

Division A2 - Baking

Convenors: Frances Kostiuk
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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

- Refer to Rules & Regulations at the front of this book for deadlines, times and procedures for entry, exhibit delivery and exhibit pick-up.
- All baking must be done by exhibitor.
- All pastry must be homemade.
- Cakes, muffins or cookies made from mixes will not be judged.
- All classes are for amateurs only. We welcome all your entries and wish each of you good luck with your baking.
- All baking **MUST** 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.**
- 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.
- 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.
- Please use a plate, tray or foil pan of the appropriate size for your entry. We are often short of display space.
- 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.
- Men and children are welcome to compete in all regular categories for overall prize.
- A bread loaf should weigh 1 to 1.5 pounds.
- 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. Pineapple Upside Down Cake
3. Chocolate Cake – 8 inch, frosting

SQUARES

Class

4. 4 Date Squares (Matrimonial Cake)
5. 4 Brownies - no frosting

BREAD

Class

6. Loaf of White Bread - not from bread maker
7. Loaf of Brown Bread - Any flavour - not from bread maker
8. Breadmaker Loaf – any flavour

ROLLS

Class

9. 4 Cinnamon Rolls – no frosting
10. 4 Dinner Rolls

GLUTEN FREE

Class

11. 4 Cookies – any kind
12. 4 Squares
13. Bread Loaf – specify flour
14. 4 Muffins – any kind

Division A2 - Baking

BISCUITS/SCONES

Class

15. 4 Baking Powder Biscuits - cheese
16. 4 Baking Power Biscuits - plain

LOAF

Class

17. Applesauce Loaf
18. Banana Nut Loaf
19. Zucchini Loaf (any flavour)
20. Pumpkin Loaf

MUFFINS

Class

21. 4 Banana Muffins
22. 4 Blueberry Muffins
23. 4 Muffins, any kind

COOKIES

Class

24. 4 Shortbread Cookies
25. 4 Gingersnap Cookies
26. 4 Oatmeal Drop Cookies
27. 4 Chocolate Chip Cookies
28. 4 Plain Sugar Cookies
29. 4 No Bake Cookies

PIES

Class

30. Lemon Meringue Pie
31. Apple Pie, double crust
32. Strawberry Rhubarb double crust

TARTS

Class

33. 4 Pecan Tarts
34. 4 Butter Tarts
35. 4 Small Fancy Pastries (turnovers, twists, etc. Use plain or sweet pastry, no yeast or leavenings) please label.

COOKING BY STUDENTS - AGES 9 & UNDER

Note: Items Made From Mixes Will Not Be Judged.

Class

36. 3 Banana Muffins
37. 3 Muffins (any kind)
38. 3 Brownies
39. 3 No-Bake Cookies (cookies that do not require baking)
40. 1 Small Graham Cracker House (base 5" x 5" decorated)
41. Apple Crisp (small) – foil pan
42. 3 Chocolate Chip Cookies
43. 3 Decorated Cupcakes

Division A2 - Baking

COOKING BY STUDENTS - AGES 10 - 16

Note: Items Made From Mixes Will Not Be Judged.

Class

44. 3 Muffins - any kind
45. 3 Banana Muffins
46. 3 Brownies
47. 3 No Bake Cookies (cookies that don't require baking)
48. 3 Chocolate Chip Cookies
49. Apple Crisp (small) foil pan
50. 3 pieces baked square – any kind
51. 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

52. Loaf of Brown Bread – with breadmaker
53. Loaf of White Bread – no breadmaker
54. 4 Muffins – any kind
55. Zucchini Loaf

CRISPY CREATIONS

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

Class:

56. Under 9
57. Under 16

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

58. 1 x Popcorn Ball, no more than 12" in diameter.
59. Creation made from Popcorn, must fit on a square 6" x 6"
60. Balanced 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.
61. Balanced Brown Bag Work Lunch by adults. Please do not include food, use empty labelled containers or plastic food. Please include all 4 food groups.