

**JULY 29 - AUGUST 2 2026**

**DECORATED CAKES**

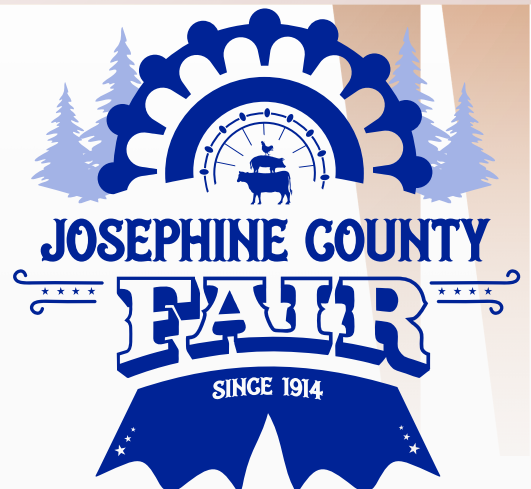
**COOKIES & PRETZELS**



**JOSEPHINE COUNTY**

**FAIR**

**OFFICIAL EXHIBIT GUIDE**



# DECORATED CAKES, COOKIES, & PRETZELS

## IMPORTANT DATES

### ENTRY AND RELEASE SCHEDULE

#### Decorated Cakes, Cookies, & Pretzels

##### Online Entry Deadline:

11:59 pm, Thursday, July 23

#### Deliver Decorated Cakes, Cookies, & Pretzels 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).

##### Pick up entries:

Monday, August 3 - 9 am to 6 pm

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** - Decorated Cakes.....
  - o Select a **Division** example - Cakes (Jr)- 125
  - o Select a **Class** example - 09 Wedding Cake - Fondant
  - 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](mailto:fairgrounds@josephinecounty.gov)

[www.josephinecountyfairgrounds.com](http://www.josephinecountyfairgrounds.com)

**Follow us on Facebook, Instagram!**

### Any Questions? Want to Volunteer?

Superintendent: Debbie Ashton

Phone# Call: (541) 441-2477

# 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 General Rules Apply. Your submission indicates you have read and agree to abide by the General Rules and the Rules of this Competition.
2. All entries must be the original and sole work of the entrant. Juniors are allowed assistance to ensure kitchen safety (knives, stoves, etc.); NO decorating assistance allowed.
3. Professional entries will not be judged, but will be voted on by the public for People's Choice during Fair. To acknowledge professional bakers in Oregon, state fair will display information about your business. Please provide a 5 x 7 display card that can be displayed next to your entry during Fair.
4. **No copyrighted material is allowed**, (e.g. Disney, collegiate or school logos, art work etc.). The only exception is where the entrant can show in writing that they have copyright permission. A photocopy of the permission is required and must be left next to the cake in an envelope marked "For Judges Review". Contact the Department Chair with copyright rule questions.
5. Cake entries should be constructed on a base using rice cereal, styrofoam, cake dummies, dried out cake or bread, or any other non-shrinking form. All cake designs must be possible as if it were built on real cake.
6. Finished entries, including satellite cakes (e.g. secondary cakes) and all details must be no larger than 26" x 26" at the base. Entries taller than 12" must be reported in the notes during registration.
7. Cupcakes and Chocolate Pieces must be made with real cake and real centers.
8. 90% of any entry must be decorated using EDIBLE, FOOD SAFE materials or ingredients approved by the FDA. The remaining 10% of decorations used may be NON-TOXIC. Toxic items like glitter, feathers, and glue could disqualify an entry.
9. Sculpted and 3-D cakes:
  - Must be possible with at least 50% real cake
  - Must have either a comprehensive diagram or photo showing where the structure and cake would be placed in the piece
  - Place information next to the entry in an envelope marked with your entry # and "For Judges Review"
10. All entries are judged for decorating skill only based on general appearance, use and choice of color, presentation, creativity, difficulty of technique, neatness, precision, and original interpretation of an idea. See Scoring Criteria and Competition Tips and Advice on the last page for more details.
11. Entries may not be removed from the fairgrounds until the scheduled pick-up date(s) and times.



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

People's Choice

Best of Division, Most Creative

1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup> Place for each class

(Danish system, see judging criteria on last page)

**All judges' decisions are final.**

# DIVISIONS & CLASSES

## DIVISIONS:

- 123 Cakes - Professional
- 124 Cakes - Adults (Ages 18 Years & Older)
- 125 Cakes - Junior (Ages 9-17 Years)
- 126 Cakes - Youth (Ages 8 & Under)
- 127 Cookies - Professional
- 128 Cookies - Adults (Ages 18 Years & Older)
- 129 Cookies - Junior (Ages 9-17 Years)
- 130 Cookies - Youth (Ages 8 & Under)
- 131 Cupcakes - Professional
- 132 Cupcakes - Adults (Ages 18 Years & Older)
- 133 Cupcakes - Junior (Ages 9-17 Years)
- 134 Cupcakes - Youth (Ages 8 & Under)
- 135 Cake Pops - Professional
- 136 Cake Pops - Adults (Ages 18 Years & Older)
- 137 Cake Pops - Junior (Ages 9-17 Years)
- 138 Cake Pops - Youth (Ages 8 & Under)
- 139 Petit Fours - Professional
- 140 Petit Fours - Adults (Ages 18 Years & Older)
- 141 Petit Fours - Junior (Ages 9-17 Years)
- 142 Petit Fours - Youth (Ages 8 & Under)
- 143 Pretzel Treats - Junior (Ages 9-17 Years)
- 144 Pretzel Treats - Youth (Ages 8 & Under)

### Tell us about your cake!

Is there a story behind the creation of it?  
You have the option to tell a brief story about the creation of your cake during online registration. Stories may be printed and displayed with cakes during Fair.

## 123 – 126 Cakes

- 01 - Cake - Sculpted & 3D
- 02 - Special Occasion – Buttercream/Royal
- 03 - Special Occasion – Fondant
- 04 - Special Occasion – Mixed Media
- 05 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Buttercream/Royal
- 06 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Fondant
- 07 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Mixed Media
- 08 - Wedding Cake – Buttercream/Royal
- 09- Wedding Cake – Fondant
- 10 - Wedding Cake – Mixed Media
- 11 - Birthday Cake – Buttercream/Royal
- 12 - Birthday Cake – Fondant
- 13 - Birthday Cake – Mixed Media

## 127 - 130 Cookies (4 cookies per entry)

- 01 - Special Occasion – Buttercream/Royal
- 02 - Special Occasion – Fondant
- 03 - Special Occasion – Mixed Media
- 04 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Buttercream/Royal
- 05 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Fondant
- 06 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Mixed Media

**130 – 134 Cupcakes** (4 cupcakes per entry)

- 01 - Special Occasion – Buttercream/Royal
- 02 - Special Occasion – Fondant
- 03 - Special Occasion – Mixed Media
- 04 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Buttercream/Royal
- 05 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Fondant
- 06 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Mixed Media

**135 – 138 Cake Pops** (6 cake pops per entry)

- 01 - Special Occasion – Buttercream/Royal
- 02 - Special Occasion – Fondant
- 03 - Special Occasion – Mixed Media
- 04 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Buttercream/Royal
- 05 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Fondant
- 06 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Mixed Media

**139 – 142 Petit Fours** (6 petit fours per entry)

- 01 - Special Occasion – Buttercream/Royal
- 02 - Special Occasion – Fondant
- 03 - Special Occasion – Mixed Media
- 04 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Buttercream/Royal
- 05 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Fondant
- 06 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” – Mixed Media

**143 – 144 Pretzel Treats** (6 pretzel treats per entry)

- 01 – Any Holiday Pretzel Treats
- 02 - All occasions Pretzel Treats
- 06 - JOCO Fair Theme: “Home of the Brave: 250 Years of Heroes.” Pretzel Treats

# Judging System Overview

Each entry is judged not only on its own merit, but also in comparison to other exhibits in the class. A point system is used to help judges in selecting winners, but is not the sole factor in the awarding of ribbons and placements. Once the ribbons in each class are awarded, Best of Division will be chosen.

## Scoring Criteria

- General Appearance: overall first impression (up to 5 points)
- Use and Choice of Color: application, color balance and continuity of color (up to 5 points)
- Presentation: board size and covering complement the decorated item (up to 5 points)
- Creativity: display, design composition (up to 10 points)
- Interpretation of Original Idea: no copyrighted or copied designs (up to 5 points)
- Difficulty of Technique (up to 5 points)
- Neatness (up to 5 points)
- Precision: use of tips, cutters, etc. (up to 10 points)

## COMPETITION TIPS & ADVICE

- **READ THE RULES.**
- **Cake Boards:**
  - Make sure the board on which you display the cake is appropriately sized.
  - Color and design shows off and works with the overall cake design.
  - Attach cleats or feet to the bottom of your board so you can get your fingers under it and pick it up without messing up your cake or border.
- **Cake Base or Dummy:**
  - If you use a rice cereal base, cover it with royal icing to smooth it before applying fondant.
  - Let rice cereal harden a bit before decorating or add a few candy melts so it dries hard.
  - Rice cereal, Styrofoam Dummies, or other solid base is highly recommended as real cake shrinks and within a few days the cake will look shriveled.
- **Fondant**
  - Smooth fondant as much as possible; you do not want marks, fingerprints, smudges, dents, or other demarcations in its surface.
  - Take extra time to get the fondant smooth. Reapply if needed.
  - Be sure to remove fondant if it begins to dry out and you get "elephant skin"; take it back off the cake and knead some solid Crisco shortening into it, then reapply.
  - Remove dents or finger marks in your fondant by using a piece of extra fondant rolled up into a ball to gently buff away the stray marks.
- **Gumpaste Flowers:**
  - Thin the edges of the petals for a natural look.
  - Always finish the backs of your flowers – yes, the judges do look there.
  - Use dusting colors to add shading and highlights.
  - Dry your Gumpaste flowers and/or petals so that they have movement.
  - Always wrap wires with floral tape.
- **Piping:**
  - Practice your piping before piping on the cake.
  - Shapes like shells and ball borders should be a consistent size and shape.
  - Remove points from ball shapes with a damp brush.
- **General Information for making a better competition entry:**
  - Be as detailed and technically precise as you can.