

# DEPARTMENT 18 – OPEN BAKING

## 2024 KITTITAS COUNTY FAIR EXHIBITOR’S GUIDE

### OPEN BAKING

#### DIRECTOR IN CHARGE

Jarred Fudacz (509) 859-9140

#### SUPERINTENDENT

Camden Layman (509)-306-0542

#### ENTRY AND EXHIBITS

- Entry form deadline: Third Friday in August by 5pm
- **Entries accept at the Home Arts Building, Monday prior to Fair at 10:00 am-7:00 pm**
- All food remains on display until the close of Fair, 6:00 pm Monday, Labor Day. Ribbons and comment cards must be picked up between 6:00 PM and 8:00 pm on that day.
- Read General Rules & Regulations.
- <http://www.kittitascountyfair.com/guide.asp>

#### OPEN BAKING RULES

1. Baking entered will be judged according to the degree of difficulty.
2. **ONLY ONE ENTRY PER CLASS ALLOWED.**
3. Regular size is encouraged. One half of item plus one slice is required for cakes and breads. One half of a 8-9 inch pie, cut in to four slices preferred.
4. At the judge’s discretion, duplicated foods will not be judged.
5. All baked foods will be judged on general appearance, quality, flavor and texture, and suitability of the food item entered.
6. Please note the requirements for each Division.
7. ***Food items entered in the Baking Department will be destroyed at the close of Fair.***

#### DIVISION 18-A ..... CAKES FROM SCRATCH

(Enter ½ of 8” cake plus a slice) **NO CUPCAKES PLEASE**

#### SEE division 18-D

#### PREMIUM POINTS

Blue ..... 15

Red ..... 10

#### CLASSES

- 01 - White layer cake
- 03 - Chocolate layer cake
- 04 – Carrot Cake
- 05 - Applesauce (un-iced)
- 06 - Spice layer
- 07 - Upside-down cake (un-iced)
- 08 - Any other not listed

#### DIVISION 18-B .....FOAM TYPE CAKES

#### PREMIUM POINTS

Blue ..... 15

Red ..... 10

#### CLASSES

- 01 - Angel Food, (un-iced)
- 02 - Sponge, (un-iced)
- 03 - Chiffon, (un-iced)
- 04 - Jelly roll (un-iced)

#### DIVISION 18-C .....DECORATED CAKES

Decorations must be edible except when dolls are used. Cake forms, when frosted, must have the appearance of a cake.

#### PREMIUM POINTS

Blue ..... 25

Red ..... 15

#### CLASSES

Professional: Decorates cakes for a fee

- 01 – Professional, cake made from scratch
- 02 – Professional, cake made from mix

Amateur: Has been decorating cakes for more than one year

- 03 – Amateur, cake from scratch
- 04 – Amateur, cake from mix
- 05 – Novice (decorating cake for less than 1 year), cake can be from mix
- 06 – Decorated cake form

DEPARTMENT 18 OPEN BAKING

**DIVISION 18-D .....CUPCAKES & COOKIES**

6 on a plate

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 – Cupcakes from scratch, judged on taste
- 02 – Cupcakes, decorated, can be from mix, judged primarily on looks not taste
- 03 – Cookies – brownies or bar cookies
- 04 – Cookies – shaped, refrigerator or cut
- 05 – Cookies – drop or no-bake
- 06 – Any other cupcake or cookie not listed

**DIVISION 18-E .....CANDY**

(3 pieces - 2 inches each)

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 - Divinity
- 02 - Fudge
- 03 - Caramel
- 04 - Any other not listed

**DIVISION 18-F .....PIES**

One half 8–9-inch pie, cut into four slices, preferred -

*Refrigerated Pies allowed.*

**PREMIUM POINTS**

Blue ..... 15

Red ..... 10

**CLASSES**

**Non-Refrigerated**

- 01 – Apple
- 02 – Cherry
- 03 - Peach
- 04 - Berry
- 05 - Pecan
- 06 - Any other not listed (no cream pies)

**Refrigerated – Filling must be made from scratch, NO instant pudding**

- 07- Cream
- 08-Custard
- 09-Meringue
- 10-Pumpkin

**11-Savory – meat or main dish**

12- Any other not listed

**DIVISION 18-G .....SWEET BREADS**

(½ loaf plus a slice)

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 - Quick Bread (loaf, pumpkin, zucchini, etc.)
- 02 - Cinnamon Rolls (3)
- 03 - Coffee Cake or Tea Ring (small)
- 04 - Doughnuts (3)
- 05 – Muffins (3)
- 06 – Pound Cake
- 07 – Any other not listed

**DIVISION 18 H .....BREAD**

(½ loaf plus a slice) Note\* Gluten Free Bread see Division 18-P

**PREMIUM POINTS**

Blue ..... 15

Red ..... 10

**CLASSES**

- 01 - White Bread
- 02 - Whole Wheat
- 03 - Rye Bread
- 04 - Part Whole Wheat
- 05 - Foreign Bread
- 06 - Sourdough
- 07- Any other not listed

**DIVISION 18-I BREAD MACHINE**

(½ loaf plus a slice)

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 - White Bread, include scratch recipe
- 02 - Whole Wheat, include scratch recipe
- 03 - Any other not listed, include scratch recipe.

**MIXES ONLY**

**PREMIUM POINTS**

Blue ..... 8

Red ..... 5

- 04 - White Bread, mix name & brand
- 05 - Whole Wheat, mix name & brand
- 06 - Any other not listed, name & brand of mix

**DIVISION 18-J .....ROLLS, BISCUITS, ETC.**

**PREMIUM POINTS**

Blue ..... 8

Red ..... 5

**CLASSES**

01 - Yeast rolls (3)

02 - Biscuits (3)

03 - Butterhorns (3)

04 - Any other not listed (3)

**DIVISION 18-K .....FOREIGN FOODS**

Recipe must accompany item.

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

01 – Cookies

**PREMIUM POINTS**

Blue ..... 15

Red ..... 10

**CLASSES**

02 - Bread

03 – Dessert

**SPECIAL BAKING  
ONE ENTRY UNDER EACH CLASS**

**DIVISION 18-L .....SPECIAL CAKES**

(½ of 8” cake plus a slice) No white flour or white sugar to be used. **Recipe must accompany baking.**

**PREMIUM POINTS**

Blue ..... 15

Red ..... 10

**CLASSES**

01 - Whole Wheat honey cake

02 - Carob Cake

04 - Any other not listed

**DIVISION 18-M .....SPECIAL BREAD AND  
MUFFINS**

(½ loaf plus a slice) No white flour or white sugar to be used.

**Recipe must accompany baking.**

**PREMIUM POINTS**

Blue ..... 10

Red ..... 5

**CLASSES**

01 - 100% whole wheat bread

02 - Herb batter bread

03 - German Stollen

04 - Boston brown bread

05 - Honey oatmeal bread

06 - Any other not listed

**DIVISION 18-N .....SPECIAL CANDY**

(3 pieces) No white flour or white sugar to be used. **Recipe must accompany item.**

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

01 - Fruit nut candy

02 - Halvah

03- Any other not listed

**DIVISION 18-O .....SPECIAL COOKIES**

(3 of each) No white flour or white sugar to be used. **Recipe must accompany baking.**

**PREMIUM POINTS**

Blue ..... 8

Red ..... 5

(Classes next page)

**CLASSES**

01 - Fruit bars

02 - Granola drop cookies

03 - Apple drop cookies

04 - Peanut butter (freshly ground) cookies

05 - Carob cookies

06 - Any other not listed

**DIVISION 18-P .....GLUTEN FREE BAKING**

May not be prepared with any ingredients containing gluten.

**Recipe must accompany baking.** No “No-Bake” cookies or other items.

**PREMIUM POINTS**

Blue ..... 20

Red ..... 10

**CLASSES**

01 – Bread, half a loaf plus one slice

02 – Cake, frosted or unfrosted

03 – Cookies, 4 on a plate

04 – Sweet bread, half a loaf plus one slice

05 – Pie or Tart, half of one regular size, or a whole mini-size, plus one slice (refrigerated allowed)

06 - Any other not listed

**DIVISION 18-Q..... VEGAN BAKING**

May not be prepared with ingredients containing animal product. No “no bake” items. **Recipe must accompany item.**

**PREMIUM POINTS**

**Blue** ..... 20

**Red** ..... 10

**CLASSES**

**01 – Cake, frosted or unfrosted**

**02 – Cookies**

**03 – Cupcakes**

**04 – Brownies or squares (bar cookies)**

**05 – Other vegan baking not listed**

**DIVISION 18-R..... CHARCUTERIE **NEW CATEGORY****

**OPEN TO 5 ENTRIES IN 2024.** Items on board must be edible.

Board must not exceed 12” in diameter or 12” x 12”: height must not exceed 6”, board included. Display board must Be displayed on stout material. Example: cutting board, plate, tray, etc. Entry will be judged solely on look and presentation.

**CLASSES**

**01 Savory**

**02 Sweet**

**03 Drink (no alcohol)**

**04 Any other not listed.**

**PREMIUM POINTS**

**Blue**.....20

**Red**.....10

**DIVISION 18-T .....OPEN BAKING**

**EDUCATIONAL DISPLAY**

- Create a display on a topic of educational value related to the Department.
- History, How-to, Compare and Contrast, New Developments, etc. are all appropriate prompts for an educational display.
- Display may include sound, motion, 3-D, etc.
- Use large lettering to convey the main message. All wording should be readable from 6 feet away.
- All content must be original and copyright free.

**Class 01 – Large Open Educational Display**

Large Display: Maximum 20 square feet combined horizontal and vertical space (e.g., tri-fold display board on top of your own card table) down to 6 square feet (combined horizontal and vertical)

**PREMIUM POINTS**

**Blue**..... 60

**Red** ..... 40

**White** ..... 20

**Class 02 – Small Open Educational Display**

Small Display: size allowed up to 24” x 36” maximum (combined horizontal and vertical), down to 11” x 17” minimum.

**PREMIUM POINTS**

**Blue** ..... 45

**Red** ..... 30

**White** ..... 15

**BEST DECORATED CAKE AWARD**

1st & 2nd Place - Rosette Ribbons

**THE WASHINGTON ASSOCIATION OF WHEAT GROWERS**

offers the following awards to the best overall exhibits in the

Adult Yeast Baking Category:

(Machine Breads not included for this award)

1ST PLACE - Cookbook and Rosette

2ND PLACE – Cookbook

Wilton Decorated Cake & Cupcake Best of Show and 1st place

Awards Presented by:

**WILTON ENTERPRISES**



Best of Show winners from the decorated Cake Division and Cupcake Division will receive an assortment of Wilton Supplies.