

2014 CNG SummerFeis Baking Contest Rules and Guidelines

Soda Bread

Traditional white Irish soda bread

- white flour
- buttermilk (or soured milk)
- bread soda
- salt

Do not use self-rising flour or baking powder. Bread that contains ingredients other than the above should be entered in the glorified soda bread category.

Traditional brown Irish soda bread

- whole wheat flour
- buttermilk (or soured milk)
- bread soda
- salt

Do not use self-rising flour or baking powder. Bread that contains ingredients other than the above should be entered in the glorified soda bread category.

Glorified Irish soda bread

- any kind of flour
- any source of acid (necessary to activate the chemical leavening agent), for example cream of tartar
- any chemical leavening agents (including baking soda and baking powder)
- salt

The entry must be basic soda bread; additional ingredients may be used without restriction. However, cakes are not acceptable because they are not soda bread. Also, because this is a soda bread contest, no yeast-risen breads are allowed.

Scones

Sweet scones

- adds sugar and/or fruit

Savoury scones

- adds cheese, herbs or whatever the baker chooses

Scone entries are to be submitted as a plate of **at least** 3 scones.

Shortbread

Traditional shortbread

Traditional” means shortbread made using the primary ingredients of flour, butter and sugar; other ingredients will not disqualify the shortbread as traditional, but should not materially alter the traditional taste.

Flavored shortbread

Ingredients of flour, butter and sugar; other ingredients as traditional, and may include any other ingredients in whatever quantities

Entrants must not use pre-made, store-bought dough.

Shortbread may be round, square or pie-shaped.

Shortbreads are to be submitted as a plate of 3, each at least two inches square or the equivalent in other shapes.

Fee is \$5, per entry, an entry form must accompany EACH entry.

Entries must be presented to the Tea Room Friday night or Saturday morning between 7 and 9:30 a.m. with judging to begin at 10 a.m.

Entries will be judged on the basis of appearance, texture and taste.

All entries become the property of the DOE Tea Room and will be sold after judging in the Tea Room. Donation of additional baked goods are welcome, with proceeds from baked goods sales going to the Daughters of Erin. Gluten-free items are always a welcome donation for sale to Feis attendees.