

DIVISION 10 - **BAKING AND CANNING**

Chairperson: Jennifer Nelson

email: jennifer.nelson@telus.net

Committee: Lillian Ternier, Natasha Livingston

ENTRIES CLOSE - FRIDAY JULY 20th

NO LATE ENTRIES ACCEPTED

SPECIAL ATTENTION is called to the General Rules printed in the beginning of the Prize List.

EXHIBITOR INFORMATION

Exhibits Drop Off: NorVal Arena

Monday August 27th 5 pm to 8:30 pm or

Tuesday August 28th 8 am to 11 am

you will receive your exhibitors pass when you drop off your item

Exhibit Pick up: NorVal Arena:

Please pick up exhibits and prizes **Monday** morning, September 3, from 9:00 am to 11:00 am.

Any items left will be moved to the IPE office.

The IPE will not be responsible for any loss or damage incurred.

PLEASE make arrangement to pick up items in the allotted time.

Note: canned entries will be held for **1** week in the office for pick, then destroyed including containers

ENTRY FEE: .75 cents per class. Minimum fee of \$1.50 if only one class entered plus Exhibitor Ticket unless current IPE membership held.

Adults & Students \$ 21.40 (taxes included)

Child (6 to 12) \$ 5.35 (taxes included)

5 and under Free

There will be a \$25.00 charge on all NSF cheques

PRIZE MONEY: 1st: \$5.00, 2nd: \$3.00, 3rd: \$2.00 unless stated otherwise.

RULES:

Only 1 entry per Exhibitor in each class Entry tags will be provided for all exhibits at the time they are received.

No two first prizes, two second prizes or two third prizes will be awarded.

Special prizes offered by outside parties will be paid to winners **if** they are received by the IPE.

Hall will close for judging at 11 am. Do not expect your exhibits to be accepted in after hours set for receiving.

Exhibitors are encouraged to bring in their exhibits on Monday evening to avoid congestion on the Tuesday Morning.

The Committee in charge is **NOT RESPONSIBLE** for Exhibitor's plates or containers or product labels. All vouchers must be presented to donors on or

before expiration date.

For Junior & Teen sections please put age on entry form.

ALL SPECIALS TO BE MADE WITH AND EXHIBITED WITH THE PACKAGE LABEL.

CANNING:

Jars must be sealed with **metal canning lids and rings**. Rusty rings will disqualify your entries All jars must be canning jars, NO used brand name jars ie.(pickle, mayonnaise, pasta sauce etc.)

Please note Jar Sizes.

No writing or labels on lids or jars permitted unless otherwise stated.

IMPORTANT – FOOD SAFETY CONCERNS:

Items containing low acid(vegetables, meat, fish)

MUST be pressure canned according to the manufacturer's instruction. **Please label the jars with pressure (PSI) and processing time. This applies to class 10, 11, 12, & 13.**

All preserves, etc. must have been prepared by the Exhibitor within the year **2017 - 2018** and never before exhibited.

Salicylic or other acids must not be used in preservation.

Use of fruit pectin is acceptable. With the exception of freezer jam, ALL preserves must be sealed.

Baking:

All frozen foods must be entirely thawed before bringing in for competition.

All baking **must** be displayed on 6" compostable plates and covered with zip top bags.

Royal Chinette is compostable.

Pie is to be cut into 8 pieces Please submit only 1 piece & 1 tasting sliver on two separate plates.

NO commercial fillings, pastry must be made from scratch.

Cakes and Loaves are to be cut into quarters

Please submit only 1/4 on 6" compostable plate

Each exhibit of bread must be approximately one pound.

Bread that is 24 hours old is best for judging, submit whole loaf.

Cookies to be no larger than 3" in diameter.

Unless otherwise stated, **ALL BAKING MUST BE MADE FROM SCRATCH, NO COMMERCIAL MIXES, FILLINGS ETC. ALLOWED**

NO MACHINE BREAD.

As much as possible please support our local small businesses, farmers and sponsors when shopping for your baking and canning supplies Please visit our sponsors websites for helpful hints and plenty of recipe ideas: www.rogersfoods.com www.robinhood.ca, www.criscoCanada.com www.davisonorchards.ca

CANNED FRUIT AND VEGETABLES: 500 ml Jar
Please read rules & canning rules at beginning of Division.

BEST HOME CANNING AWARD: Classes 1 - 50
Gift Certificate from Bernardin for Exhibitor using
Bernardin canning jars & lids,

CLASSES

01. Apricots
02. Cherries
03. Peaches
04. Pears
05. Any other fruit labeled
06. Fruit Juice
07. Vegetable Juice
08. Tomatoes
09. Any other vegetable labeled

CANNED MEATS: TWO – 250 ml Jars

Please see rules.*In meat classes only submit 2 jars one for display, one to be judged, Open jar must be picked up at 5 pm on TUESDAY EVENING or it will be discarded .

10. Salmon - labeled
11. Trout
12. Kokanee
13. Antipasto,

JELLY, JAMS AND MARMALADES:

125 ml or 250 ml Jar

14. Crabapple Jelly
15. Grape Jelly
16. Raspberry Jelly
17. Wild Fruit Jelly - labeled
18. Pepper Jelly (mild)
19. Flower Jelly labelled
20. Lite Jam - any fruit - labeled
21. Apricot Jam
22. Raspberry Jam
23. Strawberry Jam **Bernardin Pectin Special:**
Canned with and exhibited with the front panel
from Bernardin Pectin. 1st prize Gift Certificate
24. Peach Jam
25. Any other Jam labeled
26. Raspberry Freezer Jam
27. Strawberry Freezer Jam
28. Citrus Marmalade

Junior Canning Section: under 18 years

29. Strawberry jam, 125 ml or 250 ml jar
30. Raspberry jam, 125 ml or 250 ml jar
31. Cucumber dills, 500 ml jar

BUTTER

125 ml or 250 ml Jar

32. Apple Butter
33. Lemon Butter (curd)

MISCELLANEOUS: 500 ml Jar

34. Mincemeat
35. Fruit Syrup (clear, non coloured glass bottle or fancy jar)
36. Herb Vinegar (clear non coloured glass bottle or fancy jar, filtered, herbs ok)

PICKLES: 500 ml Jar

37. Cucumber Dilled Pickles
38. Mustard Pickles
39. Bread & Butter Pickle
40. Pickled Beets
41. Asparagus Pickled
42. Any other Pickles (no cucumber)
43. Cucumber Relish
44. Zucchini Relish
45. Tomato Salsa, Mild
46. Fruit Salsa, Mild
47. Plum Sauce
48. Chilli Sauce
49. Spaghetti Sauce
50. Sauerkraut

BAKING

Please read all rules at beginning of Division 10.

PIES

Classes 51- 53 Sponsored by Davison Orchard

51. Apple, double crust
52. Cherry, double crust
53. Pumpkin, single crust
54. Any Variety, double crust
55. Pie Shell **Crisco Special** 1st product coupon,
2nd product coupon
56. Butter Tarts, 3
57. Any other Tart, 3

CAKES

58. Banana Cake, 8", uniced,
59. Chocolate, 8", iced, **Robin Hood Flour Special** 1st product coupon, 2nd product coupon
60. Carrot Cake uniced 8"
61. Gingerbread cake, uniced, 8"
62. Coffee cake with streusel topping 8"
63. Chiffon Cake, plain or variety, uniced
64. Angel Food Cake, uniced
65. Sponge Cake, uniced 8"
66. Fruit Cakes **1/4 cake**
FRUIT CAKES Fruit cakes should average 3/4 lb
fruit to 1/4 lb. dough.
67. Jelly roll, fruit jelly filled
68. Chocolate Cupcakes, 3, iced
69. White Cupcakes, 3 iced
70. Lemon Loaf (4"x9") glazed
71. Zucchini Loaf, uniced,
72. Brownies cake, 3 uniced
73. Brownies fudge, 3 uniced

COOKIES, MUFFINS AND BISCUITS

- 74. Oatmeal Coconut 3
- 75. Icebox cookies 3
- 76. Ginger Snaps cookies, 3
- 77. Peanut Butter cookies, 3
- 78. Traditional Shortbread Cookies, 3
- 79. Bars or Squares, baked, one kind, 3
Robin Hood Family Best Lunch Box Special
1st 15.00
- 80. Bars or Squares, unbaked, one kind, 3
- 81. Baking Powder Biscuits, 3
- 82. Cheese Biscuits, 3
- 83. Scones, 3
- 84. Cornbread, 3
- 85. Bran Muffins, 3
- 86. Any other Fruit Muffin, labelled, 3

YEAST BREADS

- 87. White loaf
- 88. Rye Bread
- 89. Whole Wheat Loaf, not less than 60%
- 90. Multi grain loaf
- 91. Cheese Bread
- 92. French Bread
- 93. Raisin Bread
- 94. Bread buns, white, 3
- 95. Whole Wheat buns, 60%, 3
- 96. Cinnamon rolls, sweet yeast dough, no raisins, uniced, 3

MISCELLANEOUS - OPEN CLASSES

- 97. Candy made with popcorn
- 98. Peanut Brittle, 3 pieces
- 99. Fudge, 3 pieces
- 100. Candy, any other variety, 3

GLUTEN FREE NEW

- 101. Scones, 3
- 102. Loaf - any kind
- 103. Chocolate cake
- 104. Cookies any kind, 3

JUNIOR SECTION

Please read All rules at beginning of Division 10

All children 12 years and under .

The Granny MacDonald Memorial Plaque - Annual competition to be awarded to the child with the most points in Classes 105 - 113. **Sponsored by Viking Farms.**

- 105. Oatmeal Chocolate Chip Cookies, 3
- 106. Drop cookies, labelled 3,
- 107. Banana Loaf (plain) uniced, 3
- 108. Cheese biscuits, 3
- 109. Fruit muffins, any fruit, labelled 3
- 110. Apple pie Sponsored by Davison Orchards
- 111. Chocolate Cake, iced, **Robin Hood Flour Special** 1st Product coupon 2nd Product coupon

- 112. White cupcakes, iced, 3
- 113. Raisin Oatmeal cookies **ROGERS SPECIAL:** made with **Rogers No Additive or All Purpose flour** and **Rogers Porridge Oats original Blend** and exhibited with **ROGERS LOGO and product name** from both bags.
PRIZE MONEY: 1st \$6.00, 2nd \$4.00, 3rd \$3.00

TEEN SECTION

Please read All rules at beginning of Division.

All teen aged 13 to 17 years.

- 114. White Bread Loaf from scratch **NO** machine bread
- 115 Oatmeal raisin, 3
- 116. Scones, 3
- 117. Banana loaf (plain) uniced
- 118. Chocolate Cake, iced, 8"
- 119. Bran Muffins, no fruit, 3
- 120. Fruit Muffins any fruit, 3
- 121. Apple pie Sponsored by Davison Orchards
- 122. Fudge Brownies, uniced, 3
- 123. Rogers Granola Crispie Squares 3, must be baked and exhibited with front panel from **Rogers 5 Grain Granola**. Please use recipe provided. Prizes donated by **Rogers Foods Ltd.**
PRIZE MONEY: 1st \$6.00, 2nd \$4.00, 3rd \$3.00

FOR MEN ONLY

Please read All rules at beginning of Division.

- 124. White bread made from scratch
- 125. Chocolate Chip Cookies **with** rolled oats, 3
- 126. Peanut Butter Cookies, 3 plain
- 127. Fruit Muffin, any fruit, labelled, 3
- 128. Bran Muffins, no fruit or raisins, 3
- 129. Pumpkin Loaf
- 130. Fruit pie

SPECIALS - ROGER FOODS LTD,

*A hamper of Rogers products will be awarded to the person earning the most points in classes 131 - 137
Prize: 1st 10 kg Rogers Flour, 2nd 2.5 kg Rogers Flour, 3rd Rogers Cereal.

- 131. 1 loaf 100% Whole Wheat Bread **baked by hand** with **Rogers 100% Whole Grain Whole Wheat Flour**, exhibited with **Rogers Logo** from the 100% Whole Grain Whole Wheat flour bag.
- 132. 1 loaf - 9 Grain Bread baked in **bread machine** with **Rogers 9 Grain** and **Rogers White Bread Flour** exhibited with the front panel of both Rogers Products.
- 133. Zucchini Orange Cake, **1/4** of a 8"x8" baked with any **Rogers No Additive or All Purpose Flour** and **Rogers Porridge oats Original Blend** exhibited with **Rogers Logo** from both products used. Please use recipe provided.

134. **Men Only:** 1 loaf White bread baked in a bread machine, using **Rogers Bread Flour** for white bread, exhibited with **Rogers Logo** from the bread flour bag.
135. **Women's Only:** 1 loaf 60% Whole wheat bread baked in a bread machine using **Rogers Whole Wheat Bread Flour**, exhibited with **Rogers Logo** from the bread flour bag.
136. Blueberry Oat Bran Muffins (3) baked with your choice of **Rogers Flour & Rogers Oat Bran** exhibited with **Rogers Logo** from both products used. Please use recipe provided.
137. Mincemeat Butter Tart Squares(4) baked with **Rogers Large Flake Oats** & your choice of **Rogers Flour**, exhibited with **Rogers Logo** from both products used. Please use recipe provided

DIABETIC COOKING

Please read all rules at beginning of Division.

The primary aim of the Diabetic Classes is to encourage people to enter healthy foods for Diabetics and submit the recipes. Diabetic recipes are those that feature a low amount of sugar or using a sugar substitute. These could be existing recipes or recipes that have been adapted or modified. **Recipe must accompany food product with entry.** Entries open to all Exhibitors.

138. Oatmeal cookies, 3
 139. Muffins, fruit 3
 140. Bran muffins no fruit, 3
 141. Apple Pie,

HEART SMART COOKING: Please read All rules at beginning of Division. The primary aim of the Heart Smart Food Class is to encourage people to enter heart healthy foods and submit the recipes. Heart Smart recipes are those that feature a low amount of fat and sodium (salt), while increasing the amount of fibre. They may contain a moderate amount of sugar. These could be existing recipes or recipes that have been adapted or modified.

RULES

- Any recipe for food stuffs may be used, provided that the recipe is heart healthy.
- No entries that require refrigeration will be accepted.
- The recipe may be original or an adaptation of existing recipe. Please indicate changes that were made and if this recipe is an adaptation from a cookbook or magazine, state source.**
- Recipe must accompany food product with entry number clearly noted.
- Any entry must conform in quantity to classification standards in the fair book; or be a minimum of three (3) servings, e.g. muffins. See quantity in General cooking muffin class.

- Entrants from same family must use different recipes.
- If entering in Heart Smart & Diabetic class it must be two different recipes.

142. Bread Savory,
 143. Bars any kind (3)
 144. Cookies, any kind (3)
 145. Cake, any variety
 146. Muffins, any kind (3)

DECORATION CLASSES

147. Decorated Cake or Form, fondant or iced by Junior or Teen (17 & under)
 148. Decorated Cake or Form, fondant or iced (18 & over)
 149. Decorated cake or Form, judged on 2018 theme, "Sheep thrills at the IPE"
 150. Decorated Wedding cake or form
 151. Edible flowers, 3
 152. Edible cake decoration, other, 3
 153. Best Decorated Cookie(or Form) with a Sheep Theme 6" round cookie, edible decorations, ages 0 to 7 years.
 154. Best Decorated Cookie(or Form) with a Sheep Theme 6" round cookie, edible decorations, ages 8 – 12 years.
 155. Rice Crispy sculpture "Sheep thrills at the IPE" Theme max size 4" x 4" ages 0 to 7
 156. Rice Crispy Sculpture "Sheep thrills at the IPE" theme" max size 4" x 4" ages 8 to 12

Granola Crispie Squares

- 2 1/2 cups.....Rogers 5 Grain Granola (any variety)
 2 cupscrisp rice cereal
 1/2 craisins
 1/4 cbutter or margarine
 4 cminiature marshmallows
 1 tsp.....vanilla
 1/4 ccoconut
 Lightly butter 9"x 13" pan.

Combine granola, crisp rice cereal, raisins and toss lightly. place butter or margarine in large saucepan and melt over low heat, add marshmallows and stir until melted, press into prepared pan, sprinkle with coconut and press lightly, chill and cut into squares. Yields 30 squares

Blueberry Oat Bran Muffins

- 1 1/2 cups.....buttermilk *
 1 1/2 cupsRogers Oat Bran
 1 1/4 cupRogers All Purpose Flour
 1 tsp.....baking powder
 1 tspbaking soda
 1/2 tspsalt
 1/3 cupVegetable oil
 1.....egg
 1/2 csugar
 1 tsp.....Vanilla
 1 cup.....blueberries fresh or frozen

Pre Heat oven to 375°F (190°C) Add buttermilk to oat bran and let stand approximately 10 minutes. Combine flour, baking powder, baking soda & salt. In separate bowl beat vegetable oil, egg, sugar & vanilla together,. Add buttermilk bran mixture to liquids & stir well. Add dry ingredients all at once and stir until just combined. Gently fold in blueberries, spoon batter into muffin tins and bake 20-25 minutes

Zucchini Orange Cake

- 1 cRogers All purpose flour
- 1 tsp.....baking powder
- 1 tsp.....baking soda
- 1 tsp.....cinnamon
- 1/2 tspnutmeg
- 2eggs
- 1/2 cup.....vegetable oil
- 3/4 cup..... sugar
- 1/2 cup.....Rogers porridge oats original blend
- 1 1/2 tsporange zest
- 1 tspVanilla
- 1 cup.....zucchini grated

Preheat oven to 325 F(162°C) prepare an 8'x8' baking pan. Combine flour, baking powder, baking soda & spices, set aside. Beat together eggs, oil, & sugar until creamy. Add porridge oats, zest & vanilla. Mix in dry ingredients & zucchini, pour into cake pan. Bake 35 minutes or until cake tests done. Cool completely.

Mincemeat Butter Tart Squares

Base

- 1 cup.....Rogers No additive or All purpose flour
- 1 Tbsp.....brown sugar
- 1/2 cup.....butter or margarine

Topping

- 1 cup.....Rogers Large Flake oats
- 1/4 tsp.....salt
- 1/2 tspbaking powder
- 2eggs
- 1 1/4 cups.....brown sugar
- 1 cupmincemeat

Pre heat oven to 350 f (175°C) Prepare a 9"x 13" baking pan. Prepare base by combining flour & brown sugar, cut in butter or margarine until mixture resembles coarse crumbs. Press into pan and partially bake. Meanwhile prepare topping by combining oats, salt & baking powder. Beat eggs, add sugar, beat again, stir in mincemeat, add dry ingredients and mix until well combined. Pour over base and bake an additional 25 to 30 minutes. Cool completely before cutting into squares. Top will look uncooked and sticky to the touch when its cooked. spray knife with cooking spray to enable easier cutting. yields 30 - 36 squares.





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