

# 103rd ANNUAL PEACHLAND FALL FAIR



## A New Beginning

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*Peachland  
Community Centre  
4450 – 6<sup>th</sup> Street*

*September 10<sup>th</sup> 1 p.m. – 6 p.m.  
September 11<sup>th</sup> 10 a.m. – 4 p.m.  
Award Ceremony  
September 11<sup>th</sup> 4 p.m.*

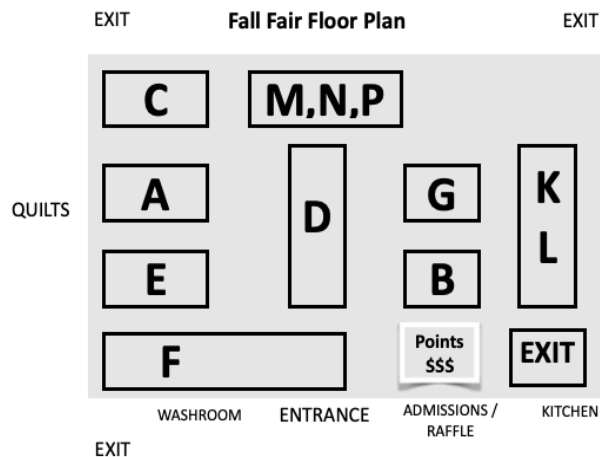
*Admission  
Adult \$3.00  
Child \$0.50  
(12 years and under)*

## Welcome to the 103rd Annual Peachland Fall Fair

The first Peachland Fall Fair was held in 1919 and, with thanks to the many dedicated community volunteers and sponsors, the event celebrated 100 years in 2019. This year, 2022, brings 'A New Beginning'. We encourage you to browse all the categories to get a better idea of the scope of the Annual Peachland Fall Fair.

With the atmosphere and content of an old-fashioned country fair, right in the heart of beautiful downtown Peachland, this is a September event not to be missed. Now is your opportunity to bake or preserve something, plant some seeds to nurture, crochet or knit something, quilt, carve or build, and take photographs. You might even win a prize!

<b>Table of Contents</b>	<b>Schedule of Events</b>
<p>General Rules and Regulations</p> <p>Categories</p> <ul style="list-style-type: none"> <li>• Section A – Baking and Preserves</li> <li>• Section B – Flowers</li> <li>• Section C – Needlework</li> <li>• Section D – Fruit and Nuts</li> <li>• Section E – Vegetables, Eggs and Honey</li> <li>• Section F – Handicrafts</li> <li>• Section G – Flower Arranging</li> <li>• Section K – Photography</li> <li>• Section L – Junior: Photography</li> <li>• Section M – Junior: 8 years and under</li> <li>• Section N – Junior: 9 years to 11 years</li> <li>• Section P – Junior: 12 years to 17 years</li> </ul> <p>Trophies and Awards</p> <p>Sponsors and Volunteers</p>	<p style="text-align: center;"><b>Friday, September 9<sup>th</sup></b>  <b>(Exhibitors &amp; Volunteers Only)</b>                      5:30 p.m. – 8:00 p.m.    Entry submission</p> <p style="text-align: center;"><b>Saturday, September 10<sup>th</sup></b>                      7:30 a.m. – 8:30 a.m.    Fresh Flower Submissions                      1:00 p.m.    Doors Open                      1:30 p.m.    Official Opening                      2:00 p.m.    Tea &amp; Pie  <i>Catered by the 50+ Activity Centre</i>                      6:00 p.m.    Closing</p> <p style="text-align: center;"><b>Sunday, September 11<sup>th</sup></b>                      10:00 a.m.    Doors Open                      4:00 p.m.    Awards Ceremony</p>



## General Rules and Regulations

1. No article may be entered that has previously been exhibited at the Peachland Fall Fair.
2. All exhibits shall be made or grown by the exhibitor personally (Unless otherwise specified).
3. One entry only per exhibitor in any category (except photography). Each entry will be judged in a single section/category only. **Note: Only one exhibitor's name per exhibitor tag.**
4. **Entry Fee: Adult Sections - \$0.50; Junior Sections - \$0.25.** Exhibitor Tags for the exhibits may be purchased in advance at the Peachland Community Centre on Tuesday, Sept 6th between 10am and 3:30; Friday, Sept 9th between 10am and 1pm and 5:30-8pm. In addition to these hours, exhibitor tags for **FLOWERS AND FRESH FLOWER ARRANGING ONLY** may be obtained on the Saturday of the Fall Fair (Sept 10th) between 7:30-8:30am. **Note: To qualify for judging, Exhibitor Tags must be filled out completely.**
5. All exhibits must be brought to the Peachland Community Centre between 5:30pm and 8pm on Friday, Sept 9th. **FLOWERS AND FRESH FLOWER ARRANGING ONLY** may be entered on Saturday, Sept 10th between 7:30-8:30am. Please fill out your tags before arriving at the centre to present your entries. As the exhibits are an essential part of the Fall Fair, they may not be removed until after the close of the Awards Ceremony on Sunday, Sept 11th. **NO EXCEPTIONS!**
6. Exhibitors are responsible for filling out their own Exhibitor Tag and attaching it to their exhibit. Exhibits will be placed in the Main Hall by the Section Heads only. No admittance to the Main Hall by anyone other than the Fall Fair Committee Members. The general public is not allowed in the Main Hall during judging. Exhibitors must bring their items or convey them via a responsible representative and pick up their awards in a similar manner.
7. Exhibitors will provide their own containers, plates, vases, etc although there will be a supply of paper or styrofoam plates available for fruits and vegetables.
8. The Fall Fair Committee will safeguard exhibits as much as possible but will not accept responsibility for any loss or damage.
9. Entries will be accepted only from residents of the Province of British Columbia.
10. Prizes will be awarded on the basis of merit and must meet Fair standards. The judge's decision will be final in all cases.
11. Cash Prizes (unless otherwise stated) are listed below and can be claimed during the Fair.

<b>FIRST</b>	<b>\$3</b>	<b>(5 points)</b>
<b>SECOND</b>	<b>\$2</b>	<b>(3 points)</b>
<b>THIRD</b>	<b>\$1</b>	<b>(1 point)</b>
12. The Grand Aggregate Trophy is awarded to the individual who symbolizes a well-rounded, high achiever, having earned the highest total points with points in at least three sections.
13. Awards and trophies will be presented on Sunday Sept 11th at 4:00 pm
14. Winners will be required to sign a release form allowing the Peachland Fall Fair to use their names for media promotion of the Fair. Junior exhibitors require a parent or guardian to sign the release form.
15. We do not accept vendors at the Peachland Fair.
16. For Fall Fair theme-based entries we are encouraging exhibitors to showcase beautiful works of art that reflect "A New Beginning". This could be a new variation of an old craft or recipe or could be a newly developed crafting method. Use your imagination and enter your "A New Beginning" themed entry into our 103rd annual Fair!



## Section A Baking and Preserves

### Section Members:

Patti Morley

250.767.3473

Alison Rota

604.312.0521

### Baking

All baking entries must be submitted in NEW, CLEAR plastic bags. The plate should not exceed one inch (1") in diameter more than the entry displayed. Each category requires a separate entry. Each entry will be judged in one (1) category only. **NOTE: A separate exhibit is required for Baking and Preserves contests.**

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|---|--|
| 1. Biscuits – Baking Powder, (3)  | 15. Cookies – 3 varieties, 4 each                  |
| 2. Bread – Brown  | 16. Cookies – Peanut butter, (6)                   |
| 3. Bread – Machine  | 17. Heritage Baking – 6 pieces of family favourite |
| 4. Bread – Multi-grain  | 18. Loaf – Any variety                             |
| 5. Bread – White  | 19. Muffins – Bran, (3)                            |
| 6. Buns – Brown, Yeast, (3)   | 20. Muffins – Other, (3)                           |
| 7. Buns – Cinnamon, (3)   | 21. Pie – Apple, 2 crust                           |
| 8. Buns – White, Yeast, (3)   | 22. Pie – Lemon Meringue                           |
| 9. Bread or Buns – Other, Sweet, Savoury, Artisan                               | <b>23. Pie – Peach (Trophy awarded)</b>            |
| 10. Cake – Carrot   | 24. Pie – Pumpkin                                  |
| 11. Cake – Single Layer, White (not iced)                                       | 25. Square – Fancy, baked, 6 pieces                |
| 12. Cake – Single Layer, Chocolate (not iced)                                   | 26. Square – Fancy, unbaked, 6 pieces              |
| <b>13. Cake or Cupcakes – Any number<br/>(Themed Decoration, prize awarded)</b> | 27. Tarts – butter, (3)                            |
| 14. Candy – any variety, 5 pieces   |  |

#### Juniors (ages 11 years and under)

- 28. Cake or Cupcakes – Any number  
(Themed Decoration, prize awarded)**

29. Cookies – (5)  
30. Muffins – (3)  
31. Squares – (3)  
32. Gingerbread Structure (can use a kit)

#### Juniors (ages 12 years to 17 years)

- 33. Cake or Cupcakes – Any number  
(Themed Decoration, prize awarded)**

34. Cereal Snack – 6 pieces or a small bowl  
35. Cookies – (6)  
36. Muffins – (3)  
37. Squares – (3)

### Preserves

All jars will be opened and evaluated. Judging includes appearance, colour, texture, flavour, and bouquet. Entry tags must be attached to the bottom of the jars. All jars MUST BE SEALED using new lids, exception is Freezer Jam. No metal containers please. Mark tags stating if entry is with or without sugar.

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| 39. Antipasto  | 50. Peaches – Canned  |
| 40. Apricots – Canned  | 51. Pears – Canned  |
| 41. Cherries – Canned  | 52. Pickles – Dill  |
| 42. Chutney – Any variety  | 53. Pickles – Sweet   |
| 43. Fruit Juices – Any variety                                       | 54. Pickles – Beet  |
| 44. Jam – Berry (Strawberry, Raspberry, Blackberry, Blueberry, etc.) | 55. Pickles – Other   |
| 45. Jam – Freezer - Any variety                                      | 56. Relish – Cucumber   |
| 46. Jam – Soft Fruit (Peach, Pear, Apricot, Plum, Nectarine, etc.)   | 57. Relish – Other  |
| 47. Jelly - Any variety  | 58. Salsa   |
| 48. Marmalade  | 59. Tomatoes – Canned or sauce  |
| 49. Mincemeat  | 60. Herbed Oil or Herbed Vinegar  |
|  | 61. Gourmet Canning (preserves, jams, jellies or pickles, recipe attached; themed presentation) |



## Section A Baking and Preserves (continued)

**Section Members:**  
Patti Morley  
250.767.3473  
Alison Rota  
604.312.0521

### Specialty Baking

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| <p>62. Gluten Free – Any bread, cake, muffin, or square</p> <ul style="list-style-type: none"> <li>• Can only use vegetable based oils or shortening i.e.: Crisco, Sunflower;</li> <li>• No grain based wheat flour;</li> <li>• Can use: rice flour, oat flour, tapioca flour, coconut flour, potato starch, amaranth, arrowroot flour, sorghum flour</li> </ul> | <p>63. Diabetic – Any bread, cake, muffin or square</p> <ul style="list-style-type: none"> <li>• No White or brown sugars to be used or anything with added processed sugars;</li> <li>• Can use natural sugars: i.e.: dates, bananas, apples, honey, etc.;</li> <li>• Can use Xylitol, Stevia, Cane, Splenda</li> </ul> |
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### Crosby Molasses Co. Ltd

\*\*\* A product label MUST be attached to each entry \*\*\*



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|---|---|
| <p>65. <b>Cake made with molasses (whole or half cake)</b></p> <ul style="list-style-type: none"> <li>• Must include a minimum of ¼ cup molasses;</li> <li>• Will be judged on taste, texture, and creative use of a recipe</li> </ul> <p><b>First Place Prize: \$10 Adults and;<br/>\$10 Juniors (ages 17 years and under)</b></p> | <p>64. <b>Cookies made with molasses (2 minimum)</b></p> <ul style="list-style-type: none"> <li>• Must include a minimum of ¼ cup molasses;</li> <li>• Will be judged on taste, texture, and creative use of a recipe</li> </ul> <p><b>First Place Prize: \$10 Adults and;<br/>\$10 Juniors (ages 17 years and under)</b></p> |
| <p>66. <b>Barbecue Sauce made with molasses</b></p> <ul style="list-style-type: none"> <li>• Must include a minimum of ¼ cup molasses;</li> <li>• 250ml minimum in glass jar or bottle</li> <li>• Will be judged on taste, texture, and creative use of a recipe</li> </ul> <p><b>First Place Prize: \$20</b></p>                   |   |

### Bernardin Home Canning Awards

All entries submitted must be made using the sponsor's product. Entry must be submitted in a Bernardin Mason Jar with properly sealed two-piece metal Bernardin Snap Lid. **Gift Pack Competition:** Gift Packs are encouraged to be in keeping with the Fall Fair theme. Judges' selection is based on creativity, quality of home canned product, perceived value and presentation. Judges may taste-test items submitted in entry. The winner will be entered in the Bernardin National Contest competing against over 250 other Fair winners. The First prize at Nationals is \$100. Second and Third Prizes are \$25 in coupons each.

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| <p>67. <b>Best of Show Award</b><br/>Best home canning entry submitted in a Bernardin jar and snap lid</p> <p><b>First Place Prize: \$30 Gift Certificate and Rosette ribbon</b></p> | <p>68. <b>Creative Craft Award</b><br/>Best decorated or functional homemade craft using a Bernardin mason jar and/or two-piece snap lid</p> <p><b>First Place Prize: \$20 Gift Certificate and Rosette ribbon</b></p> |
| <p>69. <b>Jam / Jelly Award</b><br/>Best jam / jelly using Bernardin Pectin</p> <p><b>First Place Prize: \$20 Gift Certificate and Rosette ribbon</b></p>                            | <p>70. <b>Gift Pack Competition</b><br/>Best gift pack submitted in a Bernardin jar and snap lid.</p> <p><b>First Place Prize: \$20 Gift Certificate and Rosette ribbon</b></p>  |



**Section A**  
**Baking and Preserves**  
(continued)

**Section Members:**  
Patti Morley  
250.767.3473  
Alison Rota  
604.312.0521

**NOTE:** The Peachland Fall Fair cannot accept any entries requiring refrigeration or a heat source.

**Other**

Sponsors' websites offer many helpful hints and plenty of recipe ideas that may assist new entrants in baking their prize-winning products.

**Crosby Molasses:**  
[www.crosbys.com](http://www.crosbys.com)

**Bernardin Home Canning**  
[www.bernardin.ca](http://www.bernardin.ca)

**Rogers Foods Ltd.**  
[www.rogersfoods.com](http://www.rogersfoods.com)

**Reminder**

- A separate exhibit is required for Baking and Preserves contest categories.
- A product label must accompany each entry as a proof of purchase.
- All entries submitted must be made using the sponsor's products.
- Each entry will be judged in one (1) category only.
- Each category requires a separate entry.

**Notes:**

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## Sponsors and Volunteers

### Sponsors



...Where Canada's Icewine Began!



### Support the Fall Fair

Now in existence for 103 years, the Peachland Fall Fair continues to strive to expand its annual event in the community. It is our mission to encourage an awareness of agriculture by holding an annual agriculture fair. In order to meet our mission and provide services in our community, we rely on the generosity of individuals and businesses for support. Without the assistance of community-minded individuals and businesses, we wouldn't be able to serve those in our community each year.

To learn how you can support our event please contact [info@peachlandfallfair.ca](mailto:info@peachlandfallfair.ca)

### Volunteers

The Peachland Fall Fair is always a big event that takes a lot of organizing and without the help of dedicated volunteers this event would not be possible. Thank you to all the volunteers for donating countless hours to ensure the success of the annual Peachland Fall Fair.

*Those who can, do. Those who can do more, volunteer.*

*~Author Unknown*

## Exhibitor Planning Page

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Section	Category	Description	Points	Prize

**Notes:**



