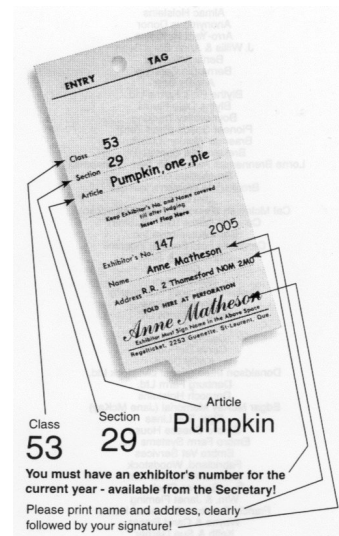


# HOME CRAFT DIVISION

1. Membership Fee - \$5.00
2. Read the rules and regulations of the Fair carefully.
3. Fill out the entry form carefully, listing the articles you have entered for competition. Each article must have an entry tag attached to it.
4. All articles for competition must be in the Fair House on Friday (first day of the Fair) **between 8:30 a.m. and 11:30 a.m.** *If above time is not suitable, **non-perishable** exhibits can be brought to the Exhibit Hall on Thursday evening, 7:30-8:30pm.*
5. No prizes unless worthy. **☆☆ new or updated classes**
6. All exhibits must be new and the work of the Exhibitor.
7. The Exhibitor is not allowed to show the same article more than twice for judging.
8. No Exhibitor will be allowed more than one entry in the same section of a Class.
9. Our Fair Directors will take every precaution to insure the safety of all articles in our Exhibition Hall, however, they wish the Exhibitors to understand that they must take the risk of exhibiting articles and that should any be accidentally damaged, lost or stolen, the Directors will give every assistance possible toward the recovery of the same, but will not make any payment of the value thereof.
10. Exhibits must not be removed from the Exhibition Hall until after 4:00 p.m. on Monday (last day of the Fair).
11. Any Exhibitor receiving Prize money/GC should pick them up at the Secretary's Office. on Monday of the Fair Weekend.
12. **NEW JUDGING STANDARDS BOOK AVAILABLE.** In March 2009 the Ontario Association of Agricultural Societies made available a newly revised edition of "JUDGING STANDARDS FOR FOODS, CLOTHING, QUILTS AND HANDCRAFTS." Copies at a cost of \$5.25 are available from Stormont County Fair office, treasurer, each District Homecraft Chairperson or OAAS Homecraft Chairperson.
13. Points allocated by 1<sup>st</sup> - 5, 2<sup>nd</sup> - 4, 3<sup>rd</sup> - 3, etc. Ties broken by most # of 1<sup>st</sup>, 2<sup>nd</sup>, etc.
14. Exhibit Hall Open Saturday - 9 am - 12:30 pm, Closed for Opening of Fair, 1:30 -5 pm; Sunday - 11 am - 5 pm; Monday - 9 am - 3:45 pm. **PICKUP AT 4PM.**



## SECTION 21 CULINARY ARTS

### DIRECTORS

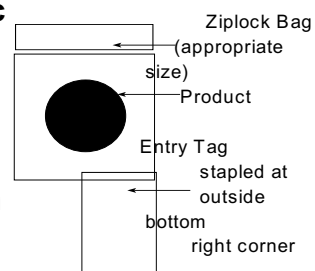
\* **Christena Dunbar**, Ruby Presley, Elsie Hartle, Marion Stephenson, Wilma Winters, Lorie Dunbar, Heather Eligh-Beckstead, Diane Casselman, Joyce Helmer, Jackie Robinson

**Please place exhibits on disposable plates or base and in clear plastic bags.** Five dollars (\$5.00) entry fee is required to exhibit Nos. 1 - 69 and Specials.

NOTE: If recipe is printed it must be used.

All exhibits **MUST** be in the Exhibit Hall on Friday (first day of fair) between 8:30 and 11:30 am. *If above time is not suitable, non-perishable exhibits can be brought to Exhibit Hall on Thursday evening, 7:30-8:30pm.*

**EXHIBITS MUST NOT BE REMOVED FROM EXHIBIT HALL UNTIL 4:00 PM ON MONDAY (LAST DAY OF FAIR).**



All exhibits will be judged on appearance, texture and flavour unless otherwise stated.

Please read class specifics for requirements when applicable for: proof of purchase, recipe, photo to be taken on Monday afternoon (make arrangements with Christena Dunbar or Jackie Robinson), consent form signed.

★★- indicates new class/changes for 2011

Prize Class 1 - 23 1<sup>st</sup> - \$6.00; 2<sup>nd</sup> - \$5.00; 3<sup>rd</sup> - \$4.00

### YEAST BREAD AND ROLLS

1. ½ loaf of white bread
2. ½ loaf of 60% whole wheat bread, Winner of this class is eligible to enter the District competition. [District entry - pan size min 8"x4"x2.5"(20cmx10cmx7cm), Max.9"x5"x3"(23cmx13cmx7.5cm);full loaf required, recipe and signed "consent to publish" form. OAAS Prize- 1<sup>st</sup> \$50.00, 2<sup>nd</sup> \$30.00, 3<sup>rd</sup> \$20.00 ✉ recipe; District winner to sign consent form
3. ½ loaf of your choice bread, named, made in a bread machine
4. 5 white buns, not separated
5. Cinnamon buns, removed from pan ★★  
SPECIAL - Most points Class 1-5 - gift certificate from Quinn's Inn, St.Andrew's West

### QUICK BREADS AND MUFFINS

Baking cups can be used, but removed to show.

6. Muffin of choice, not listed, named
7. 3 pineapple carrot muffins ★★
8. 3 blueberry muffins
9. 3 bran muffins with raisins
10. 3 cranberry Lemon muffins
11. ½ loaf of Pumpkin bread ★★
12. ½ loaf of lemon bread
13. 3 tea biscuits
14. ½ loaf zucchini bread with raisins
15. ½ loaf Banana bread ★★

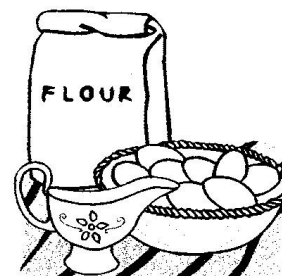


SPECIAL -Most points Class 6-15 - Gift Certificate from Metro, Cornwall

### COOKIES AND SQUARES

Three (3) items placed on a small white plate. Cookies approximately 2 to 2½ inches or 6 cm

16. 3 chocolate chip cookies
17. 3 peanut butter cookies, pressed with a fork
18. 3 oatmeal cookies, dropped, with raisins
19. 3 ginger snaps
20. 3 brownie squares, no nuts ★★
21. 3 lemon squares
22. 3 date squares - approx. 1½" square
23. 3 squares - (same kind) of any variety not already listed) - approx 1½" square, named



SPECIAL - Most points Class 16-23 - GC Pizza Hut, Cornwall

Prize Class 24 - 32 1<sup>st</sup> - \$7.00; 2<sup>nd</sup> - \$6.00; 3<sup>rd</sup> - \$5.00

### PIES

Tempering new aluminum pie plates by:

- a) bake empty plate at 450°F for 8-10 minutes
- OR b) lightly oil and bake plate at 450°F for 8-10 minutes

We will reserve one piece only. The Exhibitor may pick up the remaining pie on Saturday. (Please bring a small plate.) No mixes allowed.

- 24. \* Apple pie, no spice allowed
- 25. Strawberry Rhubarb pie
- 26. Raisin pie
- 27. Raspberry pie

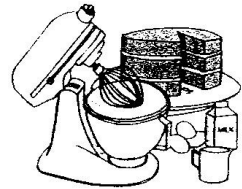


SPECIAL - Class 24 - ½ bushel pick your own apples from Berry Farm - Avonmore  
SPECIAL - Most points Class 24-27 - GC Pizza Hut, Cornwall

### CAKES

No Mixes, unless stated. Remove all cakes from pans. Do not cover. Directors will cover item after judging. We will reserve one piece only. The exhibitor may pick up the remaining cake on Saturday. (Please bring a small plate.)

- 28. \*Apple sauce cake, no icing
- 29. Banana Cake in pan, iced
- 30. Any cake with a mix as the starter, in pan if necessary. Please include recipe.
- 31. Chocolate cake, any size, iced or frosted, made by a man.
- 32. President's Choice: Carrot cake, any size, iced or frosted- Judged by Larry Barkley, Stormont County Fair President



SPECIAL - Class 28 - ½ bushel of pick your own apples - Berry Farm - Avonmore

### CANNED FRUIT, JAM, JELLY,

Not accepted unless in standard 250 ml or 500 ml jars (½ pint or 1 pint) unless otherwise stated. Disqualified unless sealed. No wax. No rusty tops. Label each jar.

Prizes Class 32 - 45 1<sup>st</sup> - \$4.00; 2<sup>nd</sup> - \$3.00; 3<sup>rd</sup> - \$2.50

- 33. 1 jar of peaches
- 34. 1 jar of plums
- 35. \*1 jar of applesauce
- 36. 1 jar of tomatoes
- 37. 1 jar of any jam or jelly not listed
- 38. \*1 jar of apple jelly
- 39. 1 jar of red pepper jelly
- 40. 1 jar of mint jelly ★★
- 41. 1 jar of grape jelly
- 42. 1 jar of peach jam - cooked
- 43. 1 jar of raspberry jam - cooked
- 44. 1 jar of rhubarb jam



- 45. 1 jar of strawberry jam - cooked
- 46. 1 jar of orange marmalade

SPECIAL - Class 35 & 38 - ½ bushel of pick your own apples - Berry Farm - Avonmore

### PICKLES AND RELISHES

Pickles must show natural color.

All jars - 250 ml or 500 ml (½ pint or 1 pint) unless otherwise stated.

Prizes Class 47 - 61 1<sup>st</sup> - \$4.00; 2<sup>nd</sup> -\$3.00; 3<sup>rd</sup> - \$2.50

- 47. 1 jar of beet pickles - small, whole
- 48. 1 jar of pickled onions ★★
- 49. 1 jar of bread and butter pickles
- 50. 1 jar of pickled carrots
- 51. 1 jar of pickled eggs
- 52. 1 quart or liter of garlic dill cucumbers
- 53. 1 jar of corn relish (see recipe)
- 54. 1 jar of cucumber relish
- 55. 1 jar of chili sauce - uncooked, unsealed (see recipe)
- 56. 1 jar of relish not listed
- 57. 1 jar of zucchini relish
- 58. 1 jar of red tomato chow chow (see recipe)
- 59. 1 jar of homemade salad dressing, cooked
- 60. 1 jar of salsa sauce, mild or medium, NOT HOT
- 61. 1 jar of dilled beans ★★



SPECIAL -Most points Class 47-61 - GC M&M Fournel's (Esso- Monkland)

### CORN RELISH

Cook 6-7 ears corn for 5 minutes in boiling water. Dip in cold water. Cut corn from cob and measure 4cups. Place corn in large saucepan or preserving kettle and add

½ cup chopped onions	½ cup chopped green peppers	1 cup chopped celery
½ cup chopped sweet red peppers	1 ½ cups white wine vinegar	½ cup water
2 cups sugar	1 ½ tsp coarse salt	1 tsp mustard seeds
		1 tsp celery seed

Mix well; bring to a boil, then simmer gently for 10 minutes.

Combine: 1 ½ tsp dry mustard ½ tsp turmeric

¼Cup Pre-sifted all- purpose flour with ½ cup water

Gradually stir paste into boiling relish. Allow mixture to cook for about 10 minutes or until thickened, stirring constantly. Fill hot sterilized sealers and seal. Yield: about 4 pints.

### UNCOOKED CHILI SAUCE

2 sweet red peppers	24 medium red tomatoes	1 head celery	7 large onions
½ to ¾ cup coarse salt	2 cups white wine vinegar	6 cups white sugar	5 tsp cinnamon
½ tsp cayenne pepper	3 ozs. Mustard seed		

Cut and chop red peppers, tomatoes and celery and onions. Add salt and let stand overnight. In the morning drain well and squeeze to get out all juice. Add remaining ingredients. Let stand for 4 hours and bottle.

## RED TOMATO CHOW CHOW

12 large tomatoes (skinned)      6 medium onions (chopped)  
¼ tsp cayenne pepper      2 cups of vinegar      5 celery sticks (chopped)  
4 apples (peeled and cored)      1 tbsp salt      2 tbsp mixed spices (bagged)  
1 green pepper (chopped)

Boil for 2 hours. Add 2 ½ cups of white sugar. Boil for 1 hour. Jar as usual.

## NEW EXHIBITORS ONLY

A new exhibitor is someone who has never before exhibited in Class 21, Culinary Arts, at the Stormont County Fair, but is entitled to enter any other section. A new exhibitor is not required to enter all eight (8) sections

*Prizes in Class 62-66      1<sup>st</sup> \$6.00, 2<sup>nd</sup> \$5.00, 3<sup>rd</sup> \$4.00*

*Prizes in Class 67-69      1<sup>st</sup> \$4.00, 2<sup>nd</sup> \$3.00, 3<sup>rd</sup> \$2.50*

62. 5 Haystack Cookies (See recipe)
63. Fudge, 3 pieces (any kind)
64. 3 banana muffins
65. 3 Rice Krispie Squares
66. 3 Chocolate chip cookies 2-2 ½ " or 5.5-6.5cm
67. Applesauce in a pint sealer, 500 ml
68. Strawberry Jam, 250 ml jar, cooked
69. Raspberry Jam, 250 ml jar, cooked

### Haystack Cookies

Bring to a Boil: ½ cup butter, ½ cup milk & 2 cup sugar

Add 3 cup rolled oats, 1 cup coconut, 6 tbsp cocoa, ½ tsp. Vanilla

Stir until combined. Drop on cookie sheet lined with waxed paper. Cool.



## CULINARY ARTS SPECIALS

*Prizes Class 2-5 1<sup>st</sup> - \$8.00; 2<sup>nd</sup> - \$6.00; 3<sup>rd</sup> - \$4.00*



NOTE: For any cake or pie specials, one piece only will be reserved. The exhibitor may pick up the remaining pies or cakes on Saturday. (Please bring a small plate.) No mixes allowed.

Entrant must submit with entry:  recipe;  proof of product

Winners need to  have photo with item;  sign consent form

*NOTE: All eligible winners in Classes 9 - 18 agree to sign a Release Form giving permission to the sponsor to the use of the winner's name, photograph and/or winning recipe if required in any other advertising or publicity without payment.*



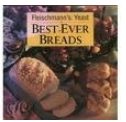
## MAPLE SYRUP SPECIALS

1. Granola Bars - Three (3) pieces displayed on a plate.  
1<sup>st</sup> - Gift, 2<sup>nd</sup> - Gift, 3<sup>rd</sup> - Gift - sponsored by Sand Road Sugar Farm

## GRANOLA BARS

Butter for pan      2 cups old-fashioned oats      ¾ cup cake flour  
2 tbsp wheat germ      ½ cup pecans, chopped & toasted      ¼ tsp salt  
¼ cup packed brown sugar      1 cup dried cranberries

1 tsp cinnamon                      2 large eggs ½ cup maple syrup  
½ cup plus 2 tbsp butter, melted & cooled              1 tsp vanilla extract



### Method

1. Preheat oven to 350° F.
2. Line a 9"x13" baking pan with foil.
3. Butter foil.
4. In a large bowl combine oats, flour, wheat germ, pecans, salt, brown sugar, cranberries and cinnamon.
5. In a small bowl whisk eggs well.
6. Add maple syrup, melted butter and vanilla and whisk until well combined.
7. Pour egg mixture into dry ingredients and mix gently until moistened. Do not over mix.
8. Press into prepared pan and bake for 25 minutes or until set.
9. Allow to cool completely and cut into bars.



2. Pumpkin pie
3. Four (4) date filled oatmeal cookies, displayed on a plate
4. 3 cupcakes of your choice, each one iced & decorated differently displayed on plate.
5. Fudge, two (2) kinds- three (3) of each, displayed on a plate, exhibitor's choice
6. Upper Canada Village Special

### PICKLED BEETS

Boil the roots tender, peel and cut them in what shape you please. Put then in a jar, and pour over them a hot pickle of vinegar, pepper, ginger, and sliced horse-radish. You may add capsicums and Cayenne.

*The American Family Cook Book, 1858.*

1<sup>st</sup> - Admission for three adults to Upper Canada Village for the 2011 season.

2<sup>nd</sup> - Admission for two adults to Upper Canada Village for the 2011 season.

3<sup>rd</sup> - Admission for one adult to Upper Canada Village for the 2011 season.

You may enter this item in the Upper Canada Village Fall Fair (Sept 17-18, 2011). For information, call 613-543-3704 ext. 2234.

### 7. FLEISCHMANN'S YEAST *BEST BREAD CONTEST*

Best Homemade bread using FLEISCHMANN'S YEAST. All bread entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.

1<sup>st</sup> - \$15.00 plus Gift Prize; 2<sup>nd</sup> - \$10.00 plus Gift Prize

*NOTE: First place winning recipes, will be automatically entered into a national contest, if qualifications are met. 1<sup>st</sup> Place, \$100 Gift Certificate. www.achfood.ca*

### 8. ROBIN HOOD FLOUR BEST FAMILY FAVORITE RECIPE CONTEST

Best Homemade cake using ROBIN HOOD FLOUR. All cake entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final. www.robinhood.ca

1<sup>st</sup> - \$25 Product Certificate; 2<sup>nd</sup> - \$10 PC *NOTE: First place winning recipes, will be automatically entered into a national contest, if qualifications are met. 1<sup>st</sup> Place - \$100.00*



### 9. TENDERFLAKE BEST PIE BAKING CONTEST

Best Homemade Pie using TENDERFLAKE Lard. All pie entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final.

1<sup>st</sup>, 2<sup>nd</sup> - Gift Prizes

10. CERTO BEST JAM OR JELLY CONTEST ✉ ✂ 📌 📎

Best Jam or Jelly using CERTO. All entries will be judged on appearance, taste, texture, and creative of recipe. Decision of the judge will be final.

1<sup>st</sup> - \$20.00 Product Certificate; 2<sup>nd</sup> - \$10.00 Product Certificate



11. Mazola AND BEE HIVE ✉ ✂ Mazola or Beehive 📌 📎

Best Homemade Cake Loaf with Mazola OR Bee Hive Products. Recipe used must be submitted. Product label to accompany entry. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final. 1<sup>st</sup>- \$15.00 plus gift prize 2<sup>nd</sup>- 10.00 plus gift prize [www.achfood.ca](http://www.achfood.ca)



12. CRISCO FAMILY FAVOURITE RECIPE BAKING CONTEST ✉ ✂ 📌 📎

Best homemade 3starts using CRISCO. A CRISCO label must accompany each entry, as proof of purchase. Recipe must be submitted. All entries will be judged on appearance, taste, texture and creativity of recipe. Decision of the judge will be final. 1<sup>st</sup>-\$25 Product Cert. 2<sup>nd</sup> - \$10 Product Cert. 1<sup>st</sup> Prize will have photo taken and must sign release form. [www.criscoCanada.com](http://www.criscoCanada.com)



*NOTE: First place winning recipes, will be automatically entered into a national contest, if qualifications are met. 1<sup>st</sup> Place, \$100 Gift Certificate.*

13. BERNARDIN `Best of Show' Home Canning Award Point calculation from classes i.e. Jam or Jelly, Pickles, Relish, Salsa or Fruit. The `Best of Show' winners must accumulate the highest over-all winning points for her/his accumulated home canning entries.

Best of Show Prize \$30 Bernardin Gift Certificate

Judging Guidelines

Winning entries for the *Bernardin `Best of Show' Home Canning Award* must:

- a) be presented in a Mason jars with properly sealed two-piece metal SNAP lids.
- b) Unsealed jars, items with lug caps or wax seals are unacceptable.



14. BERNARDIN Jam/Jelly Award ✉ ✂ 📌 📎

THE BEST jam, jelly, fruit spread or marmalade made with Bernardin Fruit Pectin Product (dry or liquid). Chosen from regular classes, but meet above stated criteria. Attach 2<sup>nd</sup> Entry tag/product label to item from Class 37-46 to indicate Bernardin Jam/Jelly Award entry.

\$20.00 Bernardin Gift Prize

15. BERNARDIN GIFT PACK AWARD - FIRST PRIZE 📌 📎

\$20.00 Bernardin Gift Prize

◆Eligibility to compete in National Bernardin Fair Gift Basket judging (National event Grand Prize - \$100, 2 Runners-up \$25.00)

Guidelines

- a) Entries must include filled Mason Jars sealed with BERNARDIN SNAP or Bernardin Collection Elite SNAP lids
- b) Must be submitted in an appropriate container, not necessarily a basket.
- c) Judges select a winner based on creativity, quality of home canned products, perceived value & appropriateness of presentation.
- d) provide itemized description/cost



16. BERNARDIN SNAP LID / MASON JAR CRAFT AWARD 📌 📎

Decorative or functional homemade craft made using a Bernardin

mason jar(s) and/or 2-piece SNAP Lid(s).  
\$20.00 Bernardin Gift Prize



## The "Nancy's Fancy" Baking Section Rules

1. All entries must be 100% made from scratch, with love and pride, including pie crusts..
  2. Exhibit of product must be in clear plastic bag or zipper bag with exhibitor tag on the outside.
  3. Proof of purchase of the "Nancy Fancy" products must be stapled to the back of entry tags.
  4. Employees of Mike Dean's Super Food Stores are not eligible.
- 1<sup>st</sup> - \$50 Mike Dean Super Food Stores Gift Certificate  
2<sup>nd</sup> - \$30 Mike Dean Super Food Stores Gift Certificate  
3<sup>rd</sup> - \$20 Mike Dean Super Food Stores Gift Certificate



### 17. Chocolate Coconut Cream Pie - one slice separately on place

*Crust:* 1 cup "Nancy's Fancy" graham crumbs 1/4 cup butter or margarine, melted

*Filling:* 2/3 cup sugar 1/3 cup cornstarch 1/4 tsp salt 3 cups milk 3 egg yolks from "Nancy's Fancy" eggs 1 tbsp butter or margarine 2 tsp vanilla extract 1/2 cup "Nancy's Fancy" coconut

*Chocolate Layer:* 3 tbsp "Nancy's Fancy" cocoa powder 3 tbsp sugar 2 tbsp milk

*Meringue:* 3 egg whites from "Nancy's Fancy" eggs 1/4 tsp cream of tartar 6 tbsp sugar

*Directions:* 1. In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of a 9 inch pie plate. 2. Meanwhile, in a saucepan, combine sugar, cornstarch and salt; stir in milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat. Beat egg yolks lightly. Stir a little of the hot mixture into the yolks; return all to saucepan. Bring to a gentle boil. Cook and stir 2 minutes more. Remove from the heat. Stir in butter and vanilla. Pour 1 1/2 cups mixture into small bowl; add coconut and set aside. 3. Combine chocolate layer ingredients; blend into remaining mixture in saucepan. Return to heat; cook and stir until mixture begins to boil. Remove from the heat; spread 1/2 of the mixture over bottom of pie crust. Top with coconut mixture and finish with remaining chocolate mixture. 4. For meringue, beat egg whites with cream of tartar until foamy. Gradually add sugar, beating until stiff peaks form. Spread over hot filling, sealing to edges of pie crust. Bake at 350°F for 12-15 minutes or until lightly browned. Cool to room temperature; chill several hours before serving.

### 18. Seven Layer Magic Cookie Bars - 3 squares on a plate

*Ingredients:* 1 1/2 cups "Nancy's Fancy" graham crumbs 1/2 cup butter or margarine, melted 1 (14 oz) can sweetened condensed milk 1 cup "Nancy's Fancy" pure chocolate chips 1 cup butterscotch-flavored chips 1 1/3 cups "Nancy's Fancy" coconut 1 cup "Nancy's Fancy" chopped nuts

*Directions:* 1. Preheat oven to 350°F (325°F for glass baking pan). In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan. 2. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients; press down firmly with fork. 3. Bake 25 minutes or until lightly browned. Cool. Chill if desired. Store covered at room temperature.

### 19. Deluxe Chocolate Marshmallow Bars - 3 squares on a plate

*Ingredients:* 3/4 cup butter or margarine, softened 1 1/2 cups sugar 3 "Nancy's Fancy" eggs 1 tsp vanilla extract 1 1/3 cups all-purpose flour 1/2 tsp baking powder 1/2 tsp salt 3 tbsp "Nancy's Fancy" cocoa powder 1/2 cup "Nancy's Fancy" chopped nuts, walnuts or pecans 4 cups miniature marshmallows.

*Directions:* 1. In a mixing bowl, cream butter and sugar. Add eggs and vanilla: beat until fluffy. Combine flour, baking powder, salt and coca; add to creamed mixture. Stir in nuts if desired. Spread in a greased 15-in x10-in x1-in pan. 2. Bake at 350°F for 15 to 18 minutes. 3. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Using a knife dipped in water, spread the milked marshmallows evenly over cake. Cool. 4. For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook over low heat, sitrring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars immediately. Chill.

20 Stormont Dairy Producers 1<sup>st</sup>- \$20, 2<sup>nd</sup>- \$15, 3<sup>rd</sup>- \$10, other prizes from the Dairy Farmers of Canada

Cheddar Sesame Crisps

1 cup (250ml) whole wheat flour 1/3 cup (75ml) sesame seeds 1 tsp (5ml) baking powder 1/4 cup (50ml) butter, softened 2 tbsp (30ml) granulated sugar 1 cup (250ml) lightly packed shredded extr-old or old Canadian Cheddar cheese (4 oz/125g) 1/4 cup (50ml) milk

*Directions:* 1. In a bowl, combine flour, sesame seeds and baking powder. In a large bowl, using an electric mixer, beat butter and sugar until fluffy; beat in cheese until well blended. 2. Using a wooden spoon, stir in flour mixture alternately with Milk, making 2 additions of flour and 1 of Milk, mashing as necessary, until a stiff dough forms. Divide in half and shape each half into a log about 6 inches (15cm) and 1 ½ inches (35cm) in diameter. Wrap and refrigerate for about 3 hours until chilled, or for up to 1 day. 3. Preheat oven to 375°F (190°C) (or 360°F/180°C for dark baking sheets). Butter 2 large baking sheets or line with parchment paper. 4. Cut logs into 1/4 inch (0l.5cm) slices and place on baking sheets, at least 1 inch (2.5cm) apart. Bake, one sheet at a time, for 10 to 12 min or until golden and firm. Let cool on baking sheet for 2 min, then transfer to a rack to cool. Serve warm or cooled. Prep: 15 min Chill: 3 hours Bake: 10-12 min per batch. Makes about 40 crisps.

21. Exhibitor with most points in Culinary Arts  
- gift from Home Hardware, Cornwall

22. New Exhibitor with most points in Culinary Arts  
-Gift from Rona Ontario (Cashway), Cornwall

23. Exhibitor with most points, Culinary Arts and Domestic Manufacturing  
-Gift from Nightingale House

