

ADULT BAKED GOODS & CONFECTIONS

Janell Cornwall 661-266-3735, Co-Chairperson / Karen Toews (661) 718-1443, Co-Chairperson

Entries Close: August 31, 2022 – 5pm

Entry Fee: \$4.00 per entry per class. Limit: Two (2) entries per class per exhibitor.

Exhibits Received: Wednesday, Sept. 21, 8am – 11am. Exhibits Released: Monday, October 3, 2- 7 p.m.

American System of Judging-Awards are based on Appearance/Texture/Consistency/Flavor

Sweepstakes \$50 award value donated by: Sinful Treats, Lancaster

Best of Show Baked Goods \$50 award value donated by: AV Restaurant Supply, Lancaster

Best of Show Decorated Cake \$50 award value donated by: Clarice's Cake/Candy Supplies

Sweepstakes Award is given to the amateur accumulating the highest number of points. It is based on the total of ribbons won, with points to be counted as follows: 1st – 5 points, 2nd – 3 points, 3rd – 1 point, Best of Show – 5 points, and Division Winner – 3 points, In case of a tie, the exhibitor with the most Blue Ribbons wins.

GENERAL RULES:

1. Exhibitor must home prepare all entries in the department. Exception: Decorated Cake forms are only for decorated cake divisions.
2. Prepared mixes are to be used in appropriate divisions only.
3. Exhibits are to be placed on a sturdy plain white paper plate and then covered with plastic wrap. The Fair is not responsible for your baking dishes.
4. Division winners are selected from the first-place winners in each class.
5. Best of Show will be selected by the judges from Division Winners.
6. Any baked goods deemed unappealing due to moisture/mold content can be removed with the Departmental Chair's approval.

Sweepstakes Award is given to the amateur exhibitor accumulating the highest number of points. It is based on total of ribbons won, with points to be counted as follows: 1st- 5 points, 2nd – 3 points 3rd – 1 point, Best of Show – 5 points, and Division Winner – 3 points. In case of a tie, the exhibitor with the most Blue ribbons Wins.

PREMIUMS OFFERED PER CLASS: 1st - \$5 2nd - \$3 3rd - \$2

DIVISION 1

SWEET BREAD (Whole loaf - must be in loaf form)

CLASS:

1. Banana Bread
2. Pumpkin Bread
3. Zucchini Bread
4. Any Sweet Bread not listed, specify kind

DIVISION 2

YEAST BREAD / ROLLS (Whole loaf or a pan of rolls)

CLASS:

1. Sweet Bread (fruit, cinnamon)
2. Non- Sweet Bread (white, wheat, French Sourdough)

DIVISION 3

BAKING SODA or POWDER, QUICK BISCUITS & MUFFINS (A pan of biscuits/ 8 muffins)

CLASS:

1. Any Biscuits, specify kind
2. Any Muffins, specify kind

DIVISION 4

SPECIALTY BREADS (Whole cake, whole loaf, or a pan of rolls)

CLASS:

1. Coffee Cake (with or without fruit)
2. Cornbread
3. Pastry, layer or puff specialty bread, specify kind

DIVISION 5

LAYER, LOAF, POUND, SHEET & CUPCAKES

(Whole cake or 8 cupcakes)

CLASS:

1. Carrot Cake
2. Cheesecake
3. Chocolate Cake
4. Any other Cake
5. Chocolate Cupcakes, any kind
6. Non-Chocolate Cupcakes, any kind

DIVISION 6

COOKIES & BROWNIES (Eight Cookies or Brownies)

CLASS:

1. Bar Cookie
2. Brownies
3. Chocolate Cookie
4. Chocolate Chip Cookie
5. Foreign Cookie, specify kind
6. Molasses Cookie
7. Oatmeal Cookie
8. Peanut Butter Cookie
9. Sugar Cookie
10. Snickerdoodle Cookie
11. Current Fair Theme Cookie
12. Any Cookie not listed, specify kind

DIVISION 7

MEN ONLY

CLASS:

1. Cookies, Bars, Brownies
2. Cakes
3. Muffins
4. Non-Sweet Breads
5. Sweet Breads
6. Pies, Pastries
7. Confections

DIVISION 8

PIES: Whole pie in disposable pie plate

CLASS:

2. Apple Pie
3. Any Fruit Pie, except apple
4. Any Cream Pie
5. Any Other type of Pie

DIVISION 9

CONFECTIONS (approximately 15 pieces)

CLASS:

1. Chocolate Dipped Candies
2. Divinity
3. English Toffee
4. Fudge, light or dark
5. Nut Brittle
6. Cake Pops (10 pieces)
7. Any Confection not listed, specify kind

DIVISION 10

ENHANCED PREPARED MIXES

CLASS:

1. Sweet Prepared Mixes
2. Non-Sweet Mixes

GUIDELINES for DIVISION 11 & 12

1. Cake form ONLY! No real cake please! (Exception: cupcake entries)
2. Royal Icing preferred – NO Buttercream frosting.
3. Maximum cake size is a 12" x 12" square. If cake is larger, please get approval from the chairperson (due to case size).
4. Whole cake must be mounted on cardboard covered with foil not to exceed 1 inch beyond cake edge

DIVISION 11

DECORATED CAKES *Amateur

"See Guidelines for Division 11 & 12" (above)

CLASS:

1. Wedding or Anniversary, tiered cake
2. Decorated Cake for any occasion
3. Decorated Cupcakes (cake will not be tasted)
4. Fair Theme Cake
5. Fair Theme Decorated Cupcake

DIVISION 12

DECORATED CAKES*Professional/Commercial

"See Guidelines for Division 11 & 12" (above)

1. Wedding or Anniversary, tiered cake
2. Decorated Cake for any occasion
3. Decorated Cupcakes (cake will not be tasted)
4. Fair Theme Cake
5. Fair Theme Decorated Cupcakes

DIVISION 13

DECORATED HOUSES

RULES:

1. Decorated houses need to be on sturdy board or plate, not to exceed 1" beyond house.
2. Houses can include cookies, candies, gingerbread, etc.
3. All must be edible
4. No glue
5. 17" x 22" Maximum base
6. No Kit

CLASS:

1. Decorated House
2. Decorated House: Fair Theme

DIVISION 14

GRANDMA'S COOKIE JAR CONTEST

RULES:

1. Open to adult amateur only.
2. Five kinds of homemade cookies – include the list of the 5 cookie types.
3. Each cookie type must be visible from the outside of the jar.
4. Judging will be on the appearance of the cookies, container and lid. (A clear container is preferred, which may be enhanced by the exhibitor).

CLASS:

1. Cookie Jar – Fair Theme
2. Cookie Jar - Other

DIVISION 15

UNCATEGORIZED DISHES

RULES:

1. Any dish you can't find a place for
2. No larger than 8" x 8" pan
3. Must be in a disposable container

CLASS:

1. Fruit
2. Chocolate
3. Any other not listed, specify kind (ie. Gelatin, etc.)

JUNIOR BAKED GOODS & CONFECTIONS

Janell Cornwall 661-266-3735, Co-Chairperson / Karen Toews (661) 718-1443 Co-Chairperson

Entries Close: August 31, 2022– 5pm

Entry Fee: \$2 per entry per class

Limit: Two (2) entry per class per exhibitor

Exhibits Received: Wednesday, Sept. 21st, 8am – 11am

Exhibits Released: Monday, October 3rd, 2 - 7 p.m.

Danish System of Judging – Awards are based on Appearance/Texture/Consistency/Flavor

Sweepstakes Award is given to the amateur exhibitor accumulating the highest number of points. It is based on the total of ribbons won, with points to be counted as follows: 1st – 5 points, 2nd – 3 points, 3rd – 1 point, Best of Show – 5 points, and Division winner – 3 points. In case of a tie, the exhibitor with the most Blue ribbons wins.

GENERAL RULES:

1. Exhibitor must home prepare all entries in this department. Exception: Decorated Cake forms only for decorated cake divisions.
2. Prepared mixes are to be used in the appropriate divisions only.
3. Exhibits are to be placed on a sturdy white paper plate and covered with plastic wrap. The Fair is not responsible for your baking dishes.
4. Division Winners are selected from the first place winners in each class.
5. Best of Show will be selected from Division Winners.
6. Any baked goods deemed unappealing due to moisture/mold content can be removed with the Departmental Chair's approval.
7. All exhibitors must be 17 years of age or under as of the first day of the Fair. Age must appear on entry form.
8. Juniors who are members of a Junior Organization Baked Goods and/or Decorated Cake project are not eligible to compete in the Open Jr. Baked Goods Department.

JR Sweepstakes \$25 award value donated by: *Sinful Treats, Lancaster*

JR Best of Show Baked Goods \$25 award value donated by: *AV Restaurant Supplies, Lancaster*

JR Best of Show Decorated Cake \$25 award value donated by: *Clarice's Cake/Candy Supplies*

PREMIUMS OFFERED PER CLASS: 1st - \$3 2nd - \$2 3rd - \$1

DIVISION 16

Jr Pies – (Whole on disposable plates)

CLASS:

1. Apple Pie
2. Any Fruit Pie, except apple
3. Any Cream Pie
4. Any Other Type of Pie

DIVISION 17

Jr Enhanced Prepared Mixes (Recipes must be included with exhibit)

CLASS:

1. Brownies (8)
2. Cake (whole cake)
3. Cookies (8)
4. Cupcakes (8)
5. Any other prepared mixes (8)

DIVISION 18

Jr Sweet Bread (Whole loaf - must be in loaf form)

CLASS:

1. Banana Bread
2. Pumpkin Bread
3. Zucchini Bread
4. Any Sweet Bread not listed, specify kind

DIVISION 19

Jr Yeast Bread And Rolls (Whole loaf or a pan of rolls)

CLASS:

1. Sweet Bread
2. Non – Sweet Bread

DIVISION 20

Jr Baking Soda, Or Powder, Quick Biscuits & Muffins (A pan of biscuits or 8 muffins)

CLASS:

1. Any Biscuits, specify kind
2. Any Muffins, specify kind

DIVISION 21

Jr Specialty Breads (Whole cake, whole loaf, or a pan of rolls)

CLASS:

1. Coffee Cake (with or without fruit)
2. Cornbread
3. Any Specialty Bread not listed (Pasty), specify kind

DIVISION 22

Jr Layer, Loaf, Pound, Sheet & Cupcakes

(Whole cake or 8 cupcakes)

CLASS:

1. Cheesecake
2. Chocolate Cake
3. Non-Chocolate Cake
4. Chocolate Cupcakes
5. Non-Chocolate Cupcakes, any kind

DIVISION 23

Jr Cookies & Brownies (Eight Cookies or Brownies)

CLASS:

1. Bar Cookie
2. Brownies
3. Chocolate Cookie
4. Chocolate Chip Cookie
5. Oatmeal Cookie
6. Peanut Butter Cookie
7. Sugar Cookie
8. Snickerdoodle Cookie
9. Current Fair Theme Cookie
10. Any Cookie not listed, specify kind

DIVISION 24

Jr Confections (Approximately 15 pieces)

CLASS:

1. Chocolate Dipped Candies
2. Divinity
3. English Toffee
4. Fudge, light or dark
5. Nut Brittle
6. Cake Pops (10 pieces)
7. Any Confection not listed, specify kind

DIVISION 25

Jr Decorated Houses

RULES:

1. Decorated houses to be on sturdy board or plate
2. May create with cookies, candies gingerbread, etc.
3. All must be edible
4. No glue
5. Maximum base 17" x 22"

CLASS:

1. Decorated House
2. Decorated House: Fair Theme

DIVISION 26

Jr Grandma's Cookie Jar Contest

RULES:

1. Five different kinds of homemade cookies – include the list of the 5 cookie types.
2. Each cookie type must be visible from the outside of the jar.
3. Judging will be on the appearance of the cookies, container, and lid. (A clear container is preferred, which may be enhanced by the exhibitor).

CLASS:

1. Cookie Jar
2. Fair Theme

GUIDELINES for DIVISION 27

1. Cake form only. **No real cake please!**
(Exception: cupcake entries).
2. Royal Icing preferred – NO Buttercream frosting.
3. Maximum cake size is a 12" x 12" square. If cake is larger, please get approval from the Chairperson (due to case size).
4. Whole cake must be mounted on cardboard covered with foil not to exceed 1" beyond cake edge.

DIVISION 27

Jr Decorated Cakes

See Guidelines for Division 27 (above)

CLASS:

1. Single Tiered Cake
2. Any Tiered Cake (2 or more)
3. Cupcakes (8) *cake will not be judged on taste
4. Fair Theme Cake
5. Fair Theme decorated cupcakes

DIVISION 28

Jr Uncategorized Dishes

RULES:

1. Any dish you can't find a place for
2. No larger than 8" x 8" pan
3. Must be in a disposable container

CLASS:

1. Fruit
2. Chocolate
3. Any other not listed, specify kind (ie. Gelatin, etc.)