

# DEPARTMENT 15 HOME PRODUCED PRODUCTS

Adult Division (A) – all entries in Section 1 are classified as adult entries. This is the default division; **no age/grade letters should be added**. Entry codes are in brackets [ ].

All entries in Section 5 are youth entries. **All youth entrants must add their age/grade division letter to the end of entry codes on their registration form and entry tags.**

1. All products must have been made by the exhibitor and from scratch unless otherwise noted.
2. Premiums will not be paid for commercial products.
3. No exhibits will be accepted after 7 pm Wednesday.
4. All entries in this department will be sold at auction (dummy cakes in Section 1, Class 12 excepted) unless picked up by the entrant or designee between 4 and 5 pm on Saturday.
5. Minimum bread loaf size: 3 x 7 x 2 in. Free-form loaves should weigh at least one-half pound.

Chairperson:  
Sections 1 & 5A (Baked Goods)  
Jeanette Skarzenski, 725-1089

## Section 1 - Baked Products

1. Judging criteria: flavor, lightness, general appearance and crumb.
  2. All entries with the exception of those in Classes 12 & 13 are to be sealed in a clear, plastic bag which can be opened and resealed easily.
  3. All entries in this section will be judged as adult entries unless otherwise specified.
  4. All entries except those in Class 12 must be made from scratch.
  5. **Premiums are as follows unless otherwise noted:**  
**Classes 1-4, 7, 8, 10, 11 : \$5.00, \$4.00, \$3.00**  
**Classes 5, 6, 9: \$7.50, \$6.00, \$4.50**
- Red Star Yeast** will provide Red Star® merchandise items to be given as awards for **yeast breads** in Classes 2 & 4 **only**: 1st, 2nd, 3rd places overall.



To qualify for this competition, an empty package of Red Star yeast or a photograph of the same must be

included with the entry. No additional registration is required. No additional premiums are paid with these awards.

### Class 1 – Bagels (2 specimens)

- A. Plain [150101A]
- B. Raisin [150101B]
- C. Whole wheat [150101C]
- D. Any other named [150101D]

### Class 2 - Breads, Machine-made (Yeast bread - Min. 1 lb. loaf, no mixes)

- A. Raisin [150102A]
- B. Rye [150102B]
- C. White [150102C]
- D. Whole Wheat [150102D]
- E. Any other named machine-made bread not listed [150102E]

### Class 3 - Breads, Quick

- A. Baking powder biscuits (3) [150103A]
- B. Coffee cake (piece approx. 2 1/2 x 3 in.) [150103B]
- C. Corn bread (piece approx. 2 1/2 x 3 in.) [150103C]
- D. Cobblers (fruit on bottom, dough on top - one serving approx 3 x 3" on plate)
  1. Cherry cobbler [150103D1]
  2. Any other fruit cobbler [150103D2]
- E. Fruit bread (1 loaf) [150103E]
- F. Muffins (3) [150103F]
- G. Nut bread (1 loaf) [150103G]
- H. Vegetable bread (1 loaf) [150103H]
- J. Any other named quick bread not listed [150103J]

### Class 4 - Breads, Yeast (1 rectangular loaf, no fork pricks)

- A. Raisin bread [150104A]
- B. Rye bread [150104B]
- C. White bread - free form [150104C]
- D. White bread - pan baked [150104D]
- E. Whole wheat bread [150104E]
- F. Any other named yeast bread not listed [150104F]

### Class 5 - Cakes, Butter, Iced (minimum sizes: round, diameter 8 in. or square, 8 x 8 in.)

- A. Chocolate [150105A]
- B. Spice [150105B]
- C. White [150105C]
- D. Yellow [150105D]
- E. Cupcakes, white or chocolate (4) [150105E]



Class 6 - Cakes, Egg, not Iced (minimum sizes: round, diameter 8 in. or square, 8 x 8 in.)

- A. Angel food [150106A]
- B. Bundt cake [150106B]
- C. Chiffon [150106C]
- D. Sponge [150106D]
- E. Any other named type not listed [150106E]

Class 7 - Candy (3 pieces)

- A. Chocolate covered [150107A]
- B. Chocolate fudge [150107B]
- C. Divinity fudge [150107C]
- D. Fondant [150107D]
- E. Light fudge [150107E]
- F. Marshmallow fluff based candy
  - 1. Dark fudge [150107F1]
  - 2. Light fudge [150107F2]
  - 3. Any other candy [150107F3]
- G. Peanut brittle [150107G]
- H. Sea foam [150107H]
- J. Any other named candy not listed [150107J]

Class 8 - Cookies (3)

- A. Bar cookies [150108A]
- B. Brownies [150108B]
- C. Decorated cookies [150108C]
- D. Dropped cookies [150108D]
- E. Filled cookies [150108E]
- F. Pressed cookies [150108F]
- G. Rolled cookies [150108G]
- H. Shaped cookies (not pressed or rolled) [150108H]
- J. Sliced or ice box cookies [150108J]

Class 9 - Pies & other fruit desserts

Pies are to be judged on the texture of their crust and the flavor and consistency of their filling. All pies in this class must be entered in an 8-inch foil pie tin. No cream or custard filling. (*A special class for Concord grape pies is found in Section 6, "Special Contests."*)

- A. One-crust pie, any kind [150109A]
- B. Two-crust pie, any kind [150109B]
- C. Other pastries (turnovers, tarts), any kind [150110C]
- D. Crisps (baked fruit with oats or other grain(s), crispy topping - Serving approx. 3 x 3" on plate)

**Premiums in this class only :**

**\$6.00, \$5.00, \$4.00**

- 1. Apple Crisp [150109D1]
- 2. Peach Crisp [150109D2]
- 3. Any other fruit crisp [150109D3]

Class 10 - Pretzels (3 specimens)

- A. Rods [150110A]
- B. Traditional shape [150110B]
- C. Soft, any shape [150110C]

Class 11 - Rolls, yeast (3 rolls of uniform shape and size)

- A. Breakfast rolls [150111A]
- B. Cinnamon rolls [150111B]
- C. Doughnuts [150111C]
- D. Parkerhouse rolls [150111D]
- E. White rolls [150111E]
- F. Whole wheat rolls [150111F]



- G. Basket of fancy yeast rolls (6) to contain at least three different shapes. [150111G]

**Premiums in this category only:**

**\$6.00, \$5.00, \$4.00**

Class 12 - Cake decorating (Adult & Youth)

Space reservations must be made before Sept. 5 by contacting Jean Skarzinski, 725-1089.

Decoration must promote the Community Fair using the fair theme (see front cover), agriculture in general, or illustrate a Fair department or activity. Cakes may be any shape, but must be entered on a 12 x 12 in. covered board. An entry in any division may be a dummy cake, provided it can be duplicated in real cake (from scratch or mix). In the event of a tie in any category, the real cake will have preference over the dummy cake. Plastic items used for the completion of the decorating idea will only be allowed in the Junior or Teen categories. All other categories will be limited to the use of plastic separators only.

**Premiums in this class only: \$15.00, \$10.00, \$7.50**

- A. Primary/Intermediate School [150112A]
- B. Middle/High School [150112B]
- C. Amateur Adult (entrant experience limited to less than one year of classes and to making occasional cakes for family) [150112C]
- D. Semi-Professional (entrant experience limited to making cakes for sale on a part-time basis; may have several years of experience) [150112D]
- E. Professional (entrant makes and decorates cakes as a full-time occupation and/or teaches cake-decorating classes) [150112E]

Class 13 - Gingerbread Houses

Space reservations must be made before Sept. 5 by contacting Jean Skarzinski, 725-1089.

Entries will be judged on originality and artistic presentation. Only individuals may enter this class.

Houses must be entered on a foil-covered board not to exceed 12 x 12 in. Houses must have a base that is between 25 and 64 square inches and must be at least 5 inches high and no more than 8 inches high. The basic material must be gingerbread. No kits. All materials used must be edible. No exceptions!

**Premiums All Categories: \$15.00, \$10.00, \$7.50**

- A. Entrant in grades K - 2 [150113A]
- B. Entrant in grades 3 -5 [150113B]

- C. Entrant in grades 6-8 [150113C]
- D. Entrant in grades 9-12 (under age 19) [150113D]
- E. Adult entrant [150113E]

## Section 5A - Junior Baked Products

### Class 1 - Cookies (3)

- A. Bar [1505A01A]
- B. Brownies [1505A01B]
- C. Dropped [1505A01C]
- D. Filled [1505A01D]
- E. Pressed [1505A01E]
- F. Rolled [1505A01F]
- G. Sliced or ice box [1505A01G]
- H. No bake cookies [1505A01H]

### Class 2 - Breads, Quick

- A. Biscuits (3) [1505A02A]
- B. Coffee cake (8 in. dia. or square, 8 x 8") [1505A02B]
- C. Cornbread (piece approx. 2 1/2 x 3 in.) [1505A02C]
- D. Muffins (3) [1505A02D]
- E. Nut bread or other fruit bread, one loaf [1505A02E] (min. loaf size: 4x3x8")

### Class 3 - Bread and Rolls, yeast

(min. loaf size: 3x2x7" or 1/2 pound for free form)

- A. Cinnamon rolls (3) [1505A03A]
- B. Rolls, white (3) [1505A03B]
- C. Rolls, whole wheat (3) [1505A03C]
- D. White bread, single loaf [1505A03D]
- E. Whole wheat bread, single loaf [1505A03E]

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### Class 4 - Cakes, Butter, iced (minimum sizes: round, diameter 8 in. or square, 8 x 8 in.)

- A. Chocolate [1505A04A]
- B. Spice [1505A04B]
- C. White [1505A04C]
- D. Yellow [1505A04D]
- E. Cup cakes (4) [1505A04E]

### Class 5 - Cakes, Egg (minimum sizes: round, diameter 8 in., or square, 8 x 8 in.)

- A. Angel food [1505A05A] (not iced)
- B. Bundt
  - 1. Iced [1505A05B1]
  - 2. Not iced [1505A05B2]
- C. Chiffon [1505A05C] (not iced)
- D. Sponge [1505A05D] (not iced)
- E. Any other named egg cake not listed (iced or not iced) [1505A05E]

### Class 6 - Candy (3 pieces)

- A. Butter creams, any kind [1505A06A]
- B. Caramels, any kind [1505A06B]
- C. Creams, any kind [1505A06C]
- D. Fudge, any kind [1505A06D]
- E. Hard candy [1505A06E]
- F. Mints [1505A06F]

- G. Nougats [1505A06G]
- H. Peanut brittle [1505A06H]
- J. Peanut roll [1505A06J]
- K. Penuche [1505A06K]
- L. Pulled taffy [1505A06L]
- M. Sea foam [1505A06M]
- N. Any other named candy not listed [1505A06N]

### Class 7 - Pies and Tarts (no cream or custard filling)

- A. One-crust pie, 8-inch pie tin [1505A07A]
- B. Two-crust pie, 8-inch pie tin [1505A07B]
- C. Tarts or turnovers, fruit-filled, any variety [1505A07C]
- D. Any other named crust pastries not listed [1505A07D]

### Class 8 - Pretzels (3 specimens)

- A. Rods [1505A08A]
- B. Traditional shape [1505A08B]
- C. Soft, any shape [1505A08C]

