

DIVISION 10 - BAKING & CANNING

DIRECTOR: Jennifer Nelson food@armstrongipe.com

ENTRIES CLOSE - Friday, July 29, 2022

SPECIAL ATTENTION is called to the **Commitment to Animal Care, General Rules & Regulations** printed at the beginning of the prize list. Failure to abide by IPE rules may result in disqualification, forfeiture of prize money & possible disbarment from the fair.

EXHIBITOR INFORMATION

1. 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.
2. Special prizes offered by outside parties will be paid to winners if they are received by the IPE.
3. The Committee in charge is **NOT RESPONSIBLE** for Exhibitor's plates, containers or product labels.
4. All vouchers must be presented to donors on or before expiration date.
5. For junior & teen sections please put age on entry form.

EXHIBITS DROP OFF Hassen Hall: Mon, August 29th, 5pm to 8:30pm or Tues, August 30th, 8am to 11am, you will receive your exhibitors pass when you drop off your items. Exhibitors are encouraged to bring in their exhibits on Monday evening to avoid congestion on the Tuesday morning.

**WILL CLOSE FOR JUDGING AT 11am
NO LATE ENTRIES**

EXHIBITS PICK UP Hassen Hall: Please pick up exhibits & prizes Mon, Sept 5th, 9am to 11am. After that time, they will be moved to the IPE Office (3010 Wood Ave, Armstrong, BC). You can pick up your unclaimed items until Sept 23, 2022 (upon which time they will be disposed of)

ENTRY FEES: 1.50 per class (min. entry \$3)
plus Exhibitor ticket unless 2022 IPE membership is held.

EXHIBITOR FEE:

Adults \$26
Child (6 to 12) \$10
Child (5 & under) free

PRIZE MONEY: 1st \$5, 2nd \$3, 3rd \$2, unless stated otherwise. Any prize money not claimed by Sept 23, 2022 will be forfeited.

ALL SPECIALS TO BE MADE WITH & EXHIBITED WITH THE PACKAGE LABEL CANNING

Jars must be sealed with **metal canning lids & rings**. Rusty rings will disqualify 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) & processing time.**

This applies to class 10, 11, 12, & 13.

All preserves, etc. must have been prepared by the Exhibitor within the year 2021-2022 & never exhibited.

Salicylic or other acids must not be used in preservation.

Use of fruit pectin is acceptable. Except for 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 & covered with zip top bags. Royal Chinet 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 & loaves are to be cut into quarters, please submit only one quarter 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, three (3) Cookies to a plate.

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 & sponsors when shopping for your baking & canning supplies. Please visit our sponsors websites for helpful hints & plenty of recipe ideas: www.rogersfoods.com, www.davisonorchards.ca, <https://www.bernardin.ca/>

CANNED FRUIT & VEGETABLES Please read all rules at beginning of Division

BEST HOME CANNING AWARD Classes 1-52 gift certificate from Bernardin for Exhibitor using Bernardin canning jars & lids

Prizes: \$5, \$3, \$2 - Unless otherwise noted

Canned Fruit & Vegetables:

500 ml jar

1. Apricots
2. Cherries
3. Peaches
4. Pears
5. Any other fruit, labelled
6. Fruit juice
7. Vegetable juice
8. Tomatoes
9. Any other vegetable, labelled

Canned Meats: TWO – 250 ml jars. Please read all rules at beginning of Division *In meat classes only submit 2 jars one for display, one to be judged, open jar must be picked up at 5pm on TUESDAY EVENING or it will be discarded.

10. Salmon

- Antipasto

Jelly, Jams & Marmalades:

125 ml or 250 ml jar

- Apple jelly, NEW
- Grape jelly
- Raspberry jelly
- Pepper jelly, mild
- Lite jam, any fruit, labelled
- Strawberry jam
- Apricot jam
- Raspberry jam
- Peach jam
- Strawberry freezer jam, NEW

Junior - under 18 years:

125- or 250-ml jar

- Strawberry jam
- Raspberry jam
- Cucumber dills, 500 ml jar only

Butter & Curds:

125 ml or 250 ml jar

- Apple butter
- Lemon butter (curd)
- Lime butter (curd)

Miscellaneous:

1-piece vacuum sealed with 1 tasting piece (3" long x 1" wide)

- Beef Jerky, NEW
- Dry Sausage, NEW
- Smoked Fish, NEW

Pickles:

Classes 36-41 & Class 49 500 ml jar, Classes 42-48 250ml or 500 ml jar

- Cucumber dills
- Mustard pickles
- Bread & butter pickles
- Pickled beets
- Pickled asparagus
- Any other pickles (no cucumbers)
- Cucumber relish
- Zucchini relish
- Tomato salsa, mild
- Fruit salsa, mild
- Barbeque sauce, mild
- Chutney
- Spaghetti sauce
- Sauerkraut



Bernardin:

Display with logo & using Bernardin jars, lids & pectin's

Prize: \$20 product certificate

- Bernardin Special - strawberry jam, 125 ml or 250 ml
- Bernardin Gift Pack Competition - 6 jars of canned goods, presented as a gift pack
- Bernardin best decorated or functional homemade craft using Bernardin jar(s) &/or 2-piece lid

Baking

Please read all rules at beginning of Division



Pies & Tarts, Sponsored by Davison Orchard:

Pies, please cut into 8 pieces, submit 2 pieces, Classes 53-58

- Pies & Tarts: Apple, double crust
- Cherry, double crust
- Pumpkin, single crust
- Peach tarts, 3
- Butter tarts, 3
- Any other tart, 3
- Lemon meringue pie

Cakes & Loaves, Sponsored by Rogers Foods:

Cut into quarters, submit one quarter

- Carrot cake, uniced
- Rhubarb cake
- Coffee cake with streusel topping
- Chocolate cake, uniced
- Chiffon cake, plain or variety, uniced
- Angel food cake, uniced
- Pumpkin loaf
- Zucchini loaf
- Lemon loaf, glazed
- Brownies, cake, uniced, 3 pieces
- Brownies, fudge, uniced, 3 pieces



Cookies, Muffins & Biscuits, Sponsored by Rogers Foods:

Classes 76-88 please submit 3 cookies, muffins or biscuits

- Oatmeal raisin cookies
Sponsor: Rogers Foods Ltd
- Icebox cookies
- Gingersnap cookies
- Protein bites, NEW
- Granola bars, NEW

- 80. Cheese biscuits
- 81. Pumpkin scones, NEW
- 82. Scones
- 83. Cornbread
- 84. Bran muffins
- 85. Zucchini muffins, NEW
- 86. Any other fruit muffin, labelled

Yeast Breads from scratch, Sponsored by Rogers Foods:

Classes 89-94 please submit a whole loaf of bread, Classes 95-98 please submit 3 buns or rolls

- 87. White bread
- 88. Rye bread
- 89. Whole wheat bread, not less than 60%
- 90. No-Knead bread, rustic loaf
- 91. Cheese bread
- 92. Raisin Bread
- 94. Pretzels
- 95. Dinner rolls
- 96. Cinnamon rolls, sweet yeast dough, uniced
- 97. Sourdough bread
- 98. Sourdough buns/rolls
- 99. Sourdough cinnamon rolls, uniced

Yeast breads by Machine:

- 100. White bread
- 101. Rasin bread
- 102. 60% Whole wheat bread

Miscellaneous:

- 103. Donuts, 3
- 104. Candy made with popcorn
- 106. Fudge, 3 pieces

Gluten Free:

- 109. Carrot muffins, 3
- 110. Zucchini loaf, ¼ loaf, NEW
- 111. Chocolate cake, uniced, ¼ cake
- 112. Scones, any kind, 3, NEW



Junior Section, Sponsored by Rogers Foods:

Please read all rules at beginning of Division. For Children 12 years & under.

- 113. Junior: Oatmeal chocolate chip cookies, 3
- 114. Junior: Drop cookies, labelled, 3
- 115. Junior: Banana loaf, ¼ loaf
- 116. Junior: Cheese biscuits, 3
- 117. Junior: Carrot muffins, 3 NEW
- 118. Junior: Apple pie, double crust, 2 slices
- 119. Junior: Chocolate cupcakes, iced, 3

The Granny MacDonald Memorial Plaque - Annual

competition to be awarded to the child with the most points in Classes 109-116. **Sponsored by Viking Farms.**

Teen Section, Sponsored by Rogers Foods:

Please read all rules at beginning of Division. For Teens 13 to 17 years.

- 121. Teen: White bread, from scratch, whole loaf
- 122. Teen: Oatmeal coconut cookies, 3
- 123. Teen: Scones, 3
- 124. Teen: Pumpkin loaf, glazed, ¼ loaf
- 125. Teen: Carrot cake, iced, ¼ cake
- 126. Teen: Bran muffins, 3
- 127. Teen: Zucchini muffins, 3, NEW
- 128. Teen: Apple pie, crumble topping, 2 slices
- 129. Teen: Brownies, fudge, uniced, 3

For Men Only, Sponsored by Rogers Foods:

Please read all rules at beginning of Division

- 131. For Men Only: White bread, from scratch
- 132. For Men Only: Coconut oatmeal cookies, 3
- 133. For Men Only: Chocolate chip scones, 3
- 134. For Men Only: Carrot muffins, 3, NEW
- 135. For Men Only: Bran muffins, 3
- 136. For Men Only: Pumpkin loaf, ¼ loaf
- 137. For Men Only: Fruit pie, 2 slices

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 & 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.



Diabetic, Sponsored by Rogers Foods:

- 145. Diabetic: Oatmeal cookies, 3
- 146. Diabetic: Muffins, fruit, 3
- 147. Diabetic: Bran muffins, no fruit, 3
- 148. Diabetic: Pumpkin pie, NEW

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 & submit the recipes. Heart Smart recipes are those that feature a low amount of fat & 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

- a) Any recipe for food stuffs may be used, provided that the recipe is heart healthy.
- b) No entries that require refrigeration will be accepted.
- c) Recipe must accompany food product with entry number clearly noted.
- e) 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.
- f) Entrants from same family must use different recipes.
- g) If entering in Heart Smart & Diabetic class, it must be two different recipes.

Heart Smart, Sponsored by Rogers Foods:

- 149. Heart Smart: Bread savory
- 150. Heart Smart: Granola Bars, any kind, 3, NEW
- 151. Heart Smart: Cookies, any kind, 3, NEW
- 152. Heart Smart: Cake, any variety
- 153. Heart Smart: Muffins, any kind, 3

Decoration Classes:

- 154. Cake or form, fondant or iced by junior or teen, 17 & under
- 155. Cake or form, fondant or iced, 18 & over
- 156. Decorated cake or form, judged on 2022 Theme "Our Roots Run Deep"
- 157. Best decorated cookie or form with a vegetable theme, 6" round cookie, edible decorations, ages 0 to 7 years
- 158. Best decorated cookie or form with a vegetable theme, 6" round cookie, edible decorations, ages 8 to 12 years
- 159. Rice crispy sculpture, "Our Roots Run Deep" theme, maximum size 4" x 4", ages 0 to 7 years
- 160. Rice crispy sculpture, "Our Roots Run Deep" theme, maximum size 4" x 4", ages 8 to 12 years