

# BAKING

# OPEN 560 YOUTH/FFA 565

**Revised: 4/30/24**

**SUPERINTENDENT: DONNA SCAROLA**

**ENTRY DEADLINE: TUESDAY OF FAIR WEEK 12-8PM**

**ENTRY FEE: N/A**

**PREMIUM POINTS: BLUE 20 RED 15 WHITE 10**

## GENERAL RULES

- Exhibitors should identify each exhibit as to Lot, Class and Description before presenting the exhibit for entry.
- A 3x5 recipe card **MUST BE INCLUDED** for all entries. PLEASE put EXHIBITOR NUMBER (NO NAME), LOT & CLASS NUMBER on the back of the recipe card. EXHIBITS WILL NOT BE JUDGED WITHOUT A RECIPE CARD.
- All baking **MUST** be wrapped and on a paper plate or cardboard cut to suitable size. PLEASE USE ZIP-LOCK BAGS, with recipe card enclosed.
- No limit on the number of entries as long as a different recipe used for each entry. If entering more than one in a class, recipe must be included for each exhibit.
- No baked goods requiring refrigeration accepted (e.g., cream pies or items containing cream cheese).
- Cake exhibits must be half a cake. Bread exhibits must be half a loaf.
- All baked goods need to be completely cooled before bringing to the Exhibit Building.
- AWARDS: See Special Contests & Awards section
- Due to health regulations, all baked items in the fair will not be returned to the exhibitor.
- Baked goods are judged using the following Score Card:

General Appearance	30 points
Texture	35 points
Flavor	35 points
TOTAL	100 points
- All exhibits must be in place by 8pm Tuesday.

## LOT 1. SPECIALTIES

Class 1. Puff Pastries (4)

Class 2. Decorated Cakes (both cake and decorations judged) made from scratch. Decorations must be edible – exceptions dolls and candies.

Class 3. Decorated Cakes – Styrofoam base – (judged on decorations only)

Class 4. Decorated item other than cake

Class 5. Unusual ingredients in baked goods

Class 6. Pie crusts (one whole crust)

Class 7. One (1) crust pie or Two (2) crust pie (whole pie)

Class 8. Other than classified

## LOT 2. BREADS – YEAST

Class 9. Fancy breads such as Swedish tea rings, Kolache, etc. may be small size or ½ regular size.

Class 10. Half loaf white bread

Class 11. Half loaf wheat bread

Class 12. Half loaf all other grain

- Class 13. Half loaf raisin bread
- Class 14. Roll, white dinner (4)
- Class 15. Roll, wheat dinner (4)
- Class 16. Cinnamon rolls (4)
- Class 17. Doughnuts (4)
- Class 18. Sourdough products – specify
- Class 19. Other than classified

#### LOT 3. QUICK BREADS

- Class 20. Half loaf bread (with nuts)
- Class 21. Half loaf bread (with fruits or vegetables)
- Class 22. Corn bread, sticks (4), or muffins (4)
- Class 23. Biscuits (4)
- Class 24. Muffins (4)
- Class 25. Cake Doughnuts (4)
- Class 26. Sourdough products – specify
- Class 27. Coffee cake (1/2)
- Class 28. Other than classified

#### LOT 4. COOKIES

Exhibit is four cookies.

- Class 29. Filled
- Class 30. Drop
- Class 31. Bar types
- Class 32. Refrigerator
- Class 33. Rolled
- Class 34. Brownie
- Class 35. No bake
- Class 36. Other than classified

#### LOT 5. CAKES

- Class 37. Pound cake (1/2)
- Class 38. Angel food (no icing) (1/2)
- Class 39. Chiffon cake (no icing) (1/2)
- Class 40. Sponge cake (no icing) (1/2)
- Class 41. Upside down cake (whole)
- Class 42. Fruit cake (no icing or glaze) (1/2)
- Class 43. Layer cake (iced) (1/2)
- Class 44. Cake (fruit, vegetable, nut) (1/2)
- Class 45. Coffee cake (1/2)
- Class 46. Cake (carrot or zucchini) (1/2)
- Class 47. Cupcakes (4)
- Class 48. Other than classified

#### LOT 6. CANDIES

Exhibit is 6 pieces.

- Class 49. Fudge chocolate
- Class 50. Fudge (any other)
- Class 51. Peanut brittle
- Class 52. Caramels
- Class 53. Other than classified

#### LOT 7. HEALTH MODIFIED RECIPE

Example: baked product low in calories or cholesterol, dietetic, allergy, etc. Must submit recipe and state the goal of the modification.

- Class 54. Yeast products (half loaf or 4 rolls)
- Class 55. Quick breads (half loaf or 4 muffins, biscuits, etc.)
- Class 56. Cookies (4)
- Class 57. Pie (whole)
- Class 58. Cake (half)
- Class 59. Candy (6 pieces)

#### LOT 8. MICROWAVE BAKING

Limited to recipes prepared from scratch.

- Class 60. Yeast products (half loaf or 4 rolls)
- Class 61. Quick breads (half loaf)
- Class 62. Cookies (4)
- Class 63. Pies (whole)
- Class 64. Cake (half)
- Class 65. Candy (6 pieces)

#### LOT 9. MACHINE BREAD

Specify the type of bread machine used. Specify type of flour used in recipe.

- Class 66. Rolls (6)
- Class 67. Quick bread (half loaf)
- Class 68. Other than classified - Please Specify