

CULINARY ARTS

Committee: Chair, Cheryl Gorman-Bunda; Betty Eastman, Norma McNaughton, Cheryl Sullivan, Marj Savage, Sandra Toll, Phyllis Desnoyers, Karen Benson, Debbie Duguay

For General Rules and Regulations, please see beginning of Family Division section. Entries can be made online at metcalfeair.com. Click the "Online Entries" button.

**** Positively no post entries ** All exhibits of baking in clear plastic bags unless otherwise noted **
Cardboard bases must be covered with foil wrap ** No identifying ribbons or decorations on any entry **
Proper number of items must be displayed as requested**

TIPS FOR EXHIBITORS

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

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 foil plates 10 minutes @ 400F before using

CAKES: Uniform thickness of layers; Slightly rounded on top; Cardboard bases must be covered with foil

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 (may use food colouring); Icicle pickles are sliced lengthwise (may use food colouring); Relishes have uniform pieces

CANDY:

Score 30 General Appearance 30 Texture 40 Flavour

Tip: Cut pieces with hot knife.

NOTE - When a product label is asked for, it must accompany the entry, or the entry will be disqualified.

NOTE - When a cardboard base is called for, it must be covered with foil wrap, or the entry will be disqualified

CLASS 39 - BAKING

ANNIVERSARY SPECIALS

Help us celebrate our 160th Anniversary by entering these special classes!

A. DECORATED CHOCOLATE CUPCAKES celebrating the 160th Anniversary of Metcalfe Fair. Three on a disposable 9" plate, in a clear plastic bag. Papers allowed. Judged 40% on decoration and 60% on texture. Prizes: \$18.00, \$15.00, \$12.00.

Sponsor: Karen Benson, in memory of Ruby Petticrew.

B. ANTIQUE WHATCHAMACALLIT – A vintage culinary tool or gadget (named), accompanied by a short (50 words or less) story about the original owner and/or the history of the item. Prizes: \$12.00, \$10.00, \$8.00.

Sponsor: Boland Family, in memory of Jean Boland.

C. DECORATED CAKE celebrating the 160th Anniversary of Metcalfe Fair – Any size or shape, in clear bag or clear plastic wrap, on foil-covered cardboard. Judged 50% on taste and 50% on appearance. Prizes: \$25.00, \$15.00, \$10.00.

Sponsor: Kay Stanley.

SPECIALS

1. CINNAMON RAISIN BREAD (not made in a bread-making machine)– Display ½ loaf on foil-covered cardboard. Prizes: 1st, \$15.00 ; 2nd, \$10.00 ; 3rd, \$6.00. **Sponsor: Meredith and Mike Brophy, in memory of Conor.**

2. ZUCCHINI LOAF WITH RAISINS Prizes: 1st, \$10.00; 2nd, \$8.00; 3rd, \$5.00. Display ½ loaf on foil-covered cardboard. **Sponsor: Daryn Hicks, S.A. Hicks Insurance Brokers Ltd.**

3. CHERRY JEWEL BARS. Recipe follows. Prizes: 1st, \$10.00; 2nd, \$8.00; 3rd, \$6.00
Three bars on a 6" disposable plate in a clear plastic bag. **Sponsor: Ag Partners Crop Centre Ltd.**

1-¼ cups flour

2/3 cup finely packed brown sugar Combine flour with 1/3 cup brown sugar. Cut in butter until mixture resembles coarse crumbs.

3/4 cup butter

Press evenly and firmly onto bottom of 9 x 9 inch pan. Bake at 350°F for 15 minutes.

1 egg

Meanwhile, beat egg slightly in large bowl. Stir in remaining 1/3 cup brown sugar and salt. Add

½ tsp. salt

nuts, cherries and chipits. Toss mixture lightly to coat. Spoon fruit mixture evenly over baked

1-½ cups mixed nuts

layer. Press firmly to adhere layers. Bake an additional 20 min. Cool and cut into 1½ x 1 inch

1- ½ cups halved candied cherries bars.

1 cup chocolate chips

4. RAISIN PIE WITH LATTICE TOP (homemade filling, and handmade lattice) Tin foil plate only – see tempering instructions under Tips for Exhibitors. Prizes: 1st, \$15.00; 2nd, \$10.00; 3rd, \$6.00. **Sponsor: Daryn Hicks, S.A. Hicks Insurance Brokers Ltd.**

5. ROBIN HOOD FLOUR BEST MUFFIN BAKING CONTEST - APPLE SPICE MUFFINS made with Robin Hood Flour.

***A Robin Hood flour logo cut from the package must accompany each entry. Sponsor: Robin Hood Flour**

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

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

Prizes: 1st, \$25 Gift certificate; 2nd, \$10 Gift certificate

6. CRISCO BAKING CONTEST - LEMON TARTS with Homemade Pastry (no canned filling). Prizes: 1st, \$25 Gift certificate; 2nd, \$10 Gift certificate

* A Crisco label must accompany each entry.

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

Winners in Sections 5 & 6 will have their names and addresses submitted to Country Fair Baking Contest

7. PINK LADY – Recipe follows. Three squares on a 6" disposable plate in a plastic bag. Prizes: 1st, \$12; 2nd, \$8; 3rd, \$5.

Sponsor: Osgoode Foodland

Base: 2 cups graham wafer crumbs

Filling: 1 cup sweetened condensed milk

½ cup melted butter

2 cups coconut

½ cup brown sugar

Mix and spread on baked base and return to 350°F oven for 20 minutes. Do not

1 tbsp. flour

overbake. Spread with pink butter icing.

Press into a greased 8" x 8" pan. Bake at

350°F for 15 minutes

8. BLUEBERRY MUFFINS - Three muffins on a 6" disposable plate in a plastic bag. Prizes: \$12, \$8, \$5. **Sponsor: 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, ginger cookies or Pink Lady squares. Three samples of each item you choose to exhibit (9 samples in total). Judged 50% taste; 50% display. Prizes: 1st, \$25.00; 2nd, \$15.00; 3rd, \$10.00 .

Sponsor: Osgoode Foodland

10. CRERAR'S HONEY SPECIAL – HONEY OATMEAL COOKIES. Recipe follows. Three on a 6" disposable plate in a plastic bag. Prizes: 1st – Skep design refillable honey pot; 2nd – Mason jar design refillable honey pot; 3rd – 1 kg. white liquid honey.

Sponsor: Crerar's Honey, Vernon. A Crerar honey jar must accompany entry.

¾ cup shortening
½ cup white sugar
½ cup liquid honey

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

1 egg
1 tsp vanilla
2 cups rolled oats
1 ¼ cup flour
1 tsp baking soda
½ tsp salt
1 cup raisins

A Crerar Honey Jar must accompany the entry.

11. CHOCOLATE CUPCAKES – See "A" under Anniversary Specials.

12. TRADITIONAL NANAIMO BARS - Three on a 6" disposable plate in a plastic bag. Prizes: 1st - \$18.00; 2nd, \$15.00; 3rd, \$12.00 . **Sponsor: Cooper Physiotherapy Clinic, Osgoode.**

13. ROCKY ROAD SQUARES. Recipe follows. Three on a 6" disposable plate in a plastic bag. Prizes: \$10.00, \$8.00, \$5.00.

Sponsor: Meredith Brophy, 2009 OAAS President (Agriculture)

Ingredients:

¾ cup (175 mL) butter, melted
1 ½ cups (375 mL) graham wafer crumbs
1 ½ cups (375 mL) flaked coconut
1 ½ cups (375 mL) chopped nuts
1 pkg (300 g) semi-sweet chocolate chips
1 ½ cups (375 mL) miniature marshmallows
1 can (300 mL) sweetened condensed milk
2 oz (57 g) semi-sweet chocolate, melted

Preparation:

Combine butter and crumbs; press onto parchment paper-lined 13 x 9 inch (3.5 L) baking pan.
Layer coconut, nuts, chocolate chips and marshmallows over crust. Drizzle sweetened condensed milk evenly over all. Bake at 350°F (180°C) 25 to 30 minutes or until golden brown.
Remove from oven; drizzle with melted chocolate. Cool completely. Remove parchment paper and cut into squares.

14. MOM'S CHOCOLATE/PEANUT COOKIES. Recipe follows. Three on a 6" disposable plate in a plastic bag. Prizes - 1st - \$10; 2nd - \$8; 3rd - \$5. **Sponsor: Cheryl Bunda, in memory of 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.

15. BUTTERSCOTCH BROWNIES – Not iced. Recipe follows. Three on a 6" disposable plate in a plastic bag. Prizes - 1st - \$10; 2nd - \$6; 3rd - \$4. **Sponsor: Louise Melbourne, Metcalfe**

¼ cup butter
1 cup packed brown sugar
1 egg
½ tsp vanilla
¾ cup all-purpose flour
1 tsp baking powder
¼ tsp salt
½ cup chopped walnuts

Melt butter in saucepan and add it to sugar in mixing bowl. Stir. Add egg and vanilla and stir. Measure in flour, baking powder, salt and nuts. Mix well. Spread in greased 8"X8" pan. Bake at 350F for 30 minutes until sides show signs of pulling away from pan.

16. UKRAINIAN HONEY CAKE – Recipe follows. (1 piece, 4"X4", on foil-covered cardboard base, in clear plastic bag). Prizes: 1st, \$12.00; 2nd, \$10.00; 3rd, \$8.00. **Sponsor: Melody Tomka**

4 extra large eggs, room temp.
1 cup sugar
1-½ cups honey
½ cup strong coffee, room temp.
1 cup oil
2 cups sifted flour
½ tsp baking soda
1 tsp cinnamon
½ tsp ground cloves
½ tsp ground ginger
1 tsp vanilla
1 cup halved pecans or walnuts
1 cup raisins

Beat eggs. Beat in sugar, honey, coffee and oil.
Add dry ingredients and vanilla and mix well. Add nuts and raisins, if using.
Line a 13"X9" pan with ungreased wax paper.
Bake in a preheated 325F oven for 1 hour, or until a toothpick inserted into the centre of the cake comes out clean.

17. PRESIDENT'S SPECIAL - RASPBERRY PIE (homemade pastry and filling) Tin foil plate only – see tempering instructions under Tips for Exhibitors - Prizes: \$12.00, \$10.00, \$8.00. **Sponsor: Brian Johnston, President, Metcalfe Agricultural Society.**

18. BENSON SPECIAL - HONEY PUMPKIN LOAF. Recipe follows. Display ½ loaf on cardboard base in clear plastic bag. Prizes: 1st - \$12, 2nd - \$10, 3rd-\$8. **Sponsor: Karen Benson, in memory of Arthur Benson.**

1-1/2 cups flour	½ cup brown sugar	Mix together flour, baking powder, baking soda, nutmeg, cinnamon & salt, and set aside. Beat together brown sugar, honey, oil, pumpkin & eggs. Add
1 tsp baking powder	½ cup honey	flour mixture all at once to pumpkin mixture and beat. Add chopped walnuts.
1 tsp baking soda	½ cup + 2 tbsps salad oil	Bake 1 hour at 325°F in loaf pan.
¼ tsp nutmeg	1 cup pumpkin	
½ tsp cinnamon	2 eggs	
Pinch of salt	½ cup chopped walnuts	

19. STREUSEL TOPPED PUMPKIN MUFFINS (Gluten Free). Recipe follows. – 3 on a 6" disposable plate, in small plastic bag. *A Robin Hood flour logo cut from the package must accompany each entry. Prizes (Gift Certificates): \$12, 2nd \$8, 3rd \$5. **Sponsor: Robin Hood Flour**

TOPPING:	MUFFIN:	Preheat oven to 375F. Grease 12 muffin cups or line with paper liners.
½ cup gluten free flour	1-3/4 cups gluten free flour	Topping: Mix flour, brown sugar, pumpkin seeds and cinnamon in medium bowl. Stir in melted butter. Reserve.
¼ cup packed brown sugar	2 tsp baking powder	Muffin: Mix flour, baking powder, xanthan gum, cinnamon, nutmeg, ginger and salt in medium bowl.
¼ cup pumpkin seeds	½ tsp xanthan gum	In separate large bowl whisk eggs, brown sugar, milk, oil & vanilla. Add pumpkin purée and combine well. Add flour mixture and stir until well combined. Spoon batter into prepared muffin cups and sprinkle with topping. Bake 20-25 minutes.
½ tsp cinnamon	½ tsp each: cinnamon, nutmeg, ginger, salt	
¼ cup melted butter	2 eggs	
	1 cup packed brown sugar	
	½ cup milk	
	1/3 cup canola or vegetable oil	
	1 tsp vanilla extract	
	1 cup pumpkin purée	

20. DISPLAY OF 3 BUTTER TART SQUARES AND 3 SHORTBREAD COOKIES on a plate or tray, covered with clear wrap. Prizes: \$12.00, \$8.00, \$5.00. **Sponsor: Carleton Milk Producer Committee**

21. CAKE DONUTS - *RECIPE FOLLOWS* Three on a 6" disposable plate in a plastic bag. Prizes: \$10.00, \$8.00, \$6.00. **Sponsor: James David Wright Communications Inc.**

1/3 cup shortening	½ tsp nutmeg	Mix together shortening, sugar and egg. Mix together flour, baking powder, salt and nutmeg. Add flour mixture to shortening mixture with ½ cup milk. Fill greased mini-muffin tins 2/3 full. Bake at 375° for 15 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 1-½ tsp. cinnamon. Makes approximately 20-24 small cake donuts.
½ cup white sugar	1-1/2 tsp baking powder	
1 egg	½ cup milk	
1-1/2 cups flour	½ tsp salt	

22. COLLECTION OF SQUARES SUITABLE FOR AFTERNOON TEA - (2 each of 3 varieties, suitably displayed on an attractive plate or tray, covered with clear wrap). Judged 50% on taste; 50% on display. Prizes: \$12.00, \$8.00, \$5.00. **Sponsor: Cheryl Bunda.**

23. REFRIGERATOR COOKIES - Recipe follows. Three on a 6" disposable plate in a plastic bag. Prizes: \$12, \$8, \$5. **Sponsor: Sandra Toll.**

1 cup softened butter, room temp.	1 tsp baking soda	Cream butter and sugar together. Beat in eggs 1 at a time. Add vanilla. Stir flour, baking soda and salt together, and mix in. Add cherries, nuts and currants. Mix and shape into round logs approx. 2" in diameter. Wrap in waxed paper and chill overnight. When ready to bake slice thinly. Arrange on ungreased baking sheet. Bake at 375F for 6 to 7 minutes until very light brown.
1-½ cups brown sugar, packed	¼ tsp salt	
2 eggs	¾ cup candied cherries, quartered	
1 tsp vanilla extract	½ cup finely chopped nuts	
3-½ cups all-purpose flour	½ cup currants	

24. BUTTER TARTS, plain, no fruit or nuts, with homemade pastry. Three on a disposable plate in a plastic bag. Prizes: \$10, \$8, \$5. **Sponsor: Albota Family, in memory of Dorothy Albota.**

BREADS, BUNS, ROLLS

(in clear plastic bags on foil-covered cardboard base)

PRIZES for classes 25-32 (unless otherwise stated): 1st, \$12.00, 2nd, \$8.00, 3rd, \$5.00

25. White Bread, made using a bread machine. Display ½ loaf on cardboard base. **Sponsor: Norma McNaughton, Vernon**

26. One half loaf of white bread.

27. One half loaf of 60% whole wheat bread. First prize exhibitor in this Section will qualify to enter the 60% whole wheat bread competition at the OAAS District 1 Annual Meeting. Prizes: \$15, \$12, \$10. **Sponsor: Mary Fisher, Winchester, 2004 OAAS President (Homecraft).**
28. Irish soda bread. Recipe follows.
 2 cups all purpose flour 1 tsp. baking powder Cut margarine into flour, sugar, baking soda, baking powder and salt, until mixture resembles fine crumbs. Stir in buttermilk to make soft dough. Turn onto lightly floured surface, and knead 8 to 10 times. Shape into round loaf. Place on greased cookie sheet. Cut an X, about ¼ inch deep on top of loaf, with floured knife. Bake in 375° oven until golden brown, 35 to 45 minutes
 3 tbsp. margarine or butter ½ tsp. salt
 2 tsp. sugar 1 cup buttermilk
 1 tsp. baking soda
29. Three plain rolls, on 6" disposable plate only (no glaze)
30. Three whole wheat rolls on a 6" disposable plate
31. ½ loaf rye bread . Recipe follows.
 3 cups all-purpose flour Measure first 4 ingredients into large bowl. Combine water, molasses, butter, sugar and salt in saucepan. Heat and stir until butter melts and mixture is warm. Add to bowl, beat on low to moisten. Beat on high for about 3 minutes until smooth. Work in enough rye flour until dough pulls away from sides of bowl. Turn out onto floured surface. Knead 5 to 7 minutes until smooth and elastic. Cover with a tea-towel. Let stand in a draft-free area for 20 mins. Divide dough in half, shape into loaves. Place into 2 greased 9X5X3" loaf pans. Cover and let stand 1 hour, until doubled in size. Bake at 375F for 30 minutes, until loaf sounds hollow when tapped. Turn onto racks to cool. Brush warm bread with softened butter.
 1 tbsp caraway seeds
 2 pkgs (¼ oz each) active yeast
 1/3 cup cocoa
 2 tsp instant coffee granules
 2-1/4 cups water
 ½ cup dark molasses
 2 tbsp butter
 2 tsp granulated sugar
 1 tsp salt
 3-3/4 cups rye flour
 2 tsp softened butter (to brush tops)
32. Three plain round tea biscuits. Prizes: 1st-\$10; 2nd-\$6; 3rd-\$4. **Sponsor: Crystal Kirkpatrick, Metcalfe**

COOKIES, SQUARES & BARS

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

PRIZES for classes 33-44 (unless otherwise stated): 1st, \$12.00, 2nd, \$8.00, 3rd, \$5.00

33. Heirloom cookies *Recipe follows*. Prizes: 1st-\$10; 2nd-\$6; 3rd-\$4 NOTE: Crosby Molasses label must accompany entry.
Sponsor: Crosby Molasses Co. Ltd.
 2-1/2 cups flour 1 tsp baking soda Mix together flour, soda, cinnamon, ginger, salt, shortening and sugar. Mix egg, molasses, milk, raisins and walnuts together, and add to first mixture. Drop by teaspoons-full onto parchment-covered cookie sheet. Bake at 350°F for 10-15 minutes.
 1 tsp cinnamon 1 tsp ginger
 ½ tsp salt 2/3 cup shortening
 ½ cup sugar 1 egg
 ½ cup Crosby's molasses ½ cup milk with 1
 ½ cup raisins tsp vinegar
 ½ cup walnuts
34. Ginger cookies *Recipe follows*. Prizes: 1st-\$10; 2nd-\$6; 3rd-\$4. NOTE: Crosby Molasses label must accompany entry.
Sponsor: Crosby Molasses Co. Ltd.
 ¾ cup margarine 2 ¼ cups flour Cream together first four ingredients until fluffy.
 ¼ cup Crosby 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.
35. Shortbread (plain & rolled). **Sponsor: Cheryl Sullivan, Metcalfe**
36. Mistake Cookies. Recipe follows. **Sponsor: Dot Janz, Manotick**
 1 cup brown sugar ½ tsp baking soda in approx. ¼ cup warm Cream butter. Add brown sugar and mix, then add eggs, and soda water. Sift together the dry ingredients and mix with
 ½ cup butter water batter. Add raisins and mix. Drop by
 1 cup raisins ½ each cinnamon and cloves teaspoon on lightly greased baking sheet.
 2 cups all-purpose flour 2 eggs Bake at 350F for approx 8 minutes.
37. Peanut butter cookies (made with "crunchy" peanut butter)
38. Raisin-oatmeal drop cookies
39. Chocolate chip cookies, no nuts. **Sponsor: Cheryl Sullivan, Metcalfe**
40. Butter Tart Squares. **Sponsor: Dot Janz, Manotick**

41. Maple Syrup Squares. Recipe follows. Three squares displayed on a 6" disposable plate in a clear plastic bag. Prizes: \$20; 2nd - \$15, 3rd - \$10. . **Sponsor: Stanley's Olde Maple Lane Farm, Edwards**

Bottom:

1 cup flour
¼ cup brown sugar
½ cup butter
Pat in 8"x8" pan. Bake 5 minutes at 350°F.

Topping:

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

42. Date squares

43. Cherry squares. Recipe follows.

1/2 cup margarine or butter

1 cup white sugar

2 eggs, well beaten

¾ cup flour

½ tsp. baking powder

¾ cup chopped maraschino cherries

1 cup chopped walnuts

Butter Icing:

2 tbsp. butter or margarine

¼ cup maraschino cherry juice

1 tsp. almond flavouring

1 ½ cups icing sugar

Cream margarine or butter and sugar together. Add well beaten eggs. Add flour and baking powder. Mix well. Add cherries and walnuts. Grease 8 inch square pan, pour in batter. Bake in 300°F oven. Cool and ice with butter icing.

44. Chocolate brownies - with nuts, and iced. **Sponsor: Betty Eastman, in memory of Daphne Gee.**

CAKES

(in clear bags or clear plastic wrap, on foil-covered cardboard)

PRIZES for classes 45-52 (unless otherwise stated): 1st, \$12.00, 2nd, \$8.00, 3rd, \$5.00

45. Chocolate Zucchini Cake (1 piece, 4" x 4"). Recipe follows. **Sponsor: Orman and Marj Savage, Winchester**

1 ¾ cups sugar

½ cup soft margarine

½ cup oil

2 eggs

1 tsp. vanilla

½ cup sour milk or sour cream

2 cups shredded zucchini

2 ½ cups flour

4 tbsp. cocoa

1 tsp. baking soda

½ tsp. cinnamon

½ tsp. salt

½ cup chocolate chips

Cream margarine. Add sugar and oil. Add eggs, vanilla and sour milk or sour cream. Sift dry ingredients. Add to creamed mixture. Stir in zucchini. Spoon into greased 13" x 9" pan. Sprinkle with topping of ½ cup chocolate chips. Bake all together at 325°F for 40 - 50 minutes.

46. Applesauce Spice Cake. Recipe follows. With butter icing. Iced, not frosted - Display one 4" x 4" piece only. \

Sponsor: Kay Stanley, Metcalfe

2 cups flour

½ tsp. baking soda

1 ½ tsp. baking powder

14 oz. unsweetened applesauce

2 tbsp. cocoa

½ tsp. salt

1 tsp. cinnamon

½ tsp. cloves

½ tsp. nutmeg

½ tsp. allspice

2 eggs

½ cup vegetable oil

1 cup sugar

¾ cup raisins

In a large bowl, combine flour, baking soda and baking powder. In a separate bowl, combine remaining ingredients. Pour over dry ingredients. Mix well. Pour batter into a greased and floured 8" x 8" baking pan. Bake at 350°F (180°C) for 45 minutes, or until cake springs back when lightly touched. Ice when cool.

47. Banana Cake. Recipe follows. Display 1 piece, 4" x 4".

½ cup white sugar

½ cup brown sugar

½ cup butter

2 eggs

4 tbsp milk

1 tsp baking soda

1 tsp baking powder

½ cup banana pulp

½ cup crushed walnuts

1 ½ cups flour

Mix ingredients in the order given (white sugar, brown sugar, etc.) Pour batter into a 9X9 prepared pan. Bake at 325 °F until toothpick inserted in centre comes out clean. Cool cake, and ice with a plain white icing.

48. Old Fashioned Orange Cake. Recipe follows. Display 1 piece, 4"X4"
 2 cups sugar Heat oven to 375F. Cream the sugar and butter together in a large bowl. Whip the egg yolks and add. Add
 3/4 cup butter the juice and grated rind of the orange to the water the pour over the mixture. Place the unbeaten egg
 4 eggs, separated whites on top of the liquid. Measure the flour after sifting. Add the baking powder and sift again over the
 1 large orange egg whites and liquid. Whip all together until fine and smooth. Pour the batter into a greased 9"X13" pan.
 3/4 cup water Bake for approx. 30 mins.
 3 cups all-purpose flour
 2 tsp baking powder

Sections 47 & 48 Sponsor: Suntech Greenhouses, Manotick

49. Ollie's Jam Cakes. Recipe follows. Display 3 on a 6" disposable plate, in a clear plastic bag. **Sponsor: Heather Bellinger and Helen McDonald, in memory of Dorothy Campbell.**

2 cups flour	2 tbsp. sugar	Blend and roll pastry. Cut into small squares. Place squares into small muffin tins. Put jam in centre and pinch corners together. Bake at 350-375 for 8-10 mins.
1 cup butter	1 egg	
3 tsp. baking powder	1/2 tsp. vanilla	
1/4 tsp. salt	Approx. 1/3 cup milk	

50. MOLASSES CAKE. Recipe follows. Prizes: (Gift Cards) 1st-\$12; 2nd-\$8; 3rd-\$5. Display a 4"X4" piece of the cake on foil-covered cardboard base, in a plastic bag.

Sponsor: Russell Foodland

2 cups all-purpose flour	1/4 tsp salt	Heat oven to 350F. Sift all dry ingredients. Put the wet ingredients into a mixing bowl, stir in the dry ingredients and beat until smooth. Pour into a well greased 8"X8" pan and bake for 20 to 25 mins.
1/2 cup sugar	3/4 cup molasses	
1-1/2 tsp ginger	1 cup sour milk (1 C milk + 1	
1/2 tsp cinnamon	tbsp vinegar)	
2 tsp baking powder	1 egg	
1/2 tsp baking soda	1/4 cup melted shortening	

51. Queen Elizabeth Cake. Bake in 9" x 9" pan. Display one 4"x4" piece only. Prizes: \$20, \$15, \$10, \$5
 52. Carrot Cake. Bake in a bundt pan. Cream cheese icing. Display one-quarter of cake only. Prizes: \$20, \$15, \$10, \$5

Sections 51 & 52 Sponsor: The Williams Family, in memory of Ivor Williams

PASTRY

(foil pan minimum 7" (see tempering instructions under Tips for Exhibitors), no canned fillings, homemade pastry, in clear plastic bags)

PRIZES for classes 53-56 (unless otherwise stated): 1st, \$12.00, 2nd, \$8.00, 3rd, \$5.00

53. Pumpkin Pie (canned pumpkin allowed)
 54. Crumble Top Apple Pie. Recipe follows.

1 recipe *homemade* pie dough
 6 tbsps unsalted butter, melted
 1/4 cup packed light brown sugar
 1-1/4 cups all-purpose flour
 3 lbs apples (about 6 lg.), peeled, cored, and cut into 1/2" thick slices
 3/4 cup sugar
 1 tbsp lemon juice
 1/2 tsp ground cinnamon

1. Roll out pie dough on a lightly floured surface into an 11" circle. Fit into a 9" pie pan and trim edges so they overhand by 1". Fold dough under to create a double-thick edge; crimp decoratively. Place in freezer for 15 mins.

2. Preheat oven to 350F. Line a rimmed baking sheet with foil and set it on lower rack. Combine butter, brown sugar and 1 cup flour in a medium mixing bowl. Pinch with fingers until large crumbs form. Place bowl in freezer.
 3. In a large bowl, combine apples, sugar, lemon juice, cinnamon and remaining 1/4 cup flour. Toss to coat and let stand 10 mins., stirring occasionally to dissolve sugar. Scrape mixture into pie crust, arranging apples as compactly as possible.
 4. Set pie on baking sheet and bake for 35 minutes. Sprinkle reserved crumb topping over apples and bake until topping is golden brown, 40 to 50 minutes longer. Let cool on wire rack before serving.

55. Apple Pie with spice
Sections 53, 54 & 55 Sponsor: Lifelong Financial Solutions Inc., Manotick
 56. Blueberry Pie **Sponsor: Andrea Taylor, Osgoode**

LOAVES

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

PRIZES for classes 57-61 (unless otherwise stated): 1st, \$12.00, 2nd, \$8.00, 3rd, \$5.00

57. Cranberry Loaf
58. Banana Loaf (plain, no nuts)

Sections 57 & 58 Sponsor: Lisa and Travis Dow, Vermilion, Alberta

59. Lemon Loaf
60. Apple Nut Loaf. Recipe follows.

3 eggs	½ tsp baking powder
2 cups white sugar	3 cups flour
1 cup oil	2 cups peeled, chopped apples
¼ tsp salt	1 tsp vanilla
1 tsp baking soda	1 cup chopped walnuts
2 tsp cinnamon	

Beat eggs and sugar. Add oil, vanilla and apples. Mix well. Add dry ingredients and stir until smooth. Add nuts. Grease 2 loaf pans. Pour batter into pans. Bake at 325F for 1 hour or until a toothpick comes out clean. Cool 15 mins and turn out of pan.

61. Pumpkin & Raisin Loaf. Recipe follows.

½ cup vegetable oil	½ tsp baking soda
1 – ¼ cups sugar	¼ tsp salt
2 eggs	½ tsp cinnamon
1/3 cup water	½ tsp nutmeg
1 cup pureed pumpkin	½ cup raisins
1 – 2/3 cups flour	

Mix oil and sugar, then blend in eggs. Add water and pumpkin. Add flour, baking soda, salt, cinnamon and nutmeg. Mix well. Add raisins. Pour into greased loaf pan. Bake at 350F for 1 hour.

Sections 59-61 Sponsor: Orman & Marj Savage, Winchester

MUFFINS

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

PRIZES for classes 62-63 (unless otherwise stated): 1st, \$6.00, 2nd, \$5.00, 3rd, \$3.00

62. Banana Muffins with chocolate chips
63. Pineapple Muffins. Recipe follows.

2 cups all purpose flour	Measure flour, sugar, baking powder and salt in a large bowl. Make a well in the centre.
½ cup granulated sugar	
3 tsp. baking powder	Beat egg in a small bowl until frothy. Mix in oil, milk and pineapple. Pour into well.
½ tsp. salt	Stir just enough to moisten. Batter will be lumpy. Fill greased muffin cups 3/4 full.
1 egg	Bake in 400°F oven for 20-25 minutes. Wait 5 minutes for easier removal of muffins.
1/4 cup cooking oil	Serve warm.
1 cup milk	
½ cup well drained crushed pineapple	

GRAND CHAMPION CAKE - \$25 gift certificate donated by Russell Foodland

GRAND CHAMPION BREAD - \$25 gift certificate donated by Metcalfe Variety Store

GRAND CHAMPION PIE - \$25 gift certificate donated by Raymond's Convenience Store, Osgoode

Newest exhibitor winning highest number of points in Class 39 (only) will receive \$25. Sponsor: MacAdam Family, in memory of Grace MacAdam. (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)

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

PICKLES, RELISHES, JAMS & JELLIES

CLASS 40

PRIZES for classes 1 - 22 (unless otherwise stated): 1st, \$6.00, 2nd, \$5.00, 3rd, \$4.00

Pint (500 mL) or 1/2 pint (250 mL) jars only used in all classes and sealed - no wax - new lids only. Classes 1, 2, and 7 may use food colouring. Tags to be tied on with no decorations or coloured ribbons. No Freezer Jams.

Prizes for Sections 1 and 7: \$10, \$6, \$4. **Sponsor: Cheryl Bunda, in memory of Darlene Scharf**

Prizes for Section 8: \$10, \$6, \$4. **Sponsor: Crosby Molasses Co. Ltd.**

Prizes for Sections 14 and 15: \$10, \$6, \$4. **Sponsor: Cheryl Bunda, in memory of William Gorman**

Prizes for Section 12: \$10, \$6, \$4. **Sponsor: Andrew Bunda**

- | | |
|---------------------------------------|-------------------------------------|
| 1. 9 Day Pickles | 13. Any jam not listed (labelled) |
| 2. Hot Dog Relish | 14. Strawberry jam |
| 3. Chili Sauce | 15. Raspberry jam |
| 4. Bread & Butter Pickles | 16. Apple jelly |
| 5. Beet Pickles | 17. Grape jelly |
| 6. Dill Pickles | 18. Red Pepper jelly |
| 7. Icicle Pickles | 19. Rhubarb jam |
| 8. Beer Barbeque Sauce (see below) ** | 20. Applesauce (no spice) |
| 9. Any relish, not listed (labelled) | 21. Any jelly (not listed, labeled) |
| 10. Any pickle not listed (labelled) | 22. Blueberry jam |
| 11. Any Chutney | |
| 12. Salsa (hot) | |

** 8. Crosby's Molasses Special – Beer Barbeque Sauce *RECIPE FOLLOWS* Prizes: \$10.00, \$6.00, \$4.00. NOTE: Crosby Molasses label must accompany entry. **Sponsor: Crosby Molasses Co. Ltd.**

½ cup Crosby's Molasses
¼ cup Dijon mustard
½ cup chili sauce
1 tsp Worcestershire sauce

½ cup minced onion
½ tsp salt
½ tsp pepper
½ cup beer

Combine all ingredients in a saucepan, bring to a boil, and simmer for 10-15 minutes. Brush sauce on grillables during the last few minutes of grilling. If you brush it too early the sauce will burn before your meat is cooked through.

BEST OF SHOW AWARD from Class 40, Sections 1 – 22 - \$30 Gift Certificate. **Sponsor: Bernardin**

BERNARDIN GRAND CHAMPION OF JAMS AND JELLIES – Class 40, Sections 13 – 19, 21 and 22- \$20 Gift Certificate. **Sponsor: Bernardin**

Newest exhibitor winning highest number of points in Class 40 (only) will receive \$10. **Sponsor: 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)

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

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.
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 type 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).

Sections 1 & 2 Prizes: Gift certificates, value of: 1st - \$30; 2nd - \$25; 3rd - \$20. **Sponsor: Wine Station, Ottawa**

3. Any fruit wine - Prizes: 1st-\$25; 2nd-\$15; 3rd-\$10. **Sponsors: Betty Eastman and Meredith Brophy**

4. Apple Cider – 1-500ml (16oz) bottle - Prizes: Gift Certificates: 1st - \$25; 2nd - \$15, 3rd - \$10. **Sponsor: Barry's Home Hardware, Russell and Embrun.**