

## EA • BAKED FOODS

**Superintendent:** Renay Knapp

**Entry Deadline:** August 23, 2024, by 11:55pm.

**Exhibits received:** Monday & Tuesday, September 2 & 3 from 9 a.m. to 7 p.m. \*Requested to Register for a Drop-off Slot\*

**Location:** Gate 1, Expo Building

**Exhibit pick-up:** Monday, September 16 from 9 a.m. to 7 p.m. \*Requested to Register for a Pick-up Time Slot\*  
(Photograph of entry and ribbons for placements)

### RULES AND REGULATIONS

**Please read important information on preceding pages 4, 8, and 9.**

- Enter **1/2 cake** only (unless otherwise noted) except for decorated cakes.
- Place cake and/or bread on piece of heavy cardboard. The cardboard shall be covered with foil.
- Place each entry in a large, clear plastic zip lock bag (except decorated cakes) or clear cake container. Container will not be returned.
- An accurate recipe must accompany item. Please place recipe in a plastic bag for protection, please NO tape. Recipe should be on an 8.5" x 11" sheet of paper typed or printed in ink with exhibitor's name, age, and county. **Entry will NOT be judged if there is no recipe.** Recipes become the property of the NC Mountain State Fair and may be published without compensation.
- The same product may not be shared for entry by more than one individual. Violators (all individuals) will be disqualified.
- "Any Other" or "Miscellaneous" categories at the end of each class are only for items which are not listed in preceding categories. They are not for duplication.
- Decorated cakes will be judged for decoration only and displayed during the fair. It is suggested to make these cakes out of foam, then decorate.
- All entries must be **made from scratch unless otherwise stated** (except decorated cakes, decorated cupcakes, and/or doctored cake mixes).
- Coconut layer cake must have coconut in the icing.
- Pictures of all entries will be taken for display. After judging, the entries will be donated.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.
- Participants are limited to one entry per class

**\*Superintendents or their family members are not eligible to enter exhibits in the department(s) they are overseeing for competition but can be used for Display Only.**

### AWARDS

Place	Premiums	Award Type / Color
First Place	\$10	Blue Ribbon
Second Place	\$6	Red Ribbon
Third Place	\$4	White Ribbon
Best of Show		Blue Rosette Ribbon
Judge's Choice		Red Rosette Ribbon

## BREADS, CAKES, COOKIES, AND CANDIES

### BREADS, ROLLS, MUFFINS, QUICK BREADS, BISCUITS

#### CLASS

- EA001 Bread, Loaf, Yeast with white flour
- EA002 Bread, Loaf, Yeast with other flour
- EA003 Sourdough Bread, White or Other flours
- EA004 Cornbread Squares, Wedges, or Sticks (6)
- EA005 Rolls, Yeast, with white flour (6)
- EA006 Rolls, Yeast, with whole wheat flour or other flours (6)
- EA007 Muffins, Fruit (6)
- EA008 Muffins, Vegetable (6)

#### CLASS

- EA009 Coffee Cake or Tea Ring
- EA010 Quick Bread, Loaf, banana
- EA011 Quick Bread, Loaf, other fruit
- EA012 Quick Bread, Loaf, vegetable
- EA013 Biscuits, Plain or buttermilk (6)
- EA014 Cheese Straws (12)
- EA015 Bread not already listed

**CAKES - ICED, LAYER, AND OTHERS****CLASS**

- EA016 Chocolate Layer Cake Iced, any type
- EA017 Coconut Layer Cake
- EA018 Layer Cakes Iced (specify) not already listed
- EA019 Any Fruit Flavored Layer Cake

**CLASS**

- EA020 Cupcakes, any icing (6 on tray/plate)
- EA021 Cake Pops with sticks
- EA022 Upside Down Pineapple Cake
- EA023 Doctored Box Mixes

**SHEET CAKE****CLASS**

- EA024 Chocolate Sheet Cake

**CLASS**

- EA025 Coconut Sheet Cake

**TUBE BUNDT CAKE****CLASS**

- EA026 Chocolate Pound Cake
- EA027 Lemon Pound Cake
- EA028 Plain Pound Cake
- EA029 Coconut Pound Cake

**CLASS**

- EA030 Angel Food Cake
- EA031 Tube Bundt Cake (specify) not already listed
- EA032 Pound Cake not already listed

**LOAF CAKE****CLASS**

- EA033 Lemon Loaf Cake

**CLASS**

- EA034 Loaf Cake (specify) not already listed

**DECORATED CAKE****CLASS**

- EA035 Birthday Cake
- EA036 Novelty Cake
- EA037 Wedding Cake

**CLASS**

- EA038 Anniversary Cake
- EA039 Decorated Cake (specify) not already listed
- EA040 Decorated Cupcakes (specify)

**COOKIES ONE DOZEN****CLASS**

- EA041 Cookies, chocolate chip
- EA042 Cookies, ice box or rolled
- EA043 Cookies, Drop, Other than chocolate chip
- EA044 Cookies, Bar or Cooked in Sheet, cut in strips

**CLASS**

- EA045 Cookies, filled or sandwich
- EA046 Cookies, sugar
- EA047 Cookies, decorated
- EA048 Cookies (specify) not already listed

**CANDY ONE DOZEN PIECES****CLASS**

- EA049 Decorated Holiday Candy
- EA050 Fudge, Cooked, Chocolate Only, old fashion beat product
- EA051 Fudge, Chocolate Only - quick methods
- EA052 Fudge, other flavors including chocolate combinations

**CLASS**

- EA053 Peanut Brittle
- EA054 Hand Dipped Candy
- EA055 Candy (specify) not already listed

**PIES - Can Be refrigerated pies. (Fridge furnished)****CLASS**

- EA056 Chocolate Pie
- EA057 Lemon Pie
- EA058 Pecan Pie
- EA059 Coconut Pie
- EA060 Apple Pie

**CLASS**

- EA061 Cherry Pie
- EA062 Peach Pie
- EA063 Pies (specify) not already listed.
- EA064 Fried Pies (4)
- EA065 Blueberry Pie

**CHEESECAKE ITEMS**

- EA066 Cheesecake - Plain
- EA067 Cheesecake - with Topping

## COOKING WITH HONEY

### RULES AND REGULATIONS

- All entries in this class must contain honey as one of the principal sweetening ingredients.
- Entries must be prepared from ingredients compatible with commonly accepted recipes for the Class in which they are entered. Factors such as whether the entry is representative of the entered Class and freshness of the product will be considered in the judging.

#### CLASS

EA068 Bread  
EA069 Muffins  
EA070 Rolls  
EA071 Cake

#### CLASS

EA072 Cookies  
EA073 Candy  
EA074 Cooking with Honey (specify) not already listed.

### CRITERIA FOR JUDGING BAKED FOODS-BREAD

<b>General appearance</b> (shape, proper "dome", smoothness, crust, color)	= 10
<b>Lightness</b>	= 10
<b>Crust</b> (thickness, quality, crispness, tenderness)	= 10
<b>Crumb</b> (color and texture)	= 15
<b>Texture</b> (no streaks or close grain)	= 25
<b>Flavor</b> (taste and odor -sweet, nutty blend)	= 30
<b>TOTAL</b>	<b>= 100</b>

### CRITERIA FOR JUDGING BAKED FOODS-CAKES

<b>General appearance</b> (surface - crust or frosting; crust - color, texture, depth; frosting - glossy, not granular, soft, not sticky, suitable flavor; filling, if applicable – minimum 1/4", fluffy, good flavor blend)	= 30
<b>Texture</b> (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly)	= 35
<b>Flavor</b> (delicate and pleasing, natural flavor)	= 35
<b>TOTAL</b>	<b>= 100</b>

### CRITERIA FOR JUDGING BAKED FOODS-COOKIES

<b>Appearance</b> (outside - uniform, not too thick; size - not over 3"; surface-texture and color)	= 30
<b>Texture</b> (characteristic of type)	= 35
<b>Flavor</b> (natural flavor of ingredients)	= 35
<b>TOTAL</b>	<b>= 100</b>

### CRITERIA FOR JUDGING BAKED FOODS-CANDIES

<b>Appearance</b> (color, size and shape of pieces)	= 15
<b>Texture</b> (crystalline - velvety, creamy, smooth)	= 30
<b>Consistency</b> (crystalline - firm, not hard or soft; noncrystalline - should hold shape, no crystals)	= 25
<b>Flavor</b> (blended, high quality, pleasing)	= 30
<b>TOTAL</b>	<b>= 100</b>