

## SECTION ONE: BAKING

2022 TROPHY WINNER: Jeff Kearns

### SPECIAL PRIZES:

1. Classes 141 - 151: Cash prizes and ribbons will be awarded to all 1st, 2nd and 3rd Place in youth classes. Children may collect their cash prizes or other money prizes (EXCLUDING RIBBONS AND EXHIBITS) anytime from 11:00 am to 4:30 pm on Saturday, September 9th at the Red Ribbon Front Desk in the curling rink.

### RULES:

1. All general fair rules apply, please read carefully.
2. Entries that do not conform to specifications in the class descriptions will not be judged.
3. All exhibits must be the work of the exhibitor.
4. No commercial mixes or fillings are allowed unless specified in the class description.
5. Entries from commercial and professional bakers are not eligible. Indoor and Outdoor Market products may not be entered in the Red Ribbon Competition.
6. Judges appreciate any pertinent information to describe your entry on the entry tag.
7. Display effectively: To give the exhibit additional appeal.

### BREADS

#### Class

- 100 Loaf - White: full or 1/2 loaf, machine-made or handmade
- 101 Loaf - Brown: full or 1/2 loaf, machine-made or handmade
- 102 Bread - Loaf: yeast bread
- 103 Rolls: 3 separate rolls
- 104 Cinnamon Buns: 3 buns

### CAKES

#### Class

- 105 Chiffon: not iced
- 106 Spiced Cake: made with vegetables, icing optional
- 107 Chocolate Layer: iced
- 108 Fruit: light or dark, not iced, not cut

### COOKIES

#### Class

- 109 Shortbread: 3 cookies
- 110 Drop Cookies: 3 cookies
- 111 Chocolate Chip: 3 cookies
- 112 Oatmeal: 3 cookies
- 113 Rolled: 3 cookies, dough rolled and cut into shapes
- 114 Peanut Butter: 3 cookies

### QUICKBREADS

#### Class

- 115 Banana Loaf: not cut
- 116 Lemon Loaf: not cut
- 117 Bran Muffin: 3 muffins, dates or raisins optional
- 118 Muffins: 3 muffins, other than bran

### PIES & TARTS

#### Class

- 119 Apple Pie: 2 crust
- 120 Rhubarb Pie: 2 crust
- 121 Fruit Pie: peach, plum, etc...
- 122 Pumpkin Pie
- 123 Butter Tarts: 3 tarts
- 124 Tarts: 3 tarts, any filling

## SECTION ONE: BAKING

### SQUARES

#### **Class**

- 125 Square - Unbaked: 3
- 126 Squares - Baked: 3, icing optional
- 127 Brownies: 3, icing optional

### CANDY

#### **Class**

- 128 Chocolate Fudge: 3 pieces
- 129 Truffles: 3 pieces
- 130 Any Other Candy: 3 pieces

### SPECIALITY CLASSES

#### **Class**

- 131 Heritage Item: must include recipe and story
- 132 Decorated Cookie: 3 cookies, in current fair theme (sunflowers)
- 133 Speciality Cupcake: 3 cupcakes, judged on flavour and presentation
- 134 Homemade Granola: must exhibit with recipe
- 135 Honey Baked Product: must exhibit with recipe
- 136 Cheesecake, Baked
- 137 Gluten-Free Quick Break: one loaf or three muffins

### YOUTH BAKING - AGES 6 & UNDER

#### **Class**

- 138 Brownies: 3, icing optional
- 139 Chocolate Chip Cookies: 3
- 140 Decorated Cupcakes: 3
- 141 Unbaked Cookies or Square: 3

### YOUTH BAKING - AGES 11 & UNDER

#### **Class**

- 142 Brownies: 3, icing optional
- 143 Chocolate Chip Cookies: 3, traditional
- 144 Decorated Cupcakes: 3, all decorations must be edible. Judged on decorating only. Cake mix may be used.
- 145 Muffin: 3, any kind
- 146 Old Fashioned Flapjack: 3, fruit optional

### YOUTH BAKING - 17 & UNDER

#### **Class**

- 147 Brownies: 3, icing optional
- 148 Chocolate Chip Cookies: 3, traditional
- 149 Decorated Cake: featuring at least 75% fondant, all decorations must be edible. Only decorating judged. Cake mix may be used.
- 150 Decorated Cupcakes: 3, judged on decoration ONLY, everything must be edible. Cake mix made be used.
- 151 Cinnamon Roll: 3

FOR FULL COUNTRY FAIR DETAILS, INCLUDING THE SCHEDULE OF EVENTS, PLEASE VISIT [WWW.RVCAGSOCIETY.CA](http://WWW.RVCAGSOCIETY.CA)

