

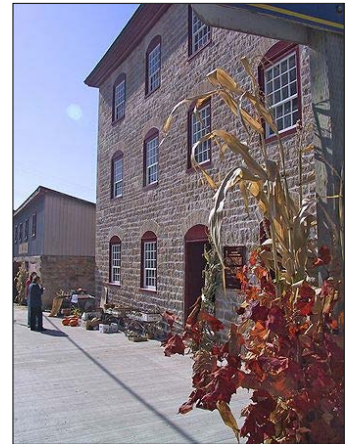


## The Delta Mill Society

### Bread Baking Contest – Saturday, September 25, 2021 2021 Entry Form and Rules

Please fill out this form for each loaf of bread you enter into the contest

Category	Name/Type of loaf



Name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

#### Bread Baking Contest (4 categories):

**Prizes: 1st, 2nd, 3rd** place for each category. Loaves will be judged on appearance, texture and taste.

Category **B1** – *White Bread* (using 100% White flour) - any method, free form or pan.

Category **B2** - *Whole Wheat Bread* (minimum 60% Whole Wheat flour) - any method, free form or pan.

Category **B3** – *Artisan, any kind* - hand made\*, free form loaf.

Category **B4** – *Sourdough (NEW)* - any method, free form or pan.

\* A stand mixer with a dough hook may be used to mix and knead the dough.

#### Rules:

- Any kind of flour may be used this year.
- Entry must be a full loaf wrapped in plastic.
- The full recipe used must accompany the bread. Winners agree that The Delta Mill Society may publish their recipe (website, newsletter, cookbook etc.). Recipe credit will of course be given to the baker.
- Please bring your bread to the Old Stone Mill **by 10:45 am on Saturday, September 25**. Judging will start at 11:00 am.
- Contest is open to everyone of all ages, other than those tasting and judging.
- Enter any or all the Categories – please fill out a separate entry form for each loaf.
- For more info please contact [cathy.livingston@sympatico.ca](mailto:cathy.livingston@sympatico.ca) or call 613-928-2796.