

Division I – Domestic Science

Home Arts Coordinator: Contessa Abbott **Email:** cabbott@viex.ca

Entry Fee: Open Classes \$1.00 per entry

Prize Money: 1st place: \$3.00

2nd Place: \$2.00

3rd Place: Ribbon

Entry Deadline: Thursday, September 19th

Location: Little Red Barn

Rules and Regulations for Baking

1. No commercial mixes may be used.
2. Baking exhibitors should wrap or enclose in a clear plastic wrap or enclose in a clear plastic container with a clear top. (Available at most store bakery departments)
3. Only products of the home kitchens are eligible to compete. Each entry must be made from scratch.
4. On entry per class except where noted.
5. Label Ingredients & Name of item. I.e. vegan, non-gluten & diabetic, etc.

Judging Standards

General Appearance	30%
Internal Appearance or Texture	30%
Flavour/Aroma	40%
Total Points	100%

Section 1 – Classes: Breads, Buns and Muffins Open to all.

11-1	White Bread	One Loaf	11-8	Scones	4
11-2	Brown Bread	One Loaf	11-9	Bannock	4
11-3	Yeast Bread Machine	One Loaf	11-10	Allergy Sensitive	3 Items of Different
11-4	Bread Rolls	6 of Uniform Size	11-11	Gluten Free	Any Variety
11-5	Muffins	4	11-12	Other	3 Items of Different
11-6	Baking for Diabetics	3 Items of			
11-7	Baking Powder Biscuits	Different 4			
12-1	Plain White Cake	8” or 9” squared, not iced.	12-10	Fruit Pie	AOV, 2 Each
12-2	Chocolate Layer Cake	8” or 9” iced.	12-11	Slice or Bar	AOV, 4 Pieces
12-3	Fancy Decorated	Minimum 3	12-12	Chocolate	6 Pieces
12-4	Cupcake	Any Other Variety	12-13	Fudge	Identify, AV
12-5	Cake (other)	6 Uniform Size, AV	12-14	Diabetic Treats	Identify, AV
12-6	Molded Cookies	2 Kinds, 3 of each	12-15	Gluten Free	Identify, AV
12-7	Drop Cookies	AOV, 3 of Each.	12-16	Allergy Sensitive	Identify, 3 Varieties
12-8	Cookies (any other)	2-Crust		Others	
12-9	Pie AOV	1-Crust			
	Pie AOV				

Section 2 – Cakes, Cupcakes, Cookies and Pastries Note: One entry per exhibit, per class, except where noted.

Preserved Food

Entry Deadline: Thursday, September 19th

Rules and Regulations for Preserves

1. All entries must have been prepared by the exhibitor within the past year.
2. Containers must be standard canning jars with 2 parts lids.
3. Jams and jellies sealed with a paraffin will not be judged. Jams and jellies must be processed in a boiling water canner for ten minutes to destroy spoilage micro-organisms.
4. When commercial pectin is used in jams and jellies, it must be stated on the labels and exhibit tags.
5. All jars must be labelled with identity of produce, processing method, processing time and date of processing.
6. Personal names must not be shown.
7. Label Ingredients & Name of item. I.e. vegan, non-gluten & diabetic, etc.

Judging Standards

Appearance – Outer	30%
Appearance – Inner	30%
Quality of Content	40%
Total:	100%

High Acid Foods

Process in boiling water canner Jams, jellies, marmalades, conserve, fruit, fruit preserve, pickles, relishes, chutneys, vegetables, tomatoes with added acid.

Example:

Green Tomato Relish	Hot Pack	Boiling Water Bath 10 min.	Vegan Friendly
Section 3 – Preserved Food – Vegetables (500ml jar)			
<i>13-1</i> Tomatoes		<i>13-4</i> Beans	
<i>13-2</i> Beets		<i>13-5</i> Zucchini	
<i>13-3</i> Mixed		<i>13-6</i> Other	
Section 4 – Preserved Food – Fruit (500ml jar)			
<i>14-1</i> Pears		<i>14-5</i> Apricots	
<i>14-2</i> Peaches		<i>14-6</i> Any kind using honey as sweetener.	
<i>14-3</i> Plums		<i>14-7</i> Any kind packed in water only – NO sugar.	
<i>14-4</i> Applesauce		<i>14-8</i> Other – Not Listed Above.	
<i>15-1</i> Apricot		<i>15-6</i> Combinations	
<i>15-2</i> Peach		<i>15-7</i> Jam with Fruit Pectin or Certo	
<i>15-3</i> Strawberry		<i>15-8</i> Vegan Friendly	
<i>15-4</i> Raspberry		<i>15-9</i> Other – Not Listed Above	
<i>15-5</i> Blackberry			
<i>16-1</i> Blackberry		<i>16-5</i> Apple	
<i>16-2</i> Crab-Apple		<i>16-6</i> Combinations	
<i>16-3</i> Rhubarb		<i>16-7</i> Jelly with Fruit Pectin	
<i>16-4</i> Raspberry		<i>16-8</i> Vegan Friendly	
Section 5 – Preserved Food – Jam (250ml jar)			
Section 6 – Preserved Food – Jelly (250ml jar)			
Section 7 – Preserved Food – Pickles (500ml jar)			
<i>17-1</i> Beet		<i>17-7</i> Onions	
<i>17-2</i> Bread & Butter		<i>17-8</i> Carrots	
<i>17-3</i> Cucumber – Dill		<i>17-9</i> Cabbages	
<i>17-4</i> Cucumber – Sweet		<i>17-10</i> Other – Not Listed Above	
<i>17-6</i> Tomatoes - Green			

Section 8 – Preserved Food – Condiments (250ml jar) Note: An exhibitor may enter up to 2 entries per class as long as each entry is a different variety.

- 18-1** Relish
- 18-2** Salsa
- 18-3** Chutney
- 18-4** Mustard

- 18-4** Mincemeat
- 18-5** Vegan Cheese
- 18-6** Other – Not Listed Above.

Section 9 – Preserved Food – Marmalades/Butters/Fruit Spread (250ml jar)

- 19-1** Orange Marmalade
- 19-2** Apple Butter
- 19-3** Fruit Spread

- 19-4** Vegan & Non Gluten Options
- 19-5** Other – Not Listed Above

