

FROM THE KITCHEN – Division 19

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2017 Exhibition Theme: “Bee Cause Bees Matter”

2017 Colour Challenge: Yellow & Black

Entry Fee: \$1 per entry

Register between July 17th and Aug. 26th. Last day to register: August 26th, by 5 pm.

Delivery of Exhibits: Thursday, Sept. 7th – between 10 am and 5:30 pm. Bring exhibits to Mellor Hall; they must be in place by 6 pm for judging.

Pick Up of Exhibits: Sunday, Sept. 10th – after 4 pm.

Note: all food must be picked up on Sunday, Sept. 10th.

Any food entries left after that date will be disposed of.

Prize Money: 1st - \$5, 2nd - \$3, 3rd - ribbon only.

Pick up prize money and special awards from the Exhibition Office the week of Sept. 25th to 29th – 9 am to 5 pm.

Rules:

- In this Division, only 1 entry per exhibitor per class.
- This Division is open to amateurs and professionals.
- Please check that you are entering the correct number in each class, i.e. 4 muffins, 6 cookies, etc.
- Judges reserve the right to open and/or taste an exhibit.
- All entries must be made from scratch, no mixes.
- All baking exhibits should be covered with plastic wrap, a clear bag or clear container for maximum freshness and visibility. When packaging your exhibit, please choose something that is easy to re-close as the exhibit will be unwrapped during judging.
- Exhibitor's Pass:** exhibitors may purchase a 3-day pass for \$15. The regular gate fee for adults is \$10 per day.

Section 1: Baking

Class

- Bread, White – 1 loaf. **1st - \$10 . . . donated by Abbeyfield House of Duncan, Home for Seniors.**
- Bread, Whole Wheat – 1 loaf
- Bread, any other variety – 1 loaf
- Baking Powder Biscuits – 4
- Cinnamon Buns (Yeast) – 4
- Muffins, Bran – 4
- Muffins, Fruit – 4
- Muffins, any other variety – 4
- Loaf, Date and Nut – 1
- Loaf, Zucchini – 1
- Loaf, Banana – 1
- Loaf, any other variety – 1
- My Favorite Poppy Seed recipe – entry must include appropriate number (i.e. cake or loaf - 1, muffins or squares - 4, cookies - 6)
- Anything Pumpkin but Pie!
- Cookies, Gingerbread Men – 4. To be judged on appearance only, edible decorations only.
- Cookies, Shortbread, traditional – 6.

Standards for Baking:

Yeast breads. Well shaped, tender yet crisp, free from cracks, no large holes inside, no yeasty smell, sweet, nutty flavour.

Quick breads. Even golden brown, level top, light and tender, no strong flavour of salt or baking powder.

Muffins. Rounded tops, moist, tender, no large holes inside, no strong flavour of salt or baking powder.

Pies. Pastry golden brown, flaky and tender, filling should be of a consistency to hold its shape when served.

Cakes. Evenly risen, fine even grain, light and springy, icing should not be too thick, should be creamy and not granular.

Cookies. Uniform size, tender, moist, rolled cookies should be crisp but not tough, even colour top and bottom.

Standards for Preserves:

Canning. Product should be uniform in size and colour, half-inch head space, no cloudiness or sediment, metal band should be free from rust and easy to remove. Note: paraffin is no longer recommended as a reliable seal.

Jams and jellies. Quarter-inch head space, natural fruit flavour, not too sweet, nice consistency, not too runny or too thick, no sign of mould, jellies should be clear and sparkling with no fruit, pulp or seeds.

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- NEW! Cookies, Shortbread, any other variety (lavender, lemon, with nuts, etc.) – 6
 - Cookies, Chocolate Chip – 6
 - Cookies, Peanut Butter – 6
 - Cookies, Rolled and Decorated – 6. To be judged on appearance and creativity only.
 - Cookies, any other variety – 6
 - ** Cake, Family Favourite. 1st - \$25 product certificate from Robin Hood Flour; 2nd - \$10 product certificate from Robin Hood Flour.**
Winning entries must be accompanied by the sponsor's package or UPC as proof of purchase.
 - Cake, Carrot
 - Cake, White, iced
 - Cake, Chocolate, iced
 - Cake, Decorated. To be judged on appearance only, artificial cake form may be used.
 - Cake, Fruit
 - Cake, Gluten free (include recipe)
 - Cupcakes, iced, not decorated – 4
 - Cupcakes, decorated – 4. Judged on appearance only. **1st – \$10 . . . donated by Thrifty's.**
 - NEW! Cake Pops – 4

- 32 NEW! French Macarons (meringue and ground almonds) - 6
- 33 Nanaimo Bars – 4
- 34 Squares, fruit and/or nuts – 4
- 35 Cereal Squares – 4, must contain breakfast cereal
- 36 ** Lunchbox Snack – 4 squares, 6 cookies, etc. that would be suitable for a child’s lunchbox (no lunchbox required). **1st - \$25 product certificate from Robin Hood Flour; 2nd - \$10 product certificate from Robin Hood Flour.** *Winning entries must be accompanied by the sponsor’s package or UPC as proof of purchase.*
- 37 Chocolate Squares – 4, must include chocolate in or on them. No Nanaimo Bars.
- 38 “Dainties on a Doily” – at least 3 different dainties on a plate, to be judged on appearance, taste and presentation.
- 39 Cheesecake – small cake or 1 piece on a plate
- 40 Pie – Pumpkin
- 41 Pie – Apple, any type top
- 42 Pie – Fruit, any other variety.
- 43 Tarts, Butter – 4
- 44 ** Tarts, any other variety – 4. **1st - \$25 product certificate from Crisco; 2nd - \$10 product certificate from Crisco.** *Winning entry must be accompanied by the sponsor’s package or UPC as proof of purchase.*
- 45 “Death By Chocolate” – decadent dessert made primarily of chocolate
- 46 Fudge – 6 pieces
- 47 Candy, any other variety (e.g. chocolate, brittle) – 6
- 48 2017 Exhibition Theme: “Bee Cause Bees Matter”. Any edible baked item inspired by this year’s theme. **1st - \$10 . . . donated by Thrifty’s.**
- 49 NEW! Baked Imposters! A sweet baked item that resembles a savoury dish (i.e. pizza, tacos, hamburger)
- 50 NEW! HUMMMMM! Any edible baked item with honey as a primary ingredient.

Section 2: For Men Only

Class #

- 51 Cake, any variety. **1st – \$10 . . . donated by Thrifty’s.**
- 52 Cookies, any variety – 6
- 53 Muffins, any variety – 4
- 54 Jam or Jelly, any variety – 1 jar



Your entry could win \$200 if it’s the Best in Canada!

**** FOR DETAILS ****

Talk to the Chairperson during the fair.

The 1st place winners in these three classes are eligible to enter the National Contests:

Class # 22 - Cake, Family Favourite

Class # 36 - Lunchbox Snack

and Class # 44 - Tarts, any other variety

SPECIAL BERNARDIN PRIZES

‘BERNARDIN’ BEST OF SHOW AWARD

\$30 Gift Certificate plus Rosette Prize Ribbon for Best Home Canning Entry submitted in a Bernardin Mason jar & SNAP Lid®.

BEST JAM OR JELLY USING ‘BERNARDIN’ PECTIN

\$20 Gift Certificate plus Rosette Prize Ribbon Winning entry, in a Bernardin Mason jar & SNAP Lid®, must be accompanied by a Bernardin Pectin package or UPC as proof of purchase.

‘BERNARDIN’ GIFT PACK COMPETITION

\$20 Gift Certificate plus Rosette Prize Ribbon for Best Theme Gift Pack (class #19.6.103) using Bernardin Mason jars & SNAP Lids®.



Section 3: Jams & Jellies made with Pectin

Jars to be at least 8 oz (250 ml), properly sealed and labeled with the type of jam. If a non-commercial pectin has been used, please identify its source.

Class #

- 55 Jam – Strawberry, 1 jar
- 56 Jam – Raspberry, 1 jar
- 57 Jam – Blackberry, 1 jar
- 58 Jam – Mixed Fruits, 1 jar
- 59 Marmalade (citrus fruits), 1 jar
- 60 Jam – any other variety, 1 jar
- 61 Jam – Freezer, any variety
- 62 Collection of Jams, 3 jars
- 63 Jelly – Blackberry, 1 jar
- 64 Jelly – Raspberry, 1 jar
- 65 Jelly – Plum, 1 jar
- 66 Jelly – Pepper, 1 jar. **1st – \$10 . . . donated by Thrifty’s.**
- 67 Jelly – Concord Grape, 1 jar
- 68 Jelly – Currant (red and/or black), 1 jar
- 69 Jelly – any other variety, 1 jar
- 70 Collection of Jellies – 3 jars

Section 4: Jams & Jellies made without Pectin

Jars to be at least 8 oz (250 ml), properly sealed and labeled with the type of jam or jelly.

Class #

- 71 Jam – any variety, 1 jar
- 72 Jelly – any variety, 1 jar
- 73 Blackberry – 1 jar
- 74 Pepper – 1 jar
- 75 Grape – 1 jar
- 76 Crabapple – 1 jar
- 77 Marmalade (citrus fruits), 1 jar
- 78 Any other variety – 1 jar

Section 5: Fruits, Juices, Vegetables, Pickles.

All bottles must be labeled.

Class #

- 79 Fruit Juices, any kind (apple, plum, etc.) – 1 bottle
- 80 Bottled Fruits – 1 pint
- 81 Bottled Vegetables – 1 pint
- 82 Herbal Vinegar (tarragon, rosemary, etc.)
- 83 Plain Vinegar
- 84 Relish, sweet – 1 jar
- 85 Relish, spicy – 1 jar
- 86 Fruit Chutney – 1 jar
- 87 Fruit Chutney, Hot – 1 jar
- 88 Dill Pickles (must be cured) – 1 jar. 1st – \$10 . . .
donated by Thrifty's.
- 89 Pickled Onions – 1 jar
- 90 Mincemeat – 1 jar
- 91 Mustard Pickles – 1 jar
- 92 Pickled Zucchini – 1 jar
- 93 Pesto – 1 jar
- 94 Pickled Beets – 1 jar
- 95 Bread & Butter Pickles – 1 jar
- 96 Sweet and Sour Pickles – 1 jar
- 97 Pickles, any other variety (e.g. eggs, veggies) – 1 jar
- 98 Antipasto – 1 jar
- 99 Chili Sauce – 1 jar
- 100 Salsa Sauce – 1 jar
- 101 Tomato Sauce – 1 jar
- 102 Syrup, for pancakes, etc. – 1 bottle
- 103 **'Bernardin' Gift Pack Competition:** Any canned product(s) in Bernardin Mason jars & SNAP Lids®, 3 jars. Use the Exhibition's 2017 Theme: "Bee Cause Bees Matter" as inspiration for your gift pack! The exhibit will be judged on creativity, quality of home canned product, perceived value and appropriateness of presentation. 1st - \$20 **Bernardin Gift Certificate plus Rosette Prize Ribbon.** *NOTE: Winner is eligible to enter the National Gift Pack Competition for the following prizes: 1st prize - \$100, 2nd - \$25, and 3rd - \$25.*

Section 6: Fish

Class #

- 104 Canned Salmon
- 105 Canned Fish, any other variety
- 106 Smoked Fish



FOR RECIPES PLUS HELPFUL BAKING & HOME CANNING HINTS

visit these websites:

CRISCO - www.crisco.ca

ROBIN HOOD FLOUR - www.robinhood.ca

BERNARDIN - www.bernardin.ca