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alaska state fair BAKED GOODS exhibitor premiums



BAKED GOODS

Department M

Superintendent: Joanne Berberich
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FAIRGROUNDS ENTRY ONLY – Hoskins Exhibits

1st entry: Wednesday, August 25, noon - 9:00 p.m.

2nd entry: Wednesday, September 1, noon - 9:00 p.m.

Note: First entry ribbons and displays may be claimed during second entry intake. Free second entry parking vouchers will be available at first entry.

- Enter only once per class.
- No mixes or bread machine entries are allowed.
- You may not enter same product in more than one class per division.
- You cannot use the same cookie, cake, bread, or candy, batter or dough mixture in more than one entry. You must use a different batch of dough for each entry in any division, class, or sub-category. Those in question will not be judged.
- Accompany all entries with the recipe on a 3 x 5 card, on the back print entrant name, address and telephone number. Wrap entries in cellophane or plastic, and submit in disposable containers only.
- Entries that require refrigeration are judged, but disposed of if they show spoilage.
- All entries, except those in Division 07, become the Fair's property.

Entry must be prepared by the Entrant!

All divisions are open to all ages. For Junior or Senior consideration place appropriate letter on the entry form.

- A: Junior, ages 8 and under
- B: Junior, ages 9 through 13
- C: Junior ages 14 through 17
- D: Senior 60+

If not specified, entry will be classified OPEN.

Junior Premiums
Blue \$4.00 Red \$2.00 White \$1.00

DIVISION 01: YEAST BREAD

Half-pound loaf, minimum.

- | | | |
|--------|----|-------------------|
| Class: | 01 | Butterhorn (4) |
| | 02 | Cheese |
| | 03 | Cinnamon |
| | 04 | Cinnamon roll (4) |
| | 05 | Coffee |
| | 06 | Doughnut (4) |
| | 07 | Foreign |
| | 08 | French |
| | 09 | Hard roll (4) |
| | 10 | Holiday specialty |
| | 11 | Multi-grain |
| | 12 | Oatmeal |
| | 13 | Onion |
| | 14 | Raisin |
| | 15 | Roll, dark (4) |
| | 16 | Roll, filled (4) |
| | 17 | Roll, light (4) |
| | 18 | Rye |
| | 19 | Sourdough |
| | 20 | Tea ring |
| | 21 | White |
| | 22 | Whole wheat |
| | 23 | Other |

DIVISION 02: QUICK BREAD

Half-pound loaf, minimum.

- | | | |
|--------|----|------------------------------------|
| Class: | 01 | Baking powder biscuit (4) |
| | 02 | Banana |
| | 03 | Corn |
| | 04 | Coffeecake |
| | 05 | Doughnut (4) |
| | 06 | Fruit, light |
| | 07 | Fruit and/or nut |
| | 08 | Gingerbread |
| | 09 | Holiday specialty |
| | 10 | Muffin, dark (4) |
| | 11 | Blueberry Muffin (4) |
| | 12 | Other Muffin, fruit and/or nut (4) |
| | 13 | Muffin, light (4) |
| | 14 | Nut |
| | 15 | Pumpkin |
| | 16 | Rhubarb |
| | 17 | Zucchini |
| | 18 | Other |



DIVISION 03: CAKE

- Class: 01 Angel food
- 02 Applesauce
- 03 Carrot
- 04 Cheesecake, chocolate
- 05 Cheesecake, other
- 06 Cheesecake, plain
- 07 Chocolate, layer
- 08 Cupcake (4)
- 09 Devil's food
- 10 Fruit
- 11 German chocolate
- 12 Holiday specialty
- 13 Layer with filling
- 14 Petit fours
- 15 Pound
- 16 Spice
- 17 Sunshine/yellow
- 18 White layer
- 19 Other

DIVISION 04: PIE (9")

- Class: 01 Apple
- 02 Blueberry
- 03 Cherry
- 04 Holiday specialty
- 05 Lemon meringue
- 06 Multi-berry
- 07 Pecan
- 08 Pumpkin
- 09 Raspberry
- 10 Rhubarb
- 11 Rhubarb-strawberry
- 12 Other

DIVISION 05: COOKIES

(6 per entry)

- Class: 01 Baklava
- 02 Bar
- 03 Biscotti
- 04 Brownie
- 05 Chocolate chip
- 06 Cookie press
- 07 Drop
- 08 Filled
- 09 Ginger snap
- 10 Holiday specialty
- 11 Molasses
- 12 Molded
- 13 Oatmeal
- 14 Peanut butter
- 15 Refrigerator
- 16 Rolled sugar
- 17 Shortbread
- 18 Snickerdoodle
- 19 Unbaked
- 20 Other

DIVISION 06: CANDY

(6 per entry)

- Class: 01 Caramel
- 02 Chocolate covered cherry/strawberry
- 03 Divinity
- 04 Fondant
- 05 Fudge, plain
- 06 Fudge, white
- 07 Fudge, other
- 08 Holiday specialty
- 09 Molded
- 10 Peanut brittle
- 11 Penuche
- 12 Praline
- 13 Taffy
- 14 Other

DIVISION 07: SPECIALTY CAKE

Dummies may be used.

- Class: 01 Gingerbread house
- 02 Holiday specialty
- 03 Rolled fondant
- 04 Special occasion
- 05 Wedding
- 06 Alaska State Fair Theme "Imagine if..."
- 07 Other





BAKED GOODS SPECIAL AWARDS

Outstanding entries will be recognized by this generous donor:



C&H Sugar - Must be made with C&H Sugar and have the official C&H Sugar label (available at entry) Judges' Choice

Judging Criteria

Yeast Breads

Shape (smoothness, crust color), Lightness, Crust (thickness, quality, crispness, tenderness), Crumb Color, Texture (no streaks or close grain, size and uniformity of cell walls, elasticity), Flavor (taste and odor, sweet, nutty).

Quick Breads

Appearance (medium size, even shape, evenly browned), Lightness (light for size of product), Crust (not too deep, crisp, tender), Crumb (tenderness, fine grain throughout, not doughy or crumbly), Flavor (pleasing)

Cakes

Degree of Difficulty, Appearance, Uniformity of Design

Pies

Appearance, Size and Shape, Crust (texture flaky, tender), Flavor (pleasing), Filling (natural, well-blended), Consistency (fruit moist but not syrupy, well cooked filling, smooth and soft shape), Meringue (light, tender, slightly sweet)

Cookies

Appearance (uniform, not too thick, not over 3"), Texture (according to type), Flavor

Candies

Appearance, Texture, Flavor

