

COMPETITIVE EXHIBITS

BAKED GOODS INFORMATION GUIDE

Department M



Superintendent Contact
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EXHIBIT LOCATION | HOSKINS BUILDING

Exhibit Entry:

1st Entry: Wednesday, Aug 20, Noon – 9 pm

2nd Entry: Wednesday, Aug 27, Noon – 9 pm

Ribbon Pick-up Times:

(1st-Entry ribbons and displays may be claimed during 2nd Entry)

Tuesday, Sep 2, 1 pm – 6 pm

Saturday, Sep 6, 1 pm – 6 pm

Credentials are not required to enter the Fairgrounds. Entrants drive to their respective exhibit building, enter items, and leave to accommodate others.

- 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 or batter for each entry in any division, class, or sub-category. Those in question will not be judged.
 - Accompany all entries with a list of ingredients on a 3 x 5 card, on the back print entrant name, address and telephone number. Wrap entries in cellophane or plastic, preferably submit in disposable containers.
 - Entries that require refrigeration are judged, but disposed of if they show spoilage. Refrigeration is available prior to judging.
 - All entries, except those in Division 07, become the Fair's property.
 - ***Entry must be prepared by the Entrant!***
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Sub-Categories:

- A: Junior, ages 8 and under
- B: Junior, ages 9 through 12
- C: Junior ages 13 through 17
- P: Professional (instructs or sells baked goods)

If sub-category is not specified, entry will be classified as OPEN.

All divisions are open to all ages. If you are entering as a Junior, place the appropriate letter on the entry form under sub-category.

Entries without entrant contact/ mailing information will be automatically disqualified and not judged.

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).

Candies

Appearance, Texture, Flavor.

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, Flavor, 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.

DIVISION 01: YEAST BREAD

Minimum size: half loaf - 8" x 3 7/8" x 2"

Class:

- 01 Cheese
- 02 Cinnamon
- 03 Cinnamon roll (4)
- 04 Croissant
- 05 French
- 06 Gluten Free
- 07 Holiday specialty
- 08 Multi-grain
- 09 Oatmeal
- 10 Onion
- 11 Raisin
- 12 Roll, dark (4)
- 13 Roll, filled (4)
- 14 Roll, light (4)
- 15 White
- 16 Whole wheat
- 17 Other

DIVISION 02: SOURDOUGH

Class:

- 01 Round / Artisan
- 02 Loaf
- 03 Cheese
- 04 Cinnamon Rolls
- 05 Croissant
- 06 French
- 07 Multi-grain
- 08 Rolls (4)
- 09 Other

DIVISION 03: QUICK BREAD

Minimum size: half loaf - 8" x 3 7/8" x 2"

Class:

- 01 Baking powder biscuit (4)
- 02 Banana
- 03 Carrot
- 04 Corn
- 05 Coffee cake
- 06 Fruit and/or nut
- 07 Gingerbread
- 08 Gluten free
- 09 Holiday specialty
- 10 Muffin, dark (4)
- 11 Muffin, Blueberry (4)
- 12 Muffin, fruit and/or nut (4)
- 13 Muffin, light (4)
- 14 Nut
- 15 Pumpkin
- 16 Rhubarb
- 17 Scones (4)
- 18 Zucchini
- 19 Other

DIVISION 04: CAKE

Whole Cake

Class:

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

DIVISION 05: PIE

Enter in a 9" pie pan

Class:

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

DIVISION 06: 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 Gluten free
- 11 Holiday specialty
- 12 Molasses
- 13 Molded
- 14 Oatmeal
- 15 Peanut butter
- 16 Refrigerator
- 17 Rolled sugar
- 18 Shortbread
- 19 Snicker-doodle
- 20 Thumbprint
- 21 Unbaked
- 22 Other

DIVISION 07: Candy

6 per entry

Class:

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

DIVISION 08: SPECIALTY CAKE

Dummies may be used.

Class:

- 01 Gingerbread house
- 02 Holiday specialty
- 03 Rolled fondant
- 04 Special occasion
- 05 Wedding
- 06 Fair Theme
"Reach for the Stars"
- 07 Other

SPECIAL AWARDS

Outstanding entries will be recognized by this generous donor:



Rhubarb Pie Champion
Division 5, Class 11