

Division A2 - Baking

Co-Convenors: Seana Bussiere – 250-832-0437
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Entry Fee: 50 cents per entry.

Entry Form: Indoor Divisions

Prizes: 1st - \$5.00, 2nd - \$3.00, 3rd - \$2.00

NO ENTRIES or CLASS CHANGES WILL BE ACCEPTED AFTER ENTRY DEADLINE

Regulations

1. Refer to Rules & Regulations at the front of this book for deadlines, times and procedures for entry, exhibit delivery and exhibit pick-up.
2. All baking must be done by exhibitor.
3. All pastry must be homemade.
4. Cakes, muffins or cookies made from mixes will not be judged.
5. All classes are for amateurs only. We welcome all your entries and wish each of you good luck with your baking.
6. All baking should be placed on disposable plates or containers and covered with a plastic bag - ziplock type is preferred. You may use paper, foil or plastic plates or trays - or a piece of heavy duty cardboard cut to size and covered with foil makes a good base for many items and can be easily slipped into a plastic bag. Baking covered by plastic wrap (Saran Wrap) will NOT be accepted. "Quick Covers" are okay.
7. DO NOT use glass, china or stoneware. They will not be accepted.
8. If you are exhibiting a cake or pie with a soft or sticky topping or icing, please cover with a clear plastic dome cover if possible. These are available at a local wholesale store and possibly some bakeries.
9. Please use a plate, tray or foil pan of the appropriate size for your entry. We are often short of display space.
10. Part of the judging is based on appearance. The more carefully you package your entry, the easier it is for convenors and judges to do their job while still maintaining the appearance of your entry.
11. Men and Children are welcome to compete in all regular categories for overall prize.
12. A bread loaf should weigh 1 to 1.5 pounds.
13. You MUST pick up your entry between 5:00 and 6:00 p.m. on Sunday or it will be disposed of. If you are unable to retrieve your items at that time, contact the convenors to make alternate arrangements.

***NO ITEMS COVERED IN PLASTIC WRAP
WILL BE JUDGED***

- **A Rosette and \$30 cash will be given for the overall winner of the Baking classes, sponsored by Shuswap Farm & Craft Market.**
- Rosette for most points overall cannot be won by the same exhibitor for two consecutive years.

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Judging Score Card

Bread & Buns

◦ Appearance	20
◦ Texture/Crumb (grain, colour, lightness)	60
◦ Flavour	20

Cakes

◦ Appearance	30
◦ Crumb	30
◦ Flavour	40

Cookies

◦ Appearance	30
◦ Texture/Crumb (grain, colour, lightness)	25
◦ Flavour	45

Pies

◦ Appearance	20
◦ Crust	40
◦ Filling	40

ROBIN HOOD Family Favourite recipes Baking Contest for Chocolate Chip Cookies.

- 1st Place - \$25.00 Product Coupon
- 2nd Place - \$10.00 Product Coupon

ROBIN HOOD "Best Lunchbox Snack Contest" Banana Nut Loaf

- 1st Place - \$15.00

CRISCO Family favourite Recipe Baking contest "6 Butter Tarts"

- 1st Place - \$25.00 Product Certificate
- 2nd Place - \$10.00 Product Certificate

FLEISCHMAN'S Yeast Best Bread Contest "Brown"

- 1st Place - \$15.00 plus Gift Prize
- 2nd Place - \$10.00 plus Gift Prize

MAZOLA and **BEEHIVE** "Sticky Bun" best

- 1st Place - \$15.00 plus Gift Prize
- 2nd Place - \$10.00 plus Gift Prize

CAKES & SQUARES

Class

1. Chiffon Cake, any flavour. Tube pan. No frosting.
2. 6 Date Squares (Matrimonial Cake).
3. Harvest Magic Bars (recipe at www.eaglebrand.com, do recipe search for Harvest Magic Bars).
4. Carrot Cake (frosted) small loaf-pan size.
5. Lemon Squares.

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MISCELLANEOUS

Class

6. 1 x Popcorn Ball, no more than 12" in diameter. **Salmar Theatres will sponsor movie passes of 1st – 6 movie passes, 2nd – 4 movie passes, 3rd – 2 movie passes.**
7. Beef Jerky (2 small pieces, approx 1" x 3").

BREADS, ROLLS & FANCY YEAST BREADS

Class

8. Loaf of White Bread.
9. Loaf of Brown Bread - any flour.
10. Loaf of any kind – Youth.
11. Breadmaker Loaf. Any variety or flavoured loaf of bread made in a home breadmaker. Do not use mix.
12. 6 Cinnamon Rolls (iced, made with yeast, no fruit).
13. Raisin Oatmeal Bread - Free form loaf (round, oval, etc.).
14. Jelly Roll.
15. Sourdough Bread.
16. 6 Dinner Rolls.
17. Corn Bread.
18. Fancy Tea Bread / Coffee Cake, any shape. Fruits, nuts, seeds, etc. may be used. May be frosted, glazed or plain. Please label.
19. Heart Smart Baking, please include recipe.
20. Baking done with alternate flours (rice, potato, etc.).

QUICK BREADS

Baking Powder or Baking Soda Leavening

Class

21. 6 Cheese Scones/Biscuits (baking powder).
22. 6 Most Delicious Muffins.
23. 6 Blueberry Muffins.
24. 6 Plain Baking Powder Biscuits.
25. Coffeecake, 8" or 9" square, with streusel topping (crumb). Please label.
26. Applesauce Loaf, with raisins and/or nuts.
27. Banana Nut Loaf.
28. Zucchini Loaf, any flavour.
29. Pumpkin Loaf.

COOKIES

Class

30. 6 Shortbread Cookies.
31. 6 Gingersnap Cookies.
32. 6 Peanut Butter Cookies.
33. 6 Oatmeal Drop Cookies.
34. 6 Plain Sugar Cookies.
35. 6 Chocolate Chip Cookies, No oatmeal.
36. 6 Brownies, Iced / Frosted.

PIES, TARTS & FANCY PASTRIES

Class

37. Apple Pie, double crust, cinnamon flavour.
38. Cherry Pie, double crust.

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39. Bumbleberry Pie - double crust - use mixed berries and fruits, such as blackberries, raspberries, blueberries, strawberries, apples or rhubarb, in any combination.
40. Peach Pie, double crust.
41. Lemon Meringue Pie.
42. 6 Butter Tarts.
43. 6 Tarts, any kind such as mincemeat, nut (pecan, hazelnut, etc.), Maids of Honour, lemon, fruits, etc. No butter tarts or cream fillings. Please label.
44. 6 Sausage Rolls.

**** Children five and under can also enter baking in Division C5-
Preschool Potpourri.**

COOKING BY STUDENTS - AGES 9 & UNDER

Note: ITEMS MADE FROM MIXES WILL NOT BE JUDGED.

Class

45. Apple Crisp (small) - bake in a small foil pan such as the ones for meat pies.
46. 3 Bran Muffins.
47. 3 Brownies (no icing).
48. 3 Baked Cookies.
49. 3 Pieces Baked Square.
50. 3 No-Bake Cookies (cookies that do not require baking).
51. 1 Small graham cracker house (5"x 5" base).
52. 3 Pieces Homemade Candy - please label.

COOKING BY STUDENTS - AGES 10 - 16

Note: Items Made From Mixes Will Not Be Judged.

Class

53. Apple Crisp (small) - bake in a small foil pan such as the ones for meat pies.
54. 3 Bran Muffins.
55. 3 Brownies (no icing).
56. 3 Baked Cookies.
57. 3 Pieces Baked Square.
58. 3 No-Bake Cookies (cookies that do not require baking).
59. 1 Small graham cracker house (5"x 5" base).
60. 3 Pieces Homemade Candy - please label.
61. Raspberry Squares.
62. Dill Pickles made by students up to 16 years

BAKING CONTEST FOR MEN

Contest is for men only - women may supply recipes and advice only!
All entries must be homemade by amateurs.

Class

63. Pecan Pie.
64. Double Crust Pie - any variety.
65. Loaf of Yeast Bread - any variety.
66. 6 Muffins - any variety.

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CRISPY CREATIONS

The Challenge: whip up a batch (or two) of Rice Krispie treat mix and build something out of it.

Class:

67. Under 16

The Rules:

- The creation must fit on a 5" x 5" square of cardboard and also be less than 8 inches high.
- Only one entry per person.
- Judging is based solely on appearance, so feel free to add colour, decorations, whatever.
- Prizes will be awarded to the top three creations.

