
DEPARTMENT: OPEN CLASS
DIVISION: 106
THE BAKE SHOP

Superintendent: Amy Barz

Show Information

Location: Exhibit Building
Check-in Time: **Thursday, August 1, 9:00am - noon**
Judging Entries: Thursday, August 1, 1:00pm until done
Open to Public: Thursday, August 8 - Sunday, August 11, 10:00am - 10:00pm
Release Time: **Monday, August 12, 4:00pm - 6:00pm**

Entry Information

How to Enter: Registration open after May 15, 2024 at:
<https://www.fairentry.com/Fair/SignIn/19916>

Registration must be completed by July 11, 2024

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

RULES:

1. Exhibitors must read and be familiar with, and comply with, the Boulder County Fair General Rules and Regulations, Open Creative Living General Rules and Regulations, and any applicable division or class rules.
2. Entries must have been produced by the exhibitor.
3. Entries **MUST** include recipes (on recipe card). **DO NOT** put exhibitor's name on the recipe card for the entry. Recipes become property of the fair and may be published in local newspapers or elsewhere.
4. **Entries must be placed in or on disposable products.** Use appropriately sized zip top storage bags, paper plates, etc. Follow specific rules for plating for each class (shown below).
5. Baked goods must be left whole, do not slice.
6. Entries of biscuits, rolls, cupcakes, cookies, brownies, or bars must consist of six samples of the product.
7. Entries will be discarded when spoiled or moldy.
8. No commercial mixes or prepared products may be used.
9. All ages may enter.
10. An exhibitor may have only two entries per class.
11. An exhibitor must not be a professional baker or at any commercial bakery.
12. Marijuana and cannabinoids (THC, CBD, etc.) are prohibited in any entry.
13. Entries may be assigned to another or new class at the discretion of the judge or superintendent.

JUDGING CRITERIA:

Bake Shop Yeast Breads Scorecard:	Points
Shape (well proportioned, evenly rounded top)	10
Crust (uniform brown, slightly darker on top, about 1/8" deep, crisp, tender, smooth, free of cracks and bulges)	10
Volume (light in weight in proportion to size)	10
Texture (tender, elastic crumb not dry/doughy)	20
Grain (fine cell)	10
Color (free from dark streaks)	10
Flavor (blend of well-baked ingredients)	30
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	TOTAL POINTS 100

Bake Shop (Except Yeast Breads) Scorecard:	Points
Appearance	25
Lightness	10
Tenderness	10
Texture	10
Moisture Content	10
Flavor & Aroma	35
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	TOTAL POINTS 100

CLASS LIST:

YEAST BREADS:

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

- Class 01: Loaf Bread, 1 loaf (white, whole grain, etc.)
- Class 02: Gluten Free Bread, 1 loaf (white, whole grain, etc.)
- Class 03: Yeasted Rolls, 1/2 dozen (dinner, cinnamon, etc.)
- Class 04: Gluten Free Rolls, 1/2 dozen (dinner, cinnamon, etc.)
- Class 05: Sourdough Bread, 1 loaf (white, whole grain, etc.)

QUICK BREADS:

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

- Class 06: Quick Bread
- Class 07: No Yeast Coffee Cake
- Class 08: Gluten Free Quick Bread
- Class 09: Biscuits & Muffins, 1/2 dozen

Class 10: Gluten Free Biscuits & Muffins, 1/2 dozen

COOKIES:

Please package entry on a paper plate in a clear plastic zip top storage bag (6 cookies, brownies, or bars required per entry).

- Class 11: Chocolate Chip
- Class 12: Oatmeal
- Class 13: Sugar
- Class 14: Peanut Butter
- Class 15: Gluten Free Cookies
- Class 16: Other Cookies
- Class 17: Brownies & Bars

PIES:

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

Class 18: Pie (fruit or berry)

CAKES:

Place on covered cardboard or heavy duty paper plate 1" larger than cake and covered with a food-grade paper or wrap. Recipes for both cake and frosting must accompany the entry. (Cakes do not have to be "layered" cakes. Cakes can be 8" x 8", 6 cupcakes required per entry).

- Class 19: Cake (chocolate, white, or yellow)
- Class 20: Gluten Free Cake (chocolate, white, or yellow)
- Class 21: Cupcakes, 1/2 dozen (chocolate, white, or yellow)
- Class 22: Gluten Free Cupcakes, 1/2 dozen (chocolate, white, or yellow)

AWARDS:

Ribbons will be awarded for:

1st, 2nd, and 3rd placing

Champion & Reserve Champion Rosette Ribbons

Grand Champion and Reserve Grand Champion Rosette Ribbons