## **HOME COOKING (1)**

Convenor: April Borgnetta Phone: 250-858-2310 Email: aprilace\_b@hotmail.com

## **Important Exhibitor Information**

- All baking must be placed in Ziploc type bags
- Bread (1/2 a loaf) Buns (4 only) Pies (whole) Cakes (1/4 of a cake)
- No prepared mixes to be used
- One entry per class per person
- Home cooking will be sampled

Y01 French Bread (1/2 loaf)
Y02 Bread - white (1/2 loaf)

Y03 Bread - 100% whole wheat (1/2 loaf)

Y04 Multigrain bread (1/2 loaf) Y05 Bread buns, white (4)

Y06 Decorative Bread
Y07 Bread, made with bread maker (1/2 loaf

Y08 Cinnamon buns (4) un-iced

Y09 Scones any kind (4)

Y10 Muffins (4) any kind

Y11 Cupcakes (4) any kind

Y12 Baking powder biscuits (4)

Y13 Apple pie (whole pie)

Y14 Any other fruit pie (whole pie)

Y15 Butter tarts (4)

Y16 Gluten Free Baked Dessert

Y07 Bread, made with bread maker (1/2 loaf) Y17 Gluten Free Bread (1/2 loaf)

Y18 Gluten Free Muffins (4) any kind

Y19 Gluten Free Cupcakes (4) any kind

**Prizes**: \$5, \$3, \$2

**Aggregate: Y01-Y19** \$20

## **HOME COOKING (2)**

Y20 Lemon Loaf (1/2 loaf)

Y21 Banana Loaf (1/2 loaf)

Y22 Pumpkin Loaf (1/2 loaf)

Y23 Zucchini Loaf (1/2 loaf)

**Y24** Cake, plain-butter, un-iced (1/4 of cake)

Y25 Applesauce cake, un-iced (1/4 of cake)

Y26 Chiffon cake, un-iced (whole cake)

**Y27** Jelly roll (1/2)

Y28 Fruitcake, un-iced (1/2)

Y29 Gingerbread cake, un-iced (1/4)

Y30 Any other cookie (4)

Y31 Carrot cake, un-iced (1/4)

**Prizes:** \$5, \$3, \$2

**Aggregate: Y20- Y40** \$20

Overall Aggregate: Y01 - Y40 \$20

Y32 Best Decorated cake, any type

Y33 Chocolate cake, frosted

Y34 Brownies (4)

Y35 Shortbread (4)

Y36 Fudge, any kind (4)

Y37 Chocolates, any kind (4)

Y38 Decorated cookie, Max. 8"

Y39 Biscotti (4)

Y40 Gluten Free cookies (4)

