13 Cactus, grown in container for three months
14 Terrarium
15 Outdoor patio planter, not hanging, 14" pot size
16 Outdoor Tuberous Begonia, 14" pot size
Woodland Garden in $14^{\prime \prime}$ pot, $1^{\text {st }} \$ 20$ cash, Glenwood WI
18 Fairy Garden, in a wooden box approximately 12 " x 15" x 4" deep, $\$ 25$ gift certificate Most Points (01-18) $\$ 25$ cash
E6: Gpains \& Fopace
Entry fee: \$2

Deadline: Entry Form to office: August $19^{\text {th }}, 2023$
Prize money: $1^{\text {st }} \$ 15,2^{\text {nd }} \$ 10,3^{\text {rd }} \$ 5$
Entry form: Use General Entry Form
Must be grown on exhibitor's farm in 2023.
01 Sheaf barley, variety named
02 Sheaf oats, early, variety named
03 Sheaf oats, late, variety named
04 Sheaf spring wheat, variety named
05 Sheaf fall wheat, variety named
Note: Sheaves should be arranged in compact form and must be $3^{1 / 2^{\prime \prime}}$ in diameter just below
the heads. Cereal grains must be stripped of leaves and roots, also free of excess moisture to prevent mould. A tag designating the variety must accompany each sheaf.
06 Baled Hay Contest-2023 crop: Grass and mixed legume hay (no cereal hay), one square bale to be entered
07 Round Bale-2023 crop: core sample displayed in one litre Ziploc bag (must be full).
Most Points (01-07), \$20 cash

## DIVISION F:

FOODS
Location: Lisbeth Johnstone Hall
Entry Fee: \$1
Deadline-Entry Form to office: August 12 ${ }^{\text {th }}, 2023$
Prize Money: $1^{\text {st }} \$ 5 ; 2^{\text {nd }} \$ 3 ; 3^{\text {rd }} \$ 2$
Exhibits to be brought in Wednesday August $23^{\text {rd }}$,

## 10am - 4pm

GUIDELINES FOR BAKED GOODS
Cakes: should have a flat or slightly rounded top, moist, fine grain, slightly glossy surface, fine velvety texture. Does not crumble significantly when cut, is tender, has a characteristic, pleasant flavour. All cakes use layered 8" or 9" square pan. Cut cake into 9 pieces; display centre and one corner only.
Baking Powder Biscuits: should have fairly smooth surface, delicately browned, tender-crisp crust with a slightly moist interior, flaky and tender, and pleasant flavour.
Quick Breads and Muffins: should be lightly browned, symmetrical, bumpy rough surface, tiny holes, not tunnels.
Yeast Breads: should have smooth rounded top, evenly brown, thin crust, moist interior. Fine even interior texture, light pleasant taste and pleasant aroma.
No Professional Bakers
Judging Standards:
General appearance: 30\%/Internal appearance or
texture: 30\%/Flavour-Aroma: 40\%

## F1a: Baking

## Sourdough

01 Sourdough, white, 1 small loaf, $1^{\text {st }} \$ 25$
02 Sourdough, whole grain / heritage grain, 1 small loaf, $1^{\text {st }} \$ 25$
03 Sourdough, savory, 1 small loaf, $1^{\text {st }} \$ 25$
04 Sourdough, baguette, 1 baguette, $1^{\text {st }} \$ 25$ Most points (01-04) \$100 cash sponsored by Declan Brennan
NEW FOR 2023
Bannock (1 ${ }^{\text {st }} \$ 25$ Sponsored by Bev Malkow)
05 Bannock, plain
06 Bannock, sweet
07 Bannock, savory
Yeast Bread (pan size $9^{\prime \prime} x 4^{1 / 2 " x} 3 ", 1 \mathrm{lb}$ loaf")
09 White Bread (no eggs) - display half 1oaf. $1^{\text {st }} \$ 20,2^{\text {nd }} \$ 15,3^{\text {rd }} \$ 10$ cash
$10 \quad 100 \%$ Whole Wheat Bread - display $1 / 2$ loaf $1^{\text {st }} \$ 20,2^{\text {nd }} \$ 15,3^{\text {rd }} \$ 10$ cash
11 Crusty Dinner Rolls (3) $1^{\text {st }} \$ 20,2^{\text {nd }} \$ 15,3^{\text {rd }} \$ 10$ cash
12 Bread (Sweet Dough): Cinnamon Buns (frosted) (3) $1^{\text {st }} \$ 20,2^{\text {nd }} \$ 15,3^{\text {rd }} \$ 10$ cash

## Quick Breads

13 Baking powder biscuits, round (3)
14 Scones (2), with currants or raisins
15 Scones (2) with cheese
Most points (13-15) \$20 cash
16 Lemon loaf, $1 / 2$ loaf
17 Zucchini or Banana Loaf, no nuts, 1/2 loaf
18 Pumpkin Loaf, Plain, no nuts, $1 / 2$ loaf

19 Muffins, bran, no fruit (2)
20 Muffins, with berries (2)
Most points (16-20) \$20 cash
Cakes, Squares \& Cookies
21 Special: 8" or 9" square chocolate cake, one layer, iced, on plate, with recipe. 1st $\$ 16$; 2nd

## \$12; 3rd \$7

22 Carrot Cake, iced, 2 slices
23 Biscotti (2)
24 Layered cake (decorated with Fall Fair Theme)
25 Cupcakes, chocolate, iced (2)
26 Matrimonial Cake (2 pieces)
27 Brownies, iced (2)
28 Fancy squares (2 pieces)
29 Fancy cookies (2 of one kind)
30 Drop cookies (2 of one kind)
31 Lunch Box cookies, roll, drop, refrigerator etc., attractive plate, 2 each of 3 varieties
32 Fudge (2 pieces on plate)
Most points (21-32) \$20 cash
Pies \& Tarts
41 Butter tarts, currants (2)
42 Apple pie, no glaze (cut into 6 slices, supply 2 slices only) $\$ 25$
43 Lemon pie, no commercial fillings (cut into 6 slices, supply 2 slices only)
44 Pumpkin pie, no cream (cut into 6 slices, supply 2 slices only)
45 Any pie made with Graham Wafer Crust (cut into 6 slices, supply 2 slices only)
Most points (41-45) \$20 cash
Gluten Free Products (recipe included with entry)
47 Cake, any kind, 2 pieces
48 Cookies, any kind (2)
49 Muffins, any kind (2)
50 Bread, any kind (1/2 loaf)
Most points (47-50), \$25 cash
Men Only - Baking
52 Yeast Bread - white (1/2 loaf)
53 Cake - any kind (2 pieces)
54 Cookies - any kind (2)
55 Muffins - any kind (2)
Most points (52-55), \$25 cash
Special Open Class - Irene's Crazy Cookie Contest
Open to all ages - Judged on Tastiness and Most Unique Design
60 Most Unique Cookie
Sponsored by the Hug Family in memory of Irene
Hug who delighted so many people over the years
with her gifts of cookies - the more decorated, the
better. $1^{\text {st }} \$ 20 ; 2^{\text {nd }} \$ 10 ; 3^{\text {rd }} \$ 5$
F1b: Cooking with Honey
No sugar to be used.

| 70 | Strawberry jam | 75 | Bread (1/2 loaf) |  |
| :--- | :--- | :--- | :--- | ---: |
| 71 | Berry Muffins, 2 | 76 | Cooking | with |
| 72 | Cake - no icing, 2 |  | Honey | for |
|  | pieces | kids, any | item, |  |
| 73 | Cookies, 4 | 4 pieces, $1^{\text {st }}$ | Prize |  |
| 74 | Candy, 4 pieces | $\$ 10$ |  |  |
| Most points $(70-75), \$ 15$ cash |  |  |  |  |

## Fic: Heritace Foods

Cooking like Grandma did!
77 Lard, ½ cup
78 Pound Cake, include recipe with entry, no chemical leavening agents to be used (ie - no baking powder or baking soda)
79 Jam, no pectin
80 Sauerkraut, ${ }^{\text {st }} \$ 15$ cash
81 Jerky, 3 pieces
82 Vinegar, flavoured
83 Kombucha: 1 bottle, your choice of flavour

## Most Points (77-83) \$50 cash

## F2: James and Jellies

GUIDELINES FOR JAMS \& JELLIES

- Only jars smaller than pints will be allowed. If commercial jars are used (e.g. Cheez Whiz), labels and glue must be completely removed and lids must be covered with foil, etc., so no commercial labelling remains.
- If wax is used to seal jams and jellies, embed a string for easy wax removal.
- Jelly should be transparent, no sediment, should retain its shape and quiver when unmoulded; cut easily with a smooth shiny edge. It should not be rubbery or granular.
- Please label jars, not lids.
- Use 2022 or 2023 Fruit

JUDGING STANDARDS
Jams and Marmalades: 10\% Appearance: pack and seal / 10\% Colour and clearness / 10\% Evenness and distribution of fruit / 30\% Interior texture / 40\% Flavour Jellies: 10\% Appearance-pack and seal / 10\% Colour / 10\% Clearness / 20\% Interior texture / 50\% Flavour
01 Jelly, crabapple
02 Jelly, any fruit
03 Jam, raspberry ( $1^{\text {st }} \$ 25$ Sponsored by the BV Farmers Market Association)
04 Jam, strawberry
05 Jam, any kind not listed
06 Jam, haskap berry, $1^{\text {st }} \$ 20,2^{\text {nd }} \$ 15,3^{\text {rd }} \$ 10$
07 Jam, huckleberry
Most points (01-02): \$10 cash
Most points (03-07): \$10 cash
Most points (01-07), $\$ 25$ cash

## F3: Canned Goods

GUIDELINES: Canned goods must be labeled on the jar, giving contents and date of canning, please leave rings on so seals can be secured. Canned goods should be attractively displayed with uniform jars and lids.
01 Apricots
02 Peaches
03 Pears
04 Strawberries
05 Raspberries
06 Pickled asparagus
.see additional
classes on page 28

