

Division A2 - Baking

Convenors: Teresa Brookes
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Entry Fee: 50 cents per entry.
Entry Form: Indoor Divisions
Prizes: 1st - \$6, 2nd - \$4, 3rd - \$2

**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 baking will only be judged that has a recipe attached. (3x5 or 4x6 cards)**
6. All classes are for amateurs only. We welcome all your entries and wish each of you good luck with your baking.
7. All baking WILL 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.**
8. DO NOT use glass, china or stoneware. They will not be accepted. The Fair and Convenors are not responsible for items on wrong bases or covered in saran wrap.
9. 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.
10. Please use a plate, tray or foil pan of the appropriate size for your entry. We are often short of display space.
11. Part of the judging is based on appearance. The more carefully you package your entry, the easier it is for judges to do their job while still maintaining the appearance of your entry.
12. Men and Children are welcome to compete in all regular categories for overall prize.
13. A bread loaf should weigh 1 to 1.5 pounds.
14. You MUST pick up your entry between 5:00pm and 6:00pm 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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Helpful Hints @

www.fleischmanns.ca www.robinhood.ca

www.criscoCanada.ca

Judging Score Card

(Baking will not be judged without a recipe attached)

Bread & Buns

- Appearance 20
- Texture/Crumb (grain, colour, lightness) 40
- Flavour 40

Cakes

- Appearance 30
- Crumb 30
- Flavour 40

Cookies

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

Pies

- Appearance 20
- Crust 40
- Filling 20
- Flavour 20

CAKES

Class

1. Angel Food Cake, - Tube pan - frosting.
2. German Chocolate Cake - frosted
3. Spice Cake
4. Pineapple Upside Down Cake
(**Robin Hood Sponsor** - receipt and Robin Hood label must be attached – 1st-\$25 certificate, 2nd-\$10 certificate)
5. Carrot Cake

SQUARES

Class

6. 4 Date Squares (Matrimonial Cake).
7. 4 Harvest Magic Bars (recipe at www.eaglebrand.com, do recipe search for Harvest Magic Bars).
8. 4 Double Chocolate Mint Brownies
9. 4 Lemon Squares.
10. 4 Seven Layer Squares
11. 4 Apricot Almond Squares

BREAD

Class

12. Loaf of White Bread. Rice flour (Not from bread maker)
13. Loaf of White Bread. Potato flour(Not from bread maker)
14. Loaf of White Bread. Any other flour not listed
15. Loaf of Brown Bread. Any flour. (Not from bread maker)
16. Breadmaker Loaf - Sourdough

Sept. 9, 10, 11, 2016 – www.salmonarmfair.com

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17. Breadmaker Loaf - Honey and Wheat
18. Gluten Free Loaf of Bread

ROLLS

Class

19. 4 Cinnamon Rolls (iced, made with yeast, no fruit).
20. 4 Cinnamon Rolls (not frosted)
21. 4 Dinner Rolls.
22. 4 Corn Bread Rolls.

HEART SMART BAKING

(Please include recipe & ingredients list)

Class

23. 4 Cookies
24. 4 Squares
25. 4 Rolls

BISCUITS/SCONES

Class

26. 4 Cheese Scones/Biscuits (Baking Powder).
27. 4 Plain Baking Powder Biscuits.
28. Butternut Squash Loaf.
29. 4 Blueberry Scones.

LOAF

Class

30. Spaghetti Squash Loaf.
31. Pumpkin Loaf.

MUFFINS

Class

32. 4 Banana Muffins.
33. 4 Blackberry Muffins
34. 4 Cornbread Muffins
35. 4 Zucchini Muffins

COOKIES

Class

36. 4 Cornstarch Shortbread Cookies.
37. 4 Gingersnap Cookies.
38. 4 Spice Cookies.
39. 4 M&M cookies
40. 4 Chocolate Chip Cookies
41. 4 Pumpkin / Squash Cookies
42. 4 Ladyfinger Cookies
43. 2 Colour Twist Sugar Cookies.



PIES

Class

44. Strawberry Rhubarb Pie, double crust.
45. Blackberry Pie, double crust.
(Crisco Sponsor – receipt and Crisco label must be attached
1st - \$25 certificate, 2nd - \$10 Certificate)
46. Lemon meringue pie
47. Apple Pie, double crust.

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TARTS

Class

48. Pecan Tarts
49. 4 Butter Tarts.
50. 4 Mincemeat Tarts
51. 4 Apricot Almond Tarts



COOKING BY STUDENTS - AGES 9 & UNDER Note: Items Made From Mixes Will Not Be Judged.

Class

52. 3 Pumpkin Spice Muffins.
53. 3 Mint Swirl Brownies
54. 3 Lemon Pineapple Drops.
55. 3 Pieces Squash Square Bakes.
56. 3 No-Bake Cookies (cookies that do not require baking).
57. 1 Small Graham Cracker House (5"x 5" base).
58. 3 Pieces Homemade Candy - please label.
59. 3 Chocolate Cupcakes Frosted
60. Raspberry/Blackberry Scones
61. Loaf of Raisin Bread – Youth. (Not from bread maker)

COOKING BY STUDENTS - AGES 10 - 16 Note: Items Made From Mixes Will Not Be Judged.

Class

62. 3 Pumpkin spice Muffins.
63. 3 Tri Level Brownies
64. 3 Orange Pineapple Drops
65. 3 Pieces Zucchini Baked Square.
66. 3 No-Bake Cookies (cookies that do not require baking).
67. 1 Small Graham Cracker House (5"x 5" base).
68. 3 Pieces Homemade Candy - please label.
69. 3 Chocolate Cupcakes frosted
70. Raspberry/Blackberry Scones
71. Loaf of Raisin Bread – Youth. (Not from bread maker)

BAKING CONTEST FOR MEN

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

Class

72. Blueberry Pie.
73. Double Crust Pie -Peach.
74. Loaf of Yeast Brown Bread
75. 4 Muffins - Carrott. (no frosting)
76. Zucchini, Pumpkin Loaf

CRISPY CREATIONS

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

Class:

77. Under 9
78. Under 16
79. Everyone else

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The Rules:

- The creation must fit on a 6" x 6" square of cardboard and also be less than 6 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 in each class.

MISCELLANEOUS

Class

80. 1 x Popcorn Ball, no more than 12" in diameter.
81. Lunchbox creation (must include all 4 food groups)
82. Lunchbox Snack Contest
(Robin Hood Sponsor - \$15.00 1st - Square recipe and include the receipt for Robin Hood Flour)

(will be decorated in the Active Artisan Building)

83. **Kids Cup Cake Decorating Competition (30 min) up to 18yrs old**
 - Saturday 2:00-2:30 pm
 - Cupcakes will be supplied, don't forget to enter.
 - **You bring everything you want or need to decorate your cupcake**
 - They will be judged every day for Prizes and ribbons
84. **Cake Decorating Competition (1 & 1/2 hours) any one**
 - Saturday 3:30pm
 - Bring your un-iced cake and all your decorating supplies you will need for your cake.
 - Prizes will be given out for top cakes

