



**C1- Gingerbread Cookies (5)**

- ½ cup lard or shortening
- ½ cup brown sugar
- ½ cup molasses (Crosby's)
- ½ cup wheat germ
- 2 cups sifted flour
- ½ teaspoon baking soda
- 1 ½ teaspoons ground cinnamon
- 1 ½ teaspoon ground ginger
- ¼ teaspoon salt

In a mixing bowl, cream shortening and sugar, add molasses & wheat germ, mix well. Stir dry ingredients together and work into creamed mixture, a small amount at a time. Knead and shape into rolls. Wrap in wax paper. Place in fridge until firm. Slice very thin and bake in 350 degree oven for 8-10 minutes. 5 cookies on a paper plate and in a ziplock bag.

**C2- One bowl Gingerbread Cake (no icing)**

- 2 ½ cups flour
- 2 tsp. cinnamon
- 2 tsp. ginger
- 1 tsp. baking soda
- ¼ tsp. salt
- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 cup Crosby's Fancy Molasses
- 1 cup boiling water

**Instructions:**

preheat oven to 350 F and grease a 9" x 13" pan or line it with parchment paper. In a large bowl beat butter with sugar. Beat in eggs then molasses. Beat in water. Sprinkle over the flour, spices, baking soda and salt and beat until smooth. Pour into prepared pan and bake until a tester comes out with just a few moist crumbs attached, about 45 minutes to an hour. Display 5 pieces on a plate in a ziplock bag

**CLASS 20**

**CANNING & PRESERVES**

Committee: Donna Hemeon, Karen Trusler, Marion Harvey

**Please Note: All items in this section to be made between September 3, 2018 to August 29th, 2019.**

**CANNED FRUIT**

Fruit must be sealed **with new lids** in jars (250ml or 500ml) jars with tags fastened to jar with elastic

**Prizes:      1<sup>st</sup> \$4.00              2<sup>nd</sup> \$3.00              3<sup>rd</sup> \$2.00**

1. Peaches
2. Pears
3. Plums
4. Cherries

5. Raspberries
6. Spiced Applesauce
7. Fruit Cocktail
8. Any other fruit, named



### JAMS and JELLIES

To be sealed **with new lids** in a (250 ml), or (125ml), with tag attached  
 (Note: Frozen jam need not be sealed)

**Prizes: 1<sup>st</sup> \$4.00 2<sup>nd</sup> \$3.00 3<sup>rd</sup> \$2.00**

9. Cooked raspberry jam
10. Cooked strawberry jam
11. Strawberry freezer jam
12. Red Currant Jelly
13. 2 Berry Jam, named
14. Blueberry Jam
15. Peach Jam
16. 3 fruit marmalade, cooked, name fruit used
17. Canned Cranberries, decorated for gift giving



### PICKLES

Can be in **any size** Bernardin jar, sealed **with new lids**, tags fastened to jar.  
 Natural Colour only (No food colouring)

**Prizes: 1<sup>st</sup> \$4.00 2<sup>nd</sup> \$3.00 3<sup>rd</sup> \$2.00**

18. Bread and Butter pickles
19. Sweet Dill pickles
20. Icicle pickle
21. Dilled Spicy Beans
22. Salsa
23. Pickled Beets
24. Dill Pickles, with garlic
25. Pickled Leeks
26. Pickled vegetables, any variety



**SPECIAL:** Most points 1-26 *Case of Bernardin Jars*

### BERNARDIN HOME CANNING/CRAFTS AWARDS

[www.bernardin.ca](http://www.bernardin.ca)

It is encouraged to visit the Bernardin website or follow them on Facebook for up-to-date information on home canning

### BERNARDIN CRAFT SPECIAL

**B1. SNAP Lid/Mason Jar Craft:** Decorative or functional homemade craft using a Bernardin mason jar(s) and/or a 2-piece SNAP lid(s).

**1<sup>st</sup> Prize:** \$20.00 Bernardin gift certificate plus Rosette Prize Ribbon

**All other entries receive \$3.00**

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**B2. BEST OF SHOW-BEST OF HOME CANNING- CHILI SAUCE**

**1<sup>st</sup> Prize:** \$30.00 Bernardin Gift Certificate & Rosette Prize Ribbon  
**All other entries receive \$3.00**

**Rules:**

- a) Entry must be presented in a 500 ml (1 pint) Bernardin Mason jar designed for home canning, and must be sealed with a 2-piece metal SNAP lid. Entry must include UPC, or proof of purchase.
- b) Must exhibit a strong seal – unsealed jars will be disqualified.
- c) Must be labeled with product name and date of preparation (must have been prepared within one year of the judging date).
- d) **Must be accompanied by the recipe**
- e) Judging criteria are: overall appearance, aroma, flavor, texture, mouth feel, correct headspace, and originality.

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**B3. BEST JAM/JELLY – RED PEPPER JELLY**

**Prize: \$20.00 Bernardin Gift Certificate & Rosette Prize Ribbon**  
**All other entries receive \$3.00**

**Rules:**

- a) Entries must be shown in a 250ml (1/2 pint) Bernardin Mason jar with **with new** 2-piece SNAP lid, using Bernardin pectin.
- b) Must include proof of purchase for Pectin package for snap lids.
- c) Judging criteria are: Overall appearance, aroma, flavour, texture, mouth feel, correct headspace, and originality.
- d) **Include recipe**

**B4. BEST GIFT PACK-3 kinds of Pickles (not relish), decorated in the theme “Scarecrows Book Invasion”**

**Prize: 1<sup>st</sup> Place: \$20.00 Bernardin Gift Certificate & Rosette Prize Ribbon**  
**All other entries \$3.00**

**Rules:**

- a) Entries must include at least 3 filled mason jars (any size) **sealed** with Bernardin Snap lids or collection Elite Snap Lids. These should be shelf-stable home canned food.
- b) Entries need to be shown in an appropriate container, not necessarily a basket.
- c) Entries may be decorated for the above theme, and should include appropriate additional items such as soap, candles, candy, soup mixes, spice mixtures, etc. (non perishable items).
- d) The maximum cost of the assembled gift – container and contents should not exceed \$30.00. **Entries should include list of items and cost.**
- e) Judge’s will select winner based on appearance, creativity, value & appropriateness of presentation. **Jars will not be opened or sampled**

**Note: Bernardin National Gift Pack Competition**

Local gift basket winner is eligible to compete in National Fair Gift Basket competition when name, address, photo and description of winning basket is forwarded to Bernardin National Event – **1<sup>st</sup> Place \$100.00, 2<sup>nd</sup> and 3<sup>rd</sup> runner up \$25.00 each.**



- 27. Prizes: 1<sup>st</sup> \$3.00 2<sup>nd</sup> \$2.50 3<sup>rd</sup> \$2.00**
- Coleslaw Dressing
  - Homemade Salad Dressing
  - Assortment 3 uncooked dressings made with vinegar shown in ½ pint (250 ml) jars, on a tray. Name on each jar.

**28. BBQ SAUCE** *sponsored by Crosbys Molasses*

Website for recipes: [www.crosbys.com](http://www.crosbys.com)

**Prizes for BBQ sauce: 1<sup>st</sup> \$10.00 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$3.00 4<sup>th</sup> 2.00**

- Sauce must include a minimum of ¼ cup of molasses.
- To be judged on taste, texture and creative use of a recipe.
- Shown in a clean jar, does not need to be sealed
- Label from product container to be submitted with BBQ sauce




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**CLASS 21 FARM FRESH EGGS**

**Prizes: 1<sup>st</sup> \$4.00 2<sup>nd</sup> \$3.00 3<sup>rd</sup> \$2.00**

- Pickled eggs-need not be sealed but in a glass jar with a lid
- 1 dozen most colourful eggs, displayed in an egg carton
- Largest egg, displayed in an egg cup or suitable container
- Smallest egg, displayed in an egg cup or suitable container

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**CLASS 22 HONEY**

**Prizes: 1<sup>st</sup> \$5.00 2<sup>nd</sup> \$4.00 3<sup>rd</sup> \$3.00**

**Honey will be scored as follows:**

Appearance & uniformity of containers

Uniform Level of fill

Colour

Freedom from crystals

Freedom from foreign material

Freedom from air bubbles

Brightness

Aroma

Honey will not be tasted, judged on appearance only

- Three (3) same size jars of white honey
- Three (3) same size jars of golden honey
- Three (3) same size jars amber honey
- Three trays of cut-comb honey, appropriately displayed




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**CLASS 23 MAPLE SYRUP**

**Prizes: 1<sup>st</sup> \$7.00 2<sup>nd</sup> \$6.00 3<sup>rd</sup> \$5.00**

- Light Syrup, one 500 ml jar
- Medium syrup, one 500 ml jar
- Amber Syrup, one 500 ml jar

