

BAKED GOODS

DEPT. CHAIR(S): Cynthia Wolf

CHECK-IN TIME: Sunday, July 25, 10:00 A.M. - 1:00 P.M.

ENTRY FEE: 50¢ per entry

EXHIBIT TIME: Sunday, July 25, 1:30 P.M.

RELEASE TIME: Thursday, July 29, 2:00 - 4:00 P.M.

JUDGE: TBA

Each participant will receive free product/coupons donated by Red Star® and Tones Spices.

RULES

1. General open class rules apply.
2. All entries must be made by the exhibitors.
3. Adult categories are for those exhibitors 16 years and older as of July 1, 2010. Youth classes are for those exhibitors ages 6 to 15 as of July 1, 2010
3. Exhibitors must reside in Union County and not rely on baking as a means of livelihood
4. Clearly printed or typed recipe must accompany each entry. Indicate class number in the upper right hand corner of the recipe along with name of exhibitor.
4. No prepackaged mixes of any kind are allowed.
5. To be considered for the King Arthur Flour prizes, a typed or clearly printed recipe must be attached to the entry along with a proof of purchase (the UPC code and King Arthur logo from the flour bag), use only King Arthur flour and contain at least 1 c King Arthur flour of any type.
6. Sweepstakes overall winner will receive a ribbon.
7. Best of show prizes will be awarded
8. Breads and cakes need to be placed on cardboard two inches larger than articles.
9. Candy and cookies need to be on small, firm disposable plates.
10. All baked goods must be in clear plastic Ziploc bags or wrapped in clear food grade plastic with recipe attached.
11. Premiums in the department will be:
 - Pies division Blue: \$2.00, Red: \$1.50 and White: \$1.00
 - All other divisions Blue: \$1.50, Red: \$1.25 and White \$1.00
 - King Arthur Flour -overall for qualifying adult categories – 1st place - \$75 gift certificate for the Baker's Catalogue. 2nd place - \$50 gift certificate to the Baker's catalogue, 3rd place – King Arthur Flour Baker's Companion Cookbook
 - King Arthur Flour - overall for qualifying youth categories – 1st place - \$50 gift certificate to the Baker's catalogue , 2nd place – King Arthur Flour Cookie Companion Cookbook , 3rd place – King Arthur Flour apron
12. A small portion of the product will be kept for exhibit. The remaining product will be sold with the proceeds going to the Union County Fair Association.
13. Additional classes to be formed by department chairperson if entries merit.

DIVISION I - BREAD AND ROLLS

Use of bread machine acceptable only for Class 14

Adult

Class No.

1. White Bread - Yeast - Standard Loaf
2. Whole Wheat Bread-Yeast- 1/2 Whole Wheat Flour- Standard Loaf
3. Oatmeal Bread - Standard Loaf
4. Raisin Bread - Yeast - Unfrosted - Standard Loaf
5. Rye Bread - at least 1/3 Rye Flour - Standard Loaf
6. White Rolls - min 6 or max 9
7. Whole Wheat Rolls - 1/2 Whole Wheat - min. 6 or max. 9
8. Oatmeal Rolls - min 6 or max 9
9. Cinnamon Rolls - Unfrosted - min 6 or max 9
10. Sticky Rolls -Unfrosted - min 6 or max 9
11. Quick Bread - Standard Loaf
12. Muffins - any kind - Standard Size – 6
13. Misc – any not listed above

14. Bread Machine

DIVISION II – CAKES

Exhibitors should use standard size cake pans – 8” or 9” square or round

Adult

Class No.

- 21. Chocolate - Unfrosted
- 22. Spice - Unfrosted - Pan Size
- 23. White - Unfrosted - Pan Size
- 24. Angel - Unfrosted
- 25. Decorated – all decorations must be edible
- 26. Misc. – any not listed above

DIVISION III – YOUTH – Ages 6 - 16

Single entry can not be entered in other division.

Class No.

- 40. Cup cakes - 4 regular or 8 small only
- 41. Sugar cookies - Unfrosted - 4 only
- 42. Quick Bread - Non Yeast –standard loaf
- 43. Fudge - 4 pieces only
- 44. Bar Cookie - 4 only
- 45. Drop Cookies - 4 only
- 46. Muffins - 4 - regular or 8 small only
- 47. Chocolate Chip Cookies – 4 only
- 48. Formed Cookie – 4 only
- 49. Peanut Butter Cookie – 4 only
- 50. Any Baked Cookie not listed above (misc.) – 4 only

DIVISION IV – COOKIES

6 on a plate

Adult

Class No.

- 55. Chocolate Chip - Drop
- 56. Chocolate Brownie - Unfrosted
- 58. Sugar Cookie - Unfrosted
- 59. Bar - Unfrosted
- 60. Peanut Butter
- 61. Drop
- 62. Formed
- 64. Oatmeal
- 65. Miscellaneous – any not listed above

DIVISION V - HOMEMADE CANDY

6 small pieces on a plate

Adult

Class No.

- 75. Fudge
- 76. Caramels
- 77. Divinity
- 78. Mints
- 79. Miscellaneous

DIVISION VI - PIE CONTEST

Must be at least 8” (No Soft Pies)

Adult

Class No.

- 84. Apple - 2 crust

- 85. Cherry - 2 crust
- 86. Berry - 2 crust
- 87. Peach - 2 crust
- 88. Rhubarb - 2 crust
- 89. Gooseberry - 2 crust
- 90. Nut
- 91. Any Kind Not Listed Above

DIVISION VII - GUYS IN THE KITCHEN

Open to Guys over the age of 16 as of July 1
Single entry can not be entered in other division.

Adult

Class no

- 130. Bread - Standard Loaf - Any Kind – not made with bread machine
- 131. Rolls - Any kind - 6-9
- 132. Muffins - 4 only - Standard
- 133. Pie - 2 crust (no soft)
- 134. Candy - 6 Pieces
- 135. Cookies - Any Kind - Must be Baked - 6 only
- 136. Bars - Any Kind - Must be Baked - 6 only - (Unfrosted)
- 137. Cake - Unfrosted - Pan Size
- 138. Bread Machine Products
- 139. Quick Bread - 1 Standard
- 140. Misc. – any other baked item not listed above

DIVISION VIII - HERITAGE BAKING

Single entry can not be entered in other division
Please include a brief description of the origin of the recipe.

Adult or Youth

Class No.

- 150. Pie Crust - Made with Lard
- 151. Depression Cake / War Cake (no eggs) *
- 152. Baking Powder Biscuits - 4 to a plate
- 153. Cornbread - Pan Size
- 154. Molasses or Ginger Cookies - 4 to a plate
- 155. Gingerbread - Pan Size
- 156. Black Walnut Creations
- 157. Pie - No Soft
- 158. Misc. – any recipes not listed above

* If recipe is needed, contact the Extension Office or committee member.

DIVISION IX HEALTHY BAKING

Recipes that have been modified to be more health conscious or created to be healthy by reducing calories , fat, sugar or sodium or by increasing fiber content. Changes must be highlighted or circled on the recipe.

Adult or Youth

Class No

- 159. Diabetic friendly
- 160. Gluten Free
- 161. Misc.