 25-60 (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)

25. **One half loaf of white bread**
26. **One half loaf of 60% whole wheat bread \***
27. **One half loaf of cheese bread**
28. **Three plain rolls,** on 6" disposable plate only (no glaze)
29. **Three whole wheat rolls** on 6" disposable plate only
30. **Soft bread sticks** (3 on a 6" disposable plate)

\* **First prize exhibitor in Section 26 will qualify to enter the 60% whole wheat bread competition at the District Annual Meeting.**

**COOKIES, SQUARES & SMALL CAKES** (Three on 6" disposable plates **only**, in small plastic bags)

31. **Three plain round tea biscuits**  
*Sponsored by the Tea Biscuit Caf  and Studio, Metcalfe, Crystal Kirkpatrick.*
32. **Three heirloom cookies** (following recipe to be used)

**Heirloom Cookies**

1 cup butter softened	1 1/4 cups almonds
1 cup icing sugar (Finely ground)	2 cups flour
1 tbsp. vanilla	1/2 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 1/2 cup of 1/2 cup icing sugar and 2 teaspoons of cinnamon.

33. **Three shortbread** (plain & rolled)
34. **Three thimble cookies**
35. **Three rolled date filled cookies** (following recipe to be used)

**Rolled Date Filled Cookies**

Date Filling: Combine in a saucepan, 2 cups finely chopped dates, 1/2 cup water and 1/2 tsp. white sugar. Cook over medium heat until the dates are soft and the mixture is thickened. Stir constantly. Remove from heat. Let cool. Preheat oven to 350 F.

Cookie Dough: Blend together 1 cup flour, 3/4 tsp. baking soda and 1/2 tsp salt. Add 1 cup brown sugar, 3 cups rolled oats and 1/2 cup melted margarine. Combine well. Sprinkle with 1/2 cup cold water. Add the water slowly mixing with a fork to make a soft but not sticky dough. Turn dough onto a lightly floured surface and roll very thin. Cut out with floured cookie cutter. Place the cookies on a greased baking sheet and bake in 350 F oven for 5 to 7 minutes. Cool cookies and then sandwich together with cooled date filling.

36. **Three raisin-oatmeal drop cookies**
37. **Three chocolate chip cookies, no nuts**
38. **Three Diabetic Applesauce cookies**

**Diabetic Applesauce Cookies**

1 2/3 cup flour	1 egg	1/2 tsp. cloves
1/2 tsp. salt	1 cup unsweetened applesauce	1 tsp. baking soda
1 tsp. cinnamon	1/3 cup raisins	1/2 cup margarine or butter
1/2 tsp. nutmeg	1 cup whole bran cereal	2 tbsp. artificial liquid sweetener

Preheat oven to 375 F . Sift together flour, salt, cinnamon, nutmeg, cloves and baking soda. Mix margarine, liquid sweetener and egg until light and fluffy. Add the flour mixture and applesauce alternately, mixing well after each addition. Fold in raisins and bran cereal. Drop by level tablespoon onto greased cookie sheet. Bake 18 minutes or until golden brown.

- 39. **Three peanut butter cookies** (made with “crunchy” peanut butter)
- 40. **Three date squares**
- 41. **Four unbaked squares** (2 each of 2 varieties)
- 42. **Three chocolate brownies** (iced)

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

- 43. **Blueberry Depression Cake** (1 piece, 4" x 4")  
*Sponsored by Orman & Marj Savage, Winchester* **Prizes:** \$10.00, \$7.00, \$5.00, \$3.00

**BLUEBERRY DEPRESSION CAKE**

- |                                    |                  |
|------------------------------------|------------------|
| 2 cups flour                       | 1 ½ cups sugar   |
| ¾ cup shortening                   | 2 eggs separated |
| 1 cup milk                         | 1 tsp. vanilla   |
| 1 pint fresh or frozen blueberries |                  |

Blend flour, sugar and shortening with pastry cutter until it resembles a coarse meal. Remove one cup for topping and set aside. Add egg yolks, milk and vanilla to creamed mixture and blend until smooth. Beat egg whites until stiff, then fold gently into mixture. Pour into greased 9" x 13" pan. Place blueberries evenly on top of batter and top with remaining crumbs. Bake at 350°F for 40 minutes.

- 44. **Applesauce Cake with raisins.** Brown sugar frosting. (removed from pan, display ½ cake only)).  
*Sponsored by Kay Stanley.* **Prizes:** \$10.00, \$7.00, \$5.00, \$3.00
- 45. **Carrot Cake** (angel or bundt pan, cream cheese icing).  
*Sponsored by Suntech Greenhouses, Manotick* **Prizes:** \$10.00, \$7.00, \$5.00, \$3.00
- 46. **Tomato Soup Cake** (iced).  
*Sponsored by Suntech Greenhouses, Manotick* **Prizes:** \$10.00, \$7.00, \$5.00, \$3.00

**TOMATO SOUP CAKE**

- |   |                   |
|---|-------------------|
| 4 tbsp. butter                                  | ¼ tsp. salt       |
| 1 cup sugar                                     | 1 cup raisins     |
| 1 beaten egg                                    | ½ cup walnuts     |
| 1 ½ cups flour                                  | 1 can tomato soup |
| 2 tsp. baking soda                              |                   |
| ½ tsp. each cloves, cinnamon, allspice & nutmeg |                   |

Mix in order given. Bake at 350°F oven for 1 hour.

47. **Gumdrop Cake.** Display ½ cake only, cover with icing  
*Sponsored by Heather Bellinger and Dorothy Campbell. Prizes: \$10.00, \$7.00, \$5.00, \$3.00*

**GUMDROP CAKE** Display on a cardboard base in clear plastic wrap

1 ½ cup raisins	2 cups all purpose flour
½ cup water	2 tsp. baking powder
1 cup unsweetened applesauce	
½ tsp. nutmeg	½ tsp. salt
½ tsp. baking soda	1 ½ cups chopped gum drops
½ tsp. cinnamon	½ cup butter or margarine
1 cup white sugar	2 eggs

Simmer raisins in the water until puffed. Cool and dry between paper towels. Add soda to applesauce. Sift rest of dry ingredients together. Sprinkle 1/4 cup of the flour over gumdrops and raisins. Cream margarine and sugar together. Beat in eggs, one at a time and then add applesauce and soda. Gradually add dry ingredients and fold in gumdrops and raisins. Grease well and flour a 9" tube pan. Pour in pan. Bake in 300°F oven about 1 3/4 - 2 hours. Remove from pan. Cover with icing.

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

48. **Strawberry Rhubarb Pie**

49. **Raisin Pie (with lattice top)**

50. **Apple Pie (no spice)**

*Sections 48 - 50 sponsored by Evans, Carroll Fitzgerald Financial Services, Manotick*

51. **Blueberry Pie**

*Sponsored by Andrea Taylor, President, Family Division Prizes: \$10.00, \$7.00, \$5.00, \$3.00*

**LOAVES** display 1/2 regular size loaf in clear bags or clear plastic wrap, on cardboard

52. **Cranberry Loaf**

53. **Banana Loaf** (no nuts)

*Sponsored by Lisa & Travis Dow, Metcalfe Prizes: \$10.00, \$7.00, \$5.00, \$3.00*

54. **Lemon Loaf**

55. **Date Nut Loaf**

56. **Cherry Loaf** Sponsored by Orman & Marj Savage, Winchester **Prizes: \$10.00, \$7.00, \$5.00, \$3.00**

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

57. **Banana Muffins**

58. **Pineapple Muffins**

## **CANDY**

59. **Microwave Peanut Brittle**, 5 pieces on 6" disposable plate
60. **Chocolate Fudge (nuts)**, 5 pieces on a 6" disposable plate  
**Prizes:** 1st, \$4.00; 2nd, \$3.00; 3rd, \$2.00; 4th, \$1.00. *Prizes donated by Jan Klein-Swormink*

**GRAND CHAMPION CAKE** - \$15 gift certificate, *donated by Village Bin, Winchester, Ontario.*

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

**GRAND CHAMPION PIE** - \$15 gift certificate, *donated by Vernon Variety Store.*

## **PICKLES, RELISHES, JAMS & JELLIES CLASS 40**

**Pint or 1/2 pint 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.

### **Section**

1. **9 Day Pickles**
2. **Hot Dog Relish**
3. **Chili Sauce**
4. **Bread & Butter Pickles**
5. **Beet Pickles**
6. **Dill Pickles**
7. **Icicle Pickles**
8. **Canned Tomatoes**
9. **Any relish, not listed** (labelled)
10. **Any pickle not listed** (labelled)
11. **Salsa (mild)**
12. **Salsa (hot)**
13. **Any jam not listed** (Labelled)

14. **Strawberry jam**
15. **Raspberry jam**
16. **Apple jelly**
17. **Grape jelly**
18. **Peach jam**
19. **Applesauce** (no spice)
20. **Any jelly not listed** (labelled)
21. **Marmalade**

### **SPECIALS**

22. **Collection of 5 jars of jam or jelly** (4 to 8 oz. jars) suitable for a gift. Judged on appearance only. *Sponsored by the Boland Family, in memory of Jean Boland.* **Prizes:** \$8.00, \$6.00, \$4.00, \$2.00
23. **Gift Basket suitable for a shut-in.** Collection of 6 items, labelled. 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. *Sponsored by Russell Foodland.* **Prizes:** Gift certificates - 1st - \$25; 2nd - \$15; 3rd - \$10

## **WINE CLASS 40A**

### Rules:

1. Recipes may be original or from any recipe book or other source, including concentrates.
2. 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.
3. 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.
4. Labels affixed to bottles must include name of wine and bottling date. **Name of brewer should not be shown.**
5. 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.

## Section

1. **White table wine** (from concentrate or fresh fruit).
2. **Red table wine** (from concentrate or fresh fruit).

**Sections 1 & 2** Sponsored by Nature's Way Select Foods & Brewing Supplies, Kemptville  
**Prizes:** Nature's Way gift certificates, value of: 1<sup>st</sup> -\$10; 2nd-\$8; 3rd-\$6 and cash prizes of 1st-\$15; 2nd-\$7; 3rd-\$4

3. **Any other wine not made from grapes.**  
*Sponsored by Betty Eastman and Meredith Brophy.* Prizes: 1st-\$25; 2nd-\$15; 3rd-\$10
4. **Strawberry Mist**  
*Sponsored by Barry's Home Hardware, Russell* Prizes: Gift Certificates: 1<sup>st</sup> - \$25; 2<sup>nd</sup> - \$15, 3<sup>rd</sup> - \$10
5. **Best Computer-Drawn Label** - must be displayed on empty bottle.  
*Sponsored by Linda Carkner, Winchester.* Prizes; 1<sup>st</sup>-\$7; 2<sup>nd</sup>-\$6; 3<sup>rd</sup>-\$4

**Newest Exhibitor Prizes** Newest exhibitor winning highest number of points in Class 39 (only) will receive \$20.00 *donated by Grace MacAdam.*

**Newest exhibitor winning highest number of points in Class 40** (only)  
will receive \$10.00 *donated by Nancy McDonald.*

**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 \$25.00 *donated by Applecrest Holsteins - Wally and Sherry Vandekemp & Family.*

**The exhibitor winning highest number of points in Class 40 - Pickles, Relishes, Jams & Jellies** (only)  
will receive \$25.00 *donated by Kenmore United Church Women.*