

BAKING

Open Class

2026 Fair Theme inspired Treat - Youth: Stars, Stripes & Sweets. Red, White & Blue patriotic or western flair sweet treat showing love for America and life in the country.

Adults: Patriotic pie, visual elements or fillings or toppings that reflect red, white and blue theme.

Divisions:

151: Professional (orange tag)

Please bring business card with entries.

152: Sr. Citizen: age 62+ (aqua tag)

153: Adult: age 18-61 (green tag)

154: Student: age 13-17 (purple tag)

155: Youth: age 7-12 (pink tag)

156: Child: age 6 and under (yellow tag)

Rules, classes, and lots are the same for all Divisions listed.

Please put age on exhibit tags in Divisions 154, 155, 156.

- All items exhibited should be accompanied by a written recipe on a 3" x 5" or 4" x 6" card. Please do not put your name on the recipes, use your exhibitor number.
- All exhibits must be the work of the exhibitor.
- No raw eggs, cream cheese, light cream, whipped cream, or sour cream can be used in food entries that are not baked.
- Due to limited show cabinet space, your entry may be reduced to a smaller display after judging.
- No mixes are allowed except in the Mix class.
- Points Allowed: 10, 7, 5

CLASS 1 – CAKES

Lot:

1. Sponge or angel food, not frosted
2. Bundt or loaf cake, not frosted
3. Cake, iced
4. Fruit, (i.e., applesauce)
5. Vegetable (i.e., carrot)
6. Cupcakes, 4 frosted
7. Coffee cake
8. Creative cake, (commercial mix with a combination of ingredients such as pudding, Jello, etc.)
9. Decorate cake only (non-edible base permitted for cake judged on decoration)
10. Decorated novelty cake (wedding holiday, birthday)
11. Miscellaneous

CLASS 2 – COOKIES

Lot:

1. Unbaked (4)
2. Rolled (4)
3. Drop (4)
4. Pressed (4)
5. Molded (4)
6. Filled (4)
7. Bar type (4)
8. Ethnic (4)
9. Miscellaneous (4)

CLASS 3 – PIES & PASTRIES

No purchased crusts or prepared mixes allowed.

Lot:

1. Fruit (one crust)
2. Fruit (two crust)
3. Miscellaneous (one crust)
4. Miscellaneous (two crusts)

5. Deep dish fruit pie or cobbler
6. Turnovers (4)
7. Tarts (4)
8. Scones (4)
9. Miscellaneous

CLASS 4 – CANDY

Lot:

1. Chocolate fudge (4)
2. Peanut butter fudge (4)
3. Marshmallow fudge (4)
4. Divinity (4)
5. Nut brittle (4)
6. Truffles (4)
7. Taffy (14)
8. Non-cooked
9. Miscellaneous

Washington Association of Wheat Growers Fair Baking Awards

To promote wheat products, these awards will be given.

Senior Division: 1st Place: Cookbook and Rosette ribbon

2nd Place: Cookbook

Adult Division: 1st Place: Cookbook and Rosette ribbon

2nd Place: Cookbook

Youth Division: 1st Place: Cookbook and Rosette ribbon

2nd Place: Cookbook

CLASS 5 – YEAST BREAD

(1/2 or small loaf)

Lot:

1. White
2. Wheat
3. Multigrain
4. Machine made
5. Sourdough
6. Raised coffee cake
7. English muffins (2)
8. Doughnuts, Raised (4)
9. Rolls, dinner (4)
10. Rolls, sweet (4)
11. Pretzels (4)
12. Miscellaneous

CLASS 6 – QUICK BREAD

(1/2 or small loaf)

Lot:

1. Coffee cake
2. Muffins (4)
3. Bread (w/fruits, nuts, or combination)
4. Fruit or vegetable
5. Doughnuts (cake) (4)
6. Miscellaneous

CLASS 7 – FLAT BREADS

Lot:

1. Pita (4)
2. Tortillas (4)
3. Crackers (4)
4. Miscellaneous (4)

CLASS 8 – MADE FROM A MIX

Lot:

1. Cake, iced or plain
2. Cupcakes (4)
3. Miscellaneous

CLASS 9 – BAKED MUNCHIES

Lot:

1. Party Mix (1 cup)
2. Granola (1 cup)
3. Miscellaneous (1 cup)

CLASS 10 – MIX IN A JAR

Layered dry ingredients for muffins, cookies, Quick bread – judged on creativity, uniqueness of container and presentation.

Must have complete recipe attached.

Lot:

1. Muffin
2. Cookies
3. Quick bread

CLASS 11 – DIET OR DIABETIC

Lot:

1. Cake
2. Cookies
3. Bread
4. Misc.

CLASS 12 – FREE ZONE

Lot:

1. Gluten Free
2. Fat Free
3. Sugar Free
4. Salt Free

CLASS 13 – 2026 FAIR THEME INSPIRED TREAT

Lot:

- Kids & Youth create patriotic sweet treats.
- Adults create a patriotic pie

