

WCFA Adult Division

Baked and Canned Goods Rules

The Adult Baked and Canned Goods Division is open to Walker County residents not presently enrolled in a private/public school.

An entry fee of \$5 will be charged for each product. Only ONE product may be entered in each class.

Entry forms and fees are due at the time entries are turned in. Entry forms are available on the website or at the Main Building on the day of the contest. There is no pre-registration.

All entries must be the work of the exhibitor.

The Baked Goods Division will be composed of eight major classes:

From scratch means without commercial preparation that provides an advantage. For example, commercially prepared cake mixes, cookie doughs, fillings, frozen doughs, icings, pie crust, etc., are not permissible. However, specialty entries requiring a commercially prepared ingredient such as almond bark, caramels, jello, marshmallows, melted chocolate chips, or pudding are acceptable.

1. Cakes – Both the cake and the icing must be made from scratch. Cupcakes and cake balls made from scratch will be accepted; however, all must be of the same recipe and decoration. One slice must be cut before entry and left in place.
2. Cookies - All cookies and icings must be made from scratch. Brownies made from scratch are included in this section.
3. Candies - any type of candies made from scratch.
4. Decorated Cakes – Cakes may be made from a mix, but the icing, fondant, or any other type of covering/decoration must be made from scratch. All parts of the cake must be edible, with the exception of the items used for support. Any cake displaying purchased or non-edible decorations will be disqualified. Decorated cakes are not considered for “Best of Show,” however, the cake must be fresh and consumable at the time of judging. The cakes will be judged on appearance, but the judges reserve the right to taste the cakes at their discretion.
5. Miscellaneous – Miscellaneous includes quick breads, cakes, candies, cookies, pies and pastries, yeast breads, or any item that doesn’t clearly fit in other classes. Cupcakes and cake balls will be accepted; however, all must be of the same recipe and decoration. These items may be made with commercially prepared products, but additional ingredients must be added. One slice must be cut before entry and left in place.
6. Pies and Pastry – Pastry crust and filling must be made from scratch. One slice must be cut before entry and left in place. Any pie requiring refrigeration (cheesecake, chiffon, cream pies, or pies with meringue) will not be accepted.

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7. Yeast Breads - No bread machine products are eligible. The entire product must be made from scratch with yeast used as the leavening agent. One slice must be cut before entry and left in place.
8. Healthy Baking – Entries must be modified to be more health-conscious or created to be healthy by reducing calories, fat, sugar, sodium, or by increasing fiber content. The modification must be notated on the recipe.

An entry is defined as “a whole product,” or in the case of individual items such as brownies, cookies, candies, or rolls, there must be at least twelve pieces included in the entry. All entries should be on sturdy disposable containers and covered. The container will not be returned to the exhibitor.

No refrigeration will be provided; therefore, entries requiring refrigeration will be disqualified. No ice chests or coolers will be allowed.

Baked Good Items will be available for sale in the Sweet Shop. Sweet Shop hours will be provided upon entry.

The Canned Goods Division will be composed of nine major classes:

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| 1. Fruits | 6. Pickles |
| 2. Jams | 7. Relishes |
| 3. Jellies | 8. Salsas |
| 4. Juices | 9. Vegetables |
| 5. Miscellaneous*** | |

All canned goods must be made from scratch unless the product is entered in the Miscellaneous class. The use of a pectin product or fruit preserver is allowed. ***No mixes can be used in any class other than Miscellaneous. The Miscellaneous class can include canned goods made with ingredients such as jello, purchased juices, commercially prepared mixes, etc.

Any type of food that has been “Pressure Canned” or “Water Bathed” in standard commercial type canning jars such as Ball, Kerr, or Mason Jars are eligible. Mayonnaise jars or the like will be disqualified. Any item that is not properly sealed will be disqualified. If the seal is broken, the entry will be disqualified.

Canned goods must have a label identifying the product name on the jar. If the product is not labeled, it will be disqualified.

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General Rules

The recipe must be submitted when the food product is entered. The recipe should not be attached to the product and should not have the exhibitor's name on it. The recipe should not have any person's name in the title.

Baked and Canned Goods must be turned in the first Friday of the Fair, from 7:00 – 9:00 a.m., in the Main Building. Judging will be held on the same day, and results will be posted by 5:00 p.m. that day. The judging is not open to the public.

First through 15th place and participant ribbons will be given to all entries according to the judges' decision.

The judges will designate a "Best of Show Baked Goods" and a "Best of Show Canned Goods" There will be a presentation ceremony prior to the Baked and Canned Goods Auction on the last Saturday of the fair to present "Best of Show" Awards.

All baked and canned good items become the property of the WCFA upon entry into the contest. No entries will be returned.

Exhibitors in the Baked and Canned Goods Division will adhere to all other Fair rules.

Any exhibitor who has won "Best of Show" in either division is not eligible to enter the same class the next year.

Amended August 10, 2010

Amended August 2012

Amended August 2014

Amended September 2015

Amended September 2018

Amended September 2021