

---

**DEPARTMENT 106  
THE BAKE SHOP**

---

Superintendent: Amy Barz

**Show Information**

Location: Exhibit Building  
Check in Time: Thursday, Aug 3, 9:00 a.m. - noon  
Judging Entries: Thursday, August 3, 9:00 a.m. until done  
Open to Public: Thursday, August 10 – Sunday August 13, 10:00am – 10:00pm  
Release Time: Monday, August 14, 4:00 p.m. -7:00 p.m.

**Entry Information**

How to Enter: Entries will open online beginning June 5, 2023 at:

<https://fairent.com/Fair/SignIn/18378>

**Entries must be completed by July 13, 2023**

If you have any questions regarding entering, please email the Fair Office at [info@bouldercountyfair.org](mailto:info@bouldercountyfair.org)

This department is subject to all Boulder County Fair General Rules and all Open Class Creative Living Rules in addition to those listed for the department. It is the Exhibitor's responsibility to be familiar with all rules.

**RULES:**

1. Read Open Class Creative Living Rules and Boulder County General Rules and Regulations.
2. ***Cannabis Sativa* (marijuana, hemp) will not be accepted for an ingredient in any entry.**
3. Ribbons will be awarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> placing.
4. **All baked goods must be placed in and on disposable products.** Use appropriate size zip storage bags and paper plates. Bread must be left whole, do not slice.
5. The exhibit must be entered in the name of the person who made it. Do not put name on the recipe card for the exhibit.
6. Recipes (on recipe card) **MUST** accompany the exhibit. Recipes become property of the fair and maybe published in local newspapers
7. No commercial mixes or prepared products may be used unless Lot permits.
8. Any exhibit of rolls, cupcakes or cookies must consist of six samples of the product.
9. Food exhibits will be discarded when spoiled or moldy.

<b>Yeast Bread Scorecard:</b>		<b>Points</b>
1.	Shape - well proportioned, evenly rounded top	10
2.	Crust - uniform brown , slightly darker on top, about 1/8" deep, crisp, tender, smooth, free from cracks and bulges	10
3.	Volume - light in weight in proportion to size	10
4.	Texture - tender, elastic crumb not dry/doughy	20
5.	Grain - fine cell	10
6.	Color - free from dark streaks	10
7.	Flavor - blend of well-baked ingredients	<u>30</u>
	Total	100

**CLASS: YEAST BREADS**

Place on covered cardboard or heavy duty paper plate inside a clear plastic zip close storage bag. (6 rolls required per entry.)

1. Loaf Bread (1 loaf) - white, whole grain, etc
2. Gluten Free Bread (1 loaf) - white, whole grain, etc
3. Yeasted Rolls (1/2 dozen) - dinner, cinnamon, etc
4. Gluten Free Rolls (1/2 dozen) - dinner, cinnamon, etc

<b>Bake Shop Scorecard:</b>	<b>Points</b>
Appearance	25
Lightness	10
Tenderness	10
Texture	10
Moisture content	10
Flavor & Aroma	<u>35</u>
TOTAL POINTS	100

**CLASS: QUICK BREADS**

Place on covered cardboard or heavy duty paper plate inside a clear plastic zip close storage bag. (6 Muffins or Biscuits required per entry.)

5. Quick Bread
6. No Yeast Coffee Cake
7. Gluten Free Quick Bread
8. Biscuits & Muffins (1/2 dozen)
9. Gluten Free Biscuits & Muffins (1/2 dozen)

**CLASS: COOKIES**

6 cookies required per entry. Please package entry on a paper plate in a clear plastic zip close storage bag.

10. Chocolate Chip
11. Oatmeal
12. Sugar
13. Peanut Butter
14. Gluten Free Cookie
15. Other Cookie
16. Brownies & Bars

**CLASS: PIES**

No cream, chiffon, or pumpkin pies, for food safety reasons. \*Only use **disposable** foil pans. Recipes for the pie and pie crust must accompany the exhibit.

17. Fruit or Berry Pie

**CLASS: CAKES**

Cakes should be placed on firm, disposable surfaces 1 inch larger than cake and covered with a food grade paper/wrap. Include recipe for cake & frosting. Cakes do not have to be "layered" cakes. Cakes can be 8" X 8"

18. Chocolate, White or Yellow Cake
19. Gluten Free Cake
20. Cupcakes (1/2 dozen)
21. Gluten Free Cupcakes (1/2 dozen)