

DIVISION N – BAKING

Superintendent – Maggie Jungbluth, 651-329-9471
Email: maggaloo710@gmail.com

Entry information for 2022 County Fair.

Entries accepted:

Tuesday, August 2, 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 29. 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. Gluten free bread, 1/2 loaf
4. No-knead bread, 1/2 loaf
5. Machine bread, 1/2 loaf
6. Bread, not otherwise specified, 1/2 loaf
7. Dinner rolls, plate of 4
8. Sweet rolls, plate of 4
9. Crackers, plate of 4
10. Yeast coffee cake, 1/2 loaf or 4" square
11. 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
11. Gluten free quick bread, 1/2 loaf,
12. Gluten free muffins, 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. Gluten free cake, 1/2 cake
9. Not specified cake, 1/2 cake
10. Chocolate cupcakes, frosted, judged on overall appearance and flavor, NO decorations, plate of 4
11. Not specified, cupcakes, plate of 4

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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. Gluten free, any type
14. Cookie, not specified
15. Biscotti
16. Nonbaked bar
17. Nonbaked cookie

CLASS 5 — FESTIVE (16 yrs. and over)

CLASS 5A — 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 6 — PIES (16 yrs. & over)

CLASS 6A — 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 7— RECIPE CHALLENGE

LEMON WHITE CHOCOLATE COOKIES

3 cups flour
1 tsp baking soda
3/4 tsp salt
2 sticks butter, softened
1 cup brown sugar
3/4 cup sugar
1 ½ tsp vanilla extract
1 ½ tsp pure lemon extract
Zest and juice of 1 lemon
2 eggs
2 cups white chocolate chips

Whisk together flour, salt and baking soda. Set aside. Cream together butter and sugars. Mix in vanilla and lemon extracts, lemon zest, lemon juice and 1 egg. Add the 2nd egg and mix. Slowly add the flour mixture. Fold in white chocolate chips. Shape dough into 1 inch balls.

Bake at 350 degrees F for 10 minutes or until edges are just turning brown.

Plate four uniform cookies for your fair entry.

All entries must follow the recipe as written, no substitutions.

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.

CLASS 8 — 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.

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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