

Home Baking See you in 2022!



DEPARTMENT 16

Convenors: Sharon Przybysz, 250-661-3700; Gloria Dol, 250-652-5649

Committee: Judy and Bill Hodges

Entry Fees: 50 cents per entry

Deadline for Entry Forms and Fees: Wednesday, August 14th, 2019.

Prize Money: 1st \$5.00; 2nd \$3.00; 3rd Ribbons only (unless otherwise stated)

Exhibits To Be Brought In: BETWEEN 4 pm and 7 pm, FRIDAY, AUGUST 30th, 2019. Pick-up at 6 pm Monday.

Prize Money Pick-up: Entries Office Sunday - 4 pm - 6 pm; Monday - 1 pm - 7 pm

INFORMATION FOR ALL GENERAL CLASSES:

- Please read PRIZE LIST carefully-entries presented incorrectly will be disqualified at the Judge's discretion.
- Classes are open to all ages.
- ALL ENTRIES WILL BE PUT IN A NEW PLASTIC BAG ON A FOAM TRAY BY THE CONVENORS.
- Entry Tags/Claim Checks to be picked up from the Entries Office PRIOR to staging exhibits.
- Claim checks must be produced when picking up exhibits between 6:00 pm and 6:30 pm, Monday.

- Any exhibits not claimed by 6:30 pm, Monday will become the property of the Saanich Fair and will be disposed of.
- If you have any questions, please contact the Convenor.

TIPS FOR EXHIBITORS:

- Each exhibit must be the work of the exhibitor, i.e. **no packaged mixes**.
- A loaf of bread means a conventional size and shaped loaf, the only exception is Rye bread. Braided and other shapes should be entered in AOV (any other variety) classes. **PLAIN** means no raisins, nuts, etc. To reduce waste, smaller plates encouraged.

SECTION A - YEAST

- 16-A-001 White Bread, 1 Loaf
- 16-A-002 Brown Bread, 1 Loaf
- 16-A-003 Whole Wheat Bread, 1 Loaf
- 16-A-004 Brioche Braid, 1 Loaf

In Memory of ANITA VIDA

1st \$15.00; 2nd \$10.00; 3rd \$5.00

- 16-A-005 Rye Bread, 1 Loaf
- 16-A-006 Any Other Variety Bread, 1
- 16-A-007 Bread Rolls, White, 4
- 16-A-008 Bread Rolls, Brown, 4
- 16-A-009 Cinnamon Buns, Yeast, 4
- 16-A-010 Bread Machine, 1 Loaf, AOV
- 16-A-011 Cheese Bread, 1 Loaf, AOV

BEST LOAF OF BREAD IN SHOW: Rosette
\$10.00 Gift Certificate—PENINSULA CO-OP

SECTION B - QUICK BREADS

- 16-B-100 Orange Loaf, 1/2 loaf
- 16-B-101 Lemon Loaf, 1/2 loaf
- 16-B-102 Pumpkin Loaf, 1/2 loaf
- 16-B-103 Date and Nut Loaf, 1/2 loaf
- 16-B-104 Zucchini Loaf, 1/2 loaf
- 16-B-105 Carrot Loaf, 1/2 loaf
- 16-B-106 Banana Loaf, 1/2 loaf
- 16-B-107 Bran Muffins, PLAIN, 4
- 16-B-108 Blueberry Muffins, 4
- 16-B-109 Fruit Muffins, AOV, 4
- 16-B-110 Cornmeal Muffins, 4
- 16-B-111 Baking Powder Biscuits, PLAIN, 4
- 16-B-112 Scones, 4

SECTION C - COOKIES & SQUARES

- 16-C-200 Shortbread Cookies, 4

In Memory of GLENN KNIGHT

1st \$20.00

- 16-C-201 Sugar Cookies, Rolled, 4
- 16-C-202 Oatmeal Cookies, 4
- 16-C-203 Chocolate Chip Cookies, 4
- 16-C-204 Peanut Butter Cookies, 4
- 16-C-205 Ginger Cookies, 4
- 16-C-206 Biscotti, 4, Any Variety
- 16-C-207 Brownies, iced, 4
- 16-C-208 Nanaimo Bars, 4
- 16-C-209 Fancy Squares, AOV, 4
- 16-C-210 Matrimonial Date Squares, 4



SECTION D - GLUTEN FREE BAKING

- 16-D-300 Bread, 1 loaf, any variety
- 16-D-301 Muffins, 4, any variety
- 16-D-302 Loaf, 1/2 loaf, any variety
- 16-D-303 Squares, 4, any variety
- 16-D-304 Cookies, 4, any variety
- 16-D-305 Cake, 1/2 cake, any variety, uniced

SECTION E - CAKES

- 16-E-400 Angel Food Cake, 1/2 cake
- 16-E-401 Chiffon Cake, 1/2 cake

Sponsored by the STANLAKE FAMILY

1st \$25.00; 2nd \$15.00; 3rd \$10.00

- 16-E-402 White Layer Cake, iced, 1/2 cake
- 16-E-403 Carrot Cake, Iced, 1/2 cake
- 16-E-404 Chocolate Layer Cake, Iced, 1/2 cake



SECTION F - PIES & TARTS

16-F-500 Apple Pie, Double Crust, 1

Note: Men see 16-H-701

16-F-501 Raisin Pie, Double Crust, 1

16-F-502 Blackberry Pie, Double Crust, 1

16-F-503 Lattice Top Pie, judged on lattice only, 1

16-F-504 Pumpkin Pie, 1

16-F-505 Lemon Meringue Pie, 1

16-F-506 Butter Tarts, 4

16-F-507 Mincemeat Tarts, 4

BEST PIE IN SHOW: Rosette

\$10.00 Gift Certificate—PENINSULA CO-OP

SECTION G - FRUIT CAKES & DECORATED SPECIALTIES

16-G-600 Fruit Cake, light or dark, 1/2 cake

1st \$20.00

16-G-601 Pound Cake, 1/2 cake, any variety

16-G-602 Decorated Birthday Cake, judged on decoration only.
Styrofoam cake forms accepted. Max 9" x 13".

1st \$20.00; 2nd \$10.00; 3rd \$5.00

16-G-603 Decorated Cupcakes, 4, judged on decoration only

Book Prize donated by VAL CHAMBERLAIN

SECTION H - BAKING CONTESTS FOR 2019

16-H-700 "BEE HAPPY AT THE FAIR" Creative Baking Contest
featuring "Honey"

Use your imagination. Must be edible.

Sponsored by HIGH HORSE TACK SHOP

1st \$15.00; 2nd \$10.00; 3rd \$5.00

16-H-701 **MEN ONLY** - Double Crust Apple Pie

Sponsored by DOL HOMES INC.

1st \$15.00; 2nd \$10.00; 3rd \$5.00

16-H-702 **RECIPE CONTEST** - Honey Cake

Make 1-2 days ahead recommended. Keep in air-tight
container in fridge, bring in at room temperature.

1st \$20.00; 2nd \$15.00; 3rd \$10.00

- 1 1/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 cup honey
- 1/3 cup canola oil
- 1/2 cup warm coffee (mix 1/2 cup hot water with 1 teaspoon instant coffee)
- 1/2 teaspoon vanilla extract
- 1/4 cup chopped pecans

RECIPE:

1. Preheat oven to 340 degrees Fahrenheit. Grease 9x5-inch loaf pan.
2. In a large bowl, sift together flour, baking soda, baking powder, salt, cinnamon, cloves and nutmeg. Set aside.

3. In a mixer bowl fitted with a whisk attachment, whisk together eggs, granulated sugar, and honey on medium high speed until light and fluffy, 2-3 minutes. On low speed and with the mixer running, slowly add the oil and vanilla extract and beat until combined. Turn off mixer. Beat in the flour mixture in 3 additions, alternating with the coffee in 2 additions, starting and ending with the flour. Beat until smooth. Do not over-mix.

4. Pour the batter into prepared loaf pan. Sprinkle with nuts. Bake for 35-45 minutes or until a toothpick inserted into the centre of the cake comes out clean. If the top is browning too fast while baking, cover pan loosely with aluminum foil. Allow cake to cool for 10 minutes, then remove from pan and set on a wire rack to cool completely.

MOST OUTSTANDING BAKED EXHIBIT:

In Memory of MRS. JAMES TURNER—\$25.00

MOST POINTS IN YEAST SECTION:

CONVENOR'S TROPHY (Classes 16-A-001 to 16-A-011)

\$20.00 Gift Certificate—PENINSULA CO-OP

MOST POINTS IN DEPARTMENT 16:

\$25.00 Gift Certificate donated by: PENINSULA CO-OP

Gift Prize donated by Dept. 16



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