

2024
DEPARTMENT 50-56
BAKING

The 2024 Big E will be held September 13-29, 2024.

Exhibitor handbooks and schedules are subject to change.

We suggest you request to be added to the email lists of the departments you are entering, follow the department Facebook page, or check our website frequently for updates.

Email CreativeArts@TheBigE.com to request to be added to be added to our email list.

Follow us on Facebook @bigecreativearts

BAKING (DEPARTMENTS 50-56) RULES

All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Department.				
Entry Form Due	August 12	Online: https://TheBigE.fairwire.com/		
Entry Fee per Item	\$5			
Entry Limit	1 entry per Department in Departments 50-56			
Eligibility	Sample must be freshly prepared			
Classes	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 5-12
Premiums	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
Receiving	Monday, September 9, 4:00 pm to 7:00 pm Tuesday, September 10, 9:00 am to 11:00 am		New England Center	
Judging	Tuesday, September 10, 1:00 pm (Closed to the public)			
Release	Monday, September 30, 12:00 pm to 7:00 pm	Tuesday, October 1, 8:00 am to 1:00 pm	New England Center	
After October 1 , all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at CreativeArts@TheBigE.com or call (413) 205-5015.				

1. Limit one entry per person per department.
2. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
3. The recipe does not need to be original, but the original source must be listed. Additional points are awarded for original recipes.
4. Recipe should be typed or neatly written to be included with the item. Submission must include the name of the recipe, a list of ingredients with standard U.S. measurements and complete, step-by-step cooking instructions. Please submit all exhibitor information and recipe on the Recipe Form. (See below or check our website for Forms).
5. All entries must be covered with a clear cover or clear plastic wrap.
6. Each contestant is required to enter their item with a serving portion for 6 or more people.



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7. Entries are to be brought in fully baked or cooked, completely prepared, and ready for display.
8. Due to high temperatures and food safety during the fair, items requiring refrigeration may not be entered. Entries may be disposed of at the discretion of Eastern States Exposition if they are not worthy of display prior to or during the fair due to environmental conditions.
9. All contestants must use inexpensive, disposable storage containers for all entries. Eastern States Exposition is not responsible for the return of your container or other items included with your entry.
10. With entry submission, you accept all contest rules and agree to be bound by the judges' decisions. Judges' decisions are FINAL.
11. Failure to follow the rules may result in disqualification.
12. All above rules apply to all baking departments along with any *additional* guidelines that may be listed within the departments.

2024
Department 51
Yeast Breads

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So many varieties of Yeast breads to try and they fill your home with their incredible aroma while they bake

- Division 5101** Sweet Breads
- Division 5102** Traditional Breads
- Division 5103** Sourdough Breads
- Division 5104** Other than classified

Yeast Bread Specific Guidelines

All entries must contain yeast, either naturally formed or added.

JUDGING CRITERIA:

TASTE: 50 points

OVERALL APPEARANCE + CREATIVITY: 25 points

TEXTURE: 25 points

TOTAL: 100 Points

BONUS POINTS FOR ORIGINALITY



Yeast Bread by Richard Mittelhauser

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form. Recipes will not be displayed during the Fair.

Recipes must include:

Title of the recipe

List the source of your recipe if you did not create it totally by yourself

List all ingredients in order of use

Include container sizes, for example, 8 oz. can or 1 lb. package.

Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.

Temperatures and times for baking, chilling, etc.

Use standard abbreviations for measurements:

Teaspoon = t. or tsp.

Tablespoon = T. or

tbsp.

Cup = C. or c.

Pint = pt.

Quart = qt.

Gallon = gal.

Ounces – oz.

Fluid ounces = fl. oz.

Pounds = lb. or lbs.

Dozen = doz.

Each = ea.

Pkg = package

Env = envelope

Opt = optional

Recipe guidelines:

You may type your recipe directly onto the Recipe Form, or you may securely attach your recipe to the form within the provided area.

Sample of Recipe format

Boiling Water

Source: www.food.com

Yield (or Servings): 3 cups

INGREDIENTS

2 cups water

1 cup ice cubes

DIRECTIONS:

Place water in large enough pot to hold 3 cups without boiling over. Add ice cubes. Turn burner on high. Do not watch pot or it will take forever. Do not leave unattended or you will burn the house down. Bring to a boil. Remove pot from burner. Turn burner off. Use immediately or you will have to repeat recipe.

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RECIPE FORM

RECIPE NAME: _____

DEPARTMENT: _____ DIVISION # _____

CLASS: Prof. Adult Adult Youth 13-18 Youth 5-12 (Youth age as of 1/1/24) _____

RECIPE: INSERT YOUR RECIPE BELOW OR SECURELY ATTACH WITHIN SPACE PROVIDED. COMPLETE CONTACT INFORMATION BELOW.

Office Use Only:

Exhibitor#

Entry #

Ribbon/Place

COMPLETE CONTACT INFORMATION (THIS WILL BE COVERED FOR JUDGING).

Name: _____ Phone: _____

Email: _____