

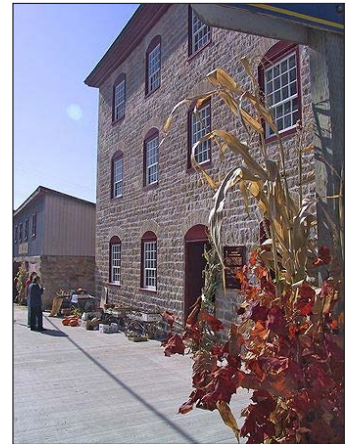


The Delta Mill Society Bread Baking Contest 2017 Entry Form and Rules

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

All loaves must use Old Stone Mill (OSM) Flour (see categories below)

| 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 - Whole Wheat** (using 100% OSM Whole Wheat flour) - any method, free form or pan.

Category **B2 - Whole Wheat** (minimum 60% OSM Whole Wheat flour) - hand made*, baked in a pan.

Category **B3 – OSM Superfine White Flour** - any method, free form or pan

Category **B4 - Artisan, any kind using OSM Flour** - hand made*, free form loaf.

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

Rules:

- Old Stone Mill Flour must be used (as specified for each category) - cost is \$5 per bag if the flour is to be used for the contest. The flour can be purchased at the Mill or contact 613-928-2584 to arrange for a pick-up.
- The empty Old Stone Mill Flour bag must accompany the bread.
- 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 Town Hall between 10 a.m. & 11 a.m. on Sat. Sep 30th. 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 of the Categories – please fill out a separate entry form for each loaf.
- For more info please contact cathy.livingston@sympatico.ca or call 613-928-2796.