

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



Home Baking

DEPARTMENT 16

Convenors: Kara Williams email: karamdol@hotmail.com
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Committee: Sharon Przybysz

Entry Fees: \$1.00 per entry

Deadline for Entry Forms and Fees: Friday, August 23rd, 2024.

Prize Money: 1st \$8.00; 2nd \$5.00; 3rd \$3.00 (unless otherwise stated)

Exhibits To Be Brought In: BETWEEN 4 pm and 7 pm, FRIDAY, AUGUST 30, 2024. Pick-up at 6pm Monday.

Prize Money Pick-up: in Home Baking department on Monday, September 2 after 6 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 Home Baking Section at time of entry
- AOV means 'Any Other Variety'.

SECTION A - YEAST

- 16-A-001 White Bread, 1 Traditional Size Loaf
- 16-A-002 Brown Bread, 1 Traditional Size Loaf
- 16-A-003 Whole Wheat Bread, 1 Traditional Size Loaf
- 16-A-004 Brioche Braid, 1 Loaf MAX size 7"x12"

In Memory of ANITA VIDAL

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

- 16-A-005 Rye Bread, 1 Loaf
- 16-A-006 Sourdough Bread, 1 Loaf
- 16-A-007 Cheese Bread, 1 Loaf
- 16-A-008 Bread Rolls, White, 4
- 16-A-009 Bread Rolls, Brown, 4
- 16-A-010 Cinnamon Buns, Yeast, 4
- 16-A-011 Bagel, AOV, 4 **NEW**

SECTION B - QUICK BREADS

- 16-B-100 Orange Loaf, ½ Loaf
- 16-B-101 Lemon Loaf, ½ Loaf
- 16-B-102 Pumpkin Loaf, ½ Loaf
- 16-B-103 Zucchini Loaf ½ Loaf
- 16-B-104 Banana Loaf, ½ Loaf
- 16-B-105 Lemon Poppyseed Muffins, 4
- 16-B-106 Bran Muffins, Plain, 4
- 16-B-107 Blueberry Muffins, 4
- 16-B-108 Morning Glory Muffins, 4
- 16-B-109 Baking Powder Biscuits, Plain, 4
- 16-B-110 Scones AOV, 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 & Uniced, 4
- 16-C-202 Oatmeal Cookies, 4

- 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**.
- **PLAIN** means no raisins, nuts, etc.
- **AOV** means 'Any Other Variety'.

- 16-C-203 Chocolate Chip Cookies, 4
- 16-C-204 Peanut Butter Cookies, 4
- 16-C-205 Ginger Cookies, 4



SECTION D - GLUTEN FREE BAKING

- 16-D-300 Brownies, Iced, 4
- 16-D-301 Muffins, AOV, 4
- 16-D-302 Chocolate Chip Cookies, 4
- 16-D-303 Cake, AOV, Uniced, ½ cake



SECTION E - CAKES

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

In Memory of PATRICIA STANLAKE

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

In Recognition of SHARON PRZYBYSZ

1st 10.00; 2nd \$5.00; 3rd \$3.00

- 16-E-405 Fancy Layer Cake, Whole, Filled, Iced, & Decorated, 6" or 8" size

Sponsored by Kara Williams

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

SECTION F - PIES & TARTS

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

In Honour of Elsie L.

1st \$20; 2nd \$15.00; 3rd \$10.00

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

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

16-F-503 Lattice Top Pie, 1 Judged on Lattice Work Only

\$10.00 CO-OP Gift card for 1st – In addition to standard prize money

16-F-504 Pumpkin Pie, 1

In Memory of Granny Harris & Nana Porter

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

16-F-505 Lemon Meringue Pie, 1

16-F-506 Rhubarb Pie, Double Crust, 1

16-F-507 Peach Pie, Double Crust, 1

16-F-508 Butter Tarts, 4

In Recognition of Gloria Dol

1st 10.00; 2nd \$5.00; 3rd \$3.00

16-F-509 Pecan Tarts, 4

SECTION G - DECORATED SPECIALTIES

Judged on Decoration Only

16-G-600 Decorated Sugar Cookies, 4 NEW

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

16-G-601 Decorated Cake, MAX 9"x12", styrofoam cake forms accepted

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

16-G-602 Decorated Cupcakes, 4

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

SECTION H - BAKING CONTESTS FOR 2024

16-H-700 "Take a spin at the Fair" Creative Baking Contest
featuring "Needle Arts"

Judged On: Use of Feature, Creativity, Taste & Appearance

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

Plus \$10 CO-OP Giftcards to winners

16-H-701 **Recipe Contest - Soft Pretzels**

Recipe Must Be Followed Exactly, NO Substitutions

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

Ingredients

1 and ½ cups (360ml)	Warm water
2 and ¼ tsp (8g)	Instant or active dry yeast
1 tsp	Salt
1 tbsp	Brown sugar
1 tbsp	Unsalted butter, melted & slightly cooled
3 and ¾ cups – 4 cups	All-purpose flour (469-500g)
2 tbsp	Coarse salt for sprinkling on tops

Baking Soda Bath

½ cup	Baking soda
9 cups	Water

Directions

In large bowl or stand mixer bowl, whisk yeast into warm water. Allow sit for 1 min. Then whisk in the salt, sugar and melted butter.

Slowly add 3 cups of flour into bowl, 1 cup at a time.

Mix with wooden spoon or dough hook attached to stand mixer, until thick. Add ¾ cup more flour until no longer sticky. If still sticky add ¼ cup more flour or as needed. Poke dough with finger; if bounces back it is ready to knead.

Continue to knead the dough in the mixer with dough hook and beat for additional 5 full minutes. Or knead by hand on a lightly floured surface for 5 minutes. Sprinkle in 1 tsp of flour at a time if the dough gets too sticky while kneading.

Shape the kneaded dough into a ball. Cover lightly with a towel and allow to rest for 10 mins. Meanwhile boil 9 cups water and Baking Soda.

Preheat oven 400°F. (205°C)

Cut dough into 1/3 cup sections (about 75g each). Roll each section into a 20-22 inch rope. Form a circle with the dough by bringing the two ends together at the top of the circle. Twist the ends together. Bring the twisted ends back down towards yourself and press them down to form a pretzel shape.

Drop 1-2 pretzels into the boiling water & baking soda. Remove after 20-30 seconds using a slotted spoon. Remove as much excess water, place pretzel onto baking sheet lined with silicone or parchment paper, sprinkle with coarse salt. If using parchment paper it is recommended to lightly spray with a nonstick spray.

Bake for 12-15 minutes at 400 F. (204 C.) until golden brown

Submit for Contest: 4 Pretzels x 4 inches in size

ROSETTES & PRIZES

MOST OUTSTANDING BAKED EXHIBIT

**Rosette & \$50.00 cash prize
In Memory of Mrs James Turner**

BEST PIE IN SHOW

Rosette & \$25.00 Giftcard Donated by PENINSULA CO-OP

BEST IN YEAST SECTION

Rosette & \$25.00 Giftcard Donated by PENINSULA CO-OP

MOST POINTS in DEPT 16: HOME BAKING

**Rosette & \$25.00 Giftcard Donated by PENINSULA CO-OP
Gift Prize Donated by Convenors**