## 2023 KITTITAS COUNTY FAIR EXHIBITOR’S GUIDE

OPEN BAKING<br>DIRECTOR IN CHARGE<br>Jarred Fudacz (509) 859-9140<br>\section*{SUPERINTENDENT}<br>Camden Layman (509)-306-0542<br>\section*{ENTRY AND EXHIBITS}

- Entry form deadline: Third Friday in August by 5pm
- 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 pie, 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
SEE division 18-D
PREMIUM POINTS
Blue $\qquad$ 15
Red $\qquad$ 10
$\qquad$ CAKES FROM SCRATCH
(Enter $1 / 2$ of $8^{\prime \prime}$ cake plus a slice) NO CUPCAKES PLEASE

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 $\qquad$ FOAM TYPE CAKES
PREMIUM POINTS
Blue $\qquad$ 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 $\qquad$ 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 $\qquad$ 25
Red $\qquad$ 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 \& COOKIES6 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 $\qquad$ CANDY <br> (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 $\qquad$ SWEET BREADS
( $1 / 2$ 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 $\qquad$ BREAD
( 122 loaf plus a slice) Note* Gluten Free Bread see Division 18-P PREMIUM POINTS

Blue15

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
( $1 / 2$ loaf plus a slice)
PREMIUM POINTS
Blue $\qquad$
Red 10 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 $\qquad$ .8
Red $\qquad$
04 - White Bread, mix name \& brand
05 - Whole Wheat, mix name \& brand
06 - Any other not listed, name \& brand of mix

DIVISION 18-J $\qquad$ 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 $\qquad$ .FOREIGN FOODS
Recipe must accompany item.
PREMIUM POINTS
Blue $\qquad$
Red $\qquad$

CLASSES
01 - Cookies

## PREMIUM POINTS

Blue $\qquad$
Red $\qquad$

CLASSES
02 - Bread
03 - Dessert

## SPECIAL BAKING

ONE ENTRY UNDER EACH CLASS

DIVISION 18-L $\qquad$ ..SPECIAL CAKES
( $1 / 2$ of $8^{\prime \prime}$ cake plus a slice) No white flour or white sugar to be used. Recipe must accompany baking.
PREMIUM POINTS
Blue $\qquad$
Red 10

## CLASSES

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

DIVISION 18-M $\qquad$ .SPECIAL BREAD AND MUFFINS
( $1 / 2$ loaf plus a slice) No white flour or white sugar to be used. Recipe must accompany baking.
PREMIUM POINTS
Blue $\qquad$
Red 10 .. 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 $\qquad$
Red $\qquad$

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

DIVISION 18-O $\qquad$ SPECIAL COOKIES
(3 of each) No white flour or white sugar to be used. Recipe must accompany baking.
PREMIUM POINTS

## Blue

$\qquad$ .. 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 $\qquad$ .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 $\qquad$
Red 20 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 minisize, 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 $\qquad$
Red 20 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 $\qquad$ 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）

DEPARTMENT： 100 Year Celebration

CLASS－18－Baking

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 an assortment of Wilton Supplies．

## PREMIUM POINTS

Blue $\qquad$60

Red ..... 40

White ．．．．．．．．．．．． 20

## Class 02 －Small Open Educational Display

Small Display：size allowed up to $24^{\prime \prime} \times 36^{\prime \prime}$ maximum
（combined horizontal and vertical），down to $11^{\prime \prime} \times 17^{\prime \prime}$
minimum．
PREMIUM POINTS
Blue $\qquad$45

Red .30
White 15

