

IE • YOUTH BAKED FOODS

Superintendent: Renay Knapp

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

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

Location: Gate 1, Expo Building

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

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 Ziplock 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 unless otherwise stated** (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	\$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, ROLLS, MUFFINS, QUICK BREADS, BISCUITS

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE001	IE201	IE601	IE801	Yeast Bread, 1/2 loaf
IE002	IE202	IE602	IE802	Yeast Rolls, 6
IE003	IE203	IE603	IE803	Quick bread, 1/2 loaf
IE004	IE204	IE604	IE804	Muffins from scratch, 4
IE005	IE205	IE605	IE805	Biscuits, Plain, from scratch, 4

CAKES, PIES

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE006	IE206	IE606	IE806	Pound Cake, any type, 1/2 cake
IE007	IE207	IE607	IE807	Any Layer Cake, any frosting, 1/2 cake
IE008	IE208	IE608	IE808	Cupcakes - 6
IE009	IE209	IE609	IE809	Pies, any

DECORATED CAKES, CUPCAKES

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE010	IE210	IE610	IE810	Decorated Cake
IE011	IE211	IE611	IE811	Decorated Cupcakes

COOKIES

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE012	IE212	IE612	IE812	Cookies, Drop, 1/2 dozen
IE013	IE213	IE613	IE813	Cookies, Rolled, 1/2 dozen
IE014	IE214	IE614	IE814	Cookies, Bar, 1/2 dozen

CANDY

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE015	IE215	IE615	IE815	Fudge, cooked, old fashioned beaten chocolate, 6 pieces
IE016	IE216	IE616	IE816	Fudge-like candy, any type or flavor, 6 pieces
IE017	IE217	IE617	IE817	Hard candy, 6 pieces
IE018	IE218	IE618	IE818	Mints, quick method, not pulled, 6 pieces
IE019	IE219	IE619	IE819	Any candy-toffee, caramel, etc., 6 pieces

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