
CULINARY SCIENCE

SECTION 30

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If you have any questions, please call the Director in Charge at the above number. Entry forms online www.carpfaironline.ca or at back of the prize book.

THANKS TO WEST PHYSIO FOR BEING THE MAJOR SPONSOR OF THE CULINARY SCIENCE DEPARTMENT

WE WILL PRINT OFF ALL YOUR TAGS FOR THE CLASSES YOU ARE ENTERING, AS WELL AS YOUR CONTACT INFORMATION – IF YOU MAKE YOUR ENTRIES ONLINE at www.carpfaironline.ca

PLEASE NOTE: ONTARIO ASSOCIATION OF AGRICULTURAL SOCIETIES Judging Standards may be ordered for a \$5.00 fee by calling 519-287-3553.

RULES FOR EXHIBITORS:

Please read the Prize List carefully - entries presented incorrectly will be disqualified at the Judge's discretion. Classes are open to all ages unless specified. One article cannot be shown in more than one section. All food entries need to be in clean plastic bags. Please attach entry tags to plates.

PASSES: If you have 10 or more entries in Field Crops, Maple Syrup, Honey, Wine, Beer, Grains, Seeds, Vegetables, Fruits, Flowers, Culinary Science, and Sewing & Crafts you will receive a weekend fair pass.

Less than 10 articles exhibited will receive a pass for Sunday only.

* The entry fee is 10% of the prize money retained.

TIPS FOR EXHIBITORS

Score for baked goods:

30% General Appearance

30% Internal Appearance

40% Flavour & Aroma

Please display the number of items as indicated in the prize list, and display as requested. In classes 1- 22 & 102-114 the first, second and third place entries will be exhibited during the fair. Food items that don't place in the top three will be donated to the Shepherds of Good Hope, unless HOLD is printed on top of the tag.

PLEASE READ RULES FOR EXHIBITORS AND TIPS FOR EXHIBITORS CAREFULLY.

BREAD AND ROLLS SECTION

QUICK BREADS & ROLLS TIPS:

Loaves: Cracks on loaves are acceptable

Coffee Cakes: Loaf cakes should have even colour, a tender crust, no moisture on top. Top cracks are accepted.

Muffins: Should be uniform, rounded tops, no peaks, moist internal appearance, no tunnels, do not over mix muffins. Don't use paper cups.

YEAST: No **glazing** – i.e. no butter, milk or mixes to be used

EXHIBITED OUT OF PAN

Bread: Size and shape should be well proportioned, with an even golden top and bottom crust, and no cracks. Do not pick with fork. Bread should be light for the loaf size, with no internal holes.

Rolls: are a single item

Buns: are attached

ALL EXHIBITS TO BE SHOWN ON A STURDY PAPER PLATE IN PLASTIC BAGS

PRIZE MONEY (Classes 1 - 5): 1st \$7.00 2nd \$5.00 3rd \$4.00

CLASSES:

1. **White Bread.** Not from a Breadmaker, no glazing, 1/2 loaf (consistently brown, knead well)
2. **Rolls, dinner.** White, no glazing, - 3 (consistent size and smooth)
3. **Bread, whole wheat.** Yeast, 60% whole wheat, no molasses, no glazing, 1/2 loaf (winner to go to District Meeting in November)
4. **Bread made from a breadmaker.** Multi grain only, no glazing, 1/2 loaf
5. **Cinnamon Buns.** 3 rolled, iced, no raisins

GRAND CHAMPION BREAD: ROSETTE AND \$ 10.00 (CHOSEN FROM 1ST PLACE ENTRIES IN CLASSES 1-3)

CAKES AND MUFFINS SECTION

CAKES TIPS:

- Strive for Uniform thickness of layers
- Cake should slightly round on top
- Icing should touch plate
- White cakes have only egg whites
- Light cake has whole eggs
- Icing uses icing sugar and can have whole eggs or just whites
- Frosting uses no icing sugar
- Decorated Cakes - 50% General Appearance 50% Workmanship

ALL EXHIBITS TO BE SHOWN ON STURDY PAPER PLATES IN PLASTIC BAGS

PRIZE MONEY (Classes 6-13): 1st \$7.00, 2nd \$5.00, 3rd \$4.00

CLASSES:

6. **Banana muffins.** 3 without paper cups
7. **Chocolate Brownies.** Size 2" x 2" (3)
8. **Lemon Squares.** Size 2" x 2" (3)
9. **Zucchini Chocolate Chip Loaf.** 1/2 loaf
10. **President Tracey's Date squares.** Size 2" x 2" (3)
11. **Raspberry squares.** Size 2"x 2" (3)
12. **Apple Cake.** 1/3 of cake
13. **Johnny Cake**

PIES AND TARTS SECTION

SCORE

20% General Appearance

40% Crust

40% Filling

PIES & TARTS TIPS:

ALL CRUST/TARTS/FILLINGS MUST BE HOMEMADE

Crust: Medium thickness, tender, flaky

Filling: Thick enough to hold shape, medium depth

Tarts: Homemade fillings, no tin cups

Please use sturdy foil plates only. To ensure your pies are cooked, temper tinfoil plates 10 minutes @ 400 F before using. For Pies, use an 8" foil pie plate, other exhibits to be shown on sturdy paper plates. Place all food exhibits in plastic bags. We request whole pies, as they judge better than half.

PRIZE MONEY (Classes 14 - 17): 1st \$ 7.00 2nd \$ 5.00 3rd \$4.00

CLASSES:

14. **Apple Pie.** No spice
15. **Pumpkin pie**
16. **Butter pecan tarts.** No tin cups (3)
17. **Any other Tart Labelled.** (3)

COOKIES AND SQUARES SECTION

COOKIES TIPS:

Uniform size - even colour

Rolled cookies - crisp, yet tender

Drop cookies - soft, slightly moist, tender

Filled cookies - firm enough to hold filling

All exhibits to be shown on small sturdy plates and in plastic bags.

PRIZE MONEY (Classes 18-22): 1st \$3.50 2nd \$3.00 3rd \$2.50

CLASSES:

18. **Ginger Snap Cookies (3)**
19. **Molasses Cookies (3)**
20. **Shortbread Cookies, (3) plain**
21. **Oatmeal Chocolate Chip Cookies (3)**
22. **Granola Bar (no peanuts) 2"x 2" - (3)**

CANNED FRUIT SECTION

NOTE: 250 ml. or 500 ml. bottles allowed - no decorative covers on bottles, No wax to be used, must have a good seal to be judged. All jars must clean, and be sealed with new screw top lids.

PRIZE MONEY (Classes 23 - 26): 1st \$5.00 2nd \$4.00 3rd \$3.50

CLASSES:

23. **Apple Sauce, no spice**
24. **Canned Pears**
25. **Canned Peaches**
26. **Stewed Tomatoes – no additive, no onions, no celery, no peppers**

JAMS AND JELLIES SECTION

SCORE

25% General Appearance

25% Texture

50% Flavour

JAMS, PRESERVES & MARMALADES TIPS:

Entries are disqualified if not sealed *use new lids only*

Jam should be soft, spreadable, with no separation of fruit & juice; Jelly should be clear

Marmalade must have at least one citrus fruit or juice

ALL JARS MUST BE CLEAN and SEALED WITH NEW SCREW TOP LIDS

NOTE: 125 ml, 250 ml or 500 ml jars are permitted. Use no decorative covers on jars. No wax to be used.

Entries must have a good seal to be judged. All jars must be sealed with new screw top lids

PRIZE MONEY (Classes 27-34) : 1st \$3.50 2nd \$3.00 3rd \$2.50

GRAND CHAMPION: Rosette and \$ 10.00 (chosen from 1st place entries in CLASSES 27-32).

CLASSES:

27. **Strawberry Jam, plain, cooked**
28. **Raspberry Jam, plain, cooked**
29. **Blueberry Jam, plain, cooked**
30. **Peach Jam, plain, cooked– no large chunks**
31. **Marmalade, plain, cooked**
32. **Crab Apple Jelly – skim off bubbles or foam**
33. **Red Pepper Jelly**
34. **Mint Jelly**

PICKLES AND RELISHES SECTION

SCORE: 25% General Appearance - 25% Texture - 50% Flavour and Aroma

PICKLES & RELISHES TIPS:

- Entries are disqualified if not the jars are not sealed. Use new lids only.
- Entries should have natural colour, uniform, medium sized pieces, and clear, not cloudy liquid.
- 9 day pickles are sliced crosswise
- Icicle pickles sliced lengthwise
- Relishes have uniform pieces

ALL JARS MUST BE CLEAN AND SEALED WITH A NEW SCREW TOP LID

NOTE: 250 ml. bottles and 500 ml. bottles allowed - no decorative covers on bottles, No Wax to be used.

All entries must have a good seal to be judged. All jars must be sealed with new screw top lids

PRIZE MONEY (CLASSES 36-51): 1st \$5.00 2nd \$4.00 3rd \$3.50

CLASSES:

35. **Ripe Cucumber Relish**
36. **Corn Relish**
37. **Fruit Relish**
38. **Zucchini Relish**
39. **Tomato Relish**
40. **Dill Beans**
41. **Dill Pickles**
42. **Bread & Butter Pickles**
43. **Pickled Beets**
44. **Icicle Pickles, labelled**
45. **Pickled Eggs**
46. **9 Day Pickles**
47. **Chili Sauce**
48. **Salsa Sauce (mild)**
49. **Salsa Sauce (hot)**
50. **Fruit Salsa Sauce**

AGUSTA ARMSTRONG MEMORIAL

PRIZE MONEY: 1st \$ 15.00 2nd \$ 10.00 3rd \$ 5.00 Sponsored by Augusta's Families – Armstrong's and Reid's

51. **1 Pint Fruit Marmalade, 1 Pint Canned Yellow Beans, 1 Pint Ripe Cucumber Relish.** All to be displayed in a basket.

CULINARY SCIENCE SPECIALS

All exhibits to be shown on sturdy paper plates in plastic bags

NOTE: Icing is made with icing sugar, frosting is cooked. Half of a cake should have icing on three sides.

100. **Light Fruit Cake no icing, 1/2 loaf. PRIZE MONEY:** 1st \$15.00 2nd \$12.00 3rd \$8.00
 101. **Dark Fruit Cake no icing, 1/2 loaf. PRIZE MONEY:** 1st \$15.00 2nd \$12.00 3rd \$8.00
 102. **Tomato Soup Cake.** Brown sugar icing, 1/2 cake. **PRIZE MONEY:** 1st \$ 10.00 2nd \$6.00 3rd \$4.00

BROWN SUGAR ICING	
1/2 cup butter 1/2 cup brown sugar 1/4 cup milk 2 cups (approx) icing sugar 1 tsp vanilla	Melt butter, add brown sugar. Microwave on high 1 minute or until smooth. Add milk and stir in icing sugar rigorously to thicken. Mix quickly and add vanilla

103. **Family Favourite Squares.** 3 portions. Please attach a copy of the recipe. - **PRIZE MONEY:** 1st \$ 10.00 2nd \$ 6.00 3rd \$ 4.00

CANDY & FUDGE TIPS:

SCORE: 25% General Appearance - 25% Texture - 50% Flavour and Aroma

Fudge: Cut pieces with a hot knife. Should be smooth, with no graininess, creamy, and soft but firm enough to handle. **Brittle:** Should be smooth and hard.

PRIZE MONEY (Classes 104-114): 1st \$7.00 2nd \$5.00 3rd \$4.00

CLASSES

104. **Any loaf not listed.** (1/2 loaf)
 105. **Pound Cake.** No icing - 1/2 cake
 106. **Lemon Squares.** (3) - 1 1/2" x 1 1/2" squares
 107. **Gluten Free Cookie.** Any kind, labelled (3)
 108. **Grandma's only - 3 cookies of your choice**
 109. **Sour Cream Coffee Cake.** 1/2 cake (Bundt or Loaf Pan)
 110. **President Ronnie's Carrot Cake.** 1/2 cake, 3 sides and top iced
 111. **Tea Biscuits.** Plain (3)
 112. **Homemade Soft Pretzel.** 1 pretzel
 113. **Collection of family's favourite homemade cookies.** 3 different kinds; named, displayed on a plate
 114. **Maple Walnut Fudge.** 4 pieces

** CLASSES 1-20 & 102-114, ** First, Second and Third place entries will be exhibited during the fair. Food items that don't place in the top three will be donated to the Shepherds of Good Hope, unless HOLD is printed on top of the tag.

SPECIALS SECTION FOR JUNIORS UNDER 16 YEARS BOYS AND GIRLS

NOTE: Judged on appearance and presentation (Classes 117-123) All Exhibits to be shown on sturdy paper plates or foil-covered cardboard in clear plastic covering. Exhibits not to exceed 10" in height or width

PRIZE MONEY (Classes 117-120): 1st \$10.00, 2nd \$8.00, 3rd \$6.00, 4th \$4.00, 5th \$2.00, 6th \$1.00

CLASSES

- 117. **Ages 3-5 - Decorate a cookie to look like a clown.** Decoration only to be judged. Display on a paper plate.
- 118. **Ages 6-8 - Graham Wafer House with Fair Theme.** Displayed on a paper plate.
- 119. **Ages 9-12 - Bake and decorate 3 sugar cookies to look like your favourite animal.** Displayed on a plate
- 120. **Ages 13-16 - Bake and decorate a Cake to celebrate Thanksgiving.** Full cake, displayed on foil-covered cardboard

PRIZE MONEY (Classes 121-123): 1st \$5.00, 2nd \$4.00, 3rd \$3.00, 4th \$2.00, 5th \$1.00

- 121. **Ages 3-5 - Cupcake decorated to look like a cat.** Displayed on paper plate
- 122. **Ages 6-9 - Plain oatmeal cookies.** 3 displayed
- 123. **Ages 10-15 - Plain chocolate chip cookies.** 3 displayed

Classes 1, 2, 11, & 22 - Sponsored by Reta Campbell in loving memory of her mom, Ruth Craig
Class 3 - Sponsored by Shirley Dawson, Carp

GRAND CHAMPION BREAD - chosen from Classes 1, 2, & 3:

PRIZE MONEY: Rosette and \$ 10.00 - Sponsored by Linda Downey, Carp

Classes 4, 13 & 14 - Sponsored by Heather Barr, Carp

Classes 5, 6, 33, 34 - Sponsored by Blair Armstrong, Kinburn

Classes 7, 8, 9, 10, 21, 24, 26, 27, 28, 29, 50 - Sponsored by Stan & Bev Cowan, Woodlawn

Classes 12 & 104 - Sponsored by Debbie Hillier, Kanata

Classes 15, 51, 121, 122 - Sponsored by Linda Downey, Carp

Classes 16, 17, 20, 36 - Sponsored by Heather Kirk, Dunrobin

Classes 45, 106, 114 - Sponsored by Rivington Homes Ltd., Carp

Classes 18, 19 & 113 - Sponsored by Miriam Gourlay, Nepean

GRAND CHAMPION JAM OR JELLY - chosen from Classes 25, 26, 27, 28, 29, 30:

PRIZE MONEY: Rosette and \$ 10.00 Sponsored by Stan & Bev Cowan, Woodlawn

Classes 23, 32, 100, 102, 112 - Sponsored by Neil, Leah & Darren Falls in memory of their mom, Sue Falls

Classes 25, 30, & 31 - Sponsored by Nairne Cameron, Sault Ste. Marie

Classes 37, 38, 39, 40 & 41 - Sponsored by Don & Joyce Trafford, Kinburn

Section 42, 101, 103, 107, 108, 109 - Sponsored by Wendy & Bill Cox, Carp

Classes 43, 44, 105, 119 and 120 - Sponsored by Warren & Wendy Lathem

Classes 46, 123 - Sponsored by Gary Byron - In loving memory of his Mother, Gert Byron

Classes 47 & 49 - Carroll Fencing, Ken Carroll, Kanata

Class 52 - Augusta Armstrong Memorial - Sponsored by the Reid and Armstrong Families

Classes 110, 111 - Sponsored by Ralph & Milton Electric, Richmond

Classes 117, 118, - Sponsored by Peter Stanton, Stanton Drilling Inc., Pakenham

Donation made by Dr. Roly Armitage, Dunrobin

60% WHOLE WHEAT BREAD COMPETITION

RULES:

1. Bread entry must be solely made by the person entering the competition
2. The entrant must have won the 60% Whole-Wheat Bread Competition at the local Fair/Exhibition to be eligible to enter the District Competition.
3. The entrant must have won the District Competition to be eligible to enter the Ontario Association of Agricultural Societies Competition at the convention in February 2017. The Convention winner will become the OAAS Ontario Bread Baker Champion for the year.
4. In case where the district winner is unable to send an entry to the convention, then the 2nd place District winner will be eligible to enter.
5. Pan Size: (these are the measurements for the top of the pan that must be used for the final Convention Competition)
Minimum size: 8" x 4" x 2 1/2" (20 cm x 10 cm x 7cm)
Maximum size: 9" x 5" x 3" (23 cm x 13 cm x 7.5cm)
6. A full loaf of 60% whole wheat bread is required to be shown
7. District winners must send their recipe form with entry to the convention.
8. Exhibit (loaf of bread) must be in a clean, clear, plastic bag, tagged with the exhibitor's name, address, and District represented using the entry tag provided.
9. Entries will be received at the Convention, according to the convention schedule. Judging will commence at 9:30 a.m. Bread will be judged according to OAAS Homecraft Judging Standards.

PROVINCIAL PRIZE MONEY: 1st \$ 50.00 2nd \$ 30.00 3rd \$ 20.00

** RULES FOR 2016 CONVENTION**

OAAS PLAIN CHOCOLATE CHIP COOKIE COMPETITION

RULES

1. Contest is open to youth up to age 15 years (as of December 31 of current year)
2. One class only
3. Number of cookies to be shown at local Fair/Exhibition to be determined by each individual Fair/Exhibition

DISTRICT COMPETITION

4. The winner from each Fair/Exhibition will be eligible to enter at the District competition.
5. District entry must consist of 8 cookies displayed on a firm, disposable plate.
6. Plain chocolate chip cookies, without nuts, must be no larger than 3" (6.75 cm) and no smaller than 2" (5 cm).
7. Prize Money to be paid by the District

PROVINCIAL COMPETITION

8. The entrant must be the winner from the District Competition.
9. In case where the district winner is unable to send an entry to the convention, then the 2nd place District winner will be eligible to enter.
10. The entry from the District must consist of 8 cookies displayed on a plate provided by the OAAS Chocolate Chip Cookie Committee.
11. Plain chocolate chip cookies, no nuts, must be no larger than 3" (6.75 cm) and no smaller than 2" (5 cm)
12. The entry must be tagged with the exhibitor's name, address and District represented using the entry tag provided.
13. Cookies will be judged according to the OAAS Homecraft Judging Standards.
14. Entries will be received at the convention, according to the convention schedule. Judging will commence at 9:00 a.m. to 9:30 a.m.

PROVINCIAL PRIZE MONEY: 1st \$20.00 2nd \$15.00 3rd \$10.00 with 12 prizes of \$5.00

CARP FAIR PRIZE MONEY: 1st \$5.00 2nd \$4.00 3rd \$3.00 4th \$2.50 5th \$2.00 6th \$1.00

*** New for 2016 ***

MEN'S ONLY BAKING CONTEST

1st PRIZE \$50

301. **Best Chocolate Cake.** frosted or iced
302. **Best Apple Pie**

LADIES ONLY BAKING CONTEST

1st PRIZE \$50

303. **Best 2 Layer Carrot Cake.** With buttercream icing
304. **Best Pecan Pie**

First prize entries from Classes 301-304 to become property of Carp Agricultural Society to be auctioned off Thursday night at the Homecoming Dance

BERNARDIN OF CANADA LIMITED SPECIAL

For entries to qualify for these specials, they must be exhibited in Bernardin mason jars with two-piece metal snap lids (Regular gold Bernardin snap lids or Bernardin Collection Elite snap lids). Unsealed jars are unacceptable. Canning Containers MUST USE BERNARDIN LIDS AND JARS.

Bern1. **Bernardin Best of Show Award** -Prize will be awarded to the exhibitor with the most points in canning sections 23-51 inclusive.

One Prize: \$30 gift certificate

Winner: Must be available for a photo at 5:00 pm Saturday September 24, 2016.

Bern2. **Bernardin Jam/Jelly Award:** Qualifiers must make one entry of jam and one entry of jelly. Entries must be in pint size Mason-type jars and sealed with Bernardin snap lids – no wax. Jam and jelly must be made with a Bernardin Fruit Pectin product. Pectin product package or label to accompany the entries (CERTO is not a Bernardin product).

One Prize: \$20 gift certificate




Winner: Must be available for a photo at 5:00 pm Saturday September 24, 2016

Bern 3. **Bernardin Gift Pack:** Must include at least 3 filled mason jars sealed with Bernardin lids. Jars must be submitted in an appropriate container, not necessarily a basket. Entry may be decorated with the Fair Theme: "Growing Forward" in mind. Judges select the winner based on creativity, quality of home canned product, perceived value and appropriateness of presentation.

One Prize: \$20 gift certificate and a chance to win at national level (Grand Prize \$100 and two runners-up of \$25 each)



2016 Family Favourite Recipe Baking Contests

Contest Category		Prizes
	<p>Robin Hood® Family “Best Lunchbox Snack” Contest</p> <p><i>Best Family Homemade cookies, squares or bars. Judging will be based on appearance, taste, texture and recipe creativity</i></p>	<p>1st: \$25.00 Product Certificate</p> <p>2nd: \$10.00 Product Certificate</p>
<p>Robin Hood Flour® Family “Best Lunchbox Snack” National Contest*</p> <p><i>Eligibility: First place winners of Robin Hood Family Best Lunchbox Snack contest with submission of declaration form and recipe by local fair convenor. Judging will be based on appearance, taste, texture and recipe creativity</i></p>		<p>1st Place - \$200.00</p>
Contest Category		Prizes
 <p>www.robinhood.ca</p>	<p>Robin Hood® Family Favourite Recipe Baking Contest</p> <p><i>Best Homemade Cake, Muffin or Cake Loaf in category as selected by the fair. Judging will be based on appearance, taste, texture and recipe creativity</i></p>	<p>1st: \$25.00 Product Certificate</p> <p>2nd: \$10.00 Product Certificate</p>
<p>Robin Hood® Flour Family Favourite Recipe National Contest*</p> <p><i>Eligibility: First place winners of Robin Hood Best Family Favourite Recipe baking contest with submission of declaration form and recipe by local fair convenor. Judging will be based on appearance, taste, texture and recipe creativity</i></p>		<p>1st Place - \$200.00</p>
Contest Category		Prizes
 <p>www.criscoCanada.com</p>	<p>Crisco® Family Favourite Recipe Baking Contest</p> <p><i>Best Homemade Muffin, Tarts or Pie in category as selected by the fair. Judging will be based on appearance, taste, texture and recipe creativity</i></p>	<p>1st: \$25.00 Product Certificate</p> <p>2nd: \$10.00 Product Certificate</p>
<p>Crisco® Family Favourite Recipe National Contest*</p> <p><i>Eligibility: First place winners of Crisco Family Favourite Recipe baking contest with submission of declaration form and recipe by local fair convenor. Judging will be based on appearance, taste, texture and recipe creativity</i></p>		<p>1st Place - \$200.00</p>

All 1st prize winners will be notified and are requested to be present at the display area at 5:00 pm on Saturday of the Fair for a photo session. As well, all 1st prize winners of the Family Favourite Recipe Baking Contests Specials must include the use of at least one Robin Hood Product.

Please Visit for recipes and helpful baking hints:

Robin Hood Flour www.robinhood.ca

Crisco: www.criscoCanada.com

Bernardin: www.bernardin.com