

BLACK AND WHITE PRINTS

AMATEUR PROFESSIONAL

CLASS CLASS

EC010	EC210	Agriculture Related
EC011	EC211	Plants & Flowers
EC012	EC212	Animals/Insects - in nature, natural habitat
EC013	EC213	Animals - pets, tamed, or domesticated
EC014	EC214	Landscape - Nature, Scenic
EC015	EC215	Landscape - Architectural, abstract
EC016	EC216	People & Portraits
EC017	EC217	2015 Photograph of the NC Mountain State Fair

DEPARTMENT FA • BAKED FOODS

Total Premiums Offered by NCMSF \$ 1540.00

Superintendent: Iris McGuinn

Assistant Superintendent:

Entry Deadline: August 26, 2016 (Received by)

Exhibits received Monday & Tuesday, September 5 & 6 from 9 a.m. to 7 p.m.

Location: Gate 1, Expo Building

Exhibit pick up Monday, September 19 from 9 a.m. to 7 p.m. (Photograph of entry and ribbons for placements)

RULES AND REGULATIONS

Please read important information in the front section of this book.

- Enter **1/2 cake** only (unless otherwise noted) except for decorated cakes.
- Place cake and/or bread on piece of heavy cardboard. The cardboard shall be covered with foil.
- Place each entry in a large, clear plastic ziplock bag (except decorated cakes) or clear cake container.
- An accurate recipe must accompany item. Please place recipe in a plastic bag for protection, please NO tape. Recipe should be on an 8.5" x 11" sheet of paper typed or printed in ink with exhibitor's name, age (youth only) and county. **Entry will NOT be judged if there is no recipe.** Recipes become the property of the NC Mountain State Fair and may be published.
- The same product may not be shared for entry by more than one individual. Violators (all individuals) will be disqualified.
- "Any Other" or "Miscellaneous" categories at the end of each class are only for items which are not listed in preceding categories. They are not for duplication.
- Decorated cakes will be judged for **decoration only** and displayed during the fair. It is suggested to make these cakes out of foam, then decorate.
- All entries must be **made from scratch** (except decorated cakes and decorated cup cakes. All of these are non edibles).
- Coconut layer cake must have coconut in the icing.
- Pictures of all entries will be taken for display. After judging, the entries will be donated.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

AWARDS

Blue Ribbon	\$10.00	First place within a particular class.
Red Ribbon	\$6.00	Second place within a particular class.
White Ribbon	\$4.00	Third place within a particular class.
Best of Show	Rosette	This award represents the best entry within a particular department or subdepartment that has placed "First" in a given class within this department or subdepartment.
Judge's Choice	Rosette	This award represents the "judge's choice" within each category.

BREADS, CAKES, COOKIES, AND CANDIES

BREADS, ROLLS, MUFFINS, QUICK BREADS, BISCUITS

CLASS

- FA001 Bread, Loaf, Yeast with white flour
- FA002 Bread, Loaf, Yeast with other flour
- FA003 Sourdough Bread, White or Other flours
- FA004 Cornbread Squares, Wedges, or Sticks (6)
- FA005 Rolls, Yeast, with white flour (6)
- FA006 Rolls, Yeast, with whole wheat flour or other flours (6)
- FA007 Muffins, Fruit (6)
- FA008 Muffins, Vegetable (6)

CAKES - ICED, LAYER, AND OTHERS

CLASS

- FA016 Chocolate Layer Cake Iced, any type
- FA017 Coconut Layer Cake
- FA018 Layer Cakes Iced (specify) not already listed

SHEET CAKE

CLASS

- FA023 Chocolate Sheet Cake

TUBE BUNDT CAKE

CLASS

- FA025 Chocolate Pound Cake
- FA026 Lemon Pound Cake
- FA027 Plain Pound Cake
- FA028 Coconut Pound Cake

LOAF CAKE

CLASS

- FA032 Fruit Loaf Cake
- FA033 Lemon Loaf Cake

DECORATED CAKE

CLASS

- FA036 Birthday Cake
- FA037 Christmas Cake
- FA038 Easter Cake
- FA039 Novelty Cake
- FA040 Wedding Cake

COOKIES ONE DOZEN

CLASS

- FA045 Cookies, chocolate chip
- FA046 Cookies, ice box or rolled
- FA047 Cookies, Drop, Other than chocolate chip
- FA048 Cookies, Bar or Cooked in Sheet, cut in strips

CANDY ONE DOZEN PIECES

CLASS

- FA052 Decorated Holiday Candy
- FA053 Fudge, Cooked, Chocolate Only, old fashion beat product
- FA054 Fudge, Chocolate Only - quick methods
- FA055 Fudge, other flavors including chocolate combinations

CLASS

- FA009 Coffee Cake or Tea Ring
- FA010 Quick Bread, Loaf, banana
- FA011 Quick Bread, Loaf, other fruit
- FA012 Quick Bread, Loaf, vegetable
- FA013 Biscuits, Plain or buttermilk (6)
- FA014 Cheese Straws (12)
- FA015 Bread not already listed

CLASS

- FA019 Any Fruit Flavored Layer Cake, any icing
- FA020 Cup Cakes, any icing (6 on tray/plate)
- FA021 Cake Pops with sticks
- FA022 Upside Down Pineapple Cake

CLASS

- FA024 Coconut Sheet Cake

CLASS

- FA029 Angel Food Cake
- FA030 Tube Bundt Cake (specify) not already listed
- FA031 Pound Cake not already listed

CLASS

- FA034 Plain Loaf Cake
- FA035 Loaf Cake (specify) not already listed

CLASS

- FA041 Children's Cake
- FA042 Anniversary Cake
- FA043 Decorated Cake (specify) not already listed
- FA044 Decorated Cup Cakes (specify)

CLASS

- FA049 Cookies, filled or sandwich
- FA050 Cookies, sugar
- FA051 Cookies (specify) not already listed

CLASS

- FA056 Peanut Brittle
- FA057 Hand Dipped Candy
- FA058 Candy (specify) not already listed

PIES Can Be refrigerated pies. (Fridge furnished)

CLASS

FA059 Chocolate Pie
FA060 Lemon Pie
FA061 Pecan Pie
FA062 Coconut Pie
FA063 Apple Pie

CLASS

FA064 Cherry Pie
FA065 Peach Pie
FA066 Pies (specify) not already listed.
FA067 Fried Pies (4)
FA068 Blueberry Pie

CHEESE CAKE ITEMS

FA069 Cheese Cake - Plain
FA070 Cheese Cake - with Topping

COOKING WITH HONEY

RULES AND REGULATIONS

- All entries in this class must contain honey as one of the principal sweetening ingredients.
- Entries must be prepared from ingredients compatible with commonly accepted recipes for the Class in which they are entered. Factors such as whether the entry is representative of the entered Class and freshness of the product will be considered in the judging.

CLASS

FA071 Bread
FA072 Muffins
FA073 Rolls
FA074 Cake

CLASS

FA075 Cookies
FA076 Candy
FA077 Cooking with Honey (specify) not already listed.

CRITERIA FOR JUDGING BAKED FOODS-BREAD

General appearance (shape, proper “dome”, smoothness, crust, color)=**10**, **Lightness**=**10**, **Crust** (thickness, quality, crispness, tenderness)=**10**, **Crumb** (color and texture)=**15**, **Texture** (no streaks or close grain)=**25**, **Flavor** (taste and odor -sweet, nutty blend)=**30**, **TOTAL**=**100**

CRITERIA FOR JUDGING BAKED FOODS-CAKES

General appearance (surface - crust or frosting; crust - color, texture, depth; frosting - glossy, not granular, soft, not sticky, suitable flavor; filling, if applicable - minimum 1/4”, fluffy, good flavor blend)=**30**, **Texture** (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly)=**35**, **Flavor** (delicate and pleasing, natural flavor)=**35**, **TOTAL**=**100**

CRITERIA FOR JUDGING BAKED FOODS-COOKIES

Appearance (outside - uniform, not too thick; size - not over 3”; surface-texture and color)=**30**, **Texture** (characteristic of type)=**35**, **Flavor** (natural flavor of ingredients)=**35**, **TOTAL**=**100**

CRITERIA FOR JUDGING BAKED FOODS-CANDIES

Appearance (color, size and shape of pieces)=**15**, **Texture** (crystalline - velvety, creamy, smooth)=**30**, **Consistency** (crystalline - firm, not hard or soft; noncrystalline - should hold shape, no crystals)=**25**, **Flavor** (blended, high quality, pleasing)=**30**, **TOTAL**=**100**