

2016 Columbia County Fair & Rodeo Static Venue

There are no entry fees for Static entries.

BAKED GOODS, TABLE SETTING

- Entries will be accepted only on Sunday, July 17th from 11am to 3pm and on Monday, July 18th, from 12noon to 8pm.
- Age Categories for open class exhibits are as follows:
 - Adult: 18 yrs and over
 - Teen: 13 yrs —17 yrs
 - Youth: 6 yrs —12 yrs
 - Preschool: Under 6 yrs
 - Professional: One who sells Baked Goods. No “For Sale” signs or Business Cards.
- Entries will be released after 5:30pm on Sunday July 24th.
- Entries are limited to residents of Columbia County.
- Entries in Baked Food and Confection Classes must be home prepared by the exhibitor.
- Entries must be from scratch and must not contain packaged mixes.
- Entries will be discarded at the end of Fair.
- Special contest entries are not eligible for general classes
- Professionals: including teacher, judges, instructors, advisors and owners/operators/ demonstrators engaged in business related to their area of exhibit are not eligible to enter amateur classes.
- Baked goods will be judged on taste, texture, shape, size and overall appearance. Pies will also be judged on crust, whether the bottom crust is done and whether a cut piece holds it's shape.
- Baked foods and Table Setting will be judged Tuesday, July 19th
- Exhibits must be delivered individually covered (i.e., with plastic wrap, aluminum foil, box, etc.) No exhibit will be accepted uncovered. Use disposable or well marked dishes only.
- Entries may be disqualified if rules are not followed.
- **FAIR THEME: SUN, FUN AND PIGS ON THE RUN**

BAKED GOODS DEPARTMENT

DIVISION 1 — QUICK BREADS

(1 Loaf or 1/2 dozen muffins)

Class:

1. Baking Powder Biscuits (1/2 dozen)
2. Banana Bread
3. Nut Bread
4. Coffee Cake
5. Corn Bread
6. Doughnuts, cake (1/2 dozen)
7. Fruit or Vegetable, Dried (dates, prunes or raisins, etc.)
8. Fruit or Vegetable, Fresh (apples, oranges, etc.)
9. Scones (1/2 dozen)
10. Gingerbread
11. Muffins, Blueberry
12. Muffins, Other Fruit
13. Muffins, Bran
14. Muffins, Other
15. Zucchini Bread

DIVISION 2 — YEAST BREADS

(1 loaf)

Class:

1. Cheese
2. Coffee Cake
3. French
4. Herb
5. Machine, White Bread
6. Machine, Any other (specify on entry form)
7. Oatmeal
8. Rolls, plain (1/2 dozen)
9. Rolls, sweet (1/2 dozen)
10. Rye, Swedish
11. Sourdough
12. White
13. Whole Wheat (more than 1/2 whole wheat flour)
14. Any other one (specify on entry form)

DIVISION 3 — FROSTED LAYER CAKES (NO CUPCAKES SEE DIVISION 6)

(Baked in layers) NOTE: Filling may be same as frosting or different.

Class:

1. Banana
2. Red Velvet
3. Carrot
4. Chocolate
5. German Chocolate
6. Any other one (specify on entry form)

DIVISION 4 — UNFROSTED CAKES (NO CUPCAKES SEE DIVISION 6)

(1 cake)

Class:

1. Angel food (chocolate)
2. Angel food (white)
3. Chiffon
4. Chocolate
5. Sponge
6. Any other one (specify on entry form)

DIVISION 5 — LOAF OR POUND CAKES

(1 cake, unfrosted, unless otherwise specified)

Class:

1. Applesauce
2. Fruitcake, dark (1lb. or more)
3. Fruitcake, light (1lb. or more)
4. Glazed
5. Nut
6. Pound
7. Spice
8. Upside down cake
9. Any other one (specify on entry form)

DIVISION 6 — CUPCAKES (1/2 DOZEN)

1. Non-Alcoholic Flavors/Ideas
2. Candy Themed
3. Fruit or Vegetable
4. Crazy Creations of your own/Any Other

DIVISION 7 — COOKIES

(6 cookies)

Class:

1. Bar, brownies, frosted
2. Bar, brownies, unfrosted
3. Bar, any other one (specify on entry form)
4. Drop, chocolate chip
5. Drop, oatmeal
6. Drop, any other one (specify on entry form)
7. Molded (i.e. Snicker doodle)
8. No-bake cookie or bar
9. Peanut butter
10. Refrigerator
11. Rolled (with rolling pin)
12. Pressed spritz
13. Sugar free

DIVISION 8 — FOREIGN COOKIES & PASTRY

(6 cookies, 6 pastries, 1 pie)

Class:

1. China
2. Denmark
3. France
4. Greece
5. Germany
6. Italy
7. Mexico
8. Russia
9. Scotland
10. Sweden
11. Any other one (specify on entry form)

ALL PIES: (1 pie - 7, 8 or 9 inches only; 6 pastries. Crust must be standard pastry

DIVISION 9 — PIES AND PASTRY, ONE CRUST

Class:

1. Apple
2. Berry
3. Cherry
4. Peach
5. Cheesecake, Plain
6. Cheesecake with topping
7. Cheesecake, other
8. Any other one (specify on entry form)

DIVISION 10 — PIES AND PASTRY, TWO CRUST

Class:

1. Apple
2. Berry
3. Blueberry
4. Cherry
5. Peach
6. Rhubarb
7. Any other one (specify on entry form)

DIVISION 11 — CONFECTIONS

(6 - 8 pieces)

Class:

1. Caramel
2. Chocolate, dipped or molded candies
3. Divinity
4. Fudge, chocolate
5. Fudge, Any other (specify on entry form)
6. Marshmallows
7. Mints
8. Nut Brittle
9. Penuche
10. Pralines
11. Sugar Moldings
12. Sweetened nuts
13. Toffee
14. Any other one (specify on entry form)

DECORATED CAKES ENTRY REQUIREMENTS

Entries for tiered cakes: Please notify superintendent 1 week in advance so we can set aside space.

- Decorated cake entries will be accepted Monday July 18th, 1pm - 7pm. Cakes must be completely in place and **exhibitors must leave premises by 8pm. NO EXCEPTIONS.**
- All entries must be possible with real cake.
- Judged for decoration only.

DIVISION 12 — DECORATED CAKES - NON-PROFESSIONAL

(Forms may be used. A nonprofessional decorator is an exhibitor that does not sell product for profit) Youth 0 - 12; Teen 13 - 17; Adult 18 +

Class:

1. Special Occasion (Birthday, anniversary, etc...)
2. Decorated cupcakes
3. Gingerbread house

4. Fondant *and or* Marzipan
5. Fair Theme
6. Wedding
7. Decorative items not on cakes. Articles made of gum paste, patellae or royal icing.

DIVISION 13 — DECORATED CAKES - PROFESSIONAL

(Forms, Dummies or Styrofoam MUST be used. Specify on entry form if original design.)

Class:

1. Birthday; Holiday; Special Theme
2. Special occasion (specify on entry form)
3. Wedding; anniversary
4. Wedding cake display (limited to 44"; include decorations, flowers, candles, etc.) to fit 5' round table (notify Superintendent 1 week in advance)
5. Decorative items not cakes. Articles made of gum paste, patellae, or royal icing.
6. Fair Theme

DIETARY ALTERNATIVE ENTRY REQUIREMENTS

- Include recipe on one side of a 5"x8" paper with product. Product may be entered in only one lot; i.e., product or same recipe cannot be entered in both "no egg" and "gluten-free"
- "Sucrose-free" - No sucrose, product are used, but a natural sweetener is substituted, i.e., honey, date sugar, dextrose, fructose, light corn syrup, etc. "Artificially sweetened" - Includes NutraSweet, saccharin, etc. "Low calorie" - May incorporate artificial sweeteners and or sucrose, and or other sweetening agents or natural fruit juices.
- Score card for standard product will be used in judging these classes.

DIVISION 14 — DIETARY ALTERNATIVE

Class:

1. Cake, chocolate, fat-free
2. Cake, other than chocolate, fat-free (specify on entry form)
3. Confections, sucrose-free
4. Confections, artificially sweetened
5. Fruit pie, gluten-free
6. Fruit pie, low calorie
7. Quick breads, Cookies and cakes, no egg
8. Quick breads, Cookies and cakes, gluten-free
9. Quick breads, Cookies and cakes, sucrose-free
10. Quick breads, Cookies and cakes, artificially sweetened
11. Quick breads, Cookies and cakes, combination of 2 or more above

TABLE SETTING ENTRY REQUIREMENTS

- Table setting entries will be shown for all five days of the fair.
- Tables may be set on Monday, July 18th from 1pm to 7pm.
- Entrants will supply their own card table for display. Table exhibits must be removed Sunday, July 24th between 5:30pm and 7pm.
- No food will be permitted on table, with the exception of non-perishable fruits, vegetables or other food items.
- No purchased paper plates, cups or disposable plastic flatware permitted on table.
- Linen, china, glassware, flatware and other accessories should be marked with the owners name, but the markings must not show when accessories are in place. Reasonable precaution will be taken to insure safety of exhibits, but the Fair Board assumes no responsibility for loss or damage items.

TABLE SETTING ENTRY REQUIREMENTS continued

- Any tableware used on an award winning table may not be used again for 2 years.
- Bring a standard card table measuring 34"x34"
- Table will accommodate 1 place setting plus accessories.
- Limit of 1 entry per exhibitor
- The menu and table setting them must be written on a card left for display on the table to help judge determine correctness of setting.
- The entertainment section of "Joy of Cooking" by Rombauer & Becker is suggested reference for Table Decorating. "Standard of Entertaining in the West" will also be accepted.

DIVISION 22 — TABLE SETTING

Class:

1. Table set for Holiday (specify holiday)
2. Table set for Barbeque or Patio
3. Table set with fair theme
4. Table set for a season (spring, summer, fall or winter)
5. Table set for afternoon "tea"

TABLE SETTING SCORECARD

- Beauty of Design and Correctness - **40%**
- Color Harmony and Appropriateness - **30%**
- Originality - **30%**

BAKED GOODS AWARDS

- **Columbia County Fair Board** will sponsor one high point award
- **Pat Olson, NW Mortgage Group, Inc.** will sponsor a \$15 cash award to be given at the Superintendent's discretion
- **Wilton Enterprises** will award one 'Best of Class' in each age group and division with the choice of receiving : Pops! Sweets on A Stick, Celebrate With Fondant or Cupcakes! books. Along with awarding each 1st Place entry a 'Wilton Yearbook of Cake Decorating" book.

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