



Domestic Science

Class 21

Committee – Jean Campbell

RULES AND REGULATIONS

1. Each Exhibitor to show no more than one entry in each section.
2. All canned fruit to be shown in pint sealers, or 500 ml. preserving jars, seal not broken.
3. All jams and jellies to be shown in ½ pint (250 ml) or pint (500 ml) preserving jars.
4. All pickles, etc. to be shown in pint (500 ml) preserving jars, seal not broken.
5. Sealer rings must be new.
6. All cakes to be shown on foil covered cardboard.
7. All other goods to be displayed on disposable plates and in ziplock bags.
8. See general rules.
9. All squares and cookies to be uniform shape and size.
10. All baking made from scratch (no mixes).

GLOSSARY

Frostings	are boiled or cooked.
Icings	should not be cooked and should have butter or shortening base.
Preserves	whole small fruit or pieces of large fruit, in thick syrup.
Jam	made from whole, crushed, or chopped fruit, jellylike texture but soft and easy to spread
Marmalade	a tender jelly with small pieces of citrus fruit evenly distributed throughout.
Conserves	a mixture of fruits and sometimes includes nuts and/or raisins.
Jelly	Made from fruit juices.
Relish	Finely chopped vegetables, vinegar, sugar, spices cooked to a desired thickness.

BREAD AND BUNS

PRIZES – First \$4.50, Second \$3.50, Third \$2.50

1. ½ Loaf of White Bread, yeast – hand made
2. ½ Loaf of White Bread, yeast – machine made
3. ½ Loaf of 100% Whole Wheat Bread, yeast – hand made
4. ½ Loaf of 100% Whole Wheat Bread, yeast – machine made
5. ½ Loaf of 60% Whole Wheat Bread, yeast – hand made
6. ½ Loaf of 60% Whole Wheat Bread, yeast – machine made
7. Yeast Buns, Plain, joined (4) – hand made

8. Yeast Buns, Plain, Joined (4) – machine made
9. Tea Biscuits, Plain (4)
10. Scones with Raisins (4)
11. ½ Loaf of Lemon Bread, baking powder
12. ½ Loaf of Cherry Bread, baking powder
13. ½ Loaf of Date and Nut Bread, baking powder
14. ½ Loaf of Zucchini Bread
15. ½ Loaf of Banana Bread
16. ½ Loaf of Pumpkin Bread

SQUARES, COOKIES, CAKES AND MUFFINS

PRIZES – First \$4.50, Second \$3.50, Third \$2.50

17. Date Squares (4)
18. Brownies, iced (no nuts) (4)
19. Drop Cookies, fruit and nut (4)
20. Oatmeal Cookies (4)
21. Sugar Cookies, Plain (4)
22. Peanut Butter Cookies (4)
23. Shortbread Cookies (4)
24. Chocolate Chip Cookies (4)
25. Carrot Cake, Iced
26. Banana Cake, Iced
27. White Cake, Iced
28. Chocolate Cake, Iced
29. Fruit Cake – Dark (4 slices)
30. Fruit Cake – Light (4 slices)
31. Chocolate Chip Muffins (4)
32. Bran Muffins with raisins (4)
33. Blueberry Muffins (4)

SPECIAL PRIZE: To the most prize money won from category 1 to 33 – donated by Amherstview Foodland.



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Class 21 Continued

SPECIAL CAKES

PRIZES – First \$5.50, Second \$3.50, Third \$2.50

34. Decorated Cake
35. Party Cake

Prize sponsored by Bev Harper

CANDY

PRIZES – First \$4.50, Second \$3.50, Third \$2.50

36. Maple Cream (no nuts) (4)
37. Chocolate Fudge (no nuts) (4)
38. Vanilla Fudge (no nuts) (4)
39. Peanut Butter Fudge (no nuts) (4)

PIE AND TARTS (1 slice of pie only)

PRIZES – First \$4.50, Second \$3.50, Third \$2.50

40. Raisin Pie, two crust
41. Apple Pie, two crust
42. Rhubarb Pie, two crust
43. Rhubarb Custard Pie, two crust
44. Strawberry-Rhubarb Pie, two crust
45. Cherry Pie, two crust
46. Blueberry Pie, two crust
47. Raspberry Pie, two crust
48. Pecan Pie
49. Pumpkin Pie
50. Raisin Butter Tarts, (5) See rules for District & Provincial Competitions for Raisin Butter Tarts

HONEY AND MAPLE SYRUP

To be shown by rural Exhibitor or Bona Fide Apiarist

PRIZES – First \$4.00, Second \$3.00, Third \$2.50

51. One Pint or 500 ml jar Maple Syrup, present year
52. 1 pint or 500 ml jar Honey extract
53. 1 pound Honey, in comb

PRESERVES

PRIZES – First \$4.00, Second \$3.00, Third \$2.50

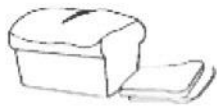
54. Canned Mincemeat
55. Canned Applesauce
56. Canned Peached
57. Canned Tomatoes

DISTRICT AND PROVINCIAL RULES FOR RAISIN BUTTER TARTS

1. Entry must be made solely by the person entering competition (including pastry).
2. The entrant must have won the butter tart competition at the local Fair to be eligible to enter the District Competition and the entrant must have won the District Competition to enter the Ontario Association of Agricultural Societies Competition at the convention.
3. In the case where the District winner is unable to send an entry to the convention then the second prize district winner will be eligible to enter.
4. The size of the tarts must be full size (no mini or bite size tarts).
5. A total of 5 tarts will be required to be shown.
6. For local fair & District competitions, no nuts or any other fruit allowed but for Provincial Competition, raisins will be allowed only.
7. Tarts must be on a clean paper plate inside of a clear plastic bag and for the Provincial Competition tagged with the exhibitor's name, address, and District.
8. Local winners must send their recipe (pastry and filling) with their butter tarts.
9. At the Provincial level, 1st, 2nd, and 3rd place entries will not be returned to exhibitor but will be placed for auction at the convention.
10. Entries will be received at the Convention, according to the convention schedule. Judging will commence at 9:30am. Tarts will be judged according to OAAS Homecraft Judging standards.
11. Prize money to be paid by the District.

PROVINCIAL PRIZE MONEY:

1st - \$50.00 2nd - \$30.00 3rd - \$20.00



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JAMS AND JELLIES

PRIZES – First \$4.00, Second \$3.00, Third \$2.50

58. Strawberry Jam, not freezer
59. Strawberry Jam, freezer
60. Raspberry Jam, not freezer
61. Raspberry Jam, freezer
62. Peach Conserve
63. Apple Jelly
64. Marmalade
65. Strawberry-Rhubarb Jam
66. Red Currant Jelly
67. Cherry Jam
68. Blueberry Jam, not freezer
69. Blueberry Jam, freezer

PICKLES

PRIZES – First \$4.00, Second \$3.00, Third \$2.50

70. Freezer Pickles
71. Pickled Cucumbers, Ickle
72. Bean Mustard Pickles
73. Pickled Beets
74. Bill cucumber Pickles
75. Dill Green Beans
76. Dill Yellow Beans
77. Dill Carrots
78. Pickled Onions
79. Bread and Butter Pickles
80. One-day Pickles – using recipe to right
81. Corn Relish
82. Cucumber Relish
83. Chili Sauce
84. Hot Pepper Relish

One-Day Pickles Recipe

7 cups thinly sliced cucumbers	1 teaspoon celery seed
Use 1" to 1 ½" cucumbers	1 ½ cups white sugar
1 tablespoon pickling salt	½ cup white wine vinegar
3 cups sliced onions	

Sprinkle pickling salt over sliced cucumbers. Let stand for 2 to 3 hours, then drain off the juice. Next add the sliced onions to the cucumbers. Combine celery seed, sugar and vinegar and pour over cucumbers and onions. Mix everything together and place in GLASS JARS. Store in refrigerator. Wait 3 days before using. Pickles will store 2 to 3 months in refrigerator. NOTE: this will not seal and does not need to be boiled.

SALSA

PRIZES – First \$4.00, Second \$3.00, Third \$2.50

85. Fruit
86. Mild
87. Medium
88. Hot



Special Prizes For Domestic Science

BERNARDIN AND COUNTRY FAIR CONTESTS

TERMS AND CONDITIONS

Entrants must submit entries that were made using the sponsors' product and include product label with each entry. All entries will be judged on appearance, taste, texture, and creativity of recipe and presentation. Decision of the judges will be final. First place winners must have photograph taken and sign a release form giving permission to the sponsor to use the winner's name and photograph in any advertising or publicity without payment. Crisco and Robin Hood Flour National Contest Eligibility: First place winner from each fair with submission of declaration form by local fair convenor will be entered in national contest. 1st place - \$200.00.

Robin Hood Flour and Crisco

www.robinhood.ca

www.criscocanada.com

Photo and itemized description of the contents is required for the gift pack contest and the creative craft contest. For recipes and helpful hints on Home Canning visit: www.bernardin.ca

In addition to the prizes listed below, there are the following Fairboard Prizes –

First \$15.00, Second \$10.00, Third \$5.00

89. Bernardin Gift Pack Competition

Judging based on creativity, quality of home canned product, perceived value and appropriateness of presentation.

PRIZE: First \$20.00 Gift Certificate plus Rosette Prize Ribbon

Bernardin National Gift Pack Competition

Eligibility: First place winner of Bernardin Gift Pack Competition with submission of signed declaration form and photo by Local Fair Convenor.

First Place - \$100.00

Second & Third Place runner up - \$25.00 each

90. Bernardin SNAP Lid® /Mason Jar Creative Craft Award

Best decorative or functional homemade craft made using a Bernardin mason jar(s) and/or 2 piece Snap Lid® as selected by the fair.

PRIZE: First \$20.00 Gift Certificate plus Rosette Prize Ribbon

Bernardin National Creative Craft Competition

Eligibility: First place winner of Bernardin Creative Craft Competition with submission of signed declaration form and photo by Local Fair Convenor.

First Place - \$100.00

Second & Third Place runner up - \$25.00 each

90. Robin Hood "Family Best Lunchbox Snack Contest"

Lemon Squares (4)

PRIZES: 1st \$25.00 Product Certificate
2nd \$10.00 Product Certificate

91. Crisco® Family Favourite Recipe Baking Contest

Banana Bread Muffins (4)

PRIZES: 1st \$25.00 Product Certificate
2nd \$10.00 Product Certificate