

CULINARY ARTS

MOST POINTS IN HOME COOKING CERTIFICATE BEST ENTRY IN HOME BAKING CERTIFICATE

SECTION 5E – 01

BREADS, BUNS & MUFFINS

1. White Bread, ½ loaf
2. White Bread Maker, ½ loaf
3. Brown Bread, ½ loaf
4. Brown Bread maker, ½ loaf
5. Fruit Bread, ½ loaf
6. Fruit Bread maker, ½ loaf
7. Swedish tea Ring, ½ loaf
8. Milk Rolls, 2 of uniform size
9. Cinnamon buns, 2 of uniform size
10. Muffins, 2 plain or bran
11. Muffins, 2 with fruit
12. Muffins, any other
13. Baking Powder Biscuits, 2 of uniform size
14. Scones, 2 of uniform size
15. Lemon Loaf, ½ loaf
16. Zucchini loaf, ½ loaf
17. Banana Bread, ½ loaf
18. Loaf, other than above, ½ loaf
19. Bannock

SECTION 5E – 02

CAKES & COOKIES

1. White, single layered cake, iced or frosted 3"x3" square or pie shaped piece
2. Chocolate, double layer pie shaped piece
3. 2 of each,
4. Angle Food Cake, not iced, ½ cake
5. Cup Cakes, 2 judged on decoration only
6. Fruit Cake, dark or light, ½ loaf, recipe included
7. Chocolate brownies, 2 pieces, 2x2"
8. Matrimonial Cake, raisin or date, 2 pieces 2"x2"
9. Rolled Cookies, 2 kinds, 2 each
10. Dropped Cookies, not pressed, 3 kinds, 2 each
11. Shortbread, 2 pieces, or ½ cake
12. Plate of fancy cookies, 3 kinds, 2 each
13. Non-bake cookie, 1 kind, 2 each
14. Non-bake square; i.e.: rice krispies, 2 each
15. Packed lunch box snack,
16. Giant Decorated cookie, 1 only edible decorations,
17. Gluten-Free Cookies, 2 kinds, 2 of each,
18. Sugar-Free or Sugar alternative, cookies 2 kinds, 2 of each,
19. Specialty Baking ie: recipes made with organic products, or other, including recipe with entry,
20. Any other.



SECTION 5E – 03

PASTRY

All pie entries, 2 slices only on a white pa-per plate, wrapped in plastic wrap

1. Apple Pie, 2 crusts,
2. Raisin Pie, 2 crusts,
3. Pumpkin Pie,
4. Wild berry Pie, (blackberry, Salmon berry)
5. Fruit/berry Pie,
6. Lemon Meringue Pie,
7. Butter Tarts, 2,
8. Variety of tarts, 3 kinds, 2 of each
9. Any Other.

SECTION 5E – 04

SPECIALTY

1. "My Picnic Basket" – A picnic lunch for 2 Served in a basket. Should be nutritious, environmentally friendly and appetizing.
2. Decorated Cake, to be judged on the theme of the fair and presentation only, inedible accessories allowed
3. Dainties on a Doily. – A plate of at least 3 various kinds of dainties that would be served to guests. To be judged on appearance, taste, texture, of dainties, as well as overall creativity, and presentation.
4. Special Sandwich – sandwiches don't have to be made out of bread. Served on a plate may include garnishes, to be judged on nutritional value and presentation.

SECTION 5E – 05

CANDY

1. Chocolate fudge, 4 pieces (no nuts)
2. Peanut brittle, 4 pieces
3. Homemade candy, 4 pieces
4. Popcorn –Coloured, 2 cup bowl
5. Popcorn – Carmel, 2 cup bowl
6. Granola Snack Mix
7. Any Other
8. Maple fudge, 4 pieces

SECTION 5F – 01

CANNING

1. Apple sauce, 1 jar any size
2. Fruit syrup, 1 jar any size, named
3. Fruit, 3 varieties, 1 jar any size
4. Fruit, 1 jar any size
5. Fruit jelly, 2 varieties, any size
6. Fruit jelly, 1 jar any size
7. Fruit jam, 2 varieties, any size
8. Fruit jam, 1 jar any size
9. Vegetables, 3 varieties, 1 jar each
10. Vegetables, 1 jar
11. Exotic vegetables, 1 jar
12. Canned soup, 1 jar any size
13. Mincemeat, 1 jar any size
14. Chili sauce, 1 jar any size
15. Meat, 1 jar any size
16. Chicken, 1 jar any size
17. Fish, 1 jar any size
18. Canned smoked salmon, 1 jar any size
19. Sweet pickles, 1 jar any size
20. Pickled beets, 1 jar any size
21. Pickled onions, 1 jar any size
22. Mixed mustard pickles, 1 jar any size
23. Cucumber relish, 1 jar any size
24. Other relish; 1 jar any size
25. Homemade mustard, 1 jar any size
26. Pickled garlic, 1 jar any size
27. Pickled beans, 1 jar any size
28. Pickled carrots, 1 jar any size
29. Pickled Eggs, 1 jar
30. Salsa, 1 jar
31. Antipasto, 1 jar
32. Any other variety of pickles, 1 jar
33. Vinegar, fruit or herb, 1 jar named
34. Emergency Dinner, consisting of 5 home canned items, either all quarts or all pints, which would make a complete dinner
35. Any other item not mentioned above
36. Dill Pickles, 1 jar, any size



CULINARY ARTS



SECTION 5F – 02

EGGS

1. Duck eggs, 12
2. Eggs, grade A large, white, 12
3. Eggs, grade A large, brown, 12
4. Eggs, bantam, 12 Exotic eggs, 2 kinds, 4 each



SECTION 5F – 03

SPECIALTY

1. Cream, hand skimmed, 1 pints
2. Homemade laundry soap, 2 bars
3. Homemade hand soap, 2 bars
4. Homemade candles
5. Homemade lotions



SECTION 5F – 04

DEHYDRATED

1. Sundried fruits, 6 pieces
2. Sundried vegetables, 6 pieces
3. Dehydrated fruit, 6 pieces
4. Dehydrated vegetables, 6 pieces
5. Fruit leather, 2"x4" pieces rolled, 2 pieces
6. Dehydrated herbs
7. Dehydrated beef or turkey jerky

CULINARY ARTS

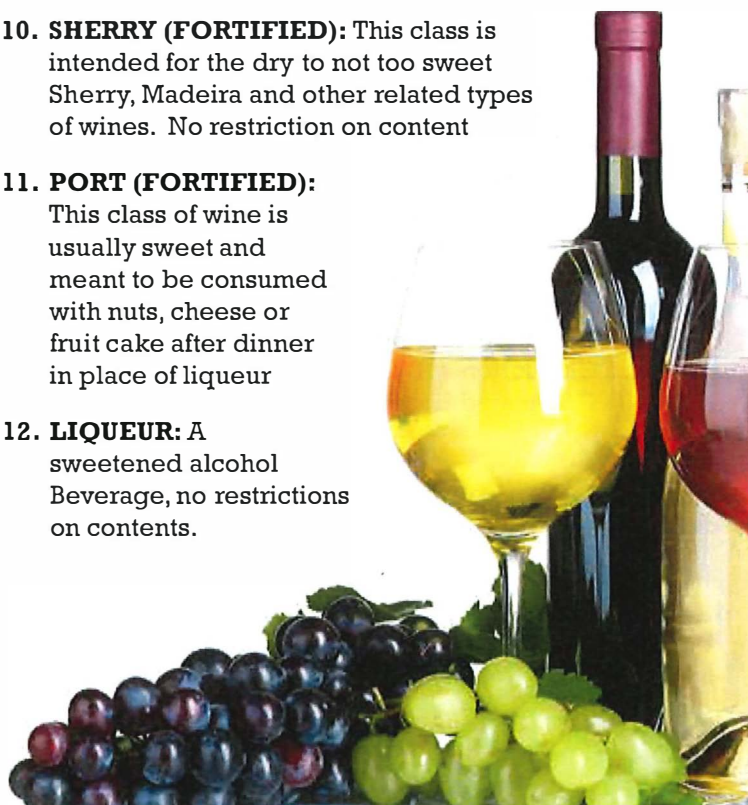
MOST POINTS IN WINE & BEER TROPHY

SECTION 5G – 01

WINE, BEER & LIQUEURS



- *All wines must be made by the exhibitor by the process of fermentation.*
 - *Maximum of 3 entries per exhibitor In each class; each entry of different ingredients, or in the case of grapes, of different varieties. Please name.*
 - *All entries will be grouped and judged by ages as follows:*
 - » *Open, 19 years and over – O*
 - » *Senior Citizen, 65 years and over –SC*
1. **RED WINE, DRY GRAPE:** A red wine to be consumed with food. This wine is usually free of residual sugar, although A well balanced and aged wine will have some glycerin and soft- ness that could be mistaken for sweetness
 2. **RED WINE, DRY TO MEDIUM, NON-GRAPE:** A red wine to be consumed with without food. The sugar content may be from dry to medium but not excessively sweet. Any non-grape product that will produce a red wine
 3. **WHITEWINE, DRY, GRAPE:** A white wine to be consumed with food. This wine is usually free of residual sugar; it will vary from dry to off dry
 4. **WHITEWINE, DRY TO MEDIUM, NON-GRAPE:** A white wine to be consumed with or without food. The sugar content may be from dry to medium, but not excessively sweet. Any non-grape product that will produce a clear golden colour is acceptable. This wine should have a definite fruit aroma
 5. **WHITEWINE, MEDIUM, GRAPE:** A white wine to be consumed with or without food. Primarily a social style wine Sugar content can vary from off dry to slightly sweet as found in some German style wines.
 6. **ROSE WINE, GRAPE:** A light refreshing dry to off dry, patio style wine with grape variety characteristics. colour may range from pale to light red, and orange tinge is acceptable
 7. **ROSE WINE, NON-GRAPE:** A light refreshing dry to medium wine with definite fruit flavoured aromas. Colour may range from pale pink to light red, an orange tinge is acceptable
 8. **SPARKLING WINE:** A wine that can be consumed alone or with food. Wines sparkled by the method champenoise will have a distinctive yeasty flavor, while those made by the carbonation method tend to have fruitier characteristics. Sugar content may be from dry to sweet with a wide spectrum of colour. Sediment is not acceptable. No restriction on contents, but grapes are preferred
 9. **MISCELLANEOU SWEET WINE NOT FORTIFIED:** A wine consumed with dessert course of a Meal. This wine should be sweet and luscious with sufficient acid to keep it from Being cloying. There should be no astringency and the alcohol developed by fermentation. No Restriction on contents with the except that NO FORTIFICATION is allowed for this class
 10. **SHERRY (FORTIFIED):** This class is intended for the dry to not too sweet Sherry, Madeira and other related types of wines. No restriction on content
 11. **PORT (FORTIFIED):** This class of wine is usually sweet and meant to be consumed with nuts, cheese or fruit cake after dinner in place of liqueur
 12. **LIQUEUR:** A sweetened alcohol Beverage, no restrictions on contents.



SECTION 5G – 02

BEERS, CIDERS & COOLERS

1. **CIDER:** As apple or pear-based sparkling beverage. Should be well balanced with no oxidation colourless to golden, dry to semi-sweet, with 4 to 6 % alcohol
2. **PALE BEER, ALE/LAGER:** Colour may be straw to golden but not amber. There should be a good hop aroma with malt in balance with bitterness. Examples: are Blond lager, Pale or Light Ale and Bitter Ales
3. **AMBER BEER, ALE/LAGER:** Colour may be from light amber to dark amber with copper tone. Medium to full body, medium to high hop bitterness and medium to assertive aroma. Some styles are English Old Ale, Dark Ale, Indian, American style ales
4. **DARK BEER, ALE/LAGER:** Colour may be dark amber to dark brown with red to copper tones. Dry to sweet and generally smoother, heavier body and more flavorful than pale beers, Examples: Dark Lager, Brown Ales, Mile Ale and Porter
5. **STOUT:** Colour may be from very dark Brown or black. Full flavored with smooth finish. Dry to sweet, medium to high hops. Examples: Russian Imperial Stout, Guinness, and Murphy's
6. **COOLERS and OTHERS.**



SECTION 5G – 03

HONEY

Exhibits of honey, wax and granulated honey must be the product of the Exhibitor. Honey combs should be wrapped in transparent protective covering.

1. Liquid Honey, white
2. Liquid Honey, golden
3. Liquid Honey, amber
4. Honey Comb, 1 shallow frame
5. Honey Comb, 1 standard deep frame
6. Honey Comb, 4 Sections (plastic or wood)
7. Chunk Honey, 3 jars
8. Granulated Honey, 3 jars

SECTION 5G – 04

LARGE LEAF MAPLE SYRUP

1. Light Coloured Maple Syrup
2. Medium Coloured Maple Syrup
3. Dark Coloured Maple Syrup

