

CULINARY ARTS

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

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

CANADA 150 SPECIALS

Help us celebrate Canada's 150th Birthday by entering these special classes!



A. DECORATED VANILLA CUPCAKES celebrating Canada's 150th Birthday. 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 Canada's 150th Birthday, and featuring the Canada 150 logo (as above, but in colour) – 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 (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: Agri-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 1 ½ 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.**

* 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

½ cup melted butter

½ cup brown sugar

1 tbsp. flour

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.

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 DATE BREAD. (*Recipe follows*). Display 1/2 regular size loaf, in clear bag, on foil-covered cardboard). Prizes: 1st – 3 way gift box; 2nd – 1 kg white liquid jar; 3rd – 375g honey bear. **A Crerar honey jar must accompany entry.**

1 cup chopped dates	3 cups sifted flour	Combine first 5 ingredients; cool thoroughly. Sift together the dry ingredients. Add egg to cooled mixture. Stir in dry ingredients only enough to mix well. Stir in nuts or raisins. Bake in a well-greased 9.5X5X3 loaf pan at 350F for 55-60 minutes, or until loaf tests done. Remove from pan onto a wire rack.
½ cup sugar	3 tsps baking powder	
½ cup honey	½ tsp salt	
2 tbsps butter	½ tsp cinnamon	
1 cup boiling water	1 beaten egg	
	½ cup chopped nuts or raisins	

11. DECORATED VANILLA CUPCAKES. See “A” under Canada 150 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:	Preparation:
¾ cup (175 mL) butter, melted	Combine butter and crumbs; press onto parchment paper-lined 13 x 9 inch (3.5 L) baking pan.
1 ½ cups (375 mL) graham wafer crumbs	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.
1 ½ cups (375 mL) flaked coconut	Remove from oven; drizzle with melted chocolate. Cool completely. Remove parchment paper and cut into squares.
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	

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

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

16. **POPPY SEED AND WALNUT CAKE** – (*Recipe follows*). Display half of cake, on foil-covered cardboard base, in clear plastic bag. Prizes: 1st, \$12.00; 2nd, \$10.00; 3rd, \$8.00. **Sponsor: Melody Tomka**

1-1/4 cups walnut pieces

3/4 cup poppy seeds

1 cup sugar (use 1/3 cup 3 times in recipe)

2/3 cup unsalted butter, room temp.

5 eggs, room temp., separated

1 tsp vanilla extract

1/2 cup 35% cream, whipped

1. Preheat oven to 350F. Grease a 9” springform pan and sprinkle bottom and sides with sugar, tapping out excess.

2. Pulse walnuts, poppy seeds and 1/3 cup sugar in food processor, until finely ground.

3. Beat butter and 1/3 cup sugar until light and fluffy. Add the egg yolks and vanilla. Beat until well blended.

4. In a separate bowl, whip the egg whites until foamy, then slowly pour in the remaining 1/3 cup of sugar and whip until the whites hold a soft peak. Fold the whites into the butter and sugar mixture. Fold in ground nuts and poppy seeds, and continue to fold until incorporated. Spoon about 1/3 cup of this batter into the whipped cream and then fold this into the batter. Pour batter into the prepared pan and bake for about 45 minutes, until a tester inserted into the centre of the cake comes out clean. Leave the cake to room temperature and then chill it completely before removing from the pan and serving. The cake will keep for up to 3 days refrigerated. Looks like a pie not like a cake.

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*) Prizes: 1st-\$12, 2nd-\$10, 3rd-\$8. **Sponsor: Karen Benson, in memory of Arthur Benson.**

1-1/2 cups flour

1/2 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

1/2 cup honey

flour mixture all at once to pumpkin mixture and beat. Add chopped walnuts.

1 tsp baking soda

1/2 cup + 2 tbsps salad oil

Bake 1 hour at 325°F in loaf pan.

1/4 tsp nutmeg

1 cup pumpkin

1/2 tsp cinnamon

2 eggs

Pinch of salt

1/2 cup chopped walnuts

19. **GLUTEN FREE LEMON BLUEBERRY SCONES** – (*Recipe follows*) 3 on a disposable plate, in plastic bag. ***A Robin Hood flour logo cut from the package must accompany each entry.** 1st Prize: \$12, 2nd Prize: \$8, 3rd Prize: \$5. **Sponsor: Robin Hood Flour.**

2 cups Robin Hood Gluten Free Flour Blend

1/2 cup granulated sugar

1 tbsp baking powder

1 tbsp grated lemon zest

1/4 tsp salt

1/2 cup cold butter, cut into small pieces

3/4 cup milk

1 egg

1 tsp vanilla extract

1 cup blueberries, fresh or frozen

1 tbsp milk

1/4 cup brown sugar

1. Preheat oven to 425F. Line baking sheet with parchment paper.

2. Combine flour blend, sugar, baking powder, lemon zest and salt in a large bowl. Cut in butter with pastry blender, 2 knives or your clean fingers until mixture resembles coarse crumbs with some pea size pieces of butter.

3. Whisk milk, egg and vanilla in a separate large bowl. Add milk mixture to flour mixture. Gather dough into a ball. Add blueberries and gently knead mixture together. Do not over mix.

4. Place dough on a lightly floured surface. Pat into a circle approximately 8” in diameter and 1” thick.

5. Cut dough into 8 pieces (like a pie).

6. Place dough on prepared baking sheet. Brush tops with milk and sprinkle with sugar.

7. Bake in preheated oven and bake for 18 to 20 minutes until scones are lightly golden. Place on wire cooking rack. Serve warm or room temperature.

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

21. **CAKE DOUGHNUTS** - (*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.**

2 cups all-purpose flour

2 eggs, beaten

Preheat oven to 325F. Lightly grease a doughnut pan or small sized muffin pan. In a large bowl, mix flour, sugar, baking powder, nutmeg, cinnamon and salt. Stir in milk, eggs, vanilla and shortening. Beat together until well blended. Fill each doughnut cup or muffin cup approx. 3/4 full. Bake 8 to 10 minutes, until doughnuts spring back when touched. Allow to cool slightly before removing from pan. To make glaze, blend icing sugar, hot water and almond extract in a small bowl. Dip doughnuts in the glaze when serving.

3/4 cup white sugar

1 tsp vanilla extract

2 tsps baking powder

1 tsp shortening

1/4 tsp ground nutmeg

1 cup icing sugar

1/4 tsp ground cinnamon

2 tbsps hot water

1 tsp salt

1/2 tsp almond extract

3/4 cup milk

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, WITH RAISINS (no nuts or other fruit). Full size (no mini or bite-size), with homemade filling and pastry. Five (5) on a disposable plate in a plastic bag. Prizes: \$12, \$10, \$8. **Sponsor: Albota Family, in memory of Dorothy Albota.**
*First prize exhibitor in this Section will qualify to enter the Butter Tarts competition at the OAAS District 1 Annual Meeting.

BREADS, BUNS, ROLLS

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

PRIZES for classes 25-65 (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.

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 tbsp. 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, coffee granules 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 tbsp 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: Vernon Women's Institute.**

COOKIES, SQUARES & BARS

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

33. Three 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. Soft Molasses Drops (*Recipe follows*). Prizes: 1st-\$10; 2nd-\$6; 3rd-\$4. NOTE: Crosby Molasses label must accompany entry.
Sponsor: Crosby Molasses Co. Ltd.

3-1/2 cups all-purpose flour	3/4 cup Crosby Molasses	Measure first 8 ingredients, in order, into mixing bowl. Stir baking soda into hot coffee. Add and beat dough until thoroughly blended. Drop by tablespoons onto greased cookie sheet. Bake at 375F for 10-12 minutes. Yield 5 dozen.
3/4 cup granulated sugar	3/4 cup softened butter	
1 tsp ginger	1 egg	
1 tsp cinnamon	1-1/2 tsp baking soda	
1/4 tsp salt	1/2 cup hot coffee	

35. Shortbread (plain & rolled) **Sponsor: Cheryl Sullivan, Metcalfe**

36. Mistake Cookies (*Recipe follows*) **Sponsor: Dot Janz, Manotick**

1 cup brown sugar	1/2 tsp baking soda in approx. 1/4 cup warm water	Cream butter. Add brown sugar and mix, then add eggs, and soda water. Sift together the dry ingredients and mix with batter. Add raisins and mix. Drop by teaspoon on lightly greased baking sheet. Bake at 350F for approx. 8 minutes.
1/2 cup butter		
1 cup raisins	1/2 tsp each cinnamon and cloves	
2 cups all-purpose flour	2 eggs	

37. Peanut butter cookies (made with creamy/smooth peanut butter)

38. Raisin-oatmeal drop cookies

39. Chocolate chip cookies, no nuts. **Sponsor: Cheryl Sullivan, Metcalfe**

40. Butter Tart Bars (*Recipe follows*). **Sponsor: Dot Janz, Manotick**

1/2 cup butter	Bottom layer: Crumble first 3 ingredients together in bowl. Press into ungreased 8"x8" pan.
1/3 cup brown sugar, packed	Bake in 350F oven for 10 minutes.
1-1/4 cups all-purpose flour	
2 eggs	Top layer: Beat eggs and second amount of sugar until light and thick. Add remaining ingredients. Stir and spread over bottom layer.
1 cup brown sugar, packed	
1/4 cup all-purpose flour	
3/4 tsp baking powder	Bake at 350F for 30 minutes or until center is <i>almost</i> firm.
1/4 tsp salt	
1-1/2 cups raisins	Cut into bars 2"x1".
1/2 cup chopped walnuts	

41. Maple Fudge (*Recipe follows*) Three 2"X2" pieces 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**

2 cups maple syrup Boil, uncovered, until a drop in cold water forms a soft ball (236F to 238F). Cool to lukewarm (110F) without stirring. Beat until creamy. Pour into a well-buttered 8"x8" pan. Cool. Cut into squares.
3/4 cup 10% cream
2 tbsps butter

42. Date squares

43. Cherry squares (*Recipe follows*)

1/2 cup margarine or butter	Butter Icing:	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.
1 cup white sugar	2 tbsp. butter or margarine	
2 eggs, well beaten	1/4 cup maraschino cherry juice	
3/4 cup flour	1 tsp. almond flavouring	
1/2 tsp. baking powder	1 1/2 cups icing sugar	
3/4 cup chopped maraschino cherries		
1 cup chopped walnuts		

44. Chocolate brownies - no nuts, iced. **Sponsor: Betty Eastman, in memory of Daphne Gee**

CAKES

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

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

1 3/4 cups sugar	2 1/2 cups flour	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 1/2 cup chocolate chips. Bake all together at 325°F for 40 - 50 minutes.
1/2 cup soft margarine	4 tbsps. cocoa	
1/2 cup oil	1 tsp. baking soda	
2 eggs	1/2 tsp. cinnamon	
1 tsp. vanilla	1/2 tsp. salt	
1/2 cup sour milk or sour cream	1/2 cup chocolate chips	
2 cups shredded zucchini		

46. Chocolate Cake (*Recipe for cake and icing follows*) Display 1 piece, 4" x 4". **Sponsor: Kay Stanley**

2 cups all-purpose flour	1 cup milk	Preheat oven to 325F. Grease and flour a 9"x13" pan.
1 tsp salt	2 large eggs	Cake: In a large mixing bowl, sift together 2 cups flour, salt, baking

1 tsp baking powder	1 tsp vanilla	powder, baking soda, cocoa, and 2 cups sugar. Add oil, coffee and 1 cup milk. Mix at medium speed for 2 minutes. Add eggs and 1 tsp vanilla and beat for 2 more minutes. Batter will be thin. Pour batter into prepared pan. Bake 45 minutes. Cool in pan for about 15 minutes, then cool completely on rack. Icing: Combine 1 cup milk and 5 tbsps flour in a saucepan and cook over low heat until thick, whisking constantly. Cover and refrigerate until chilled. In a medium bowl, beat butter, shortening, 1 cup sugar and 1 tsp vanilla until creamy. Add chilled milk and flour mixture and beat for 10 minutes. Frost cooled cake.
2 tsp baking soda	1 cup milk	
¾ cups unsweetened cocoa powder	5 tbsps all-purpose flour	
2 cups sugar	½ cup softened butter	
1 cup vegetable oil	½ cup shortening	
1 cup hot coffee	1 cup icing sugar	
	1 tsp vanilla	

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

½ cup white sugar	1 tsp baking soda	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.
½ cup brown sugar	1 tsp baking powder	
½ cup butter	½ cup banana pulp	
2 eggs	½ cup crushed walnuts	
4 tbsp milk	1 ½ cups flour	

48. **Plain Old Fashioned White (Vanilla) Cake** (*Recipe follows*). Iced with plain white icing. Display 1 piece, 4" x 4".

1/3 cup shortening	Preheat oven to 350F. Grease an 8"x8" pan. Line with waxed paper or dust lightly with flour.
1 cup white sugar	Cream shortening. Blend in sugar and beat until light and fluffy. Add egg and vanilla, and beat until well combined. Blend or sift together flour, baking powder, and salt. Add dry ingredients to the creamed mixture alternately with milk, blending after each addition.
1 egg	Pour batter into pan. Bake at 350F for 45-50 minutes.
1 tsp vanilla	Ice with plain white icing.
1-1/2 cups pre-sifted all-purpose flour	
2 tsp baking powder	
½ tsp salt	
1 cup milk	

Sections 47 & 48 Sponsor: Suntech Greenhouses, Manotick

49. **Ollie's Jam Buns** (*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 tbsps. 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	½ tsp. vanilla	
¼ tsp. salt	Approx. 1/3 cup milk	

50. **Jiffy Devil's Food Cake** (*Recipe follows*) . Display 1 piece, 4" x 4". **Sponsor: Sandra Toll**

3 cups flour	1 cup butter, melted	Mix ingredients well.
6 tbsps cocoa	2 tbsps vinegar	Pour into ungreased 9"x13" pan. Bake at 325F for 40-50 minutes.
2 cups white sugar	2 tpsps vanilla extract	Let cool. Ice with chocolate icing.
2 tpsps baking soda	2 cups water	
1 tsp salt		

51. **Queen Elizabeth Cake.** Bake in 9" x 9" pan. Display 1 piece, 4" x 4". Prizes: \$25.00, \$15.00, \$10.00
 52. **Carrot Cake.** Bake in a bundt pan. Cream cheese icing. Display one-quarter of cake only. Prizes: \$25, \$15, \$10

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)

53. **Pumpkin Pie** (canned pumpkin allowed). **Sponsor: O'Farrell Financial Services, Winchester**
 54. "Empty" Baked Pie Crust (no filling), in a foil pan. **Sponsor: Cheryl Bunda**
 55. **Apple Pie with spice.** **Sponsor: O'Farrell Financial Services, Winchester**
 56. **Blueberry Pie** – canned filling is allowed, but fresh is better. **Sponsor: Andrea Taylor, Osgoode**

LOAVES

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

57. **Cranberry Loaf** (*Recipe follows*)

1 cup all-purpose flour	1 cup raisins	Mix first 5 ingredients together in a bowl. Stir in cranberries, raisins,
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1 cup Graham cracker crumbs	½ cup chopped walnuts	nuts, and orange rind. Add beaten egg, orange juice and oil. Stir until blended. Scrape into greased 9"x5"x3" loaf pan. Bake at 350F for 1 hour (until toothpick comes out clean). Let stand 10 minutes. Remove from pan and cool.
½ cup brown sugar, packed	1 tbsp grated orange rind	
2 tsp baking powder	1 beaten egg	
½ tsp salt	1 cup orange juice	
1 cup chopped cranberries	1/3 cup cooking oil	

58. Banana Loaf (plain, no nuts)

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

59. Lemon Loaf

60. Apple Nut Loaf (*Recipe follows*)

3 eggs	½ tsp baking powder	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.
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		

61. Cherry Loaf (*Recipe follows*)

¼ cup butter	2 cups all-purpose flour	Put butter, sugar and egg in mixing bowl. Beat until smooth. Add milk, juice and flavouring. In a separate bowl, combine flour, baking powder and salt. Stir in nuts and cherries. Pour into batter. Moisten all ingredients by stirring as little as possible. Spoon into greased 9"x5"x3" loaf pan. Bake in 350F oven. Test for doneness after 45 minutes. Return to oven for 5 more minutes if needed. Test again. When done, let stand for 10 minutes. Turn onto rack to cool.
1 cup white sugar	2 tsp baking powder	
1 egg	¼ tsp salt	
2/3 cup milk	½ cup chopped walnuts	
1/3 cup maraschino cherry juice	1/2 - 2/3 cups	
1 tsp almond flavouring	chopped maraschino cherries	

Sections 59-61 Sponsor: Orman & Marj Savage.

MUFFINS

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

Prizes: \$6.00, \$5.00, \$3.00

62. Plain Banana Muffins

63. Lemon Cranberry Muffins. (*Recipe follows*)

2 cups all-purpose flour	¾ cup milk	Preheat oven to 400F. Grease 12 muffin cups. Combine flour, sugar, baking powder, and salt in a large bowl. Mix lemon juice and milk in a measuring cup to sour milk. Beat eggs, oil, and milk mixture in a bowl. Stir egg mixture into flour mixture until just moistened. Fold in cranberries. Fill prepared muffin cups 2/3 full. Sprinkle with almonds. Bake in preheated oven 18-20 minutes until toothpick inserted into muffin comes out clean. Cool for 5 minutes before removing from pan to wire rack.
1-1/4 cups white sugar	2 eggs	
1 tbsp baking powder	½ cup vegetable oil	
½ tsp salt	1 cup cranberries, halved	
¼ cup lemon juice	1/3 cup toasted slivered almonds	

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.

CLASS 40

PICKLES, RELISHES, JAMS & JELLIES

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: 1st, \$6.00; 2nd, \$5.00; 3rd, \$4.00 unless otherwise noted

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**

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|--|---|
| 1. Pickled Beans | 13. Any jam not listed (must be labelled) |
| 2. Hot Dog Relish (may use food colouring) | 14. Strawberry jam |
| 3. Chili Sauce | 15. Raspberry jam |
| 4. Bread & Butter Pickles | 16. Apple jelly – includes crabapple jelly |
| 5. Beet Pickles | 17. Grape jelly |
| 6. Dill Pickles | 18. Pepper jelly |
| 7. Corn Relish | 19. Rhubarb jam |
| 8. Beer Barbeque Sauce (see below) ** | 20. Applesauce (no spice) |
| 9. Any relish not listed (must be labelled) | 21. Any jelly not listed (must be labelled) |
| 10. Any pickle not listed (must be labelled) | 22. Blueberry jam |
| 11. Any Chutney (must be labelled) | |
| 12. Salsa | |

** 8. 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	½ cup minced onion	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.
¼ cup Dijon mustard	½ tsp salt	
½ cup chili sauce	½ tsp pepper	
1 tsp Worcestershire sauce	½ cup beer	

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: Donna Page.** (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**

CLASS 40A - WINE

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.

Sections 1 & 2 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: Wine Station, Ottawa

CLASS 40B – HONEY, MAPLE SYRUP and EGGS

Rules:

1. All entries must have been produced or raised by the exhibitor, in the year of the exhibition.
2. No identifying tags, labels, or ribbons are allowed on jars
3. Only one entry per class per exhibitor.
4. Syrup and honey are to be shown in 250ml jars. **Syrup must be sealed.**
5. An approved maple syrup colour meter will be used to determine the colour.
6. In the event of exhibitors having the same number of points in a class, the exhibit with the best flavour shall be awarded one (1) extra point to break the tie.

Prizes: 1st-\$10; 2nd-\$6; 3rd- 4

1. 1 dozen medium hen eggs, white.
2. 1 dozen medium hen eggs, brown.

Sections 1 & 2 Sponsor: Arc Acres (Amber Payne)

3. 1 jar medium maple syrup. **Sponsor: Stanley's Olde Maple Lane Farm, Edwards**

Prizes Sections 4 & 5: 1st-\$15; 2nd-\$10; 3rd-\$5

4. 1 jar liquid honey, golden
5. 1 jar creamed honey

Sections 4 & 5 Sponsor: Barry's Home Hardware, Russell