

FOOD

Committee: Sarah Wallace-Taylor (519-843-3614), Denise Kankainen (519-780-1082), Shelley Maitland, Muriel Allan, Nettie Sweeney, Jean Kent, Barry Wood, Trish Hulse, Debbie Dirksen, Ellen Meek, Marcia Stevers, Lyanne Booth, Marion Neilson-Osborne, Marney Swanston and Sadie Marritt.

Rules - Read Carefully:

1. All entries to be at show by **11:30 a.m. Friday, September 16.**
2. **First time exhibitor** shall place a **red sticker dot** (provided by the Fair Secretary) on each entry tag.
3. Class 45 and 46 (with the exception of pies and cakes) to be removed between **4:30 p.m. and 5:00 p.m.** on Sunday, **by exhibitors only.** Exhibitors must bring their pink sheet in to cross reference with tags.
We also ask exhibitors to please sign for any gifts they have won from the specialty classes.
4. Class 46 Baked Goods – All pies and cakes to be picked up Friday night between 7:00 p.m. & 9:00 p.m. A slice of each will be displayed instead of the whole exhibit.
5. **Specialty classes only** – where you are to provide a box/container of product used; exhibitor number must be written on that item.
6. We are requesting that 3 of the 5 exhibited cookies/squares/tarts and all unclaimed pies and cakes will be donated to the **Harvest Time Café** – with thanks.
7. **POINTS SYSTEM** - 1st - 5 points, 2nd - 3 points, 3rd - 2 points
Men: We invite you to enter all Classes and Sections

*** All food entries please use smaller tags ***

Recipes on fair web site www.fregusfallfair.ca

Class 45 Canned Goods

Rules:

1. Exhibitor must use new snap lids for canning jars.
2. Entry tag to be attached around jar neck with elastic band.
3. Label with name of item and date of processing (has to be within current year) must be attached to the jar **not lid.**
4. Please use specified jar sizes only; otherwise entry will be disqualified.
5. Items can only be entered once.

Sections 1 - 32 prizes: 1st - \$5.00, 2nd - \$4.00, 3rd - \$3.00

Preserves

Items **must** be in **250** or **500** ml jar, sealed - no wax

1. Strawberries
2. Pears
3. Peaches
4. Gingered Pears
5. Applesauce
6. Red Cherries (sour)

Jams and Jellies

Items **must** be in **250** or **500** ml jar, sealed - no wax

7. Jelly, Blue Grape
8. Jam, Strawberry Rhubarb
9. Jam, 2 Fruit, any variety, fruit must be named
10. Jam, Rhubarb
11. Jam, Wild Fruit, any variety, fruit must be named
12. Jam, Plum
13. Jam, Raspberry
14. Jam, Peach
15. Jam, Strawberry, cooked

Freezer Jam

Items **must** be in **250** or **500** ml jars, unsealed

16. Strawberry
17. Raspberry
18. Peach

Pickles

500 ml jars only, sealed, no wax, no food colouring

19. Hot Dog Relish
20. Pickled Corn Cobs
21. Nine Day Pickles
22. Sweet Dills
23. Zucchini Relish
24. Sauerkraut
25. Boiled Salad Dressing
26. Spaghetti Sauce - no meat
27. Pickled Beets
28. Dill Pickles – uncut
29. Bread & Butter Pickles
30. Chili Sauce
31. Relish, any variety
32. Summer Harvest Salsa (recipe on fair web site)

2011 Canning Special

33. **From Farm to Plate:** Provide fresh raw produce for a salsa or chutney, display produce on a plate with a jar of the finished product. Recipe must be attached.
1st - \$6.00, 2nd - \$5.00, 3rd - 4.00
34. **Canning Special** - Favourite 'Old' Family Jam Recipe - displayed in a sealed 250 ml or 500 ml jar.
Recipe to be attached.
1st - \$10.00, 2nd - \$7.00, 3rd - 4.00
Sponsored by **Coneybeare Apairies.**

BERNARDIN SPECIALS

35 A) **Bernardin "Best Canner" Special for 2011:**

Anyone can compete in the Bernardin 'Best Canner' Special without submitting an additional entry.

You must enter in all three sections for 35 A) and recipes must accompany all three preserves. Points will be awarded as stated in rule #7 with the winner being the entrant with the most accumulated points in all of the (3) categories listed below. All entries will be taste tested.

You **must** indicate by writing **"Best Canner"** on your regular class entry tag.

- a) Jam or Jelly
- b) Pickle, Relish, or Salsa
- c) Fruit

Rules:

1. All entries must be sealed in a Bernardin mason jar with a Bernardin two-piece Snap Lid.
2. Entries must be labelled with product name and date of preparation.
3. Canning must be within the current canning year.
4. All entries must be heat processed

Prize: \$20.00 Gift Certificate





Class 46 Baked Goods

- 35 B) **Bernardin "Jam/Jelly" Special** (one award per fair)
This award is given to the exhibitor entering THE BEST Jam, Jelly, Fruit Spread or Marmalade made with Bernardin Fruit Pectin or Bernardin No Sugar Needed Fruit Pectin.

Rules:

1. All entries must be accompanied by proof of purchase (package or UPC label) from the above mentioned Bernardin Fruit Pectin's.
(**Note:** Certo is **not** a Bernardin product.)
2. Same rules for *Bernardin "Best Canner Special"* apply.

Prize: (only one) \$10.00 Gift Certificate

- 35 C) **Bernardin Snap Lid/Mason Jar "Craft Award"**

Rules:

1. Make a decorative or functional homemade craft using a Bernardin mason jar(s) and/or 2-piece SNAP lid(s).

Prize: (only one) \$10.00 Gift Certificate

- 35 D) **Bernardin "Gift Pack" Special**

Rules:

1. Entries must include **no less than two filled Mason jars** – of which must be sealed with Bernardin SNAP or Bernardin Collection Elite SNAP lids and be submitted in an appropriate container, not necessarily a basket. Gift Baskets may include additional appropriate items such as non-perishable foods, snacks, candy or homemade craft items (i.e. candles, bath salts, spice mixtures, dry soup mixes). Entry may be decorated for any theme (holiday, get well, etc.) Jars of jam and scones displayed in a baking pan acceptable.
2. **Maximum cost** of the components (container and contents) is **not to exceed \$20.00.**
3. Judges select winner based on creativity, quality of home canned product, perceived value and appropriateness of presentation.
4. ***** To qualify:** Exhibitor must submit a **photo plus a written description of their gift basket entry.** They must be appropriate to forward to the **Bernardin National Gift Basket Contest.**

Prize: (one per fair) will be: \$10.00 and eligibility to compete in the **Bernardin National Gift Basket Contest.**

National Event Grand Prize (one for 2011) - \$100.00

Runners-Up (two for 2011) - \$ 25.00 each

1. All bread and rolls in new zippered plastic bags.
2. All other baking, new zippered plastic bags - disposable plates.
3. No commercial mixes or pie fillings.
4. No warm baking will be judged.
5. Bread and rolls to be 24 hours old.
6. **First Time Exhibitors** - please place a red dot (provided by the fair) on each entry tag.
7. All bread to be made using conventional method except for Section 9 (Bread Maker Bread)
8. *****Please note:** All pies and cakes to be picked up Friday night September 16 between 7:00 p.m. and 9:00 p.m. A slice of each will be displayed instead of the whole exhibit.

***** all food entries please use smaller tags *****

Sections 1-57 prizes: 1st - \$6.00, 2nd - \$5.00, 3rd - \$4.00

1. White Bread, one loaf
2. Whole Wheat Bread, one loaf (must be 60% whole wheat):
Pan size no smaller than 8x4x2.5" and no larger than 9x5x3"

Winner to enter District 7 Competition Fall 2011

3. Cheese Bread
4. Pan Buns, 6 together
5. Pan Buns, brown, 6 together
6. Soft Pretzels, 3
7. Rolled Oats Bread
8. Cinnamon Buns – uniced, 6 together
9. Bread maker
 - a) Multigrain (full completed cycle in maker)
 - b) French Bread, (dough only cycle and baked in oven)

Quick Breads

Muffin liners to be removed (if used) or you will be disqualified.

10. Banana Loaf, with nuts.
11. Zucchini Loaf, without nuts
12. Lemon Loaf
13. Apple Granola Muffins, 5 - recipe on fair web site
14. Bran Muffins, 5
15. Banana Muffins, 5
16. Oatmeal Muffins, 5
17. Tea Biscuits, 5

Cookies and Squares (see rule 6 page 35)

18. Chocolate Chip Cookies, 5
19. Peanut Butter Cookies, 5
20. Brownies, iced, 5
21. Drop Cookies, 5
22. Oatmeal/Raisin Cookies, 5
23. Hello Dollies, 5
24. Oatmeal and Chocolate Boiled Cookies - 'Hay Stacks', 5
25. Date Squares, 5



Cakes

No mixes unless specified. **Place on stiff board covered with tin foil and in LOOSE ZIPPERED PLASTIC BAGS – NO SARAN WRAP!!**

26. Carrot Cake, 8"x 8", iced
27. Pumpkin Cake with Butter Cream Icing - max 9" x 9" pan
- recipe on fair web site
28. Coffee Cake, (tube pan or 8"x 8")
29. Tomato Soup Cake (recipe provided)

Men Only #30 - #34

Award for Man with top Points sponsored by **Greg Mennie**.

30. Drop Cookies, 5
31. Apple Granola Muffins, 5 -recipe on fair web site
32. Any loaf, any kind, no mix, no yeast
33. Pumpkin Cake with Butter Cream Icing – max. 9" x 9" pan
-recipe on fair website
34. Loaf of bread, any kind – no mix

Pies and Tarts

Pies minimum 6". Tarts minimum 2".

No commercial fillings. No store bought crusts.

****NEW: All pies to be submitted in tempered aluminium pie plates** (using new disposable aluminium pie plates, tempered at 425 degrees for 15 minutes before using. Note: Allow to cool completely before putting in pastry). **No warm baking.**

35. Tarts, raspberry, 5
36. Tarts, cherry, 5
37. Quiche, no meat
38. Lemon Meringue Pie, no mix
39. Pumpkin Pie
40. Dutch Apple Pie, oatmeal crumb top
41. Strawberry Pie (recipe provided)
42. Peach Pie, 2 crust
43. Baked Pie Shell, no filling, **not** store bought

Candy

44. Caramel Popcorn, 1 cup
 45. Peanut Brittle, 5 pieces
- Numbers 46 and 47 to be placed on small paper plate.
46. Homemade Eat More Bars, 5
 47. Chocolate Fudge, 5 x 1" square pieces without nuts

Christmas

48. Christmas Cake, dark, not iced
49. Shortbread, 5
50. Spritz Cookies, 5
51. Rum Balls, 5
52. Truffles, 5
53. Macaroon Cookies, 5
54. Gingerbread Characters – decorated, 5

Special Diet Classes

Must specify type of diet

(e.g. Diabetic, Low Cholesterol, or Gluten-Free, etc.)

55. Muffin, any kind, no mixes, 3
56. Cookies or Squares, 5
57. Canned Fruit, any variety, sealed – no wax in 250 or 500 ml jars. Fruit must be named

Miscellaneous and Specials

58. **Favourite Family Dessert** – 1 serving
.....\$5.00.....\$4.00....\$3.00
59. **Willis Ferrier Special:** Blueberry pie, 2 crust, 9" foil
1st - to be Marjorie Ferrier's
.....\$10.00...\$8.00....\$6.00
60. **Wark Milk Transport Special:**
Butter tarts, 5 with butter wrapper attached
.....\$5.00.....\$4.00....\$3.00
61. **Robert Wierstra Excavating Special:** Pecan Pie
1st prize to be his.....\$25.00...\$15.00..\$10.00
62. **Charles Fraser Sr.:** Chocolate Cake,
chocolate icing, with date filling
1st prize to be his.....\$12.00..\$8.00....\$5.00
63. **Fergus Fall Fair 175th Special:**
Bake a cake of any kind - using utensils that have
modernized over the years.(i.e. hand beater and electric beater).
Provide pictures of as many old and new utensil used in the
preparation. To be judged on taste, texture, presentation and
pictures.
Sponsored by **Little Angels**.
Best Bread National Contest. Prize - \$ 100 gift certificate

Country Fair Baking Contests (Section 64 - 69)

Each entry must be accompanied by a proof of purchase & recipe.
Each category will be judged based on appearance, taste, texture, and
recipe creativity.

All 1st place winners must sign a release form to claim prizes.

64. **Certo Best Jam or Jelly Contest**
Best Homemade Jam or Jelly, any variety
Prizes: 1st \$15.00 & 2nd \$10.00 product coupons
65. **Fleischmann's Yeast (Open Bread Contest)**
Best Homemade Bread
Prizes: 1st \$12.00 plus gift prize, 2nd \$ 8.00 plus gift prize
66. **Tenderflake Best Pie Contest**
Best Homemade Pie, any variety
Prizes: 1st, 2nd, 3rd – gift prizes
67. **Robin Hood Flour Best Family Favourite Recipe Contest.**
Best Homemade Cake, any variety
Prizes: 1st \$20.00 & 2nd \$10.00 product coupons
National Contest Prize (one only) \$ 100.00
68. **Crisco 'Family Favourite Recipe Contest'**
Best Homemade Tarts, 3 using Crisco shortening or oil.
Prizes: 1st \$20.00 & 2nd \$10.00 product coupons.
National Contest Prize (one only) \$ 100.00
69. **Mazola and Beehive 'Best Baking Contest'**
Best Homemade Muffins, 3 - any variety using Mazola oil or
Beehive Corn Syrup
Prizes: 1st \$12.00 plus gift prize, 2nd \$8.00 plus gift prize
70. **Muriel Allan Special – Decorated Birthday Cake**
Maximum size 9" x 13". Display on a stiff board covered with
tin foil. Will be judged on appearance, taste, texture and
creativity.
Prizes: 1st \$12.00, 2nd - \$8.00, 3rd - \$5.00 (1st prize to be hers).
71. **Alan Howatt Special:** Raisin Pie, 2 crust - 9" foil
Prizes: 1st - \$12.00, 2nd - \$8.00, 3rd - \$5.00
Sponsored by **The Howatt Family** (first prize to be theirs).
72. **Lucan Moyer Special:**
Coconut Cream Pie with Meringue
Prizes: 1st - \$15.00, 2nd - \$ 10.00, 3rd - \$5.00
Sponsored by **Brian Moyer** - Pies placing 1st to 3rd to be his.



73. **Fergus Gardens Special:** Strawberry-Rhubarb Pie, 9" foil
Prizes: 1st - \$15.00, 2nd - \$ 10.00, 3rd - \$5.00
Sponsored by **Eric Henneberg** (1st prize to be his)

74. **Almost Anything Wood Special:**
Raisin Butter Tarts – 5 on a plate
Prizes: 1st - \$25.00, 2nd - \$ 15.00, 3rd - \$10.00
(All entries to be **Dave Veldhuizen's** - P.S. He likes them runny!)

Exhibitors: For additional information on the Food Class call
Sarah Wallace-Taylor 519-843-3614
or Denise Kankainen 519-780-1082

Strawberry Pie

Ingredients:

2 quarts of strawberries	3 tsp corn starch
3/4 cup of water	1/3 cup water
1 cup sugar	
One 10" baked pie shell	

Combine 1 cup of mashed berries with 3/4 cup of water. Boil for 5 minutes. Add 1 cup of sugar, until dissolved. Then add cornstarch, which is dissolved in 1/3 cup of water. Boil until mixture is clear and thick, approx. 5 minutes, stirring. Cool.

Add remaining berries to glaze and toss gently to coat. Arrange in pie shell and cool. If using frozen berries reduce water from 3/4 cup to about 1/4 cup.

Summer Harvest Salsa

Makes 6 x 500 ml jars.

Ingredients:

5 cups tomatoes, skins removed, cored and roughly chopped (1.25 L)	1/2 cup vegetable oil
3 cups peaches or pears, peeled, cored(discard pits) and chopped (720 ml)	4 cloves garlic, minced
5 cups chopped sweet peppers -red/green/yellow/orange (1.25 L)	2 cups white vinegar (480 ml)
2 cups onion, finely chopped (480 ml)	1 tbsp sea salt (15 ml)
1/4 cup (for mild) to 1 cup (very hot)	1 tbsp honey (15 ml)
	2 tsp. sweet paprika (10 ml)
	1 tsp dried oregano (5 ml)
	5 1/2 oz. can tomato paste (156 ml)
	finely chopped jalapeno peppers
	1/4 cup chopped fresh cilantro (60 ml)

Place chopped tomatoes in food colander for a few minutes to strain off some of the juice – shortens the cooking time considerably.

Transfer tomatoes into a large stockpot. Add remaining ingredients except the cilantro and bring mixture to a boil, reduce the heat and simmer for approximately one (1) hour or the desired thickness is achieved. Add the cilantro and continue to cook approximately five (5) minutes.

Food Awards

- To the first time exhibitor with the highest points – Gift Basket (\$15.00 value)
Sponsored by **I Love Chocolate Ltd., Fergus.**
- To the exhibitor with the most points in Class 45, 1-32 gift certificate from **The Gorge Country Kitchen, Elora.**
- To the exhibitor with the most points in Class 46, 1-29, 35-57 gift certificate from **Fraberts, Fergus.**
- For the Men's Only Section, Class 46, 30-34
- to the man with the highest points
\$20.00 Gift Certificate sponsored by **Halls Heating and Cooling.**

Tomato Soup Cake

Ingredients:

1/4 cup butter	1 can tomato soup
1 cup sugar	1-1/2 cup flour
1 egg	1/2 cup chopped walnuts
1/4 tsp. salt	1 cup raisins
2 tsp. baking soda	
1/2 tsp. each cinnamon, cloves, allspice, nutmeg	

Cream butter then blend in sugar. Add egg and beat well. Sift flour with other dry ingredients. Add creamed mixture alternately with soup. Add raisins and nuts.

Bake in a 8"pan @ 350°F for 50-60 minutes.

Pumpkin Cake with Buttered Browned Butter Icing

2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 Teaspoon baking soda
1 1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1 cup vegetable oil, such as canola, safflower, or corn oil
4 large eggs
1 cup granulated sugar
1/2 cup packed brown sugar
1 teaspoon vanilla extract
1 can (15 ounces) solid pack pumpkin puree

Browned Butter Frosting

5 tablespoons unsalted butter
2 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
2 to 3 tablespoons milk

Preparation:

Heat oven to 350°F

Grease and flour a 13 x 9 -inch baking pan.

Combine the flour, baking powder, soda, salt, and spices; set aside.

In a mixing bowl with electric mixer, beat the 1 cup granulated sugar and 1/2 cup brown sugar with oil, eggs, 1 teaspoon vanilla, and pumpkin until smooth and well blended.

Slowly beat in the dry ingredients until moistened; beat for about 1 minute on medium speed, or until the batter is smooth and well blended. Pour the batter into the prepared pan.

Bake for about 30 minutes, or until the cake springs back when lightly touched with a finger. Cool completely.



