- 13 Cactus, grown in container for three months
- 14
- Outdoor patio planter, not hanging, 14" pot size 15
- 16 Outdoor Tuberous Begonia, 14" pot size
- Woodland Garden in 14" pot, 1st \$20 cash, 17 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: Grains & Forage

Entry fee: \$2

Deadline: Entry Form to office: August 19th, 2023 Prize money: 1st \$15, 2nd \$10, 3rd \$5

Entry form: Use General Entry Form

Must be grown on exhibitor's farm in 2023.

- Sheaf barley, variety named
- 02 Sheaf oats, early, variety named
- 03 Sheaf oats, late, variety named
- Sheaf spring wheat, variety named 04
- Sheaf fall wheat, variety named Note: Sheaves should be arranged in compact

form and must be  $3^{1/2}$  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 12th, 2023

**Prize Money:** 1st \$5; 2nd \$3; 3rd \$2

Exhibits to be brought in Wednesday August 23rd, 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

- Sourdough, white, 1 small loaf, 1st \$25
- Sourdough, whole grain / heritage grain, 1 small loaf, 1st \$25
- Sourdough, savory, 1 small loaf, 1st \$25
- Sourdough, baguette, 1 baguette, 1st \$25 Most points (01-04) \$100 cash sponsored by **Declan Brennan**

### NEW FOR 2023

### Bannock (1st \$25 Sponsored by Bev Malkow)

- 05 Bannock, plain
- 06 Bannock, sweet
- 07 Bannock, savory

Yeast Bread (pan size 9"x41/2"x 3", 1 lb loaf")

- White Bread (no eggs) display half 1oaf. 1st \$20, 2nd \$15, 3rd \$10 cash
- 100% Whole Wheat Bread display 1/2 loaf 1st \$20, 2nd \$15, 3rd \$10 cash
- Crusty Dinner Rolls (3) 1st \$20, 2nd \$15, 3rd \$10 cash
- Bread (Sweet Dough): Cinnamon Buns (frosted) (3) 1st \$20, 2nd \$15, 3rd \$10 cash

### **Quick Breads**

- Baking powder biscuits, round (3) 13
- 14 Scones (2), with currants or raisins Scones (2) with cheese
- Most points (13-15) \$20 cash
- Lemon loaf, 1/2 loaf 16
- 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

- Special: 8" or 9" square chocolate cake, one layer, iced, on plate, with recipe. 1st \$16; 2nd \$12: 3rd \$7
- 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)
- 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)
- 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)
- Pumpkin pie, no cream (cut into 6 slices, supply 2 slices only)
- Any pie made with Graham Wafer Crust (cut 45 into 6 slices, supply 2 slices only)

#### Most points (41-45) \$20 cash Gluten Free Products (recipe included with entry)

- Cake, any kind, 2 pieces
- 48 Cookies, any kind (2)
- 49 Muffins, any kind (2)
- Bread, any kind (1/2 loaf)

Most points (47-50), \$25 cash

#### Men Only - Baking

- Yeast Bread white (1/2 loaf) **52**
- 53 Cake - any kind (2 pieces)
- 54 Cookies - any kind (2)
- 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

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. 1st \$20; 2nd \$10; 3rd \$5

## F1b: Cooking with Honey

No sugar to be used.

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

## F1c: Heritage Foods

Cooking like Grandma did!

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

Most Points (77-83) \$50 cash

## F2: Jams 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
- Jelly, any fruit 02 Jam, raspberry (1st \$25 Sponsored by the BV 03
- Farmers Market Association) 04 Jam, strawberry
- Jam, any kind not listed 05
- 06 Jam, haskap berry, 1st \$20, 2nd \$15, 3rd \$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

...see additional

- Pickled asparagus
- 07 Dilled carrots classes on page 28