

SECTION ONE: BAKING

2021 TROPHY WINNER: Zaiyn Mierau

RULES:

1. All General Rules on page 3 apply.
2. Unless otherwise stated display all smaller items on a disposable white plate in a clear plastic bag.
3. All pies must be in clear glass pie plate, NO canned filling, homemade pastry.
4. Entries from commercial and professional bakers are not eligible. Indoor and Outdoor Market products may not be entered in the Red Ribbon Competition.
5. Please visit our sponsors websites for recipes and helpful baking hints: Bernardin: www.bernardin.ca

SPECIAL PRIZES:

1. **Class 114 Family Favourite Loaf Recipe Baking Contest** Best homemade loaf in category. Judging will be based on appearance, taste, texture and recipe creativity. 1st place prize \$25 value. 2nd place prize \$10 value. Please include recipe. *Sponsored by Andrea's Mixing Bowl.*
2. **Class 118 Family Favourite Tart Recipe Baking Contest** Best homemade tarts in category. Judging will be based on appearance, taste, texture and recipe creativity. 1st place prize \$25 value. 2nd place prize \$10 value. Please include recipe. *Sponsored by Andrea's Mixing Bowl.*
3. **Class 136 Best Lunchbox Cookie (Youth)** Youth 12 years and younger, best homemade snack. Please include recipe. *Sponsored by Andrea's Mixing Bowl.*
4. **Junior Classes only** - Cash prizes and ribbons will be awarded to all 1st, 2nd and 3rd Place in Junior classes. Children may collect their cash prizes or other money prizes (EXCLUDING RIBBONS AND EXHIBITS) anytime from 11:00 am to 4:30pm on Saturday September 10th at the Red Ribbon Front Desk in the curling rink.

BREADS

Class

- 100 BREAD – full or 1/2 loaf, machine made, white or brown
- 101 BREAD – full or 1/2 loaf, handmade, white or brown
- 102 BREAD - full or 1/2 loaf, any other yeast bread
- 103 BUNS – 3 separate, white or brown
- 104 CINNAMON (STICKY) BUNS - 4, white or brown

CAKES

Class

- 105 CAKE – full or 1/2 cake, any type EXCEPT CHOCOLATE, no mixes, no frosting, remove from pan
- 106 CAKE (Chocolate) – full or 1/2 cake, no mixes, no frosting, remove from pan
- 107 CAKE (Foam, Angel or Chiffon) – full or 1/2 cake, no mixes, no frosting, remove from pan
- 108 CAKE - any type, frosting optional, remove from pan

COOKIES & CUPCAKES

Class

- 109 DECORATED CUPCAKES – 3, any shape or size, judged on originality and appearance, no cupcake liners, no silicone, small business entries welcome
- 110 DROP COOKIES (baked) – 4
- 111 DROP COOKIES (unbaked) – 4
- 112 COOKIES, ANY OTHER KIND – 4

LOAVES & MUFFINS

Class

- 113 BEST LOAF - full or 1/2 loaf, your choice
- 114 FAMILY FAVOURITE LOAF RECIPE – full or 1/2 loaf
- 115 MUFFINS – 4, state type, no mixes, no cupcake liners, no silicone

SECTION ONE: BAKING

PIES & TARTS

Class

- 116 APPLE PIE
- 117 BERRY PIE
- 118 FAMILY FAVOURITE TART RECIPE - 4
- 119 FRUIT PIE
- 120 TARTS - 4, any kind. No liners, homemade pastry only.

SQUARES

Class

- 121 SQUARE – 4 pieces, of your choice
- 122 LEMON BARS - 4 pieces

CHOCOLATE, CANDY OR FUDGE

Class

- 123 HOMEMADE CHOCOLATE OR CANDY OR FUDGE – 6 pieces

MISCELLANEOUS

Class

- 124 BAKING (Gluten-Free) – any item, remove from pan, no cupcake liners
- 125 BAKING (Other)
- 126 BEST BAKED WITH HONEY – any baked item, out of pan if possible, no cupcake liners
- 127 VEGETABLE SAMOSAS -3, no meat

JUNIOR BAKING - AGES 6 & UNDER

Class

- 129 BROWNIES - 3, display on a disposable white plate, icing optional
- 130 CHOCOLATE CHIP COOKIES - 3, display on a disposable white plate
- 131 DECORATED CUPCAKES - 2, judged on decoration ONLY, everything must be edible
- 132 UNBAKED COOKIES or SQUARES - 3, display on a disposable white plate

JUNIOR BAKING - AGES 7 - 12

Class

- 133 BROWNIES - 3, display on a disposable white plate icing optional
- 134 CHOCOLATE CHIP COOKIES - 3, display on a disposable white plate
- 135 DECORATED CUPCAKES - 2, judged on decoration ONLY, everything must be edible
- 136 BEST LUNCHBOX COOKIE – 4 on disposable white plate. **Special prize**
- 137 UNBAKED COOKIES or SQUARES - 3, display on a disposable white plate

JUNIOR BAKING - 17 & UNDER

Class

- 138 BROWNIES - 3, display on a disposable white plate, icing optional
- 139 CHOCOLATE CHIP COOKIES - 3, display on a disposable white plate

How Are Trophies Awarded?

- There is one trophy for every SECTION as listed in the Red Ribbon Competition. Each Section has many different categories, called CLASSES. Any individual person entering items in the Red Ribbon Competition is allowed to enter one item in each class but if you are handy you can enter many different items in each section.
- 1st, 2nd and 3rd place ribbons are awarded at the Red Ribbon for each CLASS and points are given as follows. First place 3 points; Second place 2 points; Third place 1 point. Ultimately the trophy winner is the individual who has won the most points in that SECTION.
- The Grand Aggregate Trophy is the only trophy that is based on a family total. This trophy is awarded to the family with the most total points won in all SECTIONS. A family consists of immediate family members.

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- 140 DECORATED CAKE - judged on decoration ONLY, no fondant, all decorations must be edible.
- 141 DECORATED CUPCAKES - 2, judged on decoration ONLY, everything must be edible
- 142 SCHOOL LUNCH - reusable containers only, nutritious, hand-written menu
- 143 UNBAKED COOKIES or SQUARES -3, display on a disposable white plate

SECTION TWO: JAMS, JELLIES & PRESERVES

2021 TROPHY WINNER: Carrie Didychuk

RULES:

1. All General Rules on page 3 apply.
2. All canned or preserved foods must be properly sealed. Jars without proper heat seals will not be judged.
3. Jars must be labeled as to type of preserve (e.g. raspberry jam, etc.) and date prepared (current and previous year only).
4. Jars may be no larger than quart size.
5. Entries from commercial establishments and professionals are not eligible. Indoor and Outdoor Market products may not be entered in the Red Ribbon Competition.
6. Do not enhance tops of jars for preserves, jams, jellies, pickles, etc. with cloth, ribbons or other decoration. Entry tags should be attached to entry using wires provided or with an elastic band.

SPECIAL PRIZES:

1. **Bernardin® Best of Show** www.bernardin.ca Preserves canned with Bernardin jars and lids qualify for Bernardin Best of Show Award. For more information on heat sealing go to: www.bernardin.ca/why_is_heat_processing_important/ The Red Ribbon Competition's 'Best Home Canning' entry must be submitted in a Bernardin Mason Jar and Snap Lid. Judge's choice of qualifying entries.
2. **Class 227 Bernardin Gift Pack Competition** Best gift pack submitted using Bernardin mason jar and SNAP lid. Judges select winner based on creativity, quality of home canned product, perceived value and appropriateness of presentation. Special gift and Bernardin Rosette for 1st place. 1st PLACE WINNER ELIGIBLE TO ENTER NATIONAL CONTEST.
3. **Class 201 BERNARDIN® Jam / Jelly** Submit Bernardin Pectin proof of purchase and recipe. Special gift and Bernardin® Rosette for 1st
4. **Junior Classes only** - Cash prizes and ribbons will be awarded to all 1st, 2nd and 3rd Place in Junior classes. Children may collect their cash prizes or other money prizes (EXCLUDING RIBBONS AND EXHIBITS) anytime from 11:00 am to 4:30pm on Saturday September 10th at the Red Ribbon Front Desk in the curling rink.

JAM, JELLY & MARMALADE

Class

- 200 APPLE BUTTER
- 201 BERNARDIN JAM/JELLY - any type of fruit or mixture of fruits **Special Prize*
- 202 CRABAPPLE JELLY
- 203 JAM – using two or more fruits
- 204 JELLY – fruit
- 205 MARMALADE
- 206 PEPPER JELLY – sweet or hot peppers
- 207 RASPBERRY JAM
- 208 STRAWBERRY JAM
- 209 OTHER JAM - using one fruit e.g. peach, blueberry, etc.

PRESERVES - CANNED FRUIT

- 210 **NEW** PRESERVED PEACHES
- 211 PRESERVED FRUIT - other than peaches