

HOME COOKING

CONVENOR: Donna Klein 604-817-8230 email dlklein44@outlook.com

Registration forms may be sent by email to **home-arts-2021@mrpmcountryfest.com** and payment can be made through PayPal (see the Registration tab on the website), please tick the 'Friends and Family' box.

Alternatively, you can bring your registration form(s) to the office before or on July 11th.

ENTRY FEE: \$0.75 per class

REGISTRATION FORM & PAYMENT DEADLINE: Monday, July 11th

PRIZES: 1st - \$4 2nd - \$3 3rd - \$2

Home Arts & Garden Rules

1. EACH EXHIBITOR MUST HAVE THEIR OWN REGISTRATION FORM
2. REGISTRATION FORMS AND PAYMENT DEADLINE IS MONDAY. JULY 11th
3. NO NEW ENTRIES WILL BE ACCEPTED ON THE DAY THAT ARTICLES ARE BROUGHT INTO THE FAIR THAT HAVE NOT BEEN REGISTERED AS OF THE JULY 11TH DEADLINE
4. ONE ENTRY PER CLASS PER PERSON.
5. ALL ENTRIES MUST NOT HAVE BEEN PREVIOUSLY ENTERED IN MAPLE RIDGE FAIR/ COUNTRYFEST.
6. ALL ENTRIES ARE LEFT AT EXHIBITOR'S OWN RISK

2022 Entry drop off and pick up dates to remember:

Tuesday, July 19th: Photography, Scrapbooking, Needlework, Arts, Crafts & Hobbies entries in between 4pm & 8pm

Thursday, July 21st: Home Cooking and Garden Produce entries in between 4pm & 8pm

Friday, July 22nd: Home Cooking and Garden Produce entries in between 10am & noon

Monday, July 25th: Pick up entries

To avoid extra work load for volunteers we need everyone to pick up their articles after the fair. We need prior written permission for those who are unable to pick up their articles or if you are unable to have someone come and pick them up for you. We have limited time having the building and there will be lack of security in the building if articles are left. Note: No special prizes will be mailed to winners.

Theme Classes – "HOME IS WHERE YOUR HEART IS"

This year, the theme of the Home Arts, and Garden building is "HOME IS WHERE YOUR HEART IS". Using your creativity, imagination and decorative skills, show us your vision using the theme; have fun and allow your imagination to go wild. You are permitted to use any interpretation of the theme you would like.

PLEASE SEE GENERAL RULES AT THE BEGINNING OF PRIZE BOOK

No commercial mixes or pastry allowed, except for decoration only classes unless otherwise

stated. **Place baked items in appropriately sized ZIP-LOCK BAGS.** Paper plates, scotch tape and straight pins will be available. Any square cakes should be displayed on an **appropriately sized piece** of covered cardboard.

FOOD GUIDELINES:

1) Yeast Breads – should have smooth rounded top, evenly brown, thin crust, moist interior. Fine, even interior texture, light, pleasant taste and pleasant aroma.

2) Baking Powder Biscuits – should have fairly smooth surface, delicately browned, tender crisp crust with a slightly moist interior, flaky and tender, pleasant flavour.

3) Quick Breads and Muffins – should be slightly browned, symmetrical, bumpy rough surface, tiny holes not tunnels.

4) Cakes – should have a flat or slightly rounded top, moist, fine-grained, slightly glossy surface, fine velvety texture. Does not crumble significantly when cut. Is tender. Has a characteristic, pleasant flavour.

JUDGING STANDARDS:

General Appearance	30 points	Flavour / Odour	40 points
Internal appearance or texture	30 points	Total	100 points

BAKING

Bread & Buns - Please submit 4 pieces, 1 for tasting, 3 for display

400. Bread, corn

401. Quick Bread, any variety

402. Fruit Bread, any variety

403. Bread, any variety

404. Cinnamon Buns

405. Rolls, Buns any variety

Muffins & Cupcakes – Please submit 4 pieces, 1 for tasting, 3 for display

410. Banana Chip muffins

411. Coffee cake muffins

412. Muffins, any vegetable (must be named)

413. Muffins, any variety

414. Scones, any variety (except blueberries)

415. Cupcakes, any variety

Pastry - Please submit 2 slices of pie, 1 for tasting, 1 for display

421. Pie, any variety (fruit must be named)

422. Butter tarts (please enter 3)

423. Tarts, any variety (please enter 3)

424. Donuts (please enter 3)

Gluten Free

430. Bread

431. Loaves

432. Muffins

433. Cupcakes

434. Cookies

BLUEBERRIES BLUEBERRIES BLUEBERRIES

Special prizes in these categories. Sponsored by SILVER VALLEY FARMS!

440. Blueberry muffins – 4 muffins – 1 for tasting, 3 for display

441. Blueberry and buddy muffin – 4 muffins - (add another fruit, e.g. Raspberry, banana etc.

442. Blueberry Pie, enter 2 slices

445. A favourite dessert using blueberries, submit 2 slices **(INCLUDE RECIPE, THE WINNER OF THIS CLASS WILL BE INCLUDED INTO THE 2022 PRIZE BOOK ALONG WITH THE WINNING ENTRANTS NAME)**

443. Blueberry scones

444. Blueberry loaf

446. Blueberry Jam (see jam and jelly judging standards)

2019 WINNER OF CLASS 421 FAVOURITE DESSERT USING BLUEBERRIES IS:

KATHY RANKIN - BLUEBERRY CRUMB CAKE

3 cups flour
1 ½ cups sugar
1 ½ tsps. Baking Powder
2 cups Blueberries

1 cup butter
2 eggs beaten
1 ½ tsps. Vanilla or almond extract

Mix the dry ingredients, add butter, blend with a pastry blender until crumbly. Add eggs & extract. Put half of mixture in bottom of 9"X13" pan. Put fruit on top lightly cover, sprinkle remaining crumble on top, press down lightly. Bake at 350F for approximately 35 minutes. When cool sprinkle with icing sugar & cut. Can be served warm as a dessert or as squares.

Cookies – Please submit 4, 1 for tasting, 3 for display

452. Shortbread cookies

453. Sugar cookies

454. Chocolate chip cookies

455. A favourite Christmas cookie

456. Cookies any other variety

Cakes, Loaves and Squares - Please submit 4 pieces, 1 for tasting, 3 for display

462. Cake, any other variety

463. Lemon loaf

464. Pumpkin loaf

465. Loaf, any other variety

466. Lemon squares

467. Squares, any other variety

468. Brownies

469. Rice Krispie squares

470. Rice Krispie creation go wild!! Show your imagination!

471. Recipe using Rhubarb (cakes, loaves, squares)

Candies – Please submit 4 pieces, 1 for tasting, 3 for display

477. Fudge, any variety

478. Bark, any variety

479. Caramels, any variety

480. Hard candy, any variety

481. Candy, any variety

For Decorative Style - Rosette for this section

487. Birthday cake, decorated – dummy permitted

488. Special Occasion Cake, decorated – dummy permitted

THEME CLASS – “HOME IS WHERE YOUR HEART IS” – your interpretation – dummy permitted

489. Decorated cake - **SPECIAL PRIZE**

JAMS & JELLIES

Jams should be soft and easy to spread, showing no signs of separation of fruit and juice. Jelly should be transparent, with no sediment. It should retain its shape when unmoulded. It should cut easily and have a smooth shiny edge. It should not be rubbery or granular.

New jars and lids only - No recycled jars and lids

JUDGING STANDARDS:

Appearance – pack & seal	10	Interior texture	30
Colour & clearness	10	Flavour	40
Evenness & distribution of fruit	10	Total	100

495. Strawberry Jam
 496. Raspberry Jam
 497. Jam, any variety

498. Jelly, any variety
 499. Marmalade, orange

CANNING

All canning in clean, neatly labelled uniform jars with NEW LIDS AND RINGS (not recycled store jars and lids). Jar size is at your discretion. Canning can be from the 2018 season

- | | |
|---|---|
| 505. Cherries | 510. Salsa |
| 506. Peaches | 511. Condiment sauce, any other variety,
(e.g. BBQ.) |
| 507. Dill pickles | 512. Canning, any item not listed |
| 508. Pickles, any other (Sweet, beets etc.) | |
| 509. Relish, red or green | |

GIFT FROM MY KITCHEN TO YOURS (Mixes in a Jar)**JUDGING STANDARDS:**

Appearance	30	Decoration	20
Recipe Creativity	20	Internal Appearance	30

Include recipe, be creative, must have decorative tag on jar.

- | | |
|------------------|--------------------|
| 523. Cookie mix | 525. soup mix |
| 524. Brownie mix | 526. Casserole mix |

Websites to look at: Pinterest.com, Tasteofhome.com, Theyummylife.com

BEST IN SHOW - Home Cooking – Rosette**EGGS**

FOR EDUCATIONAL PURPOSES NAME THE CHICKEN THAT PRODUCED THE EGGS

- | | |
|------------------------------|--|
| 529. 1/2 dozen brown eggs | 532. 1/2 dozen duck eggs |
| 530. 1/2 dozen white eggs | 533. Egg collection, min of 6 different eggs,
named |
| 531. 1/2 dozen coloured eggs | |

BEST IN SHOW - Eggs – Rosette

JUNIOR COOKING

CONVENOR: Donna Klein 604-817-8230 email dlklein44@outlook.com

ENTRY FEE: \$0.25 per class

REGISTRATION FORM & PAYMENT DEADLINE: Monday, July 11th

PRIZES: 1st - \$3 2nd - \$2 3rd - \$1

PLEASE SEE GENERAL RULES AT THE BEGINNING OF PRIZE BOOK & ADULT SECTION

NOTE: PLEASE BE SURE THE CORRECT AGE IS WRITTEN ON EACH REGISTRATION FORM

Age 6 years and younger (mom & me)

- | | |
|---|--|
| 1200. Muffins, vegetable (name the vegetable)
enter 4 | 1206. Rice Krispie squares using sprinkles
etc. |
| 1201. Cookies, decorated, enter 4 | 1207. Jelly Bean Art – judged on creativity |
| 1202. Cupcakes, decorated, enter 4 | 1208. Sugar cube creation – judges on creativity |
| 1203. Weirdest shape cookie, enter 1 | 1209. Popcorn, create a shape (e.g. A
house and decorate, icing, sprinkles etc.) |
| 1204. Balanced lunch (displayed in a lunch box
following the Canada Food Guide) | 1210. Decorated Cookies, enter 4, you
choose the theme |
| 1205. Decorated cake, any theme
(must be baked cake) | |

Age 7 to 9 years

- | | |
|---|---|
| 1216. Muffin, vegetable (name the vegetable)
enter 4 | 1222. Rice Krispie Square , enter 4, judged
on creativity and added ingredients
(e.g. sprinkles) |
| 1217. Cookie, weirdest shape, enter 1 | 1223. Jelly Bean Art – judged on creativity |
| 1218. Cookies, any other, enter 4 | 1224. Sugar cube creation (e.g. Castle, props ok) |
| 1219. Decorated cupcakes, enter 4 | 1225. Popcorn Art – show us how creative
you are! |
| 1220. Balanced lunch (displayed in a lunch box
following the Canada Food Guide) | 1226. Decorated Cookies, enter 4, you
choose the theme |
| 1221. Decorated cake - any theme (must be
baked cake) | |

Age 10 to 12 years

- | | |
|---|---|
| 1232. Muffins, vegetable (name the vegetable),
enter 4 | 1239. Decorated cupcakes, enter 4 |
| 1233. Muffins, any other kind except blueberry,
enter 4 | 1240. Popcorn, creation, be super creative |
| 1234. Balanced lunch (displayed in a lunch box
following the Canada Food Guide) | 1241. Decorated cake, any theme (must be
baked cake) |
| 1235. Cookies, fancy, 4 | 1242. Jelly Bean Art – judged on creativity |
| 1236. Weirdest shaped cookie, 1 | 1243. Rice Krispie Squares, enter 4, judged
on creativity and added ingredients
(e.g. sprinkles) |
| 1237. Decorated cookies, enter 4, you choose theme | 1238. Sugar cube creation, design an object |
| 1238. Sugar cube creation, design an object | |

GLUTEN FREE

1250. Cupcakes

1252. Any other not listed

1251. Cookies

Age 13 to 16 years

1258. Dog Treat, homemade - judged on appearance and nutritional value. (MUST SUBMIT A RECIPE)

1259. Muffins, any other variety except blueberry, enter 4

1260. Decorated cookies, enter 4, you choose the theme

1261. Rice Krispie Square, enter 4, show your creativity, can use Smarties etc.

1262. Pastry, any variety, e.g. Tarts, enter 2, 1 for tasting, 1 for display

1263. Decorated cake, any theme (must be baked cake)

1264. Decorated Gingerbread men, enter 4

1265. Balanced Lunch (display in a lunch box following the Canada Food Guide)

1266. Canned fruit, any variety. JAR SIZE AT YOUR DISCRETION

1267. Strawberry Jam

1268. Raspberry Jam

1269. Jam, any other variety except blueberry (see blueberry section)

1270. Strawberry Jelly

1271. Raspberry Jelly

1272. Jelly, any other variety except blueberry (see blueberry section)

GLUTEN FREE

1278. Cupcakes

1280. Any other not listed

1279. Cookies

BLUEBERRIES BLUEBERRIES BLUEBERRIES

Special prizes in these categories. Sponsored by SILVER VALLEY FARMS!

1281. Blueberry muffin, enter 4, ages 6 years and younger

1282. Blueberry muffin, enter 4, ages 7 to 9 years

1283. Blueberry muffin, enter 4, ages 10 to 12 years

1284. Blueberry muffin, enter 4, ages 13 to 16 years

1285. Blueberry Jam "MOM AND ME" Beginner Canning ages 9 to 12 years

1286. Blueberry Jam, ages 13 to 16 years

1287. Blueberry Jelly, ages 13 to 16 years

DECORATED CAKE - DUMMY CAKE PERMITTED - THEME CLASS - "HOME IS WHERE YOUR HEART IS"

1288. Age 8 years and younger **Special Prize**

1290. Age 13 to 16 years **Special Prize**

1289. Age 9 to 12 years **Special Prize**

BEST IN SHOW - Junior Home Cooking – Rosette

JUNIOR EGGS

FOR EDUCATIONAL PURPOSES NAME THE BREED OF CHICKEN THAT PRODUCED THE EGGS

1291. 1/2 dozen eggs, any variety

1292. 1/2 dozen eggs, mixed sizes

1293. Largest egg

1294. Smallest egg

1295. Oddest shaped egg

1296. Egg with the most freckles

1297. Egg Carton Creation – make and colour

/paint a creation with an egg carton using our theme "HOME IS WHERE YOUR HEART IS"

BEST IN SHOW - Eggs – Rosette