



Baked Goods

Junior & Senior

Online Entries: August 1 – September 18, 2024

MUST ENTER ONLINE, NO ENTRIES AT CHECK-IN

Exhibit Check-In: Tuesday September 24, 8-10:30am

Judging: Tuesday September 24, 2024

Exhibits will open after judging at 5pm

Exhibit Release: Sunday September 29, 12-3pm

BAKED GOODS & HONEY BAKED GOODS

1. **ALL** entries must be made on-line. Entry tags will **NOT** be printed at fairgrounds.
2. 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.
3. Samples of entries will become the property of the fair and will remain on display throughout the fair at the discretion of the Fair Manager.
4. Only one entry per exhibitor per class.
5. No entry may be made in "other" when like entry is made in a class.
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 Senior divisions. Each entry will be marked to distinguish Junior and Senior 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
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9. The committee reserves the right to reject any baked good that is considered unsuitable for exhibition.
10. There will be a guard on duty during times the show is open. The Southwest Arkansas District Fair will not be responsible for loss or damage of exhibits or personal property of exhibitors and is not responsible for exhibits not picked up at the specified time.

CLASSES:

Section A(Senior) / AJ(Junior) Cookies: Six cookies per entry. Cookies must be on a firm paper or aluminum plate. Entry tag must be visible.

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

Section B(Senior) / BJ(Junior) 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) | |
| 7. Sweet chocolate layer | 13. Other |

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

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. Baked 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)