

DIVISION 19 - FROM THE KITCHEN

CHAIRPERSON: Melinda Hull (250) 701-2393, melindap@shaw.ca

IMPORTANT DATES:

- **July 4 to Sept. 3** - REGISTER online or in person.
- **Thursday, Sept. 11** - 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. 14** - PICK UP entries between 4:00 - 6:30pm. All food entries must be collected that day; bring your claim checks. Any left after that date will be disposed of.
- **Sept. 22 to 26** - 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 11.

DIV. 19 RULES:

- Entry fee is \$1/entry. **NOTE!** After Sept. 3, late fee is \$2/entry.
- 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. 3 muffins, 3 cookies, etc.
- Judges reserve the right to open and/or taste an entry.
- All entries must be made from scratch, no mixes.
- 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.
- 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

- Bread, White – 1 loaf
- Bread, Sourdough - 1 loaf
- Bread, Whole Wheat – 1 loaf
- Bread, any other variety – 1 loaf. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
- Baking Powder Biscuits – 3
- Cinnamon Buns (Yeast) – 3
- Muffins, any variety – 3
- Loaf, Zucchini – 1
- Loaf, Banana – 1
- Loaf, any other variety – 1
- My Favorite Poppy Seed recipe – entry to be appropriate number (i.e. cake or loaf - 1, muffins or squares - 3, cookies - 3)
- Anything Pumpkin but Pie!
- Biscotti, any variety – 3
- Cookies, Shortbread, traditional – 3
- Cookies, Shortbread, another variety – 3, i.e. lavender, lemon
- Cookies, Chocolate Chip – 3
- Cookies, Peanut Butter – 3
- Cookies, Decorated – 3, “Dragonfly”. Judged on appearance only.
- Cookies, any other variety – 3
- Cake, Family Favourite
- Cake, Carrot
- Cake, White, iced
- Cake, Chocolate, iced
- Cake, Decorated. Judged on appearance only, an artificial form may be used. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
- Cupcakes, Decorated – 3, “Butterfly”. Judged on appearance only, artificial forms may be used.
- Favourite Holiday Treat, Christmas
- Favourite Holiday Treat, Hallowe'en
- Favourite Holiday Treat, any other holiday. Please identify the holiday, the treat should clearly represent this event.
- Nanaimo Bars – 3
- Squares, fruit and/or nuts – 3
- Cereal Squares – 3, must contain breakfast cereal
- Chocolate Squares – 3. No Nanaimo Bars.
- “Royal Tea” – create a tea tray fit for a regal guest! Include 3 different types of treats, a teapot and teacup. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
- Pie – Pumpkin
- Pie – Apple, any type top. **PRIZE: 1st - \$15 | donated by Lois MacMillan**
- Pie – Fruit, any other variety
- Tarts, Butter – 3
- Tarts, any other variety – 3

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39. "Death By Chocolate" – decadent dessert made primarily of chocolate
40. Fudge – 3 pieces
41. Candy, any other variety (e.g. chocolate, brittle) – 3
42. 2025 Theme: "Winged Wonders". Any edible baked goods inspired by the theme. Non-edible decorations allowed.
PRIZE: 1st - \$10 Gift Card | Thrifty Foods
43. 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**
44. Cake made by a man
45. Donuts, baked or fried – 3
46. Dessert Charcuterie – at least 3 types of 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 #

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

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

Section 4: Fruit, Juice, Vegetables, Pickles

All bottles must be labeled.

CLASS #

69. Fruit Juice, any kind (apple, plum, etc.) – 1 bottle
70. Bottled Fruits – 1 pint
71. Bottled Vegetables – 1 pint. Present in a basket, use the Exhibition's 2025 Theme: "Winged Wonders" as inspiration for your display. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
72. Herbal Vinegar (tarragon, rosemary, etc.)
73. Plain Vinegar
74. Relish, sweet – 1 jar
75. Relish, spicy – 1 jar
76. Fruit Chutney – 1 jar
77. Fruit Chutney, Hot – 1 jar
78. Dill Pickles (must be cured) – 1 jar
79. Pickled Onions – 1 jar
80. Mincemeat – 1 jar
81. Mustard Pickles – 1 jar
82. Pesto – 1 jar
83. Pickled Beets – 1 jar
84. Bread & Butter Pickles – 1 jar. **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
85. Pickles, any other variety (e.g. eggs, beans, carrots) – 1 jar
86. Antipasto – 1 jar
87. Chili Sauce – 1 jar
88. Salsa Sauce – 1 jar
89. Tomato Sauce – 1 jar

Section 5: Syrups

All bottles must be labeled.

CLASS #

90. Maple Syrup – 1 bottle, **PRIZE: 1st - \$10 Gift Card | Thrifty Foods**
91. Fruit Syrup - 1 bottle, please identify

Section 6: Fish

Jars to be at least 4 oz (125 ml), properly sealed and labeled.

CLASS #

92. Canned Salmon
93. Canned Fish, any other variety
94. Smoked Fish



The earliest published Canadian Butter Tart recipe is from Barrie, Ontario, dating back to 1900! The butter tart is sometimes described as a smaller, tart-sized version of the sugar pie.

