

department 6 - baking

Breads ◦ Pies ◦ Cakes ◦ Cookies ◦ Confections ◦ Baking Buddies

ENTRY RULES

1. Entries must be made from scratch, unless specified.
2. Exhibits will be displayed on paper plates. Do not cover iced, decorated cakes or cookies.
3. Exhibits which are not suitable for consumption by close of Fair will be disposed of, at the discretion of the superintendent.
4. Cakes, pies and breads will be divided for display once judged.
5. Decorated cakes must remain intact until close of Fair.
6. No commercial mixes are allowed unless specified.
7. NO CREAM PIES.
8. Recipe must be neatly printed on 3" x 5" card attached to exhibitor tag. Recipe will be available to the public.
9. When using foil pie pans, judges suggest baking foil pie pan in a cast iron skillet or on a cookie sheet to ensure bottom crust is fully baked.
10. OPEN TO AMATEURS ONLY. Non-professional, non-commercial; includes teachers, judges, advisors engaged in business related to this area of exhibit, or those who sell their items for more than cost.
11. Entries are judged according to SCORECARDS.
12. ONE ENTRY PER LOT.

Class 626 - Quick Breads

Lot #: ½ loaf or 5 muffins

- | | |
|----------------------|----------------------------|
| 1. Nut Bread | 11. Scones |
| 2. Pumpkin bread | 12. Coffee cake |
| 3. Zucchini bread | 13. Baking powder biscuits |
| 4. Bran muffins | 14. Beer bread |
| 5. Fruit muffins | 15. Plain bread |
| 6. Banana bread | 16. Buttermilk biscuits |
| 7. Corn bread | 17. Fruit bread |
| 8. Carrot bread | 18. Any other biscuits |
| 9. Vegetable muffins | 19. Other |
| 10. Gingerbread | 20. Other |

Class 627 - Yeast Breads

Lot #: ½ loaf or 5 muffins

1. Whole wheat
2. White
3. Combination of grains - describe
4. Rye
5. Raisin
6. Oatmeal
7. Sourdough
8. Bread machine - white
9. Bread machine - other
10. Pretzels
11. Rolls - plain
12. Rolls - sweet
13. Cinnamon rolls
14. Coffee cake
15. French bread
16. Bagels
17. Dinner rolls
18. Crescent rolls
19. Potato bread
20. Yeast doughnuts
21. Herb bread
22. Turnovers
23. Grained yeast rolls
24. Other
25. Other

Class 628 - Pies

Lot #: standard 8" or above

- | | |
|----------------|-----------------|
| 1. Blueberry | 8. Mincemeat |
| 2. Peach | 9. Nut |
| 3. Apple | 10. Blackberry |
| 4. Rhubarb | 11. Combination |
| 5. Cherry | 12. Pumpkin |
| 6. Other berry | 13. Other |
| 7. Veggie | 14. Other |

Class 629 - Cakes

Must not cover frosted or glazed

Lot #: whole cake baked in layers, frosted or glazed (note: filling may be the same as frosting or glaze)

- | | |
|---------------------|----------------|
| 1. Banana | 9. Yellow |
| 2. Burnt sugar | 10. Poppy seed |
| 3. Carrot | 11. Muffins |
| 4. Chocolate | 12. Cupcakes |
| 5. German chocolate | 13. Applesauce |
| 6. Orange | 14. Other |
| 7. Spice | 15. Other |
| 8. White | |

Class 630 - Cakes

Lot #: ½ cake baked in layers, unfrosted

- | | |
|---------------|-----------|
| 1. Angel food | 6. Yellow |
| 2. Chiffon | 7. Pound |
| 3. Chocolate | 8. Other |
| 4. Sponge | 9. Other |
| 5. White | |

Class 631 - Decorated Cakes & Cookies

Must be uncovered

Lot #: whole cake, may use mixes

1. Birthday
2. Baby
3. Fair theme
4. Holiday cake
5. Gingerbread men or women
6. Wedding
7. Holiday cookie
8. Other
9. Other

Class 632 - Loaf or Pound Cakes

Lot #: ½ cake, unfrosted

- | | |
|---------------|-----------------|
| 1. Applesauce | 7. Spice |
| 2. Date | 8. Upside-down |
| 3. Fruitcake | 9. Cupcakes - 5 |
| 4. Glazed | 10. Other |
| 5. Nut | 11. Other |
| 6. Pound | |

Class 633 - Cookies

Lot #: 6 cookies

- | | |
|-----------------------|----------------------|
| 1. Icebox | 10. Drops |
| 2. Rolled | 11. Shortbread |
| 3. Oatmeal | 12. Gingersnaps |
| 4. Brownies | 13. Pressed - spritz |
| 5. Peanut butter | 14. Any other bars |
| 6. Chocolate Chip | 15. Molasses |
| 7. Unbaked - describe | 16. Other |
| 8. Sugar | 17. Other |
| 9. Snickerdoodles | |

Class 634 - No Sugar

May use sugar substitute

Lot #:

- | | |
|---------------------------------------|--------------|
| 1. Pumpkin bread | 12. Cupcakes |
| 2. Coffee cake | 13. Muffins |
| 3. Apple pie | 14. Other |
| 4. Peach pie | 15. Other |
| 5. Chocolate cake - frosted or glazed | |
| 6. Pound cake - unfrosted | |
| 7. Chocolate chip cookies - 4 | |
| 8. Oatmeal cookies - 4 | |
| 9. Banana bread | |
| 10. Zucchini bread | |
| 11. Pumpkin pie | |

Class 635 - Confections

Lot #: 6 pieces

1. Fudge
2. Nut brittle
3. Toffee
4. Divinity
5. Caramels
6. Truffles
7. Caramel corn
8. Taffy
9. Peanut clusters
10. Rocky road
11. Hard candy
12. Chocolate fudge - milk
13. Chocolate fudge - dark
14. Mint fudge
15. Peanut butter fudge
16. Vanilla fudge
17. Orange fudge
18. Other
19. Other

Class 636 - International Baking

Must state country of origin, 5" x 7" recipe card

Lot #:

- | | |
|-----------------|------------------|
| 1. Yeast bread | 7. Scones - 4 |
| 2. Cake | 8. Dessert |
| 3. Quick bread | 9. Pastries - 4 |
| 4. Pie | 10. Cupcakes - 4 |
| 5. Cookies - 4 | 11. Other |
| 6. Biscuits - 4 | 12. Other |

Class 637 - Baking Buddies

Entries must be prepared by two or more persons, one must be youth (up to 11 years old) (non-professional).

Lot #: Mixes may be used, if modified. Describe

1. Bread - 1 loaf, 3 soft tortillas, 3 biscuits, 3 muffins
2. Our favorite dessert - 1 cake, pie, cobbler, etc.; or 6 cookies, 6 bars, 6 confection pieces
3. Something chocolate
4. Nutritious snack - 3 servings trail mix, granola bar, etc.
5. Other
6. Other

Class 638 - Box Mixes

Lot #: Must modify, describe

1. Cake
2. Cookies - 4
3. Brownies - 4
4. Cupcakes - 4
5. Bread
6. Candies - 6
7. Other
8. Other

BREAD SCORECARD

❖ Appearance	10%
dome shape, smoothness, crust color	
❖ Lightness	10%
❖ Crust	10%
quality, thickness, crispness, tenderness	
❖ Crumb	15%
color, texture	
❖ Texture	25%
no streaks or close grain, size and uniformity of cell walls, elasticity	
❖ Flavor	30%
taste and color, sweet, nutty, blended	

PIES AND PASTRY SCORECARD

	Single crust	Double crust
❖ Appearance (20%)		
Color	10%	10%
Shape	10%	10%
❖ Crust (40%)		
Texture-flaky, tender	25%	25%
Flavor - mild	15%	15%
❖ Filling (40%)		
Flavor-natural, blended	15%	20%
Consistency	15%	20%
moist, non-syrupy, well cooked, holds shape, smooth		
❖ Meringue		10%
light, tender, evenly browned, no shrinkage, no weeping, at least ¼"		

CONFECTIONS SCORECARD

❖ Appearance	15%
color, size, shape	
❖ Texture	30%
crystalline - velvety, creamy	
non-crystalline -smooth	
❖ Consistency	25%
crystalline - firm, not hard or soft	
non-crystalline - holds shape, no crystals	
❖ Flavor	30%
blended, high quality, pleasing	

BAKING BUDDIES SCORECARD

❖ Appearance	50%
❖ Taste	50%