

# DEPARTMENT 18 – OPEN BAKING

## 2022 KITTITAS COUNTY FAIR EXHIBITOR'S GUIDE

### OPEN BAKING

#### DIRECTOR IN CHARGE

Jarred Fudacz (509) 859-9140

#### SUPERINTENDENT

Camden Layman (509)-306-0542

#### ENTRY AND EXHIBITS

- Entry form deadline: AUGUST 16 (After 8/16, late fees will apply.)
- Entries accept at the Home Arts Building, Monday prior to Fair at 10:00 am-7:00 pm
- All food remains on display until the close of Fair, 6:00 pm Monday, Labor Day. Ribbons and comment cards must be picked up between 6:00 PM and 8:00 pm on that day.
- Read General Rules & Regulations.
- <http://www.kittitascountyfair.com/guide.asp>

#### OPEN BAKING RULES

1. Baking entered will be judged according to the degree of difficulty.
2. **ONLY ONE ENTRY PER CLASS ALLOWED.**
3. Regular size is encouraged. One half of item plus one slice is required for cakes and breads. One half of a 8-9 inch, cut in to four slices preferred.
4. At the judge's discretion, duplicated foods will not be judged.
5. All baked foods will be judged on general appearance, quality, flavor and texture, and suitability of the food item entered.
6. Please note the requirements for each Division.
7. Food items entered in the Baking Department will be destroyed at the close of Fair.

#### DIVISION 18-A ..... CAKES FROM SCRATCH

(Enter ½ of 8" cake plus a slice) **NO CUPCAKES PLEASE**

#### SEE division 18-D

#### PREMIUM POINTS

Blue ..... 15

Red ..... 10

#### CLASSES

- 01 - White layer cake
- 03 - Chocolate layer cake
- 04 - Carrot Cake
- 05 - Applesauce (un-iced)
- 06 - Spice layer
- 07 - Upside-down cake (un-iced)
- 08 - Any other not listed

#### DIVISION 18-B ..... FOAM TYPE CAKES

#### PREMIUM POINTS

Blue ..... 15

Red ..... 10

#### CLASSES

- 01 - Angel Food, (un-iced)
- 02 - Sponge, (un-iced)
- 03 - Chiffon, (un-iced)
- 04 - Jelly roll (un-iced)

#### DIVISION 18-C ..... DECORATED CAKES

Decorations must be edible except when dolls are used. Cake forms, when frosted, must have the appearance of a cake.

#### PREMIUM POINTS

Blue ..... 25

Red ..... 15

#### CLASSES

- Professional: Decorates cakes for a fee
- 01 - Professional, cake made from scratch
  - 02 - Professional, cake made from mix

Amateur: Has been decorating cakes for more than one year

- 03 - Amateur, cake from scratch
- 04 - Amateur, cake from mix
- 05 - Novice (decorating cake for less than 1 year), cake can be from mix
- 06 - Decorated cake form

**DIVISION 18-D .....CUPCAKES & COOKIES**

6 on a plate

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 – Cupcakes from scratch, judged on taste
- 02 – Cupcakes, decorated, can be from mix, judged primarily on looks not taste
- 03 – Cookies – brownies or bar cookies
- 04 – Cookies – shaped, refrigerator or cut
- 05 – Cookies – drop or no-bake
- 06 – Any other cupcake or cookie not listed

**DIVISION 18-E .....CANDY**

(3 pieces - 2 inches each)

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 - Divinity
- 02 - Fudge
- 03 - Caramel
- 04 - Any other not listed

**DIVISION 18-F .....PIES**

One half 8–9-inch pie, cut into four slices, preferred -

*Refrigerated Pies allowed.*

**PREMIUM POINTS**

Blue ..... 15

Red ..... 10

**CLASSES**

**Non-Refrigerated**

- 01 – Apple
- 02 – Cherry
- 03 - Peach
- 04 - Berry
- 05 - Pecan
- 06 - Any other not listed (no cream pies)

**Refrigerated – Filling must be made from scratch, NO instant pudding**

- 07- Cream
- 08-Custard
- 09-Meringue

**10-Pumpkin**

11-Savory – meat or main dish

12- Any other not listed

**DIVISION 18-G .....SWEET BREADS**

(½ loaf plus a slice)

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 - Quick Bread (loaf, pumpkin, zucchini, etc.)
- 02 - Cinnamon Rolls (3)
- 03 - Coffee Cake or Tea Ring (small)
- 04 - Doughnuts (3)
- 05 – Muffins (3)
- 06 – Pound Cake
- 07 – Any other not listed

**DIVISION 18 H .....BREAD**

(½ loaf plus a slice) Note\* Gluten Free Bread see Division 18-P

**PREMIUM POINTS**

Blue ..... 15

Red ..... 10

**CLASSES**

- 01 - White Bread
- 02 - Whole Wheat
- 03 - Rye Bread
- 04 - Part Whole Wheat
- 05 - Foreign Bread
- 06 - Sourdough
- 06 - Any other not listed

**DIVISION 18-I BREAD MACHINE**

(½ loaf plus a slice)

**PREMIUM POINTS**

Blue ..... 10

Red ..... 8

**CLASSES**

- 01 - White Bread, include scratch recipe
- 02 - Whole Wheat, include scratch recipe
- 03 - Any other not listed, include scratch recipe.

**MIXES ONLY**

**PREMIUM POINTS**

Blue ..... 8

Red ..... 5

- 04 - White Bread, mix name & brand
- 05 - Whole Wheat, mix name & brand
- 06 - Any other not listed, name & brand of mix

**DIVISION 18-J .....ROLLS, BISCUITS, ETC.**

**PREMIUM POINTS**

Blue ..... 8  
Red ..... 5

**CLASSES**

- 01 - Yeast rolls (3)
- 02 - Biscuits (3)
- 03 - Butterhorns (3)
- 04 - Any other not listed (3)

**DIVISION 18-K .....FOREIGN FOODS**

Recipe must accompany item.

**PREMIUM POINTS**

Blue ..... 10  
Red ..... 8

**CLASSES**

- 01 – Cookies

**PREMIUM POINTS**

Blue ..... 15  
Red ..... 10

**CLASSES**

- 02 - Bread
- 03 – Dessert

**SPECIAL BAKING**

*ONE ENTRY UNDER EACH CLASS*

**DIVISION 18-L .....SPECIAL CAKES**

(½ of 8” cake plus a slice) No white flour or white sugar to be used. **Recipe must accompany baking.**

**PREMIUM POINTS**

Blue ..... 15  
Red ..... 10

**CLASSES**

- 01 - Whole Wheat honey cake
- 02 - Carob Cake
- 04 - Any other not listed

**DIVISION 18-M .....SPECIAL BREAD AND MUFFINS**

(½ loaf plus a slice) No white flour or white sugar to be used.

**Recipe must accompany baking.**

**PREMIUM POINTS**

Blue ..... 10  
Red ..... 5

**CLASSES**

- 01 - 100% whole wheat bread
- 02 - Herb batter bread
- 03 - German Stollen
- 04 - Boston brown bread
- 05 - Honey oatmeal bread
- 06 - Any other not listed

**DIVISION 18-N .....SPECIAL CANDY**

(3 pieces) No white flour or white sugar to be used. **Recipe must accompany item.**

**PREMIUM POINTS**

Blue ..... 10  
Red ..... 8

**CLASSES**

- 01 - Fruit nut candy
- 02 - Halvah
- 03- Any other not listed

**DIVISION 18-O .....SPECIAL COOKIES**

(3 of each) No white flour or white sugar to be used. **Recipe must accompany baking.**

**PREMIUM POINTS**

Blue ..... 8  
Red ..... 5

(Classes next page)

**CLASSES**

- 01 - Fruit bars
- 02 - Granola drop cookies
- 03 - Apple drop cookies
- 04 - Peanut butter (freshly ground) cookies
- 05 - Carob cookies
- 06 - Any other not listed

**DIVISION 18-P .....GLUTEN FREE BAKING**

May not be prepared with any ingredients containing gluten.

**Recipe must accompany baking.** No “No-Bake” cookies or other items.

**PREMIUM POINTS**

Blue ..... 20  
Red ..... 10

**CLASSES**

- 01 – Bread, half a loaf plus one slice
- 02 – Cake, frosted or unfrosted
- 03 – Cookies, 4 on a plate
- 04 – Sweet bread, half a loaf plus one slice
- 05 – Pie or Tart, half of one regular size, or a whole mini-size, plus one slice (refrigerated allowed)
- 06 - Any other not listed

**18-Q VEGAN BAKING**

May not be prepared with ingredients containing animal product. No “no bake” items. **Recipe must accompany item.**

**PREMIUM POINTS**

**Blue** ..... 20

**Red** ..... 10

**CLASSES**

**01 – Cake, frosted or unfrosted**

**02 – Cookies**

**03 – Cupcakes**

**04 – Brownies or squares (bar cookies)**

**05 – Other vegan baking not listed**

**DIVISION 18-T ..... OPEN BAKING  
EDUCATIONAL DISPLAY**

- Create a display on a topic of educational value related to the Department.
- History, How-to, Compare and Contrast, New Developments, etc. are all appropriate prompts for an educational display.
- Display may include sound, motion, 3-D, etc.
- Use large lettering to convey the main message. All wording should be readable from 6 feet away.
- All content must be original and copyright free.

**Class 01 – Large Open Educational Display**

Large Display: Maximum 20 square feet combined horizontal and vertical space (e.g., tri-fold display board on top of your own card table) down to 6 square feet (combined horizontal and vertical)

**PREMIUM POINTS**

**Blue** ..... 60

**Red** ..... 40

**White** ..... 20

**Class 02 – Small Open Educational Display**

Small Display: size allowed up to 24” x 36” maximum (combined horizontal and vertical), down to 11” x 17” minimum.

**PREMIUM POINTS**

**Blue** ..... 45

**Red** ..... 30

**White** ..... 15

**BEST DECORATED CAKE AWARD**

1st & 2nd Place - Rosette Ribbons

**THE WASHINGTON ASSOCIATION OF WHEAT GROWERS**

offers the following awards to the best overall exhibits in the

Adult Yeast Baking Category:

(Machine Breads not included for this award)

1ST PLACE - Cookbook and Rosette

2ND PLACE – Cookbook

Wilton Decorated Cake & Cupcake Best of Show and 1st place

Awards Presented by:

**WILTON ENTERPRISES**



Best of Show winners from the decorated Cake Division and Cupcake Division will receive a basket of Wilton Supplies.