

# Class 11B

## Junior Culinary Arts

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### **Rules**

- All exhibits are to be placed on a sturdy paper plate (NO glass plates) and in a Ziploc bag, no cling wrap. The Ziploc bags will be stapled closed after judging.
- No ready mixes or prepared filling are to be used, unless otherwise stated.
- Squares to be cut into  $1\frac{1}{2}$ " squares, cookies to be  $2"-2\frac{1}{2}$ " round.
- Pies are to be baked in a 7" or 9" foil plate and are to be tempered. To temper: place foil pie plate in heated oven at  $400^{\circ}$  to  $450^{\circ}$  F for 10-15 minutes before using. This helps brown the bottom crust.
- No paper liners are to be used on muffins or cupcakes.
- If previously frozen, item must be thawed and date made attached. Fresh will take preference.
- Judging will refer to Home Craft Judging Standards unless otherwise stated.
- Absolutely no cannabis or cannabis by-products allowed.
- Only 1 entry per category.

### **Junior Culinary Arts Champion Rules**

- Open to exhibitors up to 14 years of age inclusive as of fair day, August 8, 2025.
- Exhibitors may have to submit date of birth to the Junior Culinary Arts Committee prior to judging.
- Numbers 1 to 14 count for points.
- The exhibitor winning the most points in Class 11-B will be declared Junior Baking Champion and receive a \$25

award. Winner is eligible every 2 years and will be invited to attend the Friday Night Show to receive awards.

**PRIZES** 1<sup>st</sup> - \$6.00      2<sup>nd</sup> - \$4.00      3<sup>rd</sup> - \$2.00  
**POINTS** 1<sup>st</sup> - 3 points      2<sup>nd</sup> - 2 points      3<sup>rd</sup> - 1 point

### **Breads and Quick Breads**

1. White Bread, one loaf, may be made in a bread maker
2. Banana Chip Muffins (6)
3. Zucchini Muffins (3)

### **Cookies**

4. Oatmeal Cookies (3)
5. Sugar Cookies, Heart Shaped, iced and decorated (3)
6. No Bake Cookies, recipe attached (5)
7. Monster Cookies (3)
8. Peanut Butter Cookies (3)
9. Make this recipe: Peanut Butter Balls  
1 cup smooth peanut butter      1 1/2 cups icing sugar  
1 cup rice Krispies cereal      2/3 cup chocolate chips  
Measure first 3 ingredients into bowl. With your hands, mix ingredients together well. Shape into 1 inch (25 cm) balls. Freeze for 2 to 3 hours.  
Melt chocolate chips over low heat, stirring often. Dip balls to coat, drain and place on waxed paper. (6)

### **Cakes and Squares**

10. Brownies, no nuts and no icing (3)
11. Cupcakes, decorated (3)

### **Fun to try Extras** - Judged on Decoration/Creativity 50%/50%

12. Decorated Hard Boiled egg, unpeeled (3)
13. Edible necklace, made from your choice of items (1)
14. Rice Krispie square in shape of Heart, House, Tree. Decorated. (3)

### **Christmas Corner** All items must be Christmas Themed Judged on Decoration/Creativity 50%/50%

1. Rice Krispie square in shape Bell, Star, Snowman. Decorated (3)

2. Chocolate Bark, with your choice of add ins/toppings (3pcs)
3. Gingerbread Family Cookies. Decorated (3)
4. Decorate 1 purchased cookie
5. Sugar Cookies, iced and decorated (3)
6. Cake Pops, iced and decorated (3)

### **Plain Chocolate Chip Cookie Competition**

**The first place winner in #21 "Plain Chocolate Chip Cookie Competition" is invited to submit an entry again to the OAAS District level competition in November. You will represent Parkhill Fair and compete against the winning entry from other local District 13 fairs. See the OAAS Competition page at the end of this book for more information.**



7. 6 plain chocolate chip cookies, with no nuts, displayed on a plate inside of a clear plastic bag. Cookies must be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).

### **Junior Culinary Arts Champion**

The exhibitor up to 14 years of age inclusive as of fair day, August 8, 2025, who accumulates the most points in Junior Culinary Arts entries 1 to 14

*2024 Jr. Culinary Arts Champion: Nora Hodgins*