

BAKE YOUR BEST CAKE CONTEST



Do you have a recipe for the best cake in the world? It could be Chiffon or Genoise Cake or Black Forest Cake or, perhaps, Tiramisu Bundt cake. It's the one everyone raves about and always asks you to bring to special occasions. That's the one we want you to bake, bring to the fair, and enter in this contest. Make it at home. On the day of the contest each contestant with their prepared entry will be admitted free through any gate and directed to Exhibit Hall "A".

This contest is open to amateur bakers 16 Years of age and up!

No Professional Bakers Please.

DATE: Saturday, November 16th, 2024 **TIME:** 1:00 PM

Contest Location: Exhibit Hall "A"

Prizes

1st Prize, Blue Ribbon, & \$100.00

2nd Prize, Red Ribbon, & \$75.00

3rd Prize, White Ribbon, & \$50.00

Judging Criteria

Taste: 35%

Presentation: 35%

Texture: 30%

ENTRY REQUIREMENTS

Limit one entry per person.

- Preregistration is not required.
- Prepare your entry at home to serve 6-8 judges.
- On the day of the contest, each contestant with his/her prepared entry will be admitted free through any gate and directed to Exhibit Hall A.
- Contestants should arrive 15 minutes early on the day of the contest. Judging will begin promptly at 1:00 p.m.
- Entries must be complete and the contestants must be on time or they will be disqualified.
- Ribbons/Rosettes will be awarded at the conclusion of the judging. Prize checks will be mailed a few weeks after the conclusion of the fair.
- Your cake must be made from scratch. No cake mixes or prepared frosting are allowed, but toppings, decorations, and themes are encouraged. Tell a story about your cake, if you have one.
- Contestants must submit their recipes, which must be typed on an 8 ½" X 11" sheet of paper. The recipe must include the entrant's name, address, home phone/cell phone, and an email address in the lower right-hand corner of the recipe.
- Directions for preparing the recipe must be clear. Measurements should be level cups, tablespoons, teaspoons, or fraction, thereof. Also, include the pan size, cooking length, oven temperature, number of servings, and any other pertinent information.
- Use only baking ingredients that are readily available in grocery stores.
- Entries may be submitted in a disposable container for judging.
- This competition is not open to professional cooks or chefs. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends and not for a salary.
- Photos for this contest will become the property of the Greater Jacksonville Agricultural Fair, which reserves the right to publish and use for publicity, promotion, or advertising without compensation.
- The fair will select qualified judges for this competition and their decisions are final.