

E5: Plants

Pots not to exceed 12".

- 01 African violet, single
- 02 African violet, double
- 03 African violet, frilled
- 04 Begonia Rex
- 05 Cactus
- 06 Foliage House Plant – not a fern
- 07 Unusual plant noted for its rarity or oddity
- 08 Orchid
- 09 Succulent (Jade, Bilbergia, etc.)
- 10 Plant not listed elsewhere, named
- 11 Collection of house plants in one pot
- 12 Fern, not hanging
- 13 Cactus, garden grown in container minimum of three months

- 14 Outdoor patio planter, not hanging, 14" pot size
- 15 Outdoor Tuberous Begonia, 14" pot size
- 16 Fairy Garden, in a wooden box approximately 12" x 15" x 4" deep, \$25 **Sponsored by Glenwood Women's Institute**
Most Points (01-16) \$25 Sponsored by Alpine Plant World

E6: Grains & Forage

Entry fee: \$2

Deadline Entry Form to Office: August 17th, 2024

Prize money: 1st \$15, 2nd \$10, 3rd \$5

Entry form: Use General Entry Form

Must be grown on exhibitor's farm in 2024.

- 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" 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–2024 crop: Grass and mixed legume hay (no cereal hay), one square bale to be entered
- 07 Round Bale–2024 crop: core sample displayed in one litre Ziploc bag, bag must be full.
Most Points (01-07), \$20 cash

DIVISION F: FOODS

Location: Lisbeth Johnstone Hall

Entry Fee: \$2

Deadline-Entry Form to office: August 10th, 2024

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

Exhibits to be brought in August 21st, 10 am – 4 pm

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 (Sponsored by Rustica Bakery)

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

Bannock

- 05 Bannock, plain (2)
- 06 Bannock, sweet (2)
- 07 Bannock, savory (2)
Most points (05-07) \$50 Sponsored by Bev Malkow

Yeast Bread

- 09 White Bread (no eggs) – display 1/2 loaf.
- 10 100% Whole Wheat Bread – display 1/2 loaf
- 11 Crusty Dinner Rolls (3)
- 12 Bread (Sweet Dough): Cinnamon Buns (3 frosted)

Quick Breads

- 13 Baking powder biscuits
- 14 Scones (2), with currants or raisins
- 15 Scones (2), with cheese
Most points (13-15) \$20
- 17 Lemon Loaf, 1/2 loaf
- 18 Pumpkin Loaf, 1/2 loaf
- 19 Muffins, Bran, no fruit (2)
Most points (17-19) \$25 Gift Card from Kitchenworks

Cakes, Squares & Cookies

- 21 Special: 8" or 9" square chocolate cake, one layer, iced, on plate, with recipe. 1st \$65; 2nd \$45; 3rd \$40 **Sponsored by Greenes Woodsplitting**
- 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) \$25 Gift Card Sponsored by Kitchenworks

Pies & Tarts

- 41 Butter tarts, currants (4)
- 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) \$25 Gift Card from Kitchenworks

Gluten Free Products (recipe included with entry)

- 47 Cake, any kind, 2 pieces
- 48 Cookies, any kind (4)
- 49 Muffins, any kind (3)
- 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 (4)
- 55 Muffins – any kind (3)
Most points (52-55) \$25 Gift Card from Kitchenworks

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

F1b: Cooking with Honey

No sugar to be used.

- 70 Strawberry jam
- 71 Fruit Muffins, 3
- 72 Cake – no icing, 2 pieces
- 73 Cookies, 4
- 74 Candy, 4 pieces
- 75 Bread (1/2 loaf)
- 76 Cooking with Honey for kids, any item, 4 pieces, 1st prize \$10
Most points (70-76), \$50 Sponsored by Hy-Tech Drilling

F1c: Heritage Foods

Cooking like Grandma!

- 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, processed & sealed
- 81 Jerky, 3 pieces
- 82 Vinegar, flavoured
- 83 Kombucha: 1 bottle, your choice of flavour
Most Points (77-83) \$50 cash Sponsored by Glenwood Women's Institute

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 un moulded; cut easily with a smooth shiny edge. It should not be rubbery or granular.
- Please label jars, not lids.
- Use 2023 or 2024 Fruit

JUDGING STANDARDS

Jams and Marmalades:

10%: Appearance: pack and seal

10%: Colour and clearness

continued on page 33...