

JULY 29 - AUGUST 2 2026

BAKED GOODS



JOSEPHINE COUNTY

FAIR

OFFICIAL EXHIBIT GUIDE



BAKED GOODS

IMPORTANT DATES

ENTRY AND RELEASE SCHEDULE

Baked Goods

Online Entry Deadline:

11:59 pm, Thursday, July 23

Deliver Baked Goods Entries:

Friday, July 24 - 12 pm to 7 pm

Saturday, July 25 - 10am to 6pm

Enter through main gates and enter the Pavilion Building to your right.

Bring a copy of your online registration receipt (see instructions this page).

No Baked Goods or containers will be returned

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting entries.

It is important that exhibitors read and be familiar with the General Rules as well as the Department Rules in this Handbook.

ONLINE REGISTRATION AND ENTRY INSTRUCTIONS

ONLINE ENTRY OPENS APRIL 20, 2026

Read the complete rules, division descriptions, and entry information in the Handbook **BEFORE** going to Online Registration.

1. Then go to <https://josephine.fairwire.com/>
2. Click **Register**.
 - o Register using your First and Last Name and create a password (write password down).
 - o Fill in requested information, including email address. Fill in age only if under 18. Click **Continue**.
 - o Select **Department** - Baked Goods
 - o Select a **Division** example - Cookies - 308
 - o Select a **Class** example - Cowboy-05
 - o Fill in all information for class(es) you are entering, including a brief **Description** if needed.
3. When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. (NOTE: If you think you may want to modify your entries, you may save your current session and check out at a later session. Be sure to **Check Out before the closing date listed for your Department**.)
4. Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Handbook.
5. Click **Submit** (entries are not submitted to the Fair office until the check-out process is complete.)
6. Please print and bring a copy of your detailed online entry receipt **with your entries** when you bring them to the Fair.

Please contact us with any questions.

Josephine County Fairgrounds Office

541-476-3215 or email fairgrounds@josephinecounty.gov

www.josephinecountyfairgrounds.com

Follow us on Facebook, Instagram!

Any Questions? Want to Volunteer?

Superintendent: Helen McVay

Phone# Call: (541) 479-3613

GENERAL RULES

(Non-Livestock)

1. All articles must be the handiwork of the exhibitor and not been previously exhibited at the Josephine County Fair.
2. Online entries must be submitted by the date indicated within each Department Handbook. Information must be accurate and complete, and no paper applications will be accepted. See Department Rules regarding whether walk-ins are accepted during intake days.
3. Entries must be delivered and removed during the scheduled times. Any exception shall be at the discretion of Josephine County Fair staff.
4. Entries will receive a claim check upon delivery. Exhibitor (or representative) must present claim check or valid Oregon ID when picking up entries.
5. Josephine County Fair staff or a judge may disqualify or transfer any exhibit which is not a true representation of the class in which it is entered, or if rules are not followed.
6. Judging is closed to the public unless otherwise noted. Every reasonable effort is made to secure highly qualified judges with expertise in their field.
7. Ribbons and/or prizes will be awarded as warranted. All judges' results are final. Results cannot be provided over the phone.
8. Josephine County Fair is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
9. Exhibitors shall indemnify Josephine County which shall include all authorities, boards, bureaus, commissions, divisions, departments, districts and offices of Josephine County and the individual members, employees and agents thereof in their official capacities, from and against all claims for damage to persons or property caused by them or their exhibits.
10. Josephine County Fair will take reasonable precautions to ensure safety of exhibits while on the fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to exhibits or exhibitors.
11. Exhibitors found in violation of rules, or to be in practices unethical or adverse to Josephine County Fair, shall be penalized by forfeiture of awards and/or privileges, and removed from the exhibit.
12. Items not picked up within 30 days of final return days of each department are forfeited by exhibitor.

The Josephine County Fair reserves the final and absolute right to interpret any and all terms, conditions, rules and regulations contained in any and all parts of Department Handbooks and to settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, connected with or incidental to the Josephine County Fair. Josephine County Fair further reserves the right to determine unforeseen matters not covered by General or Department Rules, and to withdraw award offerings in all Competitions should any emergency exist and circumstances demand.

DEPARTMENT RULES

1. All Josephine County Fair General Rules apply. Your submission indicates you have read and agree to abide by the General Rules and the Department Rules.
2. No entry fee is required. Each Exhibitor is limited to **one** Entry per Class except in the Juniors and Teens Divisions. Juniors and Teens may enter up to **three** Entries in each Class in Divisions 1109 and 1110. **All Exhibitors are limited to a maximum of 20 Entries total.**
3. Entries in the Juniors Divisions are encouraged to have adult supervision while baking.
4. The "OTHER (Specify)" Class is to be used only when an item does not fit the description of any other Class in the division.
5. An accurate typed recipe on a 4"x6" card needs to be submitted with each entry. Please bring recipe inside a small zipper-lock plastic bag. Entries submitted without a recipe will not be accepted. Recipes will be used in aiding judging and to ensure safety of product. Recipes will be discarded after judging. In addition, if entering an ethnic food, provide any additional information on a **separate 4"x6" card**, such as source of recipe, etc.
6. All Entries must be home-prepared by the Exhibitor. Entries must be from scratch and must not contain packaged mixes. Packaged crackers are acceptable.
7. All Entries must be delivered individually on a disposable plate/board, covered with plastic wrap or aluminum foil or in a box. **No Entry will be accepted uncovered.**
8. Pies must be baked in an aluminum (non-returnable) pan. For a good bottom pie crust, place aluminum pie pans on an old dark cookie sheet or old iron skillet when baking.
9. Limited refrigeration is available (i.e. for Cheesecakes, etc.) and will be provided at the discretion of the Department Superintendent.
10. Entries may be disqualified by the Judge if rules are not followed. The Exhibitor must follow additional rules/instructions described for specific classes. Decisions by the Judge are final.
11. **All** baked foods will be disposed of at the end of fair.
12. Entries will be judged using the American Judging System.



In this Department, ribbons **may** be awarded as merited for the following categories:

Best of Division

1st, 2nd, 3rd for each class

All judges' decisions are final.

DIVISIONS & CLASSES

NOTE: Division 301 is for Juniors (Ages 6-11) and Division 302 is for Teens (Ages 12-17)
Juniors & Teens may also enter in the Adult Divisions and will be judged with all entries in the Class.
Divisions 303-319 are for Adults (Ages 18+).

DIVISIONS

- | | |
|---|-------------------------------------|
| 300 Mommy & Me (Ages 5 Years and Under) | 309 Pies & Pastries (Single Crust) |
| 301 Juniors (Ages 6-11) Juniors (Ages 6-11) | 310 Pies & Pastries (Double Crust) |
| 302 Teens (Ages 12-17) | 311 Cobblers (Biscuit Type Topping) |
| 303 Alternate Dietary Needs* | 312 Crisps (Crumble Topping) |
| 304 Cakes | 313 Quick Breads & Biscuits |
| 305 Cupcakes | 314 Yeast Breads or Rolls |
| 306 Cheesecakes | 315 Gift Baskets |
| 307 Confections | 316 Giant Cookie |
| 308 Cookies | 317 Grandmas Favorite Cookie |

300 Mommy & Me (Age 5 & Under)

Cookies must be made by the child with adult supervision. Six (6) cookies per class.

- 01 Chocolate Chip
- 02 Peanut Butter
- 03 Oatmeal
- 04 Snickerdoodle
- 05 Other not already listed (specify)

301 JUNIOR (Age 6 – 11)

Juniors may enter up to three entries in each of the Classes listed below.

- 01 Alternate Dietary Needs*
- 02 Cakes & Cupcakes (1 cake; ½ doz. cupcakes)
- 03 Confections (½ dozen pieces)
- 04 Cookies (½ dozen, may be frosted)
- 05 Oatmeal (½ doz.)
- 06 Chocolate Chip (½ doz.)
- 07 Peanut Butter
- 08 Snickerdoodle
- 09 Cowboy
- 10 OTHER (Specify)

302 TEEN (Ages 12-17)

Teens may enter up to three entries in each of the Classes listed below.

- 01 Alternate Dietary Needs*
- 02 Cakes & Cupcakes (1 cake; ½ doz. cupcakes)
- 03 Confections (½ dozen pieces)
- 04 Cookies (½ dozen, may be frosted)
- 05 Pie
- 06 Cobblers/Crisp
- 07 Quick Breads
- 08 Crumb Cake (1 cake)
- 09 White Yeast Bread
- 10 OTHER (Specify)

303 ALTERNATE DIETARY NEEDS*

(1 cake, loaf, or ½ doz. cookies, & confections)

- 01 Gluten Free –Cake
- 02 Gluten Free – Cookies
- 03 Gluten Free – Quick Bread
- 04 Gluten Free – Yeast Bread
- 05 Paleo
- 06 Vegetarian/Vegan
- 07 Other not already listed (specify)

ALTERNATE DIETARY NEEDS TIPS

- ***Entries must include full recipe on a 4x6 card.**
- Product may be entered in only one class (i.e. product or same recipe cannot be entered in both “Gluten Free” and “Paleo”).
- “Paleo” means the products may not contain dairy, grains, processed food and refined sugar, legumes, starches and alcohol.
- Vegetarian may not contain any meat products.
- Vegan may not contain meat or animal products.

304 CAKES

(1 cake or ¼ sheet cake)

- 01 Angel Food
- 02 Applesauce
- 03 Banana
- 04 Bundt
- 05 Burnt Sugar
- 06 Cake Pops
- 07 Carrot
- 08 Chiffon
- 09 Chocolate
- 10 Coconut
- 11 German Chocolate
- 12 Pineapple Upside Down
- 13 Pound
- 14 Spice
- 15 Sponge (includes rolled)
- 16 Torte
- 17 White
- 18 Yellow
- 19 Brown Sugar Pound Cake
- 20 Fruitcake
- 21 OTHER (Specify)

305 CUPCAKES

(½ dozen cupcakes)

- 01 Angel Food
- 02 Applesauce
- 03 Banana
- 04 Burnt Sugar
- 05 Carrot
- 06 Chiffon
- 07 Chocolate
- 08 Coconut
- 09 German Chocolate
- 10 Pineapple Upside Down
- 11 Pound
- 12 Spice
- 13 Torte
- 14 White
- 15 Yellow
- 16 Brown Sugar Pound Cake
- 17 Fruitcake
- 18 OTHER (Specify)

306 CHEESECAKES

(1 cake, loaf, or ½ doz. cookies, & confections)

- 01 Plain
- 02 Fruit
- 03 Other not already listed (specify)

307 CONFECTIONS

(½ dozen pieces candy or 1 cup of nuts)

- 01 Brittle
- 02 Candies
- 03 Caramel
- 04 Chocolate (Dipped or molded)
- 05 Christmas Crack
- 06 Divinity
- 07 Fudge – Chocolate
- 08 Fudge – Other
- 09 Marshmallows
- 10 Mints
- 11 Pralines
- 12 Sweetened nuts
- 13 Tarts
- 14 Toffee
- 15 Truffles
- 16 OTHER (Specify)

308 COOKIES

(½ dozen; may be frosted)

- 01 Bar
- 02 Biscotti
- 03 Brownies/Blondies
- 04 Chocolate Chip
- 05 Cowboy
- 06 Decorated
- 07 Filled
- 08 Ginger
- 09 Macaroons
- 10 Molasses
- 11 No Bake (Cookie or bar)
- 12 Oatmeal
- 13 Peanut Butter
- 14 Refrigerator
- 15 Rolled
- 16 Shaped or pressed
- 17 Shortbread
- 18 Sugar (Frosted, Decorated, Plain)
- 19 Snickerdoodles
- 20 Macarons
- 21 OTHER (Specify)

309 PIES & PASTRIES (Single Crust)

- 01 Apple
- 02 Berry
- 03 Cherry
- 04 Nut
- 05 Peach
- 06 Pear
- 07 Strawberry
- 08 OTHER (Specify)

310 PIES & PASTRIES (DOUBLE CRUST)

- 01 Apple
- 02 Berry
- 03 Cherry
- 04 Nut
- 05 Peach
- 06 Pear
- 07 Strawberry
- 08 OTHER (Specify)

311 COBLERS – BISCUIT TYPE TOPPINGS

- 01 Apple
- 02 Berry
- 03 Cherry
- 04 Peach
- 05 OTHER (Specify)

312 CHRISPS

- 01 Apple
- 02 Berry
- 03 Cherry
- 04 Peach
- 05 OTHER (Specify)

313 BISCUITS & QUICK BREADS

- 01 Baking Powder Biscuits (1/2 dozen)
- 02 Banana
- 03 Coffee Cake
- 04 Corn
- 05 Doughnuts - Cake (1/2 dozen)
- 06 Gingerbread
- 07 Muffins (Specify, 1/2 dozen)
- 08 Nut
- 09 Pumpkin
- 10 Scones (Specify, 1/2 dozen)
- 11 Zucchini
- 12 OTHER (Specify)

314 YEAST BREAD OR ROLLS

- 01 Cheese
- 02 Cinnamon
- 03 Coffee Cake
- 04 Dinner Rolls (1/2 dozen)
- 05 Doughnuts (Specify, 1/2 dozen)
- 06 Focaccia
- 07 French
- 08 Herb
- 09 Oatmeal
- 10 Raisin
- 11 Rye
- 12 Sourdough
- 13 Sweet Rolls
- 14 White
- 15 Whole Wheat
- 16 OTHER (Specify)

314 GIFT BASKETS

- 01 Showcasing the Bounty of Oregon
- 02 Showcasing the Fair Theme "Home of the Brave: 250 Years of Heroes"

314 GIANT COOKIE – FAIR THEMED

(8 inches at its widest point & 3 cookies per entry)

- 01 Ages 6-12 Years Old
- 02 Ages 13-17 Years Old
- 03 Ages 18 Years & Older

314 GRANDMAS FAVORITE COOKIE

(MUST be a grandma & 9 cookies ONE variety baked)

- 01 Grandmas Favorite Cookie

JUDGING CRITERIA

ALTERNATIVE DIETARY NEEDS
APPEARANCE (25)
TEXTURE (25)
FLAVOR (25)
RECIPE CLARITY & PRESENTATION (25)

CAKES
OVERALL APPEARANCE (20)
FLAVOR (40) Cake, Frosting/Icing
TEXTURE (40) – Cake, Frosting/Icing

CHEESECAKE
APPEARANCE (20)
TEXTURE (40) – Filling (30) & Crust (10)
FLAVOR (40) – Filling (30) & Crust (10)

CONFECTIONS
APPEARANCE (30) Color/size/shape of pieces.
TEXTURE & CONSISTENCY (35) Crystalline – Velvety/creamy. Non-crystalline – Hold shapes/ no crystals.
FLAVOR (35) - Blending high quality, pleasing.

PASTRIES
APPEARANCE (10) - Color and shape
TOPPING (30) - Texture and flavor
CRUST (30) - Flaky
FILLING (30) - Consistency and flavor

COOKIES
APPEARANCE (20) Outside – Uniform, not too thick. Size – Not over 3”. Surface – Color and texture.
TEXTURE (40) - Characteristic of type.
FLAVOR (40) Natural flavor of ingredients, not off-flavor. Points awarded for flavor at judges tasting discretion.

COBBLERS (Biscuit type topping), CRISPS (Crumble topping)
APPEARANCE (30) – Color and Shape
TOPPING (30) Texture - fluffy biscuit or crispy crumble Flavor-Agreeable, no pronounced taste of fat or salt
FILLINGS (40) Consistency - fruit moist, well cooked with a good balance of syrup Flavor - natural and well blended

PIES, 1 CRUST
APPEARANCE (20) – Color, Shape
CRUST (30) - Texture – Flaky, tender; Flavor agreeable, not salty, etc.
FILLINGS (50) Consistency – Moist, not syrupy, well cooked, hold shape, smooth & soft. Flavor – Natural or well blended. Meringue – Light, tender, evenly browned, no shrinking, no “weeping”.
PIES, 2 CRUST
APPEARANCE (20) – Color, Shape
CRUST (30) - Texture – Flaky, tender; Flavor agreeable, not salty, etc.
FILLINGS (50) Consistency – Moist, not syrupy, well cooked, hold shape, smooth & soft. Flavor – Natural or well blended.

BREADS
APPEARANCE (15) - Shape (proper “dome”), smoothness, crust color.
LIGHTNESS (10)
CRUST (15) - Thickness, quality, crispness, tenderness.
CRUMB (20) - Color and texture.
TEXTURE (20) - No streaks or close grain. Size/uniformity of cell walls. Elasticity.
FLAVOR (20) - Taste and color – Sweet, nutty, blended.