

# Culinary Art

1. All pies and cakes made with commercial mixes or fillings will be disqualified. All icing must be edible.
2. Exhibits to be shown on a plate of reasonable size, without plastic wrap. Paper cups are to be left on cupcakes; none on muffins.

## Class 41 – Baking

Homecraft Directors in Charge – Pauline Marshall, Esther Graham

	<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>
1. Dark Fruit Cake, approximately 1 lb., uniced	10.00	8.00	6.00
2. Light Fruit Cake, approximately 1 lb., uniced	10.00	8.00	6.00
3. Baking Assortment, 2 rolls, 2 tarts, 2 squares, and 2 iced cupcakes	10.00	8.00	6.00

## Breads

4. Bread, white, ½ loaf	5.00	4.00	3.00
5. Bread, 60% whole wheat, one loaf	5.00	4.00	3.00
6. Bread, machine made, ½ loaf	5.00	4.00	3.00

7. Bread, AV named, ½ loaf	5.00	4.00	3.00
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### **Muffins, Biscuits and Quick Breads**

8. Tea Biscuits, 4 plain	5.00	4.00	3.00
9. Chelsea Buns, 4	5.00	4.00	3.00
10. Cinnamon Buns, iced, 4	5.00	4.00	3.00
11. Banana Muffins, 4	5.00	4.00	3.00
12. Pineapple-Carrot Muffins, 4	5.00	4.00	3.00
13. Muffins, AV named, 4	5.00	4.00	3.00
14. Zucchini Loaf, ½ loaf	5.00	4.00	3.00
15. Lemon Loaf, glazed, ½ loaf	5.00	4.00	3.00
16. Create Your Own Loaf, named, ½ loaf	5.00	4.00	3.00

### **Cakes and Cupcakes**

17. Applesauce Cake, uniced, ¼ only	5.00	4.00	3.00
18. Tomato Soup Cake, uniced, ¼ only	5.00	4.00	3.00
19. Carrot Cake, iced, ¼ only	5.00	4.00	3.00
20. Coffee Cake, AV named, ¼ only	5.00	4.00	3.00
21. Decorated Cake, 1 layer, AV named	5.00	4.00	3.00
22. Iced Cupcakes, AV, 4	5.00	4.00	3.00

### **Pies and Tarts**

23. Apple, Crumb top, 2 pcs	5.00	4.00	3.00
24. Pecan, 2 pcs	5.00	4.00	3.00
25. Cherry, 2 crust, 2 pcs	5.00	4.00	3.00
26. Peach, 2 crust, 2 pcs	5.00	4.00	3.00
27. 1 Baked Pie Shell	5.00	4.00	3.00
28. Butter Tarts, 4	5.00	4.00	3.00
1 <sup>st</sup> place winner to advance to District 4 Fall Meeting			
29. Jam & Coconut Tarts, 4	5.00	4.00	3.00

### **Cookies, Squares & Candy**

30. Oatmeal cookies, date-filled, 4	5.00	4.00	3.00
31. Chocolate Chip cookies, 4	5.00	4.00	3.00
32. Sugar cookies	5.00	4.00	3.00
33. Shortbread cookies, decorated, 4	5.00	4.00	3.00
34. Monster cookie, AV, 1	5.00	4.00	3.00
35. Brownies, uniced, 4	5.00	4.00	3.00
36. Chocolate Mallow squares, 4	5.00	4.00	3.00
37. Date squares, 4	5.00	4.00	3.00
38. Baked squares, AV named, 4	5.00	4.00	3.00
39. Chocolate fudge, 4 pcs	5.00	4.00	3.00
40. Maple fudge, 4 pcs	5.00	4.00	3.00

### **Class 41 Special - \$20.00**

**Awarded to the 1<sup>st</sup> place winner in Class 41, Section 28 – Butter Tarts**

### **Class 41A – Heritage Cooking**

1. Scones, AV named, 4	5.00	4.00	3.00
2. Cornbread, ½ loaf	5.00	4.00	3.00
3. Gingersnaps, 4	5.00	4.00	3.00
4. Any Ancestral Recipe, named	5.00	4.00	3.00
5. Any Heritage recipe using Maple Syrup, named with recipe attached	5.00	4.00	3.00
6. Raisin Pie, 2 crust, 2 pcs	5.00	4.00	3.00
7. Any baked item using pumpkin, 1 serving, named recipe attached	5.00	4.00	3.00
8. 2 pieces of pie, AV, not previously mentioned in Class 41A, named	5.00	4.00	3.00
9. Diabetic Dessert, 1 serving, named, recipe attached	5.00	4.00	3.00
10. Impossible Pie, 2 pcs, savoury or sweet, named, recipe attached	5.00	4.00	3.00

### **Class 41A Special - \$10.00**

Create a Heritage Cake that celebrates the many years of entertainment at the Kinmount Fair.  
Decorating is optional. Recipe attached.

This special will be judged on the following basis: 50% on taste and 50% on the recipe's appropriateness to a Heritage cake.