

SECTION 1: Baking

SPECIAL PRIZES:

1. Classes 138 - 151: Cash prizes and ribbons will be awarded to all 1st, 2nd and 3rd Place in youth classes.

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 Number:

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. Roll: 3 separate rolls
104. Cinnamon Buns: 3 buns

CAKES

Class Number:

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 Number:

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 Number:

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 Number:

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

SQUARES

Class Number:

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

CANDY

Class Number:

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

SPECIALITY CLASSES

Class Number:

131. Heritage Item: must include recipe and story
132. Decorated Cookie: 3 cookies, in current fair theme (the 80s)
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 Number:

- 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 Number:

- 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 Number:

- 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

SECTION 2: Jams, Jellies & Preserves

RULES:

1. All general fair rules apply, please read carefully.
2. All canned or preserved foods must be properly sealed.
3. Jars must be labelled and dated.
4. Entries from commercial establishments and professionals are not eligible. Indoor and Outdoor Market products may not be entered in the Red Ribbon Competition.

JAM, JELLY & MARMALADE

Class Number:

- 200. Strawberry or Raspberry Jam: one jar
- 201. Other than Strawberry or Raspberry: one jar
- 202. Crabapple Jelly: one jar
- 203. Freezer Jam: one jar
- 204. Jelly, other than Crabapple: one jar
- 205. Marmalade: one jar
- 206. Lemon Curd: one jar

PRESERVES - PICKLES, RELISH, CHUTNEY

Chutney: one jar

- 208. Pickled Beets: one jar
- 209. Dill Pickles: one jar
- 210. Pickles, Sliced, Chunked or Whole: one jar
- 211. Pickled Vegetables: one jar
- 212. Relish: one jar
- 213. Salsa: one jar, processed.

PRESERVES - CANNED FRUIT

Canned Fruit Peaches, one jar

- 207. Canned Fruit: other than peaches, one jar

SECTION 4: Honey

RULES:

1. All general fair rules apply, please read carefully.

Class Number:

- 400. Liquid: light-coloured honey, 12oz jar
- 401. Liquid: dark-coloured honey, 12oz jar
- 402. Creamed honey: 12 oz jar