

# DIVISION 10 - BAKING & CANNING

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**ENTRIES CLOSE - Friday, August 4th, 2023**

**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** Poultry Barn, Mon, August 28th, 5pm to 8:30pm or Tues, August 29th, 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.

**JUDGING STARTS AT 11am**

**NO LATE ENTRIES**

**EXHIBITS PICK UP** Poultry Barn. Please pick up exhibits & prizes Mon, Sept 4th, 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 22, 2023 (upon which time they will be donated)

**ENTRY FEES: 1.50 per class** (min. entry \$3) plus Exhibitor ticket unless 2023 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 22, 2023 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**

All preserves, etc. must have been prepared by the Exhibitor within the year 2022-2023 & never previously 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 baking must be on 6" compostable plates (unless otherwise stated) & covered with zip loc bag. Royal Chinette accept. All foods must be entirely thawed before bringing in for judging.

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

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, ALL PASTRIES 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](http://www.rogersfoods.com), [www.davisonorchards.ca](http://www.davisonorchards.ca), <https://www.bernardin.ca/>

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

**BEST HOME CANNING AWARD** Classes 1-50 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 must be pressure canned & labeled with PSI & processing time used

10. Salmon
11. Antipasto

**Jelly, Jams & Marmalades:**

125 ml or 250 ml jar

12. Apple jelly
13. Grape jelly
14. Raspberry jelly
15. Pepper jelly, mild
16. Lite jam, any fruit, labelled
17. Strawberry jam
18. Apricot jam
19. Raspberry jam
20. Peach jam
21. Strawberry freezer jam

**Junior - under 18 years:**

125 ml or 250 ml jar

25. Strawberry jam
26. Raspberry jam
27. Cucumber dills, 500 ml jar only

**Butter & Curds:**

125 ml or 250 ml jar

28. Apple butter
29. Lemon butter (curd)
30. Lime butter (curd)

**Miscellaneous:**

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

31. Beef Jerky, NEW
32. Dry Sausage, NEW
33. Smoked Fish, NEW

**Pickles:**

Classes 34-41 500 ml jar, Classes 42-47 250ml or 500 ml jar

34. Cucumber dills
35. Mustard pickles
36. Bread & butter pickles
37. Pickled beets
38. Pickled asparagus
39. Any other pickles (no cucumbers)
40. Cucumber relish
41. Zucchini relish
42. Tomato salsa, mild
43. Fruit salsa, mild
44. Barbeque sauce, mild
45. Chutney
46. Spaghetti sauce
47. Sauerkraut

**Bernardin:**

Display with logo & using ONLY Bernardin jars, lids & pectin's  
1st- \$20 Product certificate

**Prizes:** \$20 product certificate, \$3, \$2

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

**Baking**

Please read all rules at beginning of Division 10

**Pies & Tarts, Sponsored by Davison Orchard:**

Pies, please cut into 8 pieces, submit 2 pieces, Classes 51-57

51. Pies & Tarts: Apple, double crust
52. Cherry, double crust
53. Pumpkin, single crust
54. Peach tarts, 3
55. Butter tarts, 3
56. Any other tart, 3
57. Lemon meringue pie

**Cakes & Loaves, Sponsored by Rogers Foods:**

Cut into quarters, submit one quarter

58. Carrot cake, uniced
59. Rhubarb cake
60. Coffee cake with streusel topping
61. Chocolate cake, uniced
62. Chiffon cake, plain or variety, uniced
63. Angel food cake, uniced
65. Pumpkin loaf
66. Zucchini loaf
67. Lemon loaf, glazed
69. Brownies, cake, uniced, 3 pieces
70. Brownies, fudge, uniced, 3 pieces

**Cookies, Muffins & Biscuits, Sponsored by Rogers Foods:**

Classes 74-86 please submit 3 cookies, muffins or biscuits

74. Oatmeal raisin cookies
75. Icebox cookies
76. Gingersnap cookies
77. Protein bites
79. Granola bars

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

**Yeast Breads from scratch, Sponsored by Rogers Foods:**

Classes 87-102 please submit a whole loaf of bread, Classes 95-99 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, 3 pieces
- 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
- 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 113-119 **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
- 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
- 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

**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
- 151. Heart Smart: Cookies, any kind, 3
- 152. Heart Smart: Cake, any variety
- 153. Heart Smart: Muffins, any kind, 3

**Decoration Classes:**

- 154. Cake or form, fondant or iced, 17 & under
- 155. Cake or form, fondant or iced, 18 & over
- 156. Decorated cake or form, judged on 2023 Theme
- 157. Best decorated cookie or form with a Rodeo theme, 6" round cookie, edible decorations, ages 0 to 7 years
- 158. Best decorated cookie or form with a Rodeo theme, 6" round cookie, edible decorations, ages 8 to 12 years
- 159. Rice crispy sculpture, theme, maximum size 4" x 4", ages 0 to 7 years
- 160. Rice crispy sculpture, theme, maximum size 4" x 4", ages 8 to 12 years