

BAKING (S)

Superintendents: **Brown Family**

Rachel Brown, 378 2876

Kris Brown, kcbrown@centurytel.net

Location: **Main Building**

Premiums:

Blue \$5

Red \$4

White Ribbon only

Special trophy for "Best Apple Pie"

Rules:

1. All exhibits must be homemade. No packaged mix will be accepted.
2. Exhibitors are limited to 8 entries in this department.
3. All entries must be safely storable for five days without refrigeration. Cream or filled pies and pastry which require refrigeration are not accepted.
4. All entries must be on disposable containers, plates or cardboard that is wrapped in foil and covered with clear plastic.
5. Size of entries:
 - a. Cookies - Enter only FIVE cookies on 6-inch paper plate.
 - b. Cakes - Can be 1 or 2 layer. Not more than 12" across, except for decorated.
 - c. Cupcakes - Enter FOUR on 6-inch plate.
 - c. Yeast Breads - All breads should be standard in size. Loaves are to be entered on a cardboard support, wrapped in foil, not more than 1-inch larger than the item entered and covered with plastic wrap.
 - d. Quick Breads - Same sizes as yeast breads (or smaller).
 - e. Pies - Use a standard 7 or 9-inch pie plate. PLEASE, if possible use a disposable plate. The Fairboard cannot guarantee return of any items.
 - f. Other - Three rolls or croissants, three bread-sticks or pretzels, on 7 or 9-inch paper plate.
6. Submission of recipe used is optional, but may help judges. Tape recipe to the bottom of the plate on a 3 x 5 index card. It may be displayed to fairgoers after judging.
7. **Youth entries by persons 16 years of age and under will be judged separately.** Entry tags must be labeled "YOUTH" in the upper corner.
8. Unless objection is made in writing at the time of registration, **samples of all entries may be served to visitors after the judging.**
9. Exhibits must be picked up on Sunday between 9 AM and 12 Noon.

JUDGING WILL BE BASED ON THE FOLLOWING CRITERIA:

1. Flavor
2. Overall Appearance
3. Moistness and/or crumb texture
4. Consistency (size and shape)
5. Creativity (appearance, ingredients, etc.)
6. Judging will be based on merit and many blue ribbons can be awarded.

CLASS I: COOKIES (baked only)

Lot:

1. Drop Cookies
2. Drop Cookies with fruit, nuts, candy or chocolate
3. Brownies and Bar cookies
4. Rolled Cookies (cut out)
5. Refrigerator Cookies (sliced)
6. Decorated Cookies
7. Other

CLASS II: CAKE (one whole cake)

Lot:

1. White or Yellow, iced or plain
2. Chocolate, iced or plain
3. Bundkuchen, Kugelhoff or similar cakes, iced or plain.
4. Chiffon or Angel Food, unfrosted
5. Upsidedown Cake
6. Fruit or vegetable
7. Cupcakes (4)
8. Other cakes not listed.

CLASS III: HOLIDAY BAKING AND/OR DECORATED CAKES

Lot:

1. Gingerbread House
2. Sheet Cake or special shape
3. Theme
4. Wedding or Groom's Cake
5. Decorated Cup Cakes
6. Other decorated cakes not listed

CLASS IV: YEAST BREADS

(one whole loaf)

Lot:

1. White
2. Wheat
3. Rye
4. Sourdough
5. French
6. Braided bread (any type)
7. Specialty
8. Rolls (3 each)
9. Sweet Rolls (3 each)
10. Fancy or Braided Rolls (3 each)
11. Pretzels (3 large)
12. Bread sticks (3)

CLASS V: QUICK BREADS

(one whole loaf)

Lot:

1. Banana
2. Apple sauce
3. Fresh or dried fruit
4. Nut
5. Spiced
6. Zucchini
7. Carrot
8. Tea Ring
9. Coffee Cake
10. Other

CLASS VI: Breakfast Breads (three each)

Lot:

1. Biscuits
2. Scones
3. Muffins
4. Croissants
5. Other

CLASS VII: PIES OR TORTES

(one whole pie or torte)

One piece will be displayed and the rest will be donated to the PTA pie booth after judging.

Lot:

1. Apple
2. Berry
3. Peach or nectarine
4. Cherry
5. Rhubarb
6. Nut
7. Cobbler
8. Other

CLASS VIII: Candy (six pieces)

Lot:

1. Divinity
2. Fudge
3. Taffy

4. Peanut brittle
5. Other candy – cooked only

CLASS IX: Healthful Baked Goods

This category encourages low in sugar, fat, salt and additives.

Lot:

1. Cookies (4)
2. Gluten-free, Dairy Free, Egg Free
3. Muffins (3)
4. Quick bread
5. Dessert
6. Whole grain cereal (i.e. Granola, muesli)
7. Pies
8. Breads
9. Other

CLASS X: HERITAGE RECIPES

These should include old family favorites and may be any category of baked goods. Presentation is important. These entries will be judged against the other heritage recipes. Please do not submit the original recipe card. Print or type recipe and include history.