



Freehold Borough Arts Council ~ FBAC

Irish Soda Bread Contest Rules

The soda bread contest takes place on March 11, 2018 at The Freehold Elks Lodge #1454

73 East Main Street, Freehold, NJ. Drop off entries between 11:00 and 12:00 pm. Each loaf should be placed in an unmarked paper bag and must be accompanied by an entry form.

There is \$5.00 fee per entry payable day of contest. Each contestant may submit *only one entry in each category*.

Categories

Below each category is a list of permissible ingredients. N.B.: only Glorified Soda Bread may contain baking powder.

Traditional White Irish Soda Bread

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

Traditional Brown Irish Soda Bread

- whole wheat flour (no white flour allowed)
- buttermilk (or soured milk)
- bread soda
- salt

Glorified Irish Soda Bread

- any kind of flour
- any source of acid necessary to activate the chemical leavener, for example cream of tartar or buttermilk (a.k.a. soured milk)
- any chemical leavening agent (including baking soda, baking powder, & yeast-rising flour)
- salt
- additional ingredients as desired (but see note below)

While additional ingredients may be used without restriction, entries in the glorified category must still be soda bread. No yeast-risen breads will be allowed. Also, do not "glorify" the bread so much that it becomes a cake. The judges should be able to recognize your entry as a loaf of bread and not a cake.

Prizes are awarded in each of the three categories.