

EA • BAKED FOODS

Superintendent:

Assistant Superintendent:

Entry Deadline: August 27, 2021 by 11:55pm.

Exhibits received: Monday & Tuesday, September 6 & 7 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 20 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.
- 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** (except decorated cakes and decorated cupcakes. 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.

AWARDS

Place	Premiums	Award Type / Color
First Place	TBD	Blue Ribbon
Second Place	TBD	Red Ribbon
Third Place	TBD	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

SHEET CAKE**CLASS**

- EA023 Chocolate Sheet Cake

TUBE BUNDT CAKE**CLASS**

- EA025 Chocolate Pound Cake
- EA026 Lemon Pound Cake
- EA027 Plain Pound Cake
- EA028 Coconut Pound Cake

LOAF CAKE**CLASS**

- EA032 Fruit Loaf Cake
- EA033 Lemon Loaf Cake

DECORATED CAKE - AMATEUR**CLASS**

- EA036 Birthday Cake
- EA037 Christmas Cake
- EA038 Easter Cake
- EA039 Novelty Cake
- EA040 Wedding Cake

DECORATED CAKE - PROFESSIONAL**CLASS**

- EA045 Birthday Cake
- EA046 Christmas Cake
- EA047 Easter Cake
- EA048 Novelty Cake
- EA049 Wedding Cake

COOKIES ONE DOZEN**CLASS**

- EA054 Cookies, chocolate chip
- EA055 Cookies, ice box or rolled
- EA056 Cookies, Drop, Other than chocolate chip
- EA057 Cookies, Bar or Cooked in Sheet, cut in strips

CANDY ONE DOZEN PIECES**CLASS**

- EA061 Decorated Holiday Candy
- EA062 Fudge, Cooked, Chocolate Only, old fashion beat product
- EA063 Fudge, Chocolate Only - quick methods
- EA064 Fudge, other flavors including chocolate combinations

CLASS

- EA019 Any Fruit Flavored Layer Cake, any icing
- EA020 Cupcakes, any icing (6 on tray/plate)
- EA021 Cake Pops with sticks
- EA022 Upside Down Pineapple Cake

CLASS

- EA024 Coconut Sheet Cake

CLASS

- EA029 Angel Food Cake
- EA030 Tube Bundt Cake (specify) not already listed
- EA031 Pound Cake not already listed

CLASS

- EA034 Plain Loaf Cake
- EA035 Loaf Cake (specify) not already listed

CLASS

- EA041 Children's Cake
- EA042 Anniversary Cake
- EA043 Decorated Cake (specify) not already listed
- EA044 Decorated Cupcakes (specify)

CLASS

- EA050 Children's Cake
- EA051 Anniversary Cake
- EA052 Decorated Cake (specify) not already listed
- EA053 Decorated Cupcakes (specify)

CLASS

- EA058 Cookies, filled or sandwich
- EA059 Cookies, sugar
- EA060 Cookies (specify) not already listed

CLASS

- EA065 Peanut Brittle
- EA066 Hand Dipped Candy
- EA067 Candy (specify) not already listed

PIES - Can Be refrigerated pies. (Fridge furnished)

CLASS

EA068 Chocolate Pie
EA069 Lemon Pie
EA070 Pecan Pie
EA071 Coconut Pie
EA072 Apple Pie

CLASS

EA073 Cherry Pie
EA074 Peach Pie
EA075 Pies (specify) not already listed.
EA076 Fried Pies (4)
EA077 Blueberry Pie

CHEESE CAKE ITEMS

EA078 Cheese Cake - Plain
EA079 Cheese Cake - 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

EA080 Bread
EA081 Muffins
EA082 Rolls
EA083 Cake

CLASS

EA084 Cookies
EA085 Candy
EA086 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