

Adult & Youth—FOODS

Baking & Confections

BAKED FOODS/DEPT. E

Online Entry Closed: **Friday, August 13**

Receiving – Wednesday, August 25—8 am – 12 pm

Judging Baking, Candy – Wed. August 25 —1 pm

Release -Monday, August 30—10 am – 5 pm

Entry Fee: **\$3.00 Per Entry**

No Limits on Entries Per Class.

Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Grand Exhibitor

1st Rosette 2nd Rosette 3rd Rosette

RULES -

1. All entries in this division must be home-prepared by the exhibitor, no package mix.
2. Wrapping Instructions: **Bread** – zip-lock bag. Cut end toward bottom unopen end of bag. *No plate or cardboard.* **Biscuits, Rolls, Cookies, Confections** – on a small plate in a zip-lock bag. **Loaf, Pound or Layer Cakes** – on a card board base (not to exceed 1” beyond Cake. **Pies** – in a zip-lock bag. See Division for required amounts of product.
3. Entries must be accurately labeled on bottom of bag, plate or cardboard.
4. The Fair will provide entry labels at the time of receiving the entry.
5. Entries that spoil during exhibit time will be removed from display. Entry card left in place.

6. Cash premium checks before 60 days, void after that time. No reissued checks after expiration time(60 days).

Division 375 -Yeast Breads/Quick Bread

½ LOAF + one SLICE unless other specified.

No mini loaves

CLASSES

1. Any Quick Bread, no yeast, specify
2. Any Bread, yeast, specify

Division 376 - Biscuits & Rolls

3 rolls, muffins or biscuits + one, unless specified otherwise

CLASSES

1. Baking Powder Biscuits
2. Muffins, any, specify
3. Sweet Rolls, any, specify
4. Yeast Rolls, any, specify
5. Any Other, specify

Division 378 - Cakes

½ CAKE + one SLICE

CLASSES

1. Any Cake, specify

Division 379 - Cookies

3 Cookies + One

CLASSES

1. Bar, Any, Specify
2. Brownies, Any, specify
3. Any Cooky, specify



Division 380 - Pies & Pastries

1 whole pie – maximum size 9”.

PIES WILL BE SAMPLED

CLASSES

1. Any Pie or Pastry, specify

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Division 381 - Confections

½ DOZEN+ one PIECE

CLASSES

1. Any, Confection, specify



Division 382 - Prepared Mix-Ups

Recipe may use a prepared mix as a base, then enhanced. All entries must have recipe and box top or label from mix attached at time of delivery.

3 PIECES + one more PIECE (4 total)

CLASSES

1. Biscuit Mix, ORIGINAL RECIPE
2. Cookie Mix, ORIGINAL RECIPE

Division 383 –

Decorated Cakes & Confections

WHOLE CAKE OR 3 PIECES OF CANDY OR 3 COOKIES. No Sample

CLASSES

1. Candy, molded, decorated
2. Cookies, decorated
3. Cupcakes decorated
4. Egg, Panoramic (1)
5. Holiday/Birthday, any, specify
6. Gingerbread House
7. Wedding, Any, specify
8. Any Other, specify



FAIR RECIPE CONTEST

Tropical Muffins

This division counts toward the Sweepstakes.

RULES:

1. Exhibitor must follow the recipe provided, bring in their finished product for judging.
2. Please note that oven temperatures and baking times can differ from oven to oven; bakers should adjust accordingly.
3. The Fair Recipe Contest is limited to only one entry per exhibitor per class.

Division 384 – Fair Recipe Contest

Exhibitors should bring in 6 muffins

CLASSES

1. Tropical Muffins

Ingredients Yield 1 dozen

- 1 large eggs
- 1/4 cup butter, softened
- 1/2 cup sugar
- 1 cup sour cream
- 1 1/2 teaspoons rum extract
- 1 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1/2 teaspoon salt
- 1 Can (8oz) crushed pineapple, drained
- ½ cup sweetened shredded coconut
- 1/3 cup chopped pecans

DIRECTIONS

Preheat oven to 375 F degrees.

In a large bowl, cream the butter and sugar until light and fluffy. Beat in the egg cream and extract. Combine the flour, baking powder, baking soda and salt; stir into the creamed mixture just until moistened. Fold in the pineapple, coconut and pecans.

Fill greased or paper lined muffin cups two thirds full.

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Bake for 22-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Freeze Option: Freeze cooled muffins in resealable plastic freezer bags. To use, thaw at room temperature.

Baking & Confections— Youth

Online Entry Due By: Friday August 13

Receiving – Wednesday, August 25—8 am – 12 pm

Release - Monday, August 30—10 am – 5 pm

Entry Fee: **\$2.00 Per Entry**

No Limits on Entries Per Class.

Judging:

Danish System of Judging

Premiums Offered Per Class:

1st \$1.50 2nd \$1.25 3rd \$1.00

DIVISION RULES –

1. All entries in this division must be home-prepared by the exhibitor, no package mix.
2. Wrapping Instructions: **Bread** – zip-lock bag. Cut end toward bottom unopen end of bag. *No plate or cardboard.* **Biscuits, Rolls, Cookies, Confections** – on a small plate in a zip-lock bag. **Loaf, Pound**
3. **Layer Cakes** – on a card board base (not to exceed 1” beyond Cake. **Pies** – in a zip-lock bag. See Division for required amounts of product.
4. Entries must be accurately labeled on bottom of bag, plate or cardboard. The Fair will provide entry labels at the time of receiving the entry.

Division 385 Baking & Confections Youth

CLASSES

1. Pre-Kindergarten, specify item
2. Grade K – 5th, specify item
3. Grade 6th – 8, specify item
4. Grade 9th – 12, specify item