

Department M

Baked Foods

Superintendent: Margaret Truttman

Assistant Superintendent: Lucy Vest

Rules & Information:

All entries are due to the Pavilion Annex on Tuesday, July 28th before the Fair, from 2PM to 6PM. All entries and awards will be released on Sunday, August 2nd, following closing day of the Fair, between 10AM and 2PM.

1. All entries in this department must have been made from scratch, except where stated.
2. An exhibitor may enter any number of items however, each item must be different in each class. Each item must be from a different recipe.
3. Bring all items on a paper plate or cardboard cut to a suitable size and covered with a Ziplock bag.
4. 4-H members may only enter items that cannot be entered in 4-H classes.

5. No cream or custard items.

Some things judges consider for baking:

- Uniform shape-size, appearance
- Texture
- Even browning
- Flavor and aroma – a pleasing blend
- Characteristic of ingredients
- Complete recipe (if required)

Sub-Classes:

1. Youth (Ages 17 & Under)
2. Adult (Ages 18-61)
3. Seniors (Ages 62 & Over)

Premium Awards*:

Blue – 4 points Red – 3 points

**Unless otherwise specified.*



Creative Kids

Favorite Goodies Contest

1. This contest is open to children, ages 6 to 16.
2. Any form of baked good qualifies.
3. Bring baked goods on a disposable plate.
4. All baked goods must be accompanied by the recipe, neatly printed or typed on an 8 ½" X 11" sheet of paper. All preparation steps, size of pan, temperature, and baking times must be specified.
5. The Grays Harbor County Fair's general rules and contest policies will apply.
6. Judging will take place prior to the fair and will be closed to the public.
7. All entries are due to the Pavilion Annex on Tuesday, July 28th before the Fair, from 2PM to 6PM.

All entries will receive either a blue, red, or white ribbon.

Classes:

1. Ages 6 to 11
2. Ages 12 to 16

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Grays Harbor County Fair 33rd Annual Berry Baking Contest

Celebrate berry season with your best
baked creation!

Divisions

1. Division 1: Youth (16 years & under)
2. Division 2: Adult (17 years & over)

Entry Categories

- Pies – one whole pie
- Cakes – one half cake or minimum of 6 cupcakes
- Quick Breads – one half loaf or minimum of 6 muffins
- Cookies – minimum of 6
- Desserts – minimum 8" square
- Bars – minimum of 6
- Scones – minimum of 3
- Gluten Free – same quantity requirements as above category

Entry Requirements

1. All entries must include berries in some form
2. A portion of the entry must be baked
3. Recipes must be included with each submission
4. Participants may enter multiple items

Entry Day Information

Wednesday, July 29
10:00AM – 1:00PM ONLY

Bring your entry to the Pavilion Annex during this time.

Entries qualify for FREE one-day Fair admission
(Valid only during entry hours)

After entering, take your item to the Pavilion Annex for
judging

Awards

Ribbons awarded in each category

Overall Grand Prize awarded

Show off your baking skills and berry creativity!

Division 1 – Specialties

Classes:

1. Puff Pastries – 4
2. Pies with 2 crusts (*No cream pies*)
3. Pies with 1 crust (*No cream pies*)
4. Unusual ingredients in baked item (*Include recipe*)
5. Other

Division 2 – Yeast Breads & Rolls

Classes:

1. Fancy Bread (*Swedish Tea Rings, Kolache, honey twist, etc.*) – may be small size or 1/4 size
2. Pocketbread
3. Yeast Bread (*whole wheat, rye, bran, etc.*) – 1/4 loaf
4. Yeast Bread (*white*) – 1/4 loaf
5. Yeast Rolls, fancy – 4
6. Yeast Rolls, plain – 4
7. Cinnamon Rolls – 4
8. Other than Classified
9. Bread Machine (*Yeast Bread from Comm. Mix*) – only one entry allowed
10. Bread Machine (*Bread from Scratch*) – only one entry allowed

Division 3 – Quick Breads & Muffins

Classes:

1. Batter Bread – 1/4 loaf
2. Biscuits – 4
3. Bread, fruit/vegetable – 1/4 loaf
4. Bread, nut – 1/4 loaf
5. Muffins – 4
6. Doughnuts – 4
7. Other

Division 4 – Cakes

Enter 1/4 Cake

Classes:

1. Bundt Cake
2. Cake, chiffon
3. Cake, loaf (enter 1/2)
4. Cake, sponge
5. Cake, vegetable
6. Fruit Cake
7. Cake, angel food
8. Cake, layer, iced
9. Cake, rolled
10. Cake, upside down
11. Coffee Cake
12. Other

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Division 5 – Snacks

Classes:

1. Appetizer - 4
2. Candy - 6 pieces
3. Cupcakes - 4
4. Natural Snack Mix - 2 cups
5. Other

Division 6 – Cookies

Classes:

1. Cookies, dropped - 4
2. Cookies, bar type - 4
3. Cookies, refrigerator - 4
4. Cookies, rolled - 4
5. Cookies, non-baked - 4
6. Other - 4

Division 7 – Gluten Free

Classes:

1. Cookies - 4
2. Scones - 4
3. Bread ¼ loaf
4. Other

Division 8 – Commercial Mix

Youth Only

Classes:

1. Bread (*from commercial mix*)
2. Cake (*from commercial mix*)
3. Cookies (*from commercial mix*)
4. Other (*from commercial mix*)

Division 9 – Decorated Cakes/ Cupcakes

Classes:

1. Gingerbread Houses, Sleighs, etc.
2. Decorated Cake, sheet or layer (may use a cake mix)
3. Decorated Cake, cut up or form (may use a cake mix)
4. Decorated Cake, non-edible base
5. Decorated Cupcakes (6)

Premium Awards:

Blue - 10 points Red - 8 points

Division 10 – Edible Food Mix

Classes:

1. Edible Food Mix (i.e. cookie mix in a decorative jar)
Recipe must be included.

Premium Awards:

Blue - 10 points Red - 8 points