

Division 19 – FROM THE KITCHEN

Chairperson: Melinda Hull (250) 597-4340

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2018 Exhibition Theme: “150 Years of Growing”

2018 Colour Challenge: Gold & Silver

Entry Fee: \$1 per entry

Register between July 16th and Aug. 25th. Last day to register: August 25th, by 5 pm.

Delivery of Exhibits: Please bring all From the Kitchen exhibits to Mellor Hall on **Thursday, Sept. 6th** between 10 am and 5:30 pm. They must be in place by 6 pm for judging.

Pick Up of Exhibits: Sunday, Sept. 9th – after 4 pm.

Note: all food must be picked up on Sunday, Sept. 9th.

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. 24th to 28th – 9 am to 5 pm.

Rules:

- 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 \$17. The regular gate fee for adults is \$10-\$12/day.

Section 1: Baking

Class

- Bread, White – 1 loaf.
- Bread, Whole Wheat – 1 loaf
- Bread, any other variety – 1 loaf
- Baking Powder Biscuits – 4
- Cinnamon Buns (Yeast) – 4
- Muffins, any variety – 4
- 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!
- NEW! Biscotti, any variety – 4
- Cookies, Shortbread, traditional – 6.
- Cookies, Shortbread, any other variety (lavender, lemon, with nuts, etc.) – 6
- Cookies, Chocolate Chip – 6
- Cookies, Peanut Butter – 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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- 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, an artificial cake form may be used. 1st – \$25 Smile Card . . . donated by Thrifty's.
 - Cake, Fruit
 - Cupcakes, iced, not decorated – 4
 - Cupcakes, decorated – 4. To be judged on appearance only, artificial forms may be used.
 - NEW! Cake Pops – 4
 - NEW! French Macarons (meringue and ground almonds) - 6
 - Nanaimo Bars – 4
 - Squares, fruit and/or nuts – 4

- 31 Cereal Squares – 4, must contain breakfast cereal
- 32 ** Lunchbox Snack – 4 squares, 6 cookies, etc. that are suitable for a child’s lunchbox (no lunchbox required with exhibit). **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.*
- 33 Chocolate Squares – 4, must include chocolate in or on them. No Nanaimo Bars.
- 34 “Dainties on a Doily” – at least 3 different dainties on a plate, to be judged on appearance, taste and presentation.
- 35 Cheesecake – small cake or 1 piece on a plate
- 36 Pie – Pumpkin
- 37 Pie – Apple, any type top
- 38 Pie – Fruit, any other variety.
- 39 Tarts, Butter – 4
- 40 ** 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.*
- 41 “Death By Chocolate” – decadent dessert made primarily of chocolate
- 42 Fudge – 6 pieces
- 43 Candy, any other variety (e.g. chocolate, brittle) – 6
- 44 2018 Exhibition Theme: “150 Years of Growing”. Any edible baked item inspired by this year’s theme. **1st - \$25 Smile Card . . . donated by Thrifty’s.**
- 45 NEW! Baked Imposters! A sweet baked item that resembles a savoury dish (i.e. pizza, tacos, hamburger)



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

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

- Class # 19 - Cake, Family Favourite**
- Class # 32 - Lunchbox Snack**
- Class # 40 - Tarts, any other variety**

** For details, talk to the Chairperson during the fair.**

Section 2: For Men Only

- Class #**
- 46 Cake, any variety.
- 47 Cookies, any variety – 6
- 48 Muffins, any variety – 4
- 49 Jam or Jelly, any variety – 1 jar
- 50 Pickles, any variety – 1 jar

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 with SNAP Lid®.

BEST JAM OR JELLY USING ‘BERNARDIN’ PECTIN

\$20 Gift Certificate plus Rosette Prize Ribbon *Winning entry, in a Bernardin Mason jar with 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 #19.5.98) using Bernardin Mason jars with 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 #

- 51 Jam – Strawberry, 1 jar
- 52 Jam – Raspberry, 1 jar
- 53 Jam – Blackberry, 1 jar
- 54 Jam – Mixed Fruits, 1 jar. **1st – \$25 Smile Card . . . donated by Thrifty’s.**
- 55 Marmalade (citrus fruits), 1 jar
- 56 Jam – any other variety, 1 jar
- 57 Jam – Freezer, any variety
- 58 Collection of Jams, 3 jars
- 59 Jelly – Blackberry, 1 jar
- 60 Jelly – Raspberry, 1 jar
- 61 Jelly – Plum, 1 jar
- 62 Jelly – Pepper, 1 jar.
- 63 Jelly – Concord Grape, 1 jar
- 64 Jelly – Currant (red and/or black), 1 jar
- 65 Jelly – any other variety, 1 jar
- 66 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 #

- 67 Jam – any variety, 1 jar
- 68 Jelly – any variety, 1 jar
- 69 Blackberry – 1 jar
- 70 Pepper – 1 jar
- 71 Grape – 1 jar
- 72 Crabapple – 1 jar
- 73 Marmalade (citrus fruits), 1 jar
- 74 Any other variety – 1 jar

Section 5: Fruits, Juices, Vegetables, Pickles.

All bottles must be labeled.

Class #

- 75 Fruit Juices, any kind (apple, plum, etc.) – 1 bottle
- 76 Bottled Fruits – 1 pint
- 77 Bottled Vegetables – 1 pint
- 78 Herbal Vinegar (tarragon, rosemary, etc.)
- 79 Plain Vinegar
- 80 Relish, sweet – 1 jar
- 81 Relish, spicy – 1 jar
- 82 Fruit Chutney – 1 jar
- 83 Fruit Chutney, Hot – 1 jar
- 84 Dill Pickles (must be cured) – 1 jar.
- 85 Pickled Onions – 1 jar
- 86 Mincemeat – 1 jar
- 87 Mustard Pickles – 1 jar
- 88 Pesto – 1 jar
- 89 Pickled Beets – 1 jar
- 90 Bread & Butter Pickles – 1 jar
- 91 Pickles, any other variety (e.g. eggs, veggies) – 1 jar
- 92 Antipasto – 1 jar
- 93 Chili Sauce – 1 jar
- 94 Salsa Sauce – 1 jar
- 95 Tomato Sauce – 1 jar
- 96 Syrup (e.g. maple, blackberry) – 1 bottle
- 97 **'Bernardin' Theme Gift Pack Competition:** Any canned product(s) in Bernardin Mason jars with SNAP Lids®, 3 jars. Use the Exhibition's 2018 Theme: "150 Years of Growing" 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 these prizes: 1st prize - \$100, 2nd - \$25, and 3rd - \$25.*

Section 6: Fish

Class #

- 98 Canned Salmon
- 99 Canned Fish, any other variety
- 100 Smoked Fish



FOR RECIPES PLUS HELPFUL BAKING & HOME CANNING HINTS

visit these websites:

CRISCO - www.criscoCanada.com

ROBIN HOOD FLOUR - www.robinhood.ca

BERNARDIN - www.bernardin.ca.