

ALL ENTRIES MUST BE DONE THROUGH:  
www.assistexpo.ca/saanich-fair



# Home Baking

## DEPARTMENT 16

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

**Committee:** Judy and Bill Hodges

**Entry Fees:** \$1.00 per entry

**Deadline for Entry Forms and Fees:** Wednesday, August 17th, 2022.

**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, SEPTEMBER 2nd, 2022. Pick-up at 6pm Monday.

**Prize Money Pick-up:** Main Office Monday 4-7 pm or Main Office after September 7th, 9 am - 3 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.

### 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 VIDAL

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 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 Banana Loaf, 1/2 loaf
- 16-B-106 Bran Muffins, PLAIN, 4
- 16-B-107 Blueberry Muffins, 4
- 16-B-108 Cornmeal Muffins, 4
- 16-B-109 Baking Powder Biscuits, PLAIN, 4
- 16-B-110 Scones, 4

### SECTION C - COOKIES & SQUARES

- 16-C-200 Shortbread Cookies, 4

In Memory of GLENN KNIGHT

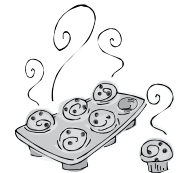
1st \$20.00

- 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 pie plates encouraged

- 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 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 "PLANT YOUR ROOTS AT THE FAIR" Creative Baking Contest featuring "Vegetables"  
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** - Beet Root Cake (uniced)  
**1st \$20.00; 2nd \$15.00; 3rd \$10.00**

**NOTE: RECIPE MUST BE FOLLOWED EXACTLY,  
NO SUBSTITUTIONS, NO ICING**

**INGREDIENTS**

- 2 cups raw beets, peeled and grated
- 3/4 cup canola oil
- 1/2 cup white granulated sugar
- 2 large eggs
- 1 1/4 cup all purpose flour
- 1 teaspoon cinnamon
- 1 1/2 teaspoon baking powder
- pinch of salt

**INSTRUCTIONS:**

Preheat oven to 350°, line 9 x 9 in. pan with parchment paper. Peel and grate the beets finely, squeeze them lightly to remove the excess juice, set aside.

Whisk the oil with the sugars a few minutes in a bowl, beat in eggs one at a time. Mix together the dry ingredients and stir them into the wet mixture along with the grated beets.

Pour the batter into the prepared pan, bake for 25-30 minutes, or until a toothpick comes out clean.

**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**



**New Members  
Welcome!**

**Saanich Peninsula  
4-H Beef & Swine Club**

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**"PLANT YOUR ROOTS AT THE FAIR"**

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**For more information call: 250-686-6651  
or email: c.etele@shaw.ca**



**756 Hillside Avenue  
Victoria, British Columbia**

