

Division A2 - Baking

Convenors: TBA
Contact:
E-mail:
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 classes are for amateurs only. We welcome all your entries and wish each of you good luck with your baking.
6. 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.**
7. 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.
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 local dollar stores.
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 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 5:00pm 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

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. Chiffon Cake – any flavour – tube pan – no frosting.
3. Carrot Cake - frosting
4. Pineapple Upside Down Cake
5. Chocolate Cake – 8 inch, frosting

SQUARES

Class

6. 4 Date Squares (Matrimonial Cake)..
7. 4 Lemon Squares.
8. 4 Brownies - no frosting

BREAD

Class

9. Loaf of White Bread - Not from bread maker
10. Loaf of Brown Bread. Any flavour. - Not from bread maker
11. Breadmaker Loaf – any flavour

ROLLS

Class

12. 4 Cinnamon Rolls (iced, made with yeast, no fruit).
13. 4 Cinnamon Rolls – no frosting
14. 4 Dinner Rolls

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GLUTEN FREE

Class

15. 4 Cookies – any kind
16. 4 Squares
17. Bread Loaf – specify flour
18. 4 Muffins – any kind

BISCUITS/SCONES

Class

19. 4 Cheese Scones.
20. 4 Baking Powder Biscuits - Cheese
21. 4 Baking Power Biscuits -Plain
22. 4 Fruit Scones – any kind.

LOAF

Class

23. Applesauce Loaf
24. Banana Nut Loaf
25. Zucchini Loaf (any Flavour)
26. Pumpkin Loaf.

MUFFINS

Class

27. 4 Banana Muffins.
28. 4 Blueberry Muffins
29. 4 Muffins, any kind

COOKIES

Class

30. 4 Shortbread Cookies.
31. 4 Gingersnap Cookies.
32. 4 Oatmeal Drop Cookies
33. 4 Chocolate Chip Cookies
34. 4 Plain Sugar Cookies.
35. 4 No Bake Cookies

PIES

Class

36. Lemon Meringue Pie
37. Apple Pie, double crust.
38. Strawberry Rhubarb Double Crust

TARTS

Class

39. 4 Pecan Tarts
40. 4 Butter Tarts.
41. 4 Mincemeat Tarts
42. 4 Small Fancy Pastries (turnovers, twists, etc. Use plain or sweet pastry, no yeast or leavenings) Please label.

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COOKING BY STUDENTS - AGES 9 & UNDER

Note: Items Made From Mixes Will Not Be Judged.

Class

43. 3 Banana Muffins.
44. 3 Muffins (any kind)
45. 3 Brownies.
46. 3 No-Bake Cookies (cookies that do not require baking).
47. 1 Small Graham Cracker House (Base 5" x 5" decorated)
48. Apple Crisp (small) – foil pan
49. 3 Chocolate Chip Cookies
50. 3 Decorated Cupcakes

COOKING BY STUDENTS - AGES 10 - 16

Note: Items Made From Mixes Will Not Be Judged.

Class

51. 3 Muffins - any kind
52. 3 Banana Muffins
53. 3 Brownies
54. 3 No Bake Cookies (cookies that don't require baking).
55. 1 Small Graham Cracker House (5"x 5" base).
56. 3 Chocolate Chip Cookies
57. Apple Crisp (small) foil pan
58. 3 pieces baked square – any kind
59. 3 Decorated Cupcakes

BAKING CONTEST FOR MEN

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

Class

60. Double Crust Apple Pie
61. Loaf of Brown Bread – with breadmaker
62. Loaf of White Bread – no breadmaker
63. 4 Muffins – any kind
64. Zucchini Loaf

CRISPY CREATIONS

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

Class:

65. Under 9
66. Under 16
67. Everyone else

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.

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MISCELLANEOUS

Class

68. 1 x Popcorn Ball, no more than 12" in diameter.
69. Creation made from Popcorn, must fit on a square 6" x 6"
70. Balance School Lunch by students up to 16 years. Please do not include food, use empty labelled containers or plastic food. Please include all 4 food groups.