

Class M-1 Canned Goods

The guidelines of Homecraft Judging Standards for Ontario Fairs, Ontario Association of Agricultural Societies, shall be used as a judging standard.

Rules:

1. All canning and pickles to be sealed in 500ml (pint) sealers, unless otherwise stated.
2. Jelly and jam must be properly sealed in 110ml or 250ml jars (4oz. or 8oz.) jars.
3. No wax.
4. Entry tags must be attached to jars - not lids.

For your guidance, the following is the general score for the judging of canned goods:

- Flavour** - as near to natural as possible, no off odours or mustiness
Appearance - condition of finished product, original shape, natural colour, free from blemishes or spots, clarity of liquid
Pack - proportion of liquid to solid in finished product, neatness
Container - clean, free from surface soil
Label - small, neat, visible

Prizes: **1st: \$4.00** **2nd: \$3.00** **3rd: \$2.00 (except sections 55, 56)**

1. Applesauce
2. Blueberries
3. Peaches
4. Pears
5. Plums
6. Raspberries, tame
7. Raspberries, wild
8. Saskatoons
9. Strawberries, tame
10. Other fruit or berry
11. Blueberry Jam
12. Peach Jam
13. Raspberry Jam, tame
14. Raspberry Jam, wild
15. Rhubarb Jam
16. Strawberry Jam, tame
17. Strawberry Jam, wild
18. Strawberry/Rhubarb Jam (must use real strawberries - not powdered)
19. Jam using 2 or more fruits, not Strawberry/Rhubarb, named on entry tag
20. Any other jam, not listed above, **with recipe**, named on entry tag
21. Chokecherry Jelly
22. Crabapple Jelly
23. Cranberry Jelly
24. Grape Jelly
25. Pepper Jelly
26. Raspberry Jelly, wild or tame
27. Red Currant Jelly
28. Saskatoon Jelly



**Any vegetables, fruits,
or canning left after
Monday evening will be
donated to the Food Bank**



29. Jelly using 2 or more fruits, named on entry tag
30. Any other jelly, not listed above, **with recipe**, named on entry tag
31. Jam or jelly, suitable for a diabetic, **with recipe**, named on entry tag
32. Marmalade, any kind, named on entry tag
33. Mincemeat
34. Fruit butter
35. Savory Jam or Jelly, to be used as a condiment, or appetizer, named on entry tag
36. Tomatoes
37. Chutney, any variety, named on entry tag
38. Asparagus, pickled
39. Beets, pickled, sliced
40. Beets, pickled, whole
41. Carrots, dill, pickled
42. Garlic, pickled
43. Bread and butter pickles
44. Dill cucumbers, pickled
45. Mustard pickles, any variety, named on entry tag
46. Peppers, pickled
47. Any other vegetable pickled, named on entry tag
48. Sweet chili sauce **New**
49. Hot sauce **New**
50. Beet relish
51. Cucumber relish
52. Zucchini relish
53. Any other relish, not listed above, named on entry tag
54. Green tomato pickle
55. Salsa sauce
56. Spaghetti sauce, no meat
57. **BERNARDIN JAM/JELLY AWARD** for Best jam or jelly using Bernardin pectin. Judging will be based on appearance, taste, texture and recipe creativity. All entries must include proof of purchase of sponsor's product (UPC) and recipe attached to entry tag. **1st place: gift prize, 2nd place: \$6.00, 3rd place: \$4.00**
58. **BERNARDIN GIFT PACK COMPETITION** Gift basket/container **MUST** include at least 3 filled Bernardin mason jars & SNAP Lids. Judging will be based on creativity, quality of home canned product (home canned items will be taste tested), perceived value & appropriateness of presentation. (Gift Packs need not be in baskets, any suitable container can be used – be creative.) **1st place: gift prize, 2nd place: \$15.00, 3rd place: \$10.00**

AWARD for highest points in Class M-1

BERNARDIN BEST OF SHOW AWARD for highest points in Class M-1

Class M-2 Homemade Wine & Beer

(1 BOTTLE)

Rules:

1. Wines must be made from raw fruit, by natural vinification process, except for sections 6, 7, & 8.
2. Additives other than those required for fermentation or sweetening during the vinification process are not allowed.
3. Wines may be subjected to chemical analysis.

Prizes: **1st \$5.00 2nd \$4.00 3rd \$3.00**

1. Red grape, name variety, named on entry tag
2. White grape, name variety, named on entry tag
3. Berry, named on entry tag
4. Cultivated herb or root wine, named on entry tag
5. Fruit, named on entry tag
6. Any other wine, named (may be a kit) on entry tag
7. Red, from kit
8. White, from kit
9. Liqueur, fruit or herbal, named on entry tag
10. Mead (wine made with honey)
11. Beer, may be from kit, named, on entry tag (Men exhibitors only)

AWARD for highest points in Class M-2



Class N Baking and Candy

Rules:

1. **No commercial mixes to be used. Bread must be homemade. Pie & tart shells must be homemade.**
2. Size of bread pan approximately 23 x 10 x 8 cm. (9 x 4 x 3 inches.)
3. Size of cookies, squares, muffins and tea biscuits, to be minimum 2" to max 3" across top
4. No glaze on pastry and plain bread, unless stated.
5. Buns are attached.
6. Loaves and breads are to be in clear, plastic bags or wrap.
7. Due to the cost of the ingredients, place 1/4 section of the cake or 1/2 loaf of quick breads on **foil-covered cardboard or a styrofoam plate**. In Class NS the whole cake is to be shown.
8. Rolls must have complete crust.
9. Fruit Cakes previously judged, not eligible.
10. Where labels are required in specials, put in labels only, when possible.
11. If using aluminum foil pie plates, please temper by baking the pans at 425° for 15 minutes before using.
12. **Plates will no longer be supplied.**

For your guidance, the following is the general score for the baked goods:

General Appearance: – size and shape, colour, crust

Internal Appearance: – texture, tenderness, colour

Flavour – taste, aroma

Please note the following:

White Cake: – no egg yolks, just the whites

Light Cake: – has the whole egg

Lattice Top: – a true lattice top must be woven

Decorated Cakes: – decoration should be on an actual cake, not on a pan or frame unless otherwise stated in the prize list.

Prizes: (Sec. 1 - 21)	1st \$5.00	2nd \$4.00	3rd \$3.00
(Sec. 22 - 57)	1st \$7.00	2nd \$6.00	3rd \$5.00

Cookies and Squares

1. Brownies, 3, any flavour, iced or no icing
2. No-bake squares, 3
3. Date squares, 3, named on entry tag **New**
4. Peanut butter cookies, 3
5. Oatmeal Raisin cookies, 3
6. Sugar cookies, rolled, 3
7. Any other cookie, 3, named on entry tag
8. Favourite cookie, 3, named on entry tag, MEN EXHIBITORS ONLY

Muffins and Biscuits

9. Muffin, using fruit, 3
10. Muffin, using vegetable, 3
11. Scones, 3
12. Tea Biscuits, 3
13. Bran muffins, 3
14. Cornbread (4") or muffins, 3
15. Any other muffin, 3, named on entry tag

Candy

16. Dinner Mints, 8
17. Fudge, chocolate, 3 pieces, approximately 2.5 cm (1") squares
18. Fudge, any other kind, 3 pieces, approximately 2.5cm (1") squares
19. Caramel popcorn, 1 cup, shown in a Ziploc bag
20. Peanut Brittle, 3 pieces, in a paper bag
21. Any other candy, 3 pieces, named on entry tag

Pies and Tarts (Homemade pie pastry crust, no glaze, one slice of pie only)

- 22. Fruit pie, one fruit, not apple
- 23. Fruit pie, two or more fruits, named
- 24. Pie, lemon meringue
- 25. Pie, apple
- 26. Any other pie, no refrigeration, named on entry tag
- 27. Best homemade pie shell (no filling)
- 28. Pumpkin tarts, 3 **New**
- 29. Any other tarts, not butter tarts, named on entry tag

Loaves

- 30. Zucchini loaf, ½ loaf or mini **New**
- 31. Fruit loaf, ½ loaf or mini
- 32. Vegetable loaf, ½ loaf or mini, no zucchini
- 33. Loaf using 2 or more fruits / vegetables, 1/2 loaf or mini
- 34. Lemon loaf, ½ loaf or mini, glazed
- 35. Any other loaf, ½ loaf or mini, named on entry tag

Buns and Rolls

- 36. Buns, cinnamon, 4, (butter & cinnamon only)
- 37. Rolls, 4, white
- 38. Rolls, 4, brown
- 39. Any sweetened yeast bread, 1 loaf or braid, may or may not have glaze, icing or filling
- 40. Buns, white, attached, 4
- 41. Buns, other, attached, 4 **New**

Bread

- 42. White bread made and cooked with a bread machine
- 43. White bread made by hand
- 44. Whole wheat bread made and cooked with a bread machine
- 45. Whole wheat bread made by hand
- 46. Rye bread made and cooked with a bread machine
- 47. Rye bread made by hand
- 48. Bread, 1 loaf, any other variety, made and cooked with a bread machine
- 49. Bread, 1 loaf, any other variety, made by hand
- 50. Bread, 1 loaf, multigrain, made by hand, MEN EXHIBITORS ONLY

Cakes

- 51. 2 layer cake, ¼ section, standing, filling and frosting/icing of Exhibitor's choice
- 52. Carrot cake, 1 layer, ¼ section standing, frosted/iced
- 53. Coffee cake, ¼ section standing
- 54. Jelly roll, 4" piece, any filling
- 55. Bundt cake, ¼ section standing, iced/glazed **New**
- 56. Light cake, ¼ section, iced
- 57. Spice cake, ¼ section, not iced
- 58. Any other cake, ¼ section standing, named on entry tag





AWARD for highest points in Class N

Hymers Fair Market
September 2 & September 3, 2018
For information call Randy at 577-9067
or email: grounds@hymersfair.com

Class NS Baking Specials

PLEASE REFER TO RULES UNDER CLASS N – BAKING & CANDY.

For Sections 3, 6, & 15 & 16 & 17 & 18, all entries must be accompanied by a recipe stapled to the back of the entry tag, or they will be disqualified. Baking must be brought on a paper/plastic plate and in a clear plastic bag, except #1 & #16 which should be displayed on a sturdy base. Cookies, muffins, cupcakes & squares are to be between 2” to 3” across top.

1. **AWARD** for a decorated cake, Fall theme, not to exceed 12” in any direction
1st: Gift Prize, 2nd: \$20.00, 3rd: \$10.00
2. **AWARD** for Decorated Cupcakes, 3, using this year’s “Hymers Fair” theme 
1st : Gift Prize, 2nd: \$5.00, 3rd: \$4.00
3. **AWARD** for Cookies made with Molasses. 5 cookies. Cookies must include a minimum of ¼ cup of molasses. Cookies to be judged on taste, texture and creative use of a recipe. **Recipe must be included.** Label from product container to be submitted with entry. 1st: \$10.00, 2nd: \$6.00, 3rd: \$4.00
4. **AWARD** for Baking for a restricted diet (eg. gluten-free) Muffins, 5
1st: Gift Prize, 2nd: \$5.00, 3rd: \$4.00
5. **AWARD** for Root Cookies, 5 (cookies using a root vegetable)
1st: Gift Prize, 2nd: \$5.00, 3rd: \$4.00
6. **AWARD** for Nut-free energy bar, suitable for school lunches, 3 
1st: Gift Prize, 2nd: \$8.00, 3rd: \$5.00
7. **AWARD** for Fruit Crisp, using at least 2 fruits, individual serving
1st: Gift Prize, 2nd: \$5.00, 3rd: \$4.00
8. **AWARD** for an item using tea in the recipe (at least 4 pieces shown)
1st: \$10.00, 2nd: \$5.00, 3rd: \$4.00
9. **AWARD** for Baking with Bacon, 3 pieces
1st: \$10.00, 2nd: \$5.00, 3rd: \$4.00
10. **AWARD** for Bite Size Muffins, 6, any variety 1st: \$10.00, 2nd: \$5.00, 3rd: \$4.00
11. **AWARD** for Fancy Cookie suitable for cookie exchange, 5
1st: \$10.00, 2nd: \$5.00, 3rd: \$4.00
12. **AWARD** for Sugared or Seasoned Nuts, 1 cup in a Ziploc bag 1st: Gift Prize, 2nd: \$5.00, 3rd: \$4.00
13. **AWARD** for 3 different items using one spice (eg. ginger), spice named on entry tag/form
1st: \$10.00, 2nd: \$5.00, 3rd: \$4.00
14. **AWARD** for “I Wannabe a Dessert” Dessert Mix in a clear glass container, with lid, nicely decorated
1st: Gift Prize, 2nd: \$5.00, 3rd: \$4.00
15. **HYMERS AGRICULTURAL SOCIETY CASH AWARD** for Butter Tarts
Entry must be made solely by the person entering competition, including pastry. A total of 5 tarts are required. Tarts must be full size tarts (no mini or bite size tarts please). No nuts or any other fruit. Only raisins are to be included. Tarts must be on a clean paper plate inside of a clear plastic bag. **Recipe must be attached to entry tag.** The first place winner will be eligible to enter the District Competition.
1st \$10.00, 2nd \$8.00, 3rd \$5.00
16. **AWARD** for Cake made with Molasses (including gingerbread). Cake must include a minimum of ¼ cup of molasses. To be judged on taste, texture and creative use of a recipe. **Recipe must be included. Label from product container to be submitted with cake.** 1st: \$10.00, 2nd: \$6.00, 3rd: \$4.00
17. **ROBIN HOOD FAMILY FAVORITE RECIPE BAKING CONTEST** for Best Carrot Muffins 
(Must include 3 muffins). Judging will be based on appearance, taste, texture and recipe creativity. **Each entry must be accompanied by a recipe and proof of purchase (label) from the Sponsor’s product.**
1st, 2nd place: Gift Prize, 3rd \$5.00
18. **CRISCO “BEST HOMEMADE PIE CONTEST”** for Best Homemade Pumpkin Pie, filling must be homemade also. Judging will be based on appearance, taste, texture and recipe creativity. **Each entry must be accompanied by a recipe and proof of purchase (label) from the Sponsor’s product.** 1st, 2nd place: Gift Prize, 3rd \$10.00 

AWARD for highest points in Class NS - Baking Specials