



BAKING COMPETITION



Please call or email the Competitive Exhibits office at 716-649-3900 ext. 6407 with all questions.
ceoffice@ecfair.org

ENTRY DEADLINE: FRIDAY, JULY 12, 2024

- Entry Fee:** \$25.00 allows entries throughout the Erie County Fair. A promo code redeemable for three (3) admission passes will be emailed to the exhibitor on Tuesday, August 6th.
- Entry Arrival:** Saturday, August 3rd, 2024 between 1PM and 8PM
- Entry Removal:** All products will not be eligible for removal.
- Prize Checks:** Available Tuesday, August 13th – Sunday, August 18th between 11:00 AM – 10:00 PM at the Creative Arts Info Desk along with satin ribbons earned. Checks remaining after this time will be mailed.

The specifics –

By popular demand, the Erie County Fair will be hosting Baking Competitions. There are 7 varieties of divisions for all kinds of bakers. From cookies and candy to cakes and pies. Only the top 3 out of every division will be displayed for the public. Other placings will be listed by the display as well as the winning recipes from every division will also be on display.

Baking Competition Rules:

1. Please read and abide by all The Erie County Fair and Creative Arts Department rules and regulations.
2. **All entries must be pre-registered by Friday, July 12th.** Entries not pre-registered will not be accepted. For more information see the Important Entry Information page at www.ecfair.org.
3. Anyone 13 years old and older is eligible to enter this contest.
4. Creations are to be brought to the Creative Arts Exhibit Area on the Fairgrounds. Exhibitors may only enter 1 entry per class.
5. Special requirements:
 - Cookies MUST be brought with 6 cookies for submission.
 - Cakes must be standard for the class. Cakes taller than 6” will be disqualified.
 - ONLY TOP 3 in each division will be displayed.
 - Glass pie/tart pans will not be accepted, if pies are entered in such dish, the pie will be disqualified and returned to the exhibitor.
6. **Recipe Card** – The recipe for each entry must be included and typed on 8.5” x 11” sheet of white paper. The exhibitor’s name, address, and phone number must be printed on the backside of the recipe. Division winner’s recipes will be displayed for the public.
7. All entries must arrive on/in a disposable platform/container. **Pans/Dishes will not be accepted or returned to the exhibitor.**

Judge’s Criteria

- | | |
|---------------|-----|
| 1. Appearance | 40% |
| 2. Taste | 35% |
| 3. Texture | 25% |

The Erie County Fair would like to thank Orville’s Home Appliances for their support of the Erie County Fair!



COOKIES (MUST have 6 cookies per entry) - 1

Premiums for Class # 1 - 11 Blue - \$10, Red - \$8, Yellow - \$6

1. Bar
2. Drop (No Special Shaping)
3. Molded (Made in a mold)
4. Specialty (no bake, meringues)
5. Filled
6. Icebox (Refrigerator)
7. Holiday (Gingerbread, chai, etc.)
8. Healthy Alternatives
9. Gluten Free
10. Decorated Cutouts
11. Any Other Not Listed Above

CAKES (MUST NOT be larger than 6" tall) - 2

Premiums for Class # 1 - 5 Blue - \$10, Red - \$8, Yellow - \$6

1. Butter or Oil Cakes (White Plain, Yellow Plain, Chocolate Plain, White with Fruit, etc.)
2. Pound or Bundt (Yellow, Chocolate, etc.)
3. Specialty (White Angel, Yellow Sponge, Chocolate Sponge)
4. Layered (Carrot, German Chocolate, Spice)
5. Gluten Free
6. Any Other Not Listed Above

YEAST BREAD - 3

Premiums for Class # 1 - 8 Blue - \$10, Red - \$8, Yellow - \$6

1. Bread (Cheese, Herb, Onion, etc.) (Whole Loaf)
2. Loaf Bread, White (Whole Loaf)
3. Loaf Bread, Other (Whole Loaf)
4. Rolls, Dinner (6)
5. Sweetbread (Loaf, Coffee Cake, Sweet Rolls)
6. Sourdough (Whole Loaf)
7. Gluten Free
8. Any Other Not Listed Above

QUICK BREAD - 4

Premiums for Class # 1 - 3 Blue - \$10, Red - \$8, Yellow - \$6

1. Fruit Bread
2. Cornbread
3. Muffins (Must bring 6 muffins)

PIE BAKING (MUST NOT be larger than 10") - 5

Premiums for Class # 1 - 4 Blue - \$10, Red - \$8, Yellow - \$6

1. Single Crust
2. Double Crust
3. Heritage Recipe - This recipe must have been handed down to you by a parent, grandparent, great grandparent, family member (Aunt/Uncle) or friend. Along with the pie and the recipe you must submit a summary of how you received the recipe and something about the person that gave you the recipe, how old the recipe is, where they received it from etc. The summary must be a paragraph of at least 5 sentences. A photo may be included with the summary. Please be advised that portions of these stories may be shared; not limited to media outlets and/or social media.
4. Homegrown Pie- use only local and/or homegrown fruit and produce in your pie. Must notate where the homegrown ingredients were sourced from.

COBBLER - 6

Premiums for Class # 1 - 3 Blue - \$10, Red - \$8, Yellow - \$6

1. Any Fruit Cobbler
2. Any Berry Cobbler
3. Any Combination Cobbler

CANDY (Must bring a half (1/2) pound of candy) - 7

Premiums for Class # 1 - 3 Blue - \$10, Red - \$8, Yellow - \$6

1. Brittle
2. Fudge
3. Other – Please Specify