

2021
Department 62
Yeast Breads

As we continue to plan for The Big E fair to be held September 17 through October 3 of 2021 our **exhibitor handbooks and schedules are subject to change** and we suggest you request to be added to the email lists of the departments you are entering, follow the department Facebook page, or check our website frequently for updates.

Email CreativeArts@TheBigE.com to request to be added to be added to our email list.

Follow us on Facebook @bigecreativearts



All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Division				
Entry Form Due	August 16	Online: https://TheBigE.fairwire.com/		
Entry Fee per Item	\$5			
Entry Limit	One (1) entry per exhibitor			
Classes	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 5-12
Premiums	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
Receiving	September 13, Monday 4:00 pm to 7:00 pm September 14, Tuesday 9:00 am to 11:00 am		New England Center	
Judging	Tuesday, September 14, 1:00 pm (Closed to the public)			
Release	Monday, October 4, 12:00 pm to 7:00 pm	Tuesday, October 5, 8:00 am to 1:00 pm	New England Center	
After October 5 , all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at Creativearts@TheBigE.com or call 413-205-5015.				

So many varieties of Yeast breads to try and they fill your home with their incredible aroma while they bake.

Division 6201: Yeast Breads

Guidelines

1. Limit one entry per person.
2. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
3. The recipe does not need to be original, but the original source must be listed. Additional points are awarded for original recipes.
4. Recipe should be typed or neatly written to be included with the item. Submission must include the name of the recipe, a list of ingredients with standard U.S. measurements and complete, step-by-step cooking instructions. Please submit all exhibitor information and recipe on the Recipe Form. (see below or check our website for Forms).
5. All entries must contain yeast.
6. All entries must be covered with a clear cover or clear plastic wrap.
7. Each contestant is required to enter their item with serving portion for 6 or more people.
8. Entries are to be brought in fully baked or cooked, completely prepared, and ready for display.
9. Due to high temperatures and food safety during Fair, items requiring refrigeration may not be entered.



10. All contestants must use inexpensive, disposable storage containers for all entries. The Fair is not responsible for the return of your container or other items included with your entry.
11. With entry submission, you accept all contest rules and agree to be bound by the judges' decisions. Judges decisions are FINAL.
12. Failure to follow the rules may result in disqualification.

JUDGING CRITERIA:

TASTE: 50 points

OVERALL APPEARANCE + CREATIVITY: 25 points

TEXTURE: 25 points

TOTAL: 100 Points

BONUS POINTS FOR ORIGINALITY

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form. Recipes will not be displayed during the Fair.

Recipes must include:

Title of the recipe

List the source of your recipe if you did not create it totally by yourself

List all ingredients in order of use

Include container sizes, for example, 8 oz. can or 1 lb. package.

Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.

Temperatures and times for baking, chilling, etc.

Use standard abbreviations for measurements:

Teaspoon = t. or tsp.

Quart = qt.

Dozen = doz.

Tablespoon = T. or

Gallon = gal.

Each = ea.

tbsp.

Ounces – oz.

Pkg = package

Cup = C. or c.

Fluid ounces = fl. oz.

Env = envelope

Pint = pt.

Pounds = lb. or lbs.

Opt = optional

Recipe guidelines:

You may type your recipe directly onto the Recipe Form, or you may securely attach your recipe to the form within the provided area.

*Sample of Recipe format***Boiling Water**

Source: www.food.com

Yield (or Servings): 3 cups

INGREDIENTS

2 cups water

1 cup ice cube

DIRECTIONS:

Place water in large enough pot to hold 3 cups without boiling over. Add ice cubes. Turn burner on high. Do not watch pot or it will take forever. Do not leave unattended or you will burn the house down. Bring to a boil. Remove pot from burner. Turn burner off. Use immediately or you will have to repeat recipe.

2021



RECIPE FORM

RECIPE NAME: _____

DEPARTMENT: _____ DIVISION # _____

CLASS: Prof. Adult Adult Youth 13-18 Youth 5-12 (Youth age as of 1/1/21) _____

RECIPE: INSERT YOUR RECIPE BELOW OR SECURELY ATTACH WITHIN SPACE PROVIDED. COMPLETE CONTACT INFORMATION BELOW.

Office Use Only:

Exhibitor#

Entry #

Ribbon/Place

COMPLETE CONTACT INFORMATION (THIS WILL BE COVERED FOR JUDGING).

Name: _____ Phone: _____

Email: _____

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