

# DIVISION 10 - BAKING & CANNING

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**ENTRIES CLOSE - Friday, August 2nd, 2024**

**SPECIAL ATTENTION** is called to the **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 one (1) entry per exhibitor per class
2. No two (2) same prizes in a class.
3. No labels or writing on jars unless otherwise specified.
4. Special prizes offered by outside parties will be paid to winners if they are received by the IPE.
5. Committee is **NOT RESPONSIBLE** for Exhibitor's plates, containers or product labels.
6. All vouchers must be presented to donors on or before expiration date.
7. For children and teen sections put age on entry form.

**EXHIBITS DROP OFF** Horticultural Building, Monday, August 26th, 5-8pm or Tuesday, August 27th, 8-11am. You will receive your exhibitors after dropping off entries. Exhibitors are encouraged to bring in their exhibits on Monday evening to avoid congestion on the Tuesday morning.

**JUDGING PREP STARTS AT 11:30am // NO LATE ENTRIES**

**EXHIBITS PICK UP** Horticulture Building, Monday, September 2nd, **9-1pm**. All unclaimed exhibits will be donated to food bank or disposed of.

**ENTRY FEES: 1.50 per class** (min. entry \$3) plus Exhibitor ticket unless 2024 IPE membership is held

## **EXHIBITOR FEE:**

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

**PRIZE MONEY: 1st \$7, 2nd \$5, 3rd \$4**  
**(Unless stated otherwise)**

**Any prize money not claimed by September 20, 2024 will be considered a donation to the IPE.**

## **CANNING**

1. Jars must be sealed with metal canning lids & rings. Rusty rings will disqualify entries.
2. All jars must be an official canning jar. (NO used brand

name jars ie: pickle, mayonnaise, pasta sauce, etc.)

3. Note jar sizes. Incorrect jar sizes will be disqualified.  
4. **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.

5. All exhibits must be work of Exhibitor within the last calendar year & never previously exhibited.

**6. Salicylic or other acids must not be used in preservation.** Fruit pectin is acceptable. ALL preserves must be sealed, only exception will be freezer jam.

## **BAKING**

1. All baking must be on 6" compostable plates (unless otherwise stated) & covered with zip loc bag. All foods must be entirely thawed before bringing in for judging.
2. PIES - submit (1) one 1/6 of pie for display
3. CAKES/LOAVES - submit (1) one 1/4 of loaf
4. BREAD - submit whole loaf (approximately one pound). 24 hr old bread is best for judging. NO machine bread unless otherwise stated.
5. COOKIES - Cookies to be no larger than 3" in diameter, three (3) cookies to a plate.
6. All baking must be made from scratch unless otherwise stated. No commercial mixes, fillings, etc.

Please support our local small businesses, farmers & sponsors when shopping for your baking & canning supplies. Websites for helpful hints and recipe ideas:

- [www.rogersfoods.com](http://www.rogersfoods.com)
- [www.askewsfoods.com](http://www.askewsfoods.com)
- [www.bernardin.ca](http://www.bernardin.ca)
- [www.crisco.com](http://www.crisco.com)

**\*\*ALL SPECIALS TO BE MADE WITH & EXHIBITED WITH THE PACKAGE LABEL**

## **Canning:**

500 ml jar

1. Apricots
2. Cherries
3. Peaches
4. Pears
5. Any other fruit, label
6. Fruit juice, label
7. Vegetable juice, label
8. Tomatoes
9. Beans \*NEW
10. Tomato sauce \*NEW
11. Any other vegetable not listed, label

**Jelly & Jams:**

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

**Youth - 17 yrs & under:**

125 ml or 250 ml jar

22. Strawberry jam
23. Canned Peaches \*NEW
24. Cucumber dills, 500 ml jar only

**Butter & Curds:**

125 ml or 250 ml jar

25. Apple butter
26. Lemon butter (curd)
27. Lime butter (curd)

**Miscellaneous:**

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

28. Beef Jerky
29. Dry Sausage
30. Smoked Fish

**Pickles:**

Classes 31-36 500 ml jar only // Classes 37-43 250ml or 500 ml jar

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

**Pies & Tarts:**

PIES cut into 6 pieces, submit only one (1) piece for judging

44. Apple, double crust
45. Cherry, double crust
46. Pumpkin, single crust
47. Lemon Meringue
48. Peach tarts, 3
49. Butter tarts, 3
50. Any other tart, 3

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

CAKES/LOAVES Submit only ¼ loaf

51. Carrot cake, uniced
52. Rhubarb cake, uniced \*NEW
53. Coffee cake, streusel topping
54. Plum cake, uniced \*NEW
55. Chiffon cake, uniced
56. Angel food cake, uniced
57. Pumpkin loaf
58. Zucchini loaf
59. Lemon loaf, glazed
60. Brownies, cake, uniced, 3
61. Brownies, fudge, uniced, 3

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

Please submit 3 items on plate

62. Oatmeal raisin cookies
63. Cookie Bar or Square \*NEW
64. Gingersnap cookies
65. Protein bites
66. Granola bars
67. Cheese biscuits
68. Lavender Lemon scones \*NEW
69. Plain scones
70. Cornbread
71. Bran muffins
72. Zucchini muffins
73. Fruit muffin, labelled

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

Please submit whole loaf of bread

74. White bread
75. Rye bread
76. Whole wheat bread, not less than 60%
77. No-Knead bread, rustic loaf
78. Cheese bread
79. Raisin Bread

- 80. Pretzels, 3
- 81. Dinner rolls, 3
- 82. Cinnamon rolls, sweet yeast dough, uniced, 3
- 83. Sourdough bread
- 84. Sourdough buns/rolls, 3
- 85. Sourdough cinnamon rolls, uniced, 3

**Yeast breads by Machine:**

Please submit whole loaf of bread

- 86. White bread
- 87. Rasin bread
- 88. 60% Whole wheat bread

**Miscellaneous:**

Please submit 3 items on plate

- 89. Candy made with popcorn
- 90. Fudge

**Gluten Free:**

- 91. Carrot muffins, 3
- 92. Zucchini loaf, ¼ loaf
- 93. Banana cake, uniced, ¼ cake \*NEW
- 94. Scones, any kind, 3

**Children Section, Sponsored by Rogers Foods:**

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

- 95. Chocolate chip cookies, 3
- 96. Drop cookies, labelled, 3
- 97. Banana loaf, ¼ loaf
- 98. Cheese biscuits, 3
- 99. Carrot muffins, 3
- 100. Apple pie, double crust, 1 slice
- 101. Chocolate cupcakes, uniced, 3 \*NEW

**Granny MacDonald Memorial Plaque** - Most Points in the Children Section

**Teen Section, Sponsored by Rogers Foods:**

Please read all rules at beginning of Division. Ages 13-17 yrs

- 102. White bread, from scratch, whole loaf
- 103. Double Chocolate cookies, 3 \*NEW
- 104. Scones, 3
- 105. Pumpkin loaf, glazed, ¼ loaf
- 106. Carrot cake, iced, ¼ cake
- 107. Bran muffins, 3
- 108. Zucchini muffins, 3
- 109. Apple pie, crumble topping, 1 slice
- 110. Brownies, fudge, uniced, 3

**For Men Only, Sponsored by Rogers Foods:**

Please read all rules at beginning of Division

- 111. White bread, from scratch, full loaf
- 112. Coconut oatmeal cookies, 3
- 113. Chocolate chip scones, 3
- 114. Blueberry muffins, 3 \*NEW
- 115. Bran muffins, 3
- 116. Harvest Spice loaf, ¼ loaf \*NEW
- 117. Fruit pie, 1 slice

**DIABETIC COOKING:**

Diabetic Classes are to encourage people to enter healthy food for Diabetics. These recipes are those that feature lower amounts of sugar or use a sugar substitute.

**Recipe must accompany food product with entry.**

Entries open to all Exhibitors.

Rules:

- a) Any recipe provided that the recipe is diabetic friendly.
- b) No entries that require refrigeration will be accepted.
- c) Entrants from same family must use different recipes.
- d) If entering in Diabetic & Heart Smart, it must be two different recipes.

**Diabetic, Sponsored by Rogers Foods:**

- 118. Coconut Oatmeal cookies, 3 \*NEW
- 119. Fruit muffins, 3
- 120. Bran muffins, no fruit, 3
- 121. Pumpkin pie, 1 slice

**HEART SMART COOKING:**

Heart Smart Food Classes are to encourage people to enter heart healthy foods. These are those that feature lower amounts of fat and sodium, increased amounts of fibre, and moderate amounts of sugar. **Recipe must accompany food product with entry.** Entries open to all Exhibitors.

Rules:

- a) Any recipe provided that the recipe is heart healthy.
- b) No entries that require refrigeration will be accepted.
- c) Entrants from same family must use different recipes.
- d) If entering in Heart Smart & Diabetic class, it must be two different recipes.

**Heart Smart, Sponsored by Rogers Foods:**

- 122. Bread savory
- 123. Granola Bars, any variety, 3
- 124. Cookies, any variety, 3
- 125. Cake, any variety, ¼ cake
- 126. Muffins, any variety, 3

**Decoration Classes:**

- 127. Cake or form, fondant or iced, ages 17 & under
- 128. Cake or form, fondant or iced, ages 18+
- 129. Cake or form, 'Denim in the Dirt' theme
- 130. Cookie or form, 6" round, 'Denim in the Dirt' theme, edible decorations, ages 3-7 yrs
- 131. Cookie or form, 6" round, 'Denim in the Dirt' theme, edible decorations, ages 8-12 yrs
- 132. Cupcakes, 3, children 12 & under \*NEW
- 133. Cupcakes, 3, teen 13-17yrs \*NEW

