

CLASS 20 – FOOD DIVISION

Committee: Jeannette Mason (905-857-1125), Beryle Kolb and Edna Wright

FOLLOW HOMECRAFT RULES

Additional Rules:

- 1) No mixes to be used in the making in all sections, unless otherwise stated.
- 2) All Baked goods to be exhibited in clear plastic bags with entry tags inside bag.
- 3) Muffins, Scones and Cookies to be shown on paper plate in clear plastic bag.
- 4) Muffins are not to be in paper cups.
- 5) Tarts to be shown in clear plastic bags on suitable paper plate.
- 6) Pies to be baked on approximately 6" or 8" foil plates. To season foil pan; rub both sides of plate with cooking oil. Bake at 350 degrees F for 15 minutes. Pies to be shown in clear plastic bags.
- 7) Cakes to be on covered cardboard 1" larger than the base of the cake. Loaves to be exhibited in clear plastic bags.
- 8) PRESERVES:
 - a. Jam and Jelly Classes must be in 250 ml. Mason type, preserving jars.
 - b. Pickles and relishes, sauce and canned fruit in 500 ml preserving jars.
 - c. Dills and Beets to be in 500 ml or litre preserving jar.
 - d. Jars or preserves to be sealed – will be disqualified if not. Seal to be broken at judging. Freezer jams & jellies excepted.
 - e. No wax to be used.
 - f. All canned goods must have attached to the jar (not lid), name of item, date of processing (must be within the current year). Use elastic to attach exhibitor tag to the jar.

Prizes Awarded	First	Second	Third
Sections 1-6	\$5.00	\$4.00	\$3.00
Sections 7-16	\$6.00	\$4.00	\$3.00
Sections 17-30	\$6.50	\$5.50	\$4.00
Sections 31-55	\$5.00	\$4.00	\$3.00

A fourth prize will be awarded if there are eight or more entries in a class (specials not included). \$1.00

BREAD & BUNS – YEAST

1. White Bread – 1 loaf
2. 60% Whole Wheat Bread – 1 loaf
3. Sour Dough Bread – 1 loaf
4. Cloverleaf Rolls (4)
5. From the Bread Maker, a white loaf
6. From the Bread Maker, a loaf of your choice named.

MUFFINS, TEA BISCUITS & COOKIES

7. Bran Muffins (4)
8. Banana Muffins (4)
9. Carrot Muffins (4)
10. Herb Tea Biscuits – made with spelt flour (4)
11. Scones (4)
12. Shortbread cookie – Shape of Maple Leaf (4)
13. Oatmeal Cookies (4)
14. Lemon Squares (4)
15. Brownies Iced (4)
16. Ginger Snaps (4)

PIES, CANDY & TARTS

17. Apple Pie – Double Crust

18. Blueberry Pie – Double Crust
19. Cherry Pie – Double Crust
20. Microwave Chocolate Fudge (4)
21. Maple Fudge (4)
22. Butter Tarts (5) – Plain, no Fruit or Nuts. First Prize winner will be asked to compete in District #5 Fair Competition, (attach recipe).
23. Lemon Tarts (4)

CAKE & LOAVES – Loaves in loaf pan 5.72” x 3.12” x 2.08” (14.52cm x 7.92cm x 5.28cm)

24. Queen Elizabeth cake, iced 8” or 9” Square
25. Lemon Loaf
26. Zucchini Loaf
27. Banana Loaf
28. Pumpkin Loaf
29. Dark Fruit Cake – 4 slices attractively displayed on a salad plate
30. Light Fruit Cake - 4 slices attractively displayed on a salad plate

PRESERVES – Jams & Jellies – 1 cup (250mL) with two piece metal sealing lid
Pickles & Relishes – 2 cup (500mL) with two piece metal sealing lid
Dills & Beets maybe shown in 500ml or a litre jar

31. Freezer, Strawberry Jam
32. Freezer, Raspberry Jam
33. Freezer, Strawberry Jelly
34. Cooked Strawberry Jam
35. Cooked Blueberry Jam
36. Cooked Raspberry jam
37. Grape Jelly
38. Jelly, any other variety, named
39. Jam, any other variety, named
40. Canned Pears
41. Canned Fruit Cocktail
42. Nine Day Pickle
43. Pickled Hot Peppers
44. Pickled Beets
45. Pickled Dills
46. Chili Sauce
47. Pickled Beans
48. Pickled Asparagus
49. Salsa, Hot
50. Salsa, Medium
51. Salsa, Fruit
52. Corn Relish
53. New or unusual relish, recipe named
54. Relish not listed above, named
55. Pickles not listed above, named