

# DEPARTMENT 51

## OPEN BAKED GOODS

**SUPERINTENDENT:**  
**Mary Ellen 509.529.7783**  
**Rachel Scott 509.540.7659**

- Recipes **MUST** be submitted on a 3x5 or 4x6 index card for each exhibit. Points will be removed without Recipe Cards.
- They will not be returned and may be reprinted unless permission is denied by exhibitor.
- **ALL BAKED GOODS MUST BE ENTERED ON A PAPER PLATE IN A ZIPLOC BAG.**
- **Spoiled items may be removed and disposed of.**
- **Do not put your name under wrapping. Only one item per class.**
- **Families: Each individual must use a different recipe for each class entered.**
- **NO Box Cake Mixes.**

### DIVISION

**A - Cookies – bring 4 (only baked variety)**

#### CLASS

- |                               |                            |
|-------------------------------|----------------------------|
| 1. Drop Cookies               | 5. Rolled Cookies, Cut out |
| 2. Bar Cookies – Not Brownies | 6. Other Cookies (specify) |
| 3. Refrigerator Roll Cookies  | 7. Gluten Free             |
| 4. Brownies, bar              | 8. Sugar Free              |

### DIVISION

**B - Cakes – bring ¼ cake plus 1 slice**

#### CLASS

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 1. White (with fat, iced)      | 5. Applesauce or Spice (no icing) |
| 2. Chocolate (with fat, icing) | 6. Other Cakes (specify)          |
| 3. Chiffon (no icing)          | 7. Gluten Free                    |
| 4. Cupcakes (3 cupcakes)       | 8. Sugar Free                     |

## DIVISION

### C - Decorated

A design applied to the cake (need not be on cake, can be frosted cardboard form). Size requirements: No taller than 18" and no larger than 9"x 12" or ¼ sheet cake.

#### CLASS

1. Whole – round or square for a family occasion
2. Family size – special shape
3. Fair Theme – The G.O.A.T
4. Cupcakes, 3 designs
5. Teacakes, 3 designs
6. Cookies, 3 designs

## DIVISION

### D - Yeast Breads

Bring 1 loaf, 3 rolls or 6" tea ring.

#### CLASS

1. White Bread
2. Plain Rolls
3. Fancy Tea Ring
4. Cinnamon Rolls
5. Whole Wheat
6. Other Rolls
7. Other Bread (specify)
8. Other Tea Ring (specify)

## DIVISION

### E - Quick Breads

Bring ½ loaf, 3 muffins or 3 biscuits.

#### CLASS

1. Vegetable Bread
2. Other Quick Breads
3. Doughnuts (4)
4. Fruit Bread
5. Muffins
6. Gluten Free
7. Sugar Free

## DIVISION

### F - Fruit Pies

(2- crusts) in disposable tin 5" diameter or ¼ family size.

#### CLASS

1. Apple
2. Berry

3. Peach
4. Cherry
5. Gluten Free

6. Sugar Free
7. Other Fruit (specify)

**DIVISION**

**G - Candies – 3 pieces**

**CLASS**

- |             |                          |               |
|-------------|--------------------------|---------------|
| 1. Divinity | 4. Mints                 | 7. Sugar Free |
| 2. Taffy    | 5. Other Candy (specify) |               |
| 3. Fudge    | 6. Gluten Free           |               |

**DIVISION**

**H - Microwave Cooking**

See above sections for amounts and instructions.

**CLASS**

- |                 |                 |                    |
|-----------------|-----------------|--------------------|
| 1. Cookies      | 4. Quick Breads | 7. Other (specify) |
| 2. Cakes        | 5. Fruit Pies   | 8. Gluten Free     |
| 3. Yeast Breads | 6. Candies      | 9. Sugar Free      |

**DIVISION**

**I - Fruit Desserts (no pies)**

**CLASS**

- |                |                    |
|----------------|--------------------|
| 1. Cobblers    | 4. Sugar Free      |
| 2. Tarts       | 5. Other (specify) |
| 3. Gluten Free |                    |

**DIVISION**

**J - Ethnic Baking**

Exhibits must reflect unique ethnic heritage. Check general requirements for baked goods (above) and individual divisions for amounts to be exhibited. As with other baked entries, recipes are essential.

**CLASS**

1. Any (krumkake, lefse, sandbakkell, lekvar cakes, kringle, tres leches cake, conchas, tortillas, strudel, Swedish rye bread, etc.). Enter a baked item that represents your beloved heritage.

## DIVISION

### K - "Baking with Berries"

Each contestant must use berries as a main ingredient and must submit their recipe card along with the entry.

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## CLASS

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1. Baking with Berries:
  - Cake (May be frosted. Bring ¼ of the Cake.)
  - Pie (bring ¼ of family sized pie)
  - Cookies (bring 4)
  - Quick Bread (Bring ½ loaf or 3 muffins)
  - Gluten Free
  - Sugar Free

## DIVISION

### L – Favorite Recipe Collection

Recipe collection may be in a recipe box, binder, or book form. Categorize your recipes, i.e. breakfast, main meals, soups, salads, etc. Inside cover of box/book to include summary of when recipe collection was started and why it was started. All recipes must include: Title, ingredients with amounts, directions, safe storage information, serving size, and source of recipe. Use correct grammar, spelling, and punctuation.

We encourage creative boxes/books! Exhibitors **MUST** do their own books & recipes. Each year you must add a minimum of 5 new recipes. Current year recipes must be marked OR separated from the rest of the collection. They will also be judged on age appropriateness.

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## CLASS

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1. Favorite Recipe Collection with 5 recipes of your favorite foods.
2. Favorite Recipe Collection with 5 recipes, including 3 quick breads or sandwiches and 2 snack recipes.
3. Favorite Recipe Collection with 10 recipes using foods of the Pacific NW.
4. Favorite Recipe Collection with 5 recipes using a variety of grain products.
5. Favorite Recipe Collection with 10 recipes representing a variety of international foods.
6. Favorite Recipe Collection with 10 recipes including 5 yeast bread recipes and 5 recipes of soups, stews, and salads.
7. Favorite Recipe Collection with over 50 recipes covering all categories.

