



**HEMCRAFT EXHIBITS
DOMESTIC SCIENCE
CLASS 51**

BREAD AND BUNS

DIRECTORS: M. Hartford (352-2537), M. Adams, N. Gushue

1. **THERE WILL BE NO BAKE SALE.**
2. Exhibits not to be removed from exhibit hall until **Sunday 4:30 pm**
3. Items to be in plastic or zip lock bag
4. **Note:** (a) Rolls are individual (b) Buns are fastened together
Prizes on Sec. 1 – 11: 1st - \$7.00 2nd - \$6.00 3rd - \$5.00

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|------------------------------|-------------------------------|
| 1. One Loaf Rye Bread | 7. Loaf of Oatmeal Bread |
| 2. One Loaf White Bread | 8. Molasses Whole Wheat Bread |
| 3. 7 Grain Loaf of Bread | 9. A pan of Chelsea Buns |
| 4. A Round Loaf of Bread | 10. A pan of Bread Buns |
| 5. Loaf of Whole Wheat Bread | 11. 7 Onion Rolls |
| 6. Loaf of Raisin Bread | |

SPECIALS

1. **Loaf of Whole Wheat Bread- (attach recipe)** . A full loaf of 60% whole wheat bread is required to be shown. Pan size: Minimum 8"x 4"x2 1/2"(20cmx10cmx7cm) Maximum 9"x5"x3" (23cmx13cmx7 1/2cm) Winner to compete with all other fair winners from District 3 at the Annual Meeting to be held in October. The winner from District 3 will then send a loaf to the O.A.A.S. Convention in Toronto in February to compete for an All-Ontario winner.

1st - \$10.00 2nd - \$8.00 3rd - \$6.00

2. **One item only and with variety of four** - using Quaker products Labels from Quaker Company MUST accompany each entry (as proof of purchase)

1st - 10.00 2nd - \$8.00 3rd - \$6.00

3. **Mazola/BeeHive –Best Baking Contest** Best Homemade Sticky Buns – no fruit . Judging will be based on appearance, taste, texture and recipe creativity. Winner must submit recipe, proof of purchase, photo and signed release form giving permission to the sponsor for use of the winner's name, recipe and/or photo in any other advertising or publicity without payment.

1st - \$15.00 plus gift prize 2nd - 10.00 plus gift prize 3rd – 6.00

4. **A Pan of Cinnamon Buns**, fastened together.

1st - \$7.00 2nd - \$6.00 3rd - \$5.00

HOMECRAFT EXHIBITS

5. **Fleischmann's Yeast Open Bread Contest** – Best Homemade bread in category as selected by the fair. Judging will be based on appearance, taste, texture and recipe creativity. Winner must submit recipe, proof of purchase, photo and signed release form giving permission to the sponsor for use of the winner's name, recipe and/or photo in any other advertising or publicity without payment
1st- \$15.00 plus gift Prize 2nd-\$10.00 plus gift Prize 3rd- \$4.00
6. **Roseneath Fair Special – Bread Machine Contest**
One loaf of bread made with fruits 1st \$10.00 2nd - \$8.00 3rd - \$7.00
7. **Display of 2 items made with cheese** (Cheese must be mixed in)
1st - \$7.00 2nd - \$6.00 3rd - \$5.00
8. **Potato Bread** using recipe provided.
1st - \$7.00 2nd - \$6.00 3rd - \$5.00
Preparation: 30 minutes. Cook: 4 hours Makes: 1 loaf, or 12 slices
1 russet or other baking potato, peeled and chopped (about 8 oz/250g)
1 tsp (5mL) granulated sugar
1 tsp (5 mL) salt
2 tbsp. (30 mL) unsalted butter, softened
3 cups (750 mL) white bread flour
1 1/2 tsp (7 mL) bread machine yeast
In saucepan of boiling salted water, cook potato until tender, 10 to 15 minutes;
Drain, reserving 3/4 cup (175 mL) of the cooking liquid. Mash potato; let cool to room temperature. Into pan of bread machine, place in order: reserved potato liquid, sugar, salt, butter, mashed potato, flour and yeast. Set on Basic Bread setting.
9. **Oatmeal Bread** – Best Loaf 1st - \$10.00 2nd - \$6.00 3rd - \$4.00
In Memory of Margaret Coyle - prize donated - **by the Coyle family**
10. **Unusual loaf of bread** (include recipe) 1st- \$7.00 2nd - \$6.00 3rd - \$5.00
11. **One Serving of Pizza Dough** no topping 1st - \$7.00 2nd -\$6.00 3rd -\$5.00
12. **Any cooked or baked item using beer excluding bread or chili**
(recipe to be included) 1st - \$7.00 2nd - \$6.00 3rd -\$5.00

CLASS 52

EGGS

1. Largest white hen eggs, 1 dozen 1st - \$4.00 2nd - \$3.00 3rd - \$2.00
2. Largest brown hen eggs, 1 dozen 1st - \$4.00 2nd - \$3.00 3rd - \$2.00