

19. FROM THE KITCHEN

CHAIRPERSON: Melinda Hull (250) 597-4340, melindap@shaw.ca

IMPORTANT DATES:

- **July 3 to Sept. 4** - REGISTER online or in person.
- **Thursday, Sept. 12** - DELIVER From the Kitchen entries to Mellor Hall between 10am and 5:30pm. Entries must be in place no later than 6 pm for judging.
- **Sunday, Sept. 15** - PICK UP entries between 4:30 - 6:30pm. All food entries must be collected that day. Any left after that date will be disposed of.
- **Sept. 23 to 27** - COLLECT prize money and awards from the Office. Please bring entry tags with ribbons to verify placings.

PRIZE MONEY: 1st - \$5 | 2nd - \$3 (unless specified otherwise)

GENERAL INFORMATION & HALL RULES:

- See pages 8 and 10

DIV. 19 RULES:

- a. Entry fee is \$1 per entry. **NEW!** After Sept. 4, late fee is \$2.
- b. Only 1 entry per exhibitor per class.
- c. This Division is open to amateurs and professionals.
- d. Please check that you are entering the correct number in each class, i.e. 2 muffins, 3 cookies, etc.
- e. Judges reserve the right to open and/or taste an entry.
- f. All entries must be made from scratch, no mixes.
- g. All baking entries should be covered for maximum freshness and visibility. Please choose something (plastic wrap, a clear bag or clear container) that is easy to reclose as the entry will be unwrapped during judging.
- h. Exhibitor's Pass: exhibitors may purchase a 3-day pass for \$20. Limit: 1 per exhibitor.

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.

Section 1: Baking

CLASS

1. Bread, White – 1 loaf
2. Bread, Whole Wheat – 1 loaf
3. Bread, any other variety – 1 loaf
4. Baking Powder Biscuits – 3
5. Cinnamon Buns (Yeast) – 3
6. Muffins, any variety – 3
7. Loaf, Zucchini – 1
8. Loaf, Banana – 1
9. Loaf, any other variety – 1
10. My Favorite Poppy Seed recipe – entry to be appropriate number (i.e. cake or loaf - 1, muffins or squares - 3, cookies - 3)
11. Anything Pumpkin but Pie!
12. Biscotti, any variety – 3
13. Cookies, Shortbread, traditional – 3
14. Cookies, Shortbread, another variety – 3, i.e. lavender, lemon
15. Cookies, Chocolate Chip – 3
16. Cookies, Peanut Butter – 3
17. Cookies, Rolled & Decorated – 3. Judged on appearance only.
18. **NEW!** Eclipse Cookies - 3, be inspired by this spring's solar eclipse. **PRIZE: 1st - \$10 | donated by Alison Irwin**
19. Cookies, any other variety – 3
20. Cake, Family Favourite
21. Cake, Carrot
22. Cake, White, iced
23. Cake, Chocolate, iced
24. Cake, Decorated. Judged on appearance only, an artificial form may be used.
25. Cupcakes, iced, not decorated – 3
26. Cupcakes, decorated – 3, be inspired by "One Smart Sheep". Judged on appearance only, artificial forms may be used.
PRIZE: 1st - \$10 Gift Card | Thrifty Foods
27. Favourite Holiday Treat, Christmas
28. Favourite Holiday Treat, Hallowe'en
29. Favourite Holiday Treat, any other holiday. Please identify the holiday, the treat should clearly represent this event.
30. Nanaimo Bars – 3
31. Squares, fruit and/or nuts – 3
32. Cereal Squares – 3, must contain breakfast cereal
33. Lunchbox Snack – 3 squares, 3 cookies, etc. that are suitable for a child's lunchbox (no lunchbox required with entry).
34. Chocolate Squares – 3. No Nanaimo Bars.
35. "Royal Tea" – invite King Charles, Patron of the 'Campaign for Wool' to tea. Include 3 different treats, a teapot and teacup.
PRIZE: 1st - \$10 Gift Card | Thrifty Foods

36. Pie – Pumpkin
37. Pie – Apple, any type top. **PRIZE: 1st - \$15 | donated by Lois MacMillan**
38. Pie – Fruit, any other variety
39. Tarts, Butter – 3
40. Tarts, any other variety – 3
41. “Death By Chocolate” – decadent dessert made primarily of chocolate
42. Fudge – 3 pieces
43. Candy, any other variety (e.g. chocolate, brittle) – 3
44. 2024 Theme: “One Smart Sheep”. Blueberry muffins, 3. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
45. Baked Imposters! A sweet baked item that resembles a savoury dish (i.e. pizza, hamburger, tacos). Include a brief description about your entry. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
46. Cake made by a man
47. Donuts, baked or fried – 3
48. Dessert Charcuterie – at least 3 baked treats displayed on a board or platter, store-bought sweets may be used as decoration. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**

Section 2: Jams & Jellies with Pectin

Jars to be at least 4 oz (125 ml), properly sealed and labeled with the type of jam or jelly. If a non-commercial pectin has been used, please identify its source.

CLASS

49. Jam – Strawberry, 1 jar. **PRIZE: 1st - \$10 Gift Card | Thrifty Food**
50. Jam – Raspberry, 1 jar
51. Jam – Blackberry, 1 jar
52. Jam – Mixed Fruits, 1 jar
53. Marmalade (citrus fruits), 1 jar
54. Jam – any other variety (non-freezer), 1 jar
55. Jam – Freezer, any variety
56. Jelly – Blackberry, 1 jar
57. Jelly – Raspberry, 1 jar
58. Jelly – Plum, 1 jar
59. Jelly – Pepper, 1 jar
60. Jelly – Concord Grape, 1 jar
61. Jelly – Currant (red and/or black), 1 jar
62. Jelly – any other variety, 1 jar

Section 3: Jams & Jellies without Pectin

Jars to be at least 4 oz (125 ml), properly sealed and labeled with the type of jam or jelly.

CLASS

63. Jam – any variety, 1 jar
64. Jelly – any variety, 1 jar
65. Blackberry – 1 jar
66. Pepper – 1 jar
67. Grape – 1 jar
68. Crabapple – 1 jar
69. Marmalade (citrus fruits), 1 jar
70. Any other variety – 1 jar

Section 4: Fruit, Juice, Vegetables, Pickles

All bottles must be labeled.

CLASS

71. Fruit Juice, any kind (apple, plum, etc.) – 1 bottle
72. Bottled Fruits – 1 pint
73. Bottled Vegetables – 1 pint. Present in a basket, use the Exhibition’s 2024 Theme: “One Smart Sheep” as inspiration for your display. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
74. Herbal Vinegar (tarragon, rosemary, etc.)
75. Plain Vinegar
76. Relish, sweet – 1 jar
77. Relish, spicy – 1 jar
78. Fruit Chutney – 1 jar
79. Fruit Chutney, Hot – 1 jar
80. Dill Pickles (must be cured) – 1 jar
81. Pickled Onions – 1 jar
82. Mincemeat – 1 jar
83. Mustard Pickles – 1 jar
84. Pesto – 1 jar
85. Pickled Beets – 1 jar
86. Bread & Butter Pickles – 1 jar. **PRIZE: 1st - \$10 | donated by Abbeyfield House of Duncan, Home for Seniors**
87. Pickles, any other variety (e.g. eggs, veggies) – 1 jar
88. Antipasto – 1 jar
89. Chili Sauce – 1 jar
90. Salsa Sauce – 1 jar
91. Tomato Sauce – 1 jar

Section 5: Syrups

All bottles must be labeled.

CLASS

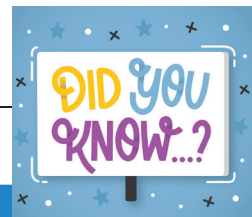
92. Maple Syrup – 1 bottle
93. Fruit Syrup - 1 bottle, please identify

Section 6: Fish

Jars to be at least 4 oz [125 ml], properly sealed and labeled.

CLASS

94. Canned Salmon
95. Canned Fish, any other variety
96. Smoked Fish



**WE HAVE CLASSES
FOR KIDS WHO
ENJOY BAKING!
LOOK IN DIV. 30,
SECTIONS
9 TO 12.**