

CLASS 11: CULINARY ARTS

SPECIAL: Most points for a new exhibitor in Class 11.....Gift Certificate

To qualify for the special:

- This is your first time showing at the Wellesley NEH fall fair
- And you need to pick up first time exhibitor stickers at the office and attach to the bottom of your entry tag

Robin Hood & Crisco are planning to sponsor specials for fairs in 2016 and their marketing teams are working on the specials. Unfortunately they are not available at the time of printing the prize list. Please check our website for the possible specials sponsored by Robin Hood & Crisco

Prize money for section 1 - 37.....\$5.00 / \$4.00 / \$3.00

Yeast Baking

1. One loaf of white bread
2. One loaf 60 % whole wheat bread – recipe to be attached
Section 2 – The bread must be 60% whole wheat. The winner competes at the district level in November. The winner from the District level then goes on to compete at the Provincial Convention in February 2017.

Pan size: minimum 8" x 4" x 2.5" (20cm x 10cm x 7cm) maximum 9" x 5" x3" (23cm x 13cm x 7.5cm)

3. One loaf rye bread, to be made in bread machine
4. One loaf white bread, to be made in bread machine
5. One loaf multi-grain bread, to be made in bread machine
6. One loaf of raisin bread – not made in a bread machine
7. Four (4) dinner rolls

SPECIAL: Most points for sections 1-7..... Gift Certificate

Regular Baking

8. Lemon – poppy seed Loaf
9. Pumpkin Loaf
10. Zucchini Loaf
11. Bran muffins (3) with raisins
12. Carrot muffins (3)
13. Orange-Date muffins (3)
14. Chocolate chip cookies (5)
15. Oatmeal cookies (5)
16. Unbaked cookies (5)
17. Peanut butter cookies (5)

BAKING WITH PULSES Sections 18 – 19 only – suggested website www.pulsecanada.com

18. Chocolate Chip cookies (5) with recipe attached
19. Oatmeal cookies (5) with recipe attached

GLUTEN FREE BAKING WITH PULSES sections 20 – 22 only– suggested website www.pulsecanada.com

20. Peanut Butter Cookies (5) with recipe attached
21. Oatmeal Cookies (5) with recipe attached
22. Chocolate Chip Cookies with recipe attached
23. Your favourite coffee cake – with recipe attached
24. Fruit tarts, your choice (3)
25. Chocolate Brownies, no icing (5)

- 26. Jelly roll with any filling
- 27. Tea biscuit – buttermilk (5)
- 28. Cookie mix in a jar (dry ingredients only), layered, to be given as a gift, appearance only to be judged, with recipe attached
- 29. FAILURE!!! - Any baked item that did not turn out and a note to explain why

All cakes to be presented on a solid base no more than 2" larger than the cake. Cakes can be covered by a clear plastic dome type lid or placed in a clear plastic bag and sealed. Please note: the fair board is not responsible for missing or broken dishes.

No cake mixes unless specified. No can filling may be used.

- 30. Apple crisp in 8" x 8" foil pan
- 31. Angel food cake, mix permitted, no icing
- 32. Carrot cake – not iced
- 33. Banana cake, no nuts, iced
- 34. Light and Spicy pumpkin bars 3 – 2" square pieces – recipe to follow
- 35. Queen Elizabeth cake
- 36 Creative Dessert using a cake mix, will be judged on originality and presentation
- 37. Use pulses in 3 different dishes – display 3 single servings at the fair. For example – black beans in cookies, salad and pizza. Check out www.pulsecanada.com for ideas

RECIPES

Light and Spicy Pumpkin Bars

Bars:

1 cup all-purpose flour	¼ teaspoon salt
1 cup whole wheat flour	½ cup apple juice
1 ½ cups packed brown sugar	1 (16-oz) can (2 cups) pumpkin
2 teaspoons baking powder	½ cup oil
1 teaspoon baking soda	2 eggs
1 teaspoon cinnamon	½ teaspoon nutmeg
½ teaspoon cloves	

Frosting:

1 ½ cup powdered sugar	2 tablespoon butter (softened) or margarine
½ teaspoon vanilla	2 to 3 tablespoons plain yogurt

Directions: Cake

Heat oven to 350F. Grease and flour 1 baking pan 15 x 10 x 1 inch or 2 pans 8 x 8 x 1 inches.

In large bowl, beat all bar ingredients at low speed until moistened. Beat 2 minutes at medium speed.

Spread in grease and floured pan. Bake at 350 F for 20 to 30 minutes or until toothpick inserted in centre comes out clean. Cool completely.

Directions: Frosting

In medium bowl, combine all frosting ingredients, adding enough yogurt for spreading consistency; beat until smooth. Frost cooled cake and sprinkle with nutmeg, if desired. Refrigerate to set frosting

Prize money for Section 38 - 40 only...\$10.00 / \$5.00 / \$3.00

Sections 38, 39 and 40 only – the top three entries become the property of the fall fair to be auctioned off on Tuesday evening at the opening program

- 38. Chocolate layer cake, frosted
- 39. Pecan pie - whole, in foil plate
- 40. One dozen butter tarts – no nuts

Prize money for Section 41 - 45 only.....\$5.00 / \$4.00 / \$3.00

All pies must be baked in 9" tempered aluminum pie plate. The whole pie is to be shown.

Helpful hint: To temper your new disposable aluminum pie plates, put the pie plate in 425 degrees F or 220 degree C for 15 minutes before using. Allow to cool completely before using.

- 41. Rhubarb pie
- 42. Apple pie with a crumb top
- 43. Raisin pie
- 44. Multi – fruit pie
- 45. Pumpkin pie

GLUTEN-FREE

Prize money for section 46 – 49.....\$5.00 / \$4.00 / \$3.00

- 46. Brownies (3) – recipe to follow
- 47. Black Bean Brownies – recipe to follow
- 48. Gluten Free Apple Cinnamon Muffins (3) recipes to follow
- 49. Gluten Free item of your choice, baked with attached recipe

RECIPES:

Gluten Free – Brownies

- 1/3 cup butter
- 1 cup white sugar
- 1 tsp vanilla
- 1/8 tsp baking powder
- 3/4 cup nuts (optional)
- 2 squares unsweetened chocolate
- 2 large eggs
- 2/3 cup rice flour
- 1/8 tsp salt

Preheat oven to 375F. In a medium saucepan melt butter and chocolate over low heat. Stir in sugar, let stand 5 minutes. Beat in eggs and vanilla until light and fluffy. Stir in rice flour, baking powder, salt and nuts. Add to chocolate mixture and stir until smooth. Pour into greased 8' x 8' pan. Bake 20 – 25 minutes or until the edges start to pull away from the pan.

Gluten-Free Black Bean Brownies (Yields 16 brownies)

- 1(15 1/2 ounce) can black beans (rinsed and drained)
- 3 eggs
- 3 tablespoons oil
- 4 tablespoons cocoa powder
- Pinch of salt
- 1 teaspoon vanilla
- 3/4 cup sugar chocolate chips/ nuts (optional)

Mix ingredients together in a blender/food processor until pureed. Pour into a greased 8x8 cake pan. If you wish you may add chocolate chips, nuts or just leave plain. Bake at 350 F for approximately 30 minutes. Let cool completely before cutting.

Gluten Free Apple Cinnamon Muffins

Dry Ingredients

- 1/3 cup sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 cup rice flour
- 3/4 tsp salt

Wet Ingredients

- 2 eggs
- 3 Tbsps. canola oil

98. Any other dehydrated item not listed above - with a description

SPECIAL: Most points in 50-98Gift Certificate

SPECIAL: Most points in Class 11 - Champion Cook Emily Hafemann Trophy and Gift Certificate

SPECIAL: 1st runner upGift Certificate

SPECIAL: 2nd runner up.....Gift Certificate