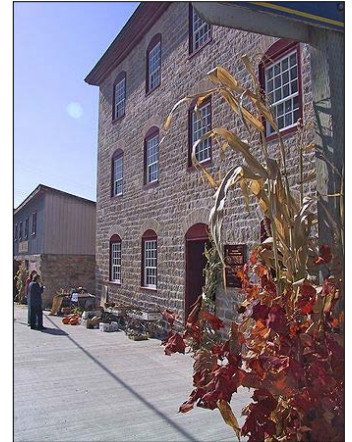




The Delta Mill Society
Bread Baking Contest – Saturday, September 30, 2023
2023 Entry Form and Rules

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 (5 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* - any method, free form or pan.

Category **B5** – *Youth* – any kind of bread made by youth 17 years-old or younger

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

Rules:

- Any kind of flour may be used for Categories B1 and B5
- Old Stone Mill Red Fife Whole Wheat Flour must be included in Categories B2, B3 & B4. Contact Katherine Killins (see below) if you need to purchase some of our Red Fife Whole Wheat Flour.
- 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 **between 9:00 and 11:00 am on Saturday, September 30**. 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 katherinekillins@gmail.com. Contest forms can be found on the Harvest Festival page on our website: www.deltamill.org