

Department: Baked Goods

Divisions: Baked Goods & Honey Baked Goods

Junior & Adult

On-line entries will begin August 1st and end September 18th.

1. All entries must be placed in the Food Preservation Building and be prepared by the exhibitor. Display will be on small plates or may be placed on cardboard covered with foil. Exhibits must be in zip top plastic bags.
2. Entries accepted on Sunday, Sept. 22 from 1:00-3:00pm or Monday, Sept. 23 from 9:00 a.m. and 2:00 p.m. Check out will be Sunday September 29 from 12:00-3:00pm. Samples of entries will become the property of the Fair and will remain on display throughout the fair at the discretion of Fair Manager.
3. Only one entry per exhibitor per class.
4. No entry may be made in "other" when like entry is made in a class.
5. The exhibits will be closed to the public on Tuesday, Sept. 24 for judging. It will open at approximately 4:00 p.m.
6. Baked Goods and Honey Baked Goods are separate divisions but have the same classes. Please be aware of the difference when registering online.
7. All classes will have Junior and Adult divisions. Each entry will be marked to distinguish Junior and Adult entries. Junior exhibitors are those currently in grades 1-12.
8. Ribbons and cash prizes will be awarded. Points will be awarded as follows:

1st	2nd	3rd	Best of Show
3	2	1	10

Classes

Section A - Cookies: Six cookies per entry. Cookies must be on a firm paper or aluminum plate. Entry tag must be visible.

1. Plain sugar
2. Ginger
3. Ice box
4. Brownies
5. Oatmeal
6. Chocolate chip
7. Assorted
8. Other

Section B - Cakes: No commercial mixes except class 11. Cake must be on a firm base. Entry tag must be visible. Due to space limitations, display is restricted to no more than 12" x 24" space. Each entry is 1/2 cake.

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| 1. Devil's food or chocolate | 8. Pound |
| 2. Chiffon | 9. Carrot |
| 3. Layer | 10. Fruit |
| 4. Angel | 11. Cake mix |
| 5. Bundt | 12. Decorated - cake mixes, props, and dummies may be used |
| 6. Low sugar/fat (recipe displayed) | 13. Other |
| 7. Sweet chocolate layer | |

Section C - Bread/Yeast: Use loaf pan, approx. 2 1/2 x 5 x 9 in. for breads. Use no commercial mixes.

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| 1. White/whole wheat | 6. Braided |
| 2. Coffee cake | 7. Sweet rolls |
| 3. Doughnuts (3) | 8. Bread machine |
| 4. Rolls (3) | 9. Herb |
| 5. Sourdough | 10. Other |

Section D - Bread/Quick: Use standard pans. One-half or three items constitute an exhibit. Use no commercial mixes.

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| 1. Banana | 5. Nut (Pecan, Walnut, etc.) |
| 2. Biscuits | 6. Fruit muffins |
| 3. Coffee cake | 7. Other muffins |
| 4. Cornbread | 8. Blueberry |
| | 9. Other quick bread |

Section E - Candy: 6 pieces of candy constitute an exhibit. No commercial mixes may be used.

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| 1. Dipped | 5. Peanut brittle |
| 2. Divinity | 6. Pralines |
| 3. Fudge | 7. Caramels |
| 4. Mints | 8. Other |

Section F - Pies: Pie crust must be made by exhibitor. Pie crust recipe must be included. Use any pie plate/pan.

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| 1. Fried (2) | 5. Fruit - apple |
| 2. Fruit - cherry | 6. Nut |
| 3. Vegetable - pumpkin, sweet potato, etc. | 7. Chocolate |
| 4. Lemon or lime | 8. Other - no cream pies |

Note: Sugar free or reduced sugar/fat entries are allowed. Recipes must be displayed.

Section G - Cupcakes

1. Decorated/iced (3)
2. Filled
3. Creative design (6)