

HOME COOKING 1

Convenor: Rachel Lautard Phone: 250-445-2177 Email: rachellautard@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 Baking powder biscuits (4)

Y12 Apple pie (whole pie)

Y13 Any other fruit pie (whole pie)

Y14 Butter tarts (4)

Y15 Gluten Free Baked Dessert

Y16 Gluten Free Bread

Y17 Gluten Free Muffins

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

Aggregate: Aggregate Y01-Y17 \$20

HOME COOKING 2

Y18 Lemon Loaf (1/2 loaf)

Y19 Banana Loaf (1/2 loaf)

Y20 Pumpkin Loaf (1/2 loaf)

Y21 Zucchini Loaf (1/2 loaf)

Y22 Cake, plain-butter, un-iced (1/4 of cake)

Y23 Applesauce cake, un-iced (1/4 of cake)

Y24 Chiffon cake, un-iced (whole cake)

Y25 Jelly roll (1/2)

Y26 Fruitcake, un-iced (1/2)

Y27 Gingerbread cake, un-iced (1/4)

Y28 Carrot cake, un-iced (1/4)

Y29 Best Decorated cake, any type

Y30 Chocolate cake, frosted

Y31 Brownies (4)

Y32 Shortbread (4)

Y33 Fudge, any kind (4)

Y34 Chocolates, any kind (4)

Y35 Decorated cookie, Max. 8"

Y36 Biscotti (4)

Y37 Gluten Free cookies (4)

Y38 Any other cookie (4)

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

Aggregate:

Y18 - Y38 \$20

Overall Aggregate:

Y01 - Y38 \$20

