

9. No article in classes 1 to 28 to compete for specials.
10. NO ARTICLE TO BE REMOVED BEFORE 4 O'CLOCK ON SUNDAY.

BREAD AND BUNS—YEAST

Sections 1-5 prizes: 1st. \$5.00 2nd. \$3.00 3rd. \$2.00

1. Bread, whole wheat, one loaf
2. Bread, white, one loaf
3. Egg bread, braided
4. Dinner rolls, 6
5. Chelsea buns, pan of 6, uncut

**QUICK BREADS AND COOKIES**

Sections 6-12: 1st. \$3.00 2nd. \$2.00 3rd. \$1.00

6. Tea biscuits, plain, 5
7. Blueberry muffins, 5
8. Bran muffins, with dates, 5
9. Oatmeal drop cookies, plain 5
10. Peanut butter cookies, 5
11. Rolled sugar cookies, decorated for Christmas, 5
12. Chocolate chip cookies, 5

PIES AND TARTS

Sections 13-18 prizes: 1st. \$5.00 2nd. \$3.00 3rd. \$2.00

13. Butter tarts, without nuts, 6
14. Mincemeat tarts, 6
15. Peach pie, lattice top
16. Pumpkin pie
17. Raisin Pie, decorative top
18. Blueberry pie

**CAKES AND LOAVES**

Sections 19-26 prizes: \$5.00 2nd. \$3.00 3rd. \$2.00

19. Lemon loaf
20. Banana nut loaf
21. Pumpkin loaf
22. Zucchini loaf
23. Iced cake, decorating only to be judged
24. Banana layer cake, iced
25. Carrot nut cake, single square layer, iced
26. Jelly roll, jam filling

Sections 27-28 prizes: 1st. \$8.00 2nd. \$6.00 3rd. \$5.00

Note: small tier size pan to be used

27. Dark fruit cake, uniced
28. Light fruit cake, uniced.

SPECIAL OCCASION FAVOURITES

Prizes: 1st. \$8.00 2nd. \$6.00 3rd. \$5.00

Plate of party squares and cookies, at least four varieties, arranged on a suitable plate (no larger than 10 inches)

SHOWCASE SPECIAL

Prizes: 1st. \$20.00 2nd. \$15.00 3rd. \$10.00

Each entry to consist of the following four articles:

Iced Cake, decorated for Easter

Cherry pie with lattice top

Chocolate fudge, 6-1 inch squares, nuts may be added

Cinnamon meringue coffee ring, using the following recipe:

- 1 package active dry yeast
- 3 1/4 to 3 1/2 cups all-purpose flour
- 1/2 cup milk
- 6 tablespoons butter or margarine
- 1/2 cup sugar
- 1 teaspoon salt
- 1 egg
- 1 egg yolk
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1 stiff-beaten egg white
- 1/2 cup chopped toasted almonds
- Brown Butter Icing.

1. In large mixer bowl, combine yeast and 1 1/2 cups of the flour. Heat together milk, butter, the 1/2 cup sugar, and the salt just till warm, stirring to melt butter. Add to dry ingredients in mixer bowl. Add egg and egg yolk. Beat for 1/2 minute on low speed of electric mixer, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn onto lightly floured surface and knead till smooth, 3 to 5 minutes. Place in greased bowl, turning once. Cover and let rise till double; punch down.

Turn onto lightly floured surface; cover and let rest 10 minutes. Set aside one-third of dough; roll remaining to 18x10 inches. To make Meringue Filling: Fold the 1/2 cup sugar and cinnamon into egg white. Spread filling over dough.

2. Sprinkle with almonds. Starting at long side, roll up tightly jelly-roll fashion. Place seam side down on greased baking sheet; form into ring; seal. Brush with a little water. Roll reserved dough into a rope 24 inches long. Place atop filled ring forming second ring; seal.

3. Holding floured scissors parallel to top of coffee bread, make 12 cuts at 2-inch intervals in top rope; turn petals alternately toward the inside and outside of the ring. Let rise till almost double. Bake in 375 degree oven about 25 minutes or till bread is done. Cover loosely with foil last 15 minutes if bread browns too quickly.

Drizzle with Brown Butter Icing: Heat 2 tablespoons butter till browned, stirring frequently; cool. Gradually add 1 cup sifted powdered sugar, 1 to 2 tablespoons milk, and 1/2 teaspoon vanilla; mix well.

FRY'S COCOA SPECIAL

Prizes: 1st. \$10.00 2nd. \$8.00 3rd. \$4.00

Cadbury Schweppes Powell Ltd., makers of Fry's Cocoa, offer the above prizes for the best iced or frosted, eight or nine inch double layer chocolate or any other flavour. Entries must be exhibited with a Fry's Cocoa Label. Only one prize to any one contestant.

WILLIAM NEILSON LTD. SPECIAL

1st prize Neilson Invitation Mints

Acton Agricultural Society will award a second prize of \$3.00 and a third prize of \$2.00

Best chocolate layer cake with date filling and chocolate icing. Cake and icing to be made with Neilson's Cocoa. Each entry to be exhibited with Neilson's Cocoa container with label attached.

SCHNEIDER SPECIAL

An empty carton of Crispyflake or Crispycrust must be displayed with each exhibit. J.M. Schneider offers first prizes for:

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|-------------------|--------------------------------------|
| 1. Apple Pie | 1st Prize 5lb. carton of Crispyflake |
| 2. Chocolate Cake | 1st Prize 5lb. carton of Crispyflake |
| 3. Butter Tarts | 1st Prize 5lb. carton of Crispyflake |

Acton Agricultural Society will award a second prize of \$3.00 and a third prize of \$2.00 in each of the Schneider Special classes.

ZIEGLER FLOUR MILLS SPECIAL

Ziegler Flour Mills, Mill St., Acton, will donate 22 kgs. of flour to the exhibitor winning the most points in the Domestic Science class, Sections 12 to 28 inclusive.

LADY DIRECTORS SPECIAL

A special prize will be donated by the Lady Directors to the exhibitor winning the most points in the Domestic Science classes.



CLASS 55
CANNED AND
PRESERVED
PRODUCTS

COMMITTEE IN CHARGE: Mrs. R. Murray, Mrs. R. MacNaughton, Mrs. B. Marshall

RULES AND INFORMATION:

1. Entries to be placed by 11 a.m. Friday.