

EA • BAKED FOODS

Superintendent: Renay Knapp

Entry Deadline: August 25, 2023, by 11:55pm.

Exhibits received: Monday & Tuesday, September 4 & 5 from 9 a.m. to 7 p.m. *Must Register for a Drop-off Time Slot*

Location: Gate 1, Expo Building

Exhibit pick-up: Monday, September 18 from 9 a.m. to 7 p.m. *Must Register for a Pick-up Time Slot*

(Photograph of entry and ribbons for placements)

RULES AND REGULATIONS

Please read important information in the front section of this book.

- 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.
- 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. All of these are non-edibles).
- 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.
- Entries are limited to one entry per class

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, any icing

SHEET CAKE**CLASS**

- EA024 Chocolate Sheet Cake

TUBE BUNDT CAKE**CLASS**

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

LOAF CAKE**CLASS**

- EA033 Fruit Loaf Cake
- EA034 Lemon Loaf Cake

DECORATED CAKE - AMATEUR**CLASS**

- EA037 Birthday Cake
- EA038 Christmas Cake
- EA039 Easter Cake
- EA040 Novelty Cake
- EA041 Wedding Cake

DECORATED CAKE - PROFESSIONAL**CLASS**

- EA046 Birthday Cake
- EA047 Christmas Cake
- EA048 Easter Cake
- EA049 Novelty Cake
- EA050 Wedding Cake

COOKIES ONE DOZEN**CLASS**

- EA055 Cookies, chocolate chip
- EA056 Cookies, ice box or rolled
- EA057 Cookies, Drop, Other than chocolate chip
- EA058 Cookies, Bar or Cooked in Sheet, cut in strips

CANDY ONE DOZEN PIECES**CLASS**

- EA062 Decorated Holiday Candy
- EA063 Fudge, Cooked, Chocolate Only, old fashion beat product
- EA064 Fudge, Chocolate Only - quick methods
- EA065 Fudge, other flavors including chocolate combinations

CLASS

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

CLASS

- EA025 Coconut Sheet Cake

CLASS

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

CLASS

- EA035 Plain Loaf Cake
- EA036 Loaf Cake (specify) not already listed

CLASS

- EA042 Children's Cake
- EA043 Anniversary Cake
- EA044 Decorated Cake (specify) not already listed
- EA045 Decorated Cupcakes (specify)

CLASS

- EA051 Children's Cake
- EA052 Anniversary Cake
- EA053 Decorated Cake (specify) not already listed
- EA054 Decorated Cupcakes (specify)

CLASS

- EA059 Cookies, filled or sandwich
- EA060 Cookies, sugar
- EA061 Cookies (specify) not already listed

CLASS

- EA066 Peanut Brittle
- EA067 Hand Dipped Candy
- EA068 Candy (specify) not already listed

PIES - Can Be refrigerated pies. (Fridge furnished)

CLASS

EA069 Chocolate Pie
EA070 Lemon Pie
EA071 Pecan Pie
EA072 Coconut Pie
EA073 Apple Pie

CLASS

EA074 Cherry Pie
EA075 Peach Pie
EA076 Pies (specify) not already listed.
EA077 Fried Pies (4)
EA078 Blueberry Pie

CHEESECAKE ITEMS

EA079 Cheesecake - Plain
EA080 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

EA081 Bread
EA082 Muffins
EA083 Rolls
EA084 Cake

CLASS

EA085 Cookies
EA086 Candy
EA087 Cooking with Honey (specify) not already listed.

CRITERIA FOR JUDGING BAKED FOODS-BREAD

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

CRITERIA FOR JUDGING BAKED FOODS-CAKES

General appearance (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
Texture (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly) = 35
Flavor (delicate and pleasing, natural flavor) = 35
TOTAL = 100

CRITERIA FOR JUDGING BAKED FOODS-COOKIES

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

CRITERIA FOR JUDGING BAKED FOODS-CANDIES

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