

Class 21
Committee - Jean Campbell

Domestic Science

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 at front of book.
9. All squares and cookies to be uniform shape and size.
10. All baking made from scratch (no mixes).

Note: Splenda does not work with sugar. Splenda works with sugar free Bernadon thickener. (not Certo)

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, jelly-like 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)

DISTRICT AND PROVINCIAL RULES FOR 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. If the exhibitor has won at more than one fair, the one closest to the exhibitor's home address is the agricultural society from which the entry will be sent to the district competition. The other agricultural societies may send their second place winner into the district competition. An exhibitor may only enter into one district competition.
4. The size of the tarts must be full size (no mini or bite size tarts).
5. A total of 6 tarts will be required to be shown.
6. For local fair, District & Provincial competitions, no nuts or any other fruit will be allowed.
7. Tarts must be on a clean sturdy plate (no paper plates) inside of a clear plastic bag and for the Provincial Competition tagged with the exhibitors name, address, and District.
8. Local winners must send their recipe (pastry & 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 for District Competition.

PROVINCIAL PRIZE MONEY

1st - \$50.00 2nd - \$30.00 3rd - \$20.00
Donated by Gea Lea Foods Co-operative



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Class 21 Continued

- 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 (4)
- 33. Blueberry Muffins (4)

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

SPECIAL CAKES

PRIZES: First \$5.50, Second \$4.50, Third \$3.50

- 34. Decorated Cake
- 35. Party Cake

Prize sponsored in memory of 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. Butter Tarts, (6) See rules for District & Provincial Competitions for Butter Tarts

SPECIAL PRIZE

To the most prize money from category 36-50

Donated by: Food Less Traveled, Verona

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 gm. 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 Peaches
- 57. Canned Tomatoes

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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. Icicle Pickles
72. Bean Mustard Pickles
73. Pickled Beets
74. Dill 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 the recipe below
81. Corn Relish
82. Cucumber Relish
83. Chili Sauce
84. Hot Pepper Relish

SALSA

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

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

BARBECUE SAUCE

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

89. Sweet
90. Spicy

Prize Sponsor Kimberley Jewellery Appraisal

One-day Pickles Recipe

- | | |
|--------------------------------|--------------------------|
| 7 cups thinly sliced cucumbers | 1 teaspoon celery seed |
| Use 1" to 1½" cucumbers | 1½ 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.

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