

DIVISION N – BAKING

Superintendent – Maggie Jungbluth, 651-329-9471
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Entry information for 2023 County Fair.

Entries accepted:

Tuesday, August 1, 9 AM - 1 PM

Exhibits released: Sunday 8 PM

Pick-up exhibits and premium checks
Sunday 8 – 9 PM or
Monday 9 AM – 5 PM

To save time on entry day, please pre-register by July 28. Your entry tags will be ready to pick up in Bldg. B when you bring your exhibits. No commercial mixes or fillings may be used.

- Exhibitor may make only one entry per lot.
- Entries will be accepted enclosed in a plastic bag or wrap, and in disposable containers only.
- If a product fits into a designated lot, it cannot be entered in the “not specified” lot.
- Exhibits not conforming to the size and/or quantity limitations specified will be disqualified.
- For health reasons, all exhibits will be disposed of at end of Fair.

EXHIBITORS – For your safety, when bringing exhibits to the fair, please park and enter the south end of the exhibit building.

CLASS 1 — YEAST BREADS & ROLLS (16 yrs. & over)

CLASS 1 A — YEAST BREADS & ROLLS (under 16 years)

Lots below Premium Code B

1. Bread, white, 1/2 loaf
2. Bread, sourdough, 1/2 loaf
3. No-knead bread, 1/2 loaf
4. Machine bread, 1/2 loaf
5. Bread, not otherwise specified, 1/2 loaf
6. Dinner rolls, plate of 4
7. Sweet rolls, plate of 4
8. Crackers, plate of 4
9. Yeast coffee cake, 1/2 loaf or 4" square
10. Raised donuts, plate of 4

CLASS 2 — QUICK BREADS & MUFFINS (16 yrs. & over)

CLASS 2A — QUICK BREADS & MUFFINS (under 16 yrs.)

Lots below Premium Code B

1. Banana bread, 1/2 loaf
2. Pumpkin bread, 1/2 loaf
3. Zucchini bread, 1/2 loaf
4. Nut bread, no fruit or vegetable, 1/2 loaf
5. Quick bread, not specified, 1/2 loaf
6. Gingerbread, 1/2 loaf or 4" square
7. Muffins, containing fruit, plate of 4

8. Muffins, not specified, plate of 4
9. Coffee cake, no yeast, 4" square
10. Scones, plate of 4

CLASS 3 — CAKES (16 yrs. and over)

CLASS 3A — CAKES (under 16 years)

- No box mixes allowed, enter cakes top side up.
- No frostings allowed on cakes, a light frosting may be added to cupcakes Lots 10 & 11 (no decorations).

Lots below Premium Code B

1. Angel Food or chiffon, 1/2 cake
2. Light Bundt, 1/2 cake
3. Dark Bundt, 1/2 cake
4. White or yellow, 1/2 cake
5. Chocolate, 1/2 cake
6. Spice, 1/2 cake
7. Vegetable (carrot, pumpkin, etc.) 1/2 cake
8. Not specified cake, 1/2 cake
9. Chocolate cupcakes, frosted, judged on overall appearance and flavor, NO decorations, plate of 4
10. Not specified, cupcakes, plate of 4

DIVISION N – BAKING

CLASS 4 — COOKIES & BARS, (16 yrs. and over)

CLASS 4A — COOKIES & BARS, (under 16 years)

- Entry size: Plate of 4 cookies or bars.
- No frosting or icing allowed
- Please be advised that judges disqualify entries at their discretion

Lots below Premium Code B

1. Brownie
2. Layered bars
3. Lemon bars
4. Bar, not specified
5. Chocolate chip, traditional
6. Chocolate chip, with oatmeal
7. Peanut butter, no chips
8. Oatmeal
9. Ball cookies, not flattened
10. Ball cookies, flattened or rolled
11. Drop cookies
12. Sandwich cookies
13. Cookie, not specified
14. Biscotti
15. Nonbaked bar
16. Nonbaked cookie

CLASS 5 — GLUTEN-FREE (16 yrs. and over)

CLASS 5A — GLUTEN-FREE (under 16 years)

Recipe must be included with each entry: typed on 8-1/2 x 11 inch paper, including:

- Exhibitor number and class number
- Name of recipe with list of ingredients and their measurements
- Preparation instructions
- Bake time and serving size

Create entry without using wheat, barley, rye or oats, or any derivative of these grains (unless certified gluten-free). Points will be deducted for incomplete recipes. Purchased flour blends are acceptable. NO commercial mixes; i.e. cake, bread, cookie or bar mixes.

Lots below Premium Code B

1. Gluten-free bread, 1/2 loaf
2. Gluten-free quick bread, 1/2 loaf
3. Gluten-free muffins, plate of 4
4. Gluten-free cake, 1/2 cake
5. Gluten-free cupcakes, plate of 4
6. Gluten-free bars, plate of 4
7. Gluten-free cookies, plate of 4
8. Gluten-free items, not specified

CLASS 6 — FESTIVE (16 yrs. and over)

CLASS 6A — FESTIVE (under 16 years)

- Lots 1 - 4 judged on decoration only

Lots below Premium Code A

1. Decorated cake, (artificial base may be used)

Lots below Premium Code B

2. Decorated cookies, plate of 4
3. Decorated cupcakes, plate of 4
4. Not specified, decorated item
5. Fudge, 4 pieces
6. Not specified, candy, 4 pieces

CLASS 7 — PIES (16 yrs. & over)

CLASS 7A — PIES (under 16 years)

- Bake in disposable pie pan.
- No filling that requires refrigeration allowed.
- No commercial fillings allowed.
- Pie may be mini or full-sized.

Lots below Premium Code A

1. Apple
2. Cherry
3. Peach
4. Berry
5. Rhubarb
6. Pie, not specified
7. Tart

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CLASS 8— RECIPE CHALLENGE

Pineapple Star Cookies

You will need the following ingredients which should yield 2 dozen cookies:

DOUGH:

1 cup butter, softened
8 ounces cream cheese, softened
2 cups all-purpose flour

FILLING:

1/3 cup sugar
2-1/4 teaspoons all-purpose flour
1/2 cup unsweetened crushed pineapple

FROSTING:

1 cup confectioners' sugar
2 tablespoons butter, melted
4 teaspoons whole milk
1/2 teaspoon vanilla extract
8 drips of yellow food coloring

Directions:

1. In a large bowl, cream the butter and cream cheese until light and fluffy, 3 – 4 minutes. Add flour and mix well. Cover and refrigerate until easy to handle, about 2 hours.
2. Meanwhile, in a saucepan, combine sugar and flour; add pineapple and stir until blended. Cook over low heat until mixture comes to a boil and is thickened. Cover and refrigerate.
3. Divide dough in half. On a lightly floured surface, roll out each portion to 1/8-inch thickness. Cut into 3-inch squares. Place squares 1 inch apart on ungreased baking sheets.
4. To form a star, make a 1-1/4 inch cut from each corner toward center (do not cut through center). Place 1/2 teaspoon of pineapple filling in the center of each. Fold every other point toward the center, overlapping pieces, press lightly to seal.
5. Bake at 375 degree oven until set, about 8 – 10 minutes. Remove to wire racks to cool.
6. For frosting, combine the confectioners' sugar, butter, milk vanilla and food coloring in a bowl until smooth. Drizzle over cookies.
7. Plate 4 uniform cookies for your fair entry.

Lots below Premium Code B

1. Ages 8 and under
2. Ages 9 to 13
3. Ages 14 to 19
4. Ages 20 to 39
5. Ages 40 to 59
6. Ages 60 and over

GRAND and RESERVE CHAMPION Ribbons will be awarded to worthy exhibits.

DIVISION N – BAKING

CLASS 9 — BREAD DOUGH ART

1. Use up to 4 standard sized rolls/buns or 1 loaf of bread dough (use purchased frozen dinner roll dough or use homemade bread dough)
2. Shape into anything - an animal, object, face - be CREATIVE! Smaller pieces may be used to cut or roll out for legs or ears, etc.
3. Raisins, chocolate chips, etc. may be used for eyes or other decoration
4. Let rise and bake
5. Entries will be judged for creativity and shaping. The judges will not taste these entries.
6. No added features after baking (NO FROSTING OR PAINTING ALLOWED). Add food coloring to the dough for color before baking.
7. Please keep total display under 9" x 13" (the size of a sheet of paper). Oversized entries may not receive a ribbon.
8. **Include a description of the entry.**

Lots below Premium Code B

1. Ages 5 and under
2. Ages 6 and 7
3. Ages 8 and 9
4. Ages 10 and 11
5. Ages 12 and 13
6. Ages 14 to 17
7. Ages 18 and over

Premium Codes:

Placing	1 st	2 nd	3 rd	4 th	5 th	6 th
A	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00	\$0.50
B	\$2.00	\$1.75	\$1.50	\$1.25	\$1.00	\$0.50