

Dept. M – Baked Goods

Rules & Regulations:

1. Judging will be based on flavor, texture, and appearance.
2. All baked goods must be made from scratch unless otherwise noted.
3. All items to be placed on sturdy paper or Styrofoam plate.
4. All frostings must be made from scratch.
5. No meringue pies, cheesecakes or anything needing refrigeration.
6. Cut all cakes (excluding decorated) and loafs in half. Only 1 half will be entered.
7. Decorated vs Novelty cakes:
 - Decorated - Standard cake shapes (circle, square, layer, etc.) decorated.
 - Novelty - Non-traditional, sculpted or uniquely shaped cakes decorated.
 - Novelty can be Styrofoam. They will not be cut.
8. Pies should be in a foil pie plate.
9. The recipe/ingredients of recipes are strongly recommended on all items by judges.
10. Only 2-layer cakes are acceptable.

DIVISION 1 - BREADS

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

CLASS

- | | |
|----------------------------------|---------------------------------------|
| 1. Biscuits, Plain (6) | 14. Muffins, Plain (6) |
| 2. Carrot Bread | 15. Muffins, Other (6) |
| 3. Donuts, Raised or Cake (6) | 16. Rolls, Cinnamon (6) |
| 4. Loaf, Banana Nut | 17. Rolls, Plain (6) |
| 5. Loaf, Banana (only) | 18. Rolls, Yeast |
| 6. Loaf, Pumpkin | 19. Rolls, Other (6) |
| 7. Loaf, White | 20. Scones, with Fruit (4) |
| 8. Loaf, Zucchini, with Fruit | 21. Scones, Other (4) |
| 9. Loaf, Zucchini, without Fruit | 22. Yeast/Quick Bread |
| 10. Loaf, Other | 23. Other - Not Listed Above |
| 11. Muffins, Blueberry (6) | 24. Made by a professional |
| 12. Muffins, Banana (6) | 25. Made by person with special needs |
| 13. Muffins, Corn (6) | |

DIVISION 2 – MACHINE BREADS

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

Ingredients/recipe must accompany breads

CLASS

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|--------------------|--------------------------------------|
| 1. Sourdough Bread | 4. Other |
| 2. Wheat Bread | 5. Made by person with special needs |
| 3. White Bread | |

DIVISION 3 – CAKES

1st \$6 | 2nd \$5 | 3rd \$3 | BEST OF SHOW (regular) - \$10

BEST OF SHOW (decorated) - \$10

CLASS

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|---------------|---------------|
| 1. Angel Food | 3. Applesauce |
| 2. Apple | 4. Carrot |

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|---|---|
| 5. Chocolate | 13. Pound Cake, Other (<i>Loaf or Ring</i>) |
| 6. Coconut | 14. Red Velvet |
| 7. Cupcakes (6) | 15. Coffee Cake |
| 8. Decorated | 16. Pumpkin |
| 9. Fruit, any kind | 17. Other (<i>include description</i>) |
| 10. German Chocolate | 18. Made by a professional |
| 11. Novelty | 19. Made by person with special needs |
| 12. Pound Cake, Plain (<i>Loaf or Ring</i>) | |

DIVISION 4 – CANDIES

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

6 candies on a paper plate in Ziplock bag

Identify type of chocolate – candy melts, chips, block or cocoa

CLASS

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|-------------------------------|--|
| 1. Chocolate w/Peanut Butter | 8. Fudge, White |
| 2. Chocolate, Hand Dipped | 9. Molded Candy |
| 3. Chocolate, Molded | 10. Nut Brittle |
| 4. Fudge, Chocolate | 11. Peanut Butter |
| 5. Fudge, Choc. Peanut Butter | 12. Other (<i>include description</i>) |
| 6. Fudge, Nut | 13. Made by a professional |
| 7. Fudge, Peanut Butter | 14. Made by person with special needs |

DIVISION 5 – COOKIES

1st \$3 | 2nd \$2 | 3rd \$1 | BEST OF SHOW - \$10

6 cookies on a paper plate in Ziplock bag

CLASS

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|-------------------------------|--|
| 1. Bar, Rectangular or square | 15. Oatmeal, With Raisins |
| 2. Brownies, Nut | 16. Peanut Butter, Nuts |
| 3. Brownies, Plain | 17. Peanut Butter, Plain |
| 4. Brownies, Blonde | 18. Snickerdoodles |
| 5. Brownies, Frosted | 19. Sugar, Crisp |
| 6. Brownies, Double Chocolate | 20. Sugar, Soft |
| 7. Chocolate | 21. Spritz |
| 8. Decorated | 22. Toll House, Nuts |
| 9. Fruit | 23. Toll House, Plain |
| 10. Ginger | 24. Unbaked |
| 11. M&M's | 25. Pumpkin |
| 12. Macaroons | 26. Other (<i>include description</i>) |
| 13. Nut | 27. Made by a professional |
| 14. Oatmeal, Plain | 28. Made by person with special needs |

DIVISION 6 – PIES

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

Must be on or in 8" or 9" foil pie plate

CLASS

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|--------------|---|
| 1. Apple | 5. Other (<i>include description</i>) |
| 2. Blueberry | 6. Made by a professional |
| 3. Peach | 7. Made by person with special needs |
| 4. Pumpkin | |

DIVISION 7 – BAKED GOODS MADE WITH ARTIFICIAL SWEETENERS

(Sweet & Low, Splenda, Etc.)

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

CLASS

- | | |
|------------|------------|
| 1. Breads | 4. Cookies |
| 2. Cakes | 5. Pies |
| 3. Candies | |

DIVISION 8 – GLUTEN FREE BAKED GOODS

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

CLASS

- | | |
|------------|------------|
| 1. Breads | 4. Cookies |
| 2. Cakes | 5. Pies |
| 3. Candies | |

Dept. N – Food Preservation

Rules & Regulations:

1. All Foods should be processed using a tested recipe. (Recipe sources – Ball Blue Book, USDA Complete Guide to Home Canning and So Easy to Preserve, or recipes found in pectin or other canning ingredients made by companies such as Kerr, Mrs. Wagg, Ball, etc.)
2. Label each jar lid with the following:
 - a. Product Name
 - b. Processing time and method
 - c. Source of recipe
3. Fruits, pickled vegetables, and some tomatoes should be processed in a boiling water bath canner. Vegetables and some tomato products must be processed in a pressure canner.
4. Use only mason jars (note size according to class specifications) and 2-piece self-sealing lids. No mayonnaise jars will be accepted.
5. Jars must be clean and have rings on – no rusty rings.
6. Canned fruits, vegetables, and meats must be exhibited in clear (un-tinted) standard canning quart or pint jars vacuum packed with screw tops; preserves, marmalades, butters and pickles in clear (un-tinted) standard half-pint jars vacuum packed with screw tops; jelly in standard jelly glasses (8 ounce) in standard one-half pint vacuum packed jars with screw tops.
7. No artificial coloring permitted, except jellies.
8. Canned goods must have been canned since last Fair, except dill pickles which may be a year old.
9. Any canned goods may be opened during judging.
10. Small ribbon stickers will be used during Fair for display. Upon pick up of item, exhibitors will be given regular ribbon.
11. Do not fill jars to top. (1/8" of top)
12. Definitions:
 - Jelly - strained fruit juice (smooth, clear)
 - Jams - crushed/chopped fruit (thick spreadable)
 - Preserves - fruits cooked with equal amounts of sugar; fruit retains its shape
 - Conserves - jams made from a mixture of fruits, often including nuts or dried fruits