

ADULT BAKED GOODS & CONFECTIONS

Chairman: Janell Cornwall 661-266-3735 (Home) and Asst. Chairman Karen Toews 661-718-1443 (Cell)

Entries Close: Tuesday- August 26th (Final Deadline)

Entry Fee: \$3.00 per entry per class. Limit: Two (2) entries per class per exhibitor.

Exhibits Received: SATURDAY, September. 20th , 8 am - 11 am -Van Dam Building

Exhibits Released: Monday, Sept. 29th, 2 pm - 7 pm

GENERAL RULES:

1. **ENTRY REQUIREMENTS:** All entries must be homemade by the exhibitor. Exception: use non-edible forms (Styrofoam, etc.) in the decorated cake divisions. Prepared mixes (e.g., boxed cake mixes) are allowed only in Division 7: Enhanced Prepared Mixes.
2. **SUBMISSIONS GUIDELINES:** Exhibits must be placed on a **sturdy, plain white paper plate** and securely covered with **plastic wrap**. The Fair is not responsible for any baking dishes, plates, or containers used.
3. **JUDGING AND AWARDS:**
American System of Judging used. Awards are based on Appearance/Texture/Consistency/Flavor.
Premiums Offered Per Class: 1st - \$5 2nd - \$3 3rd - \$2
Division Winners are selected from the first-place winners in each class.
Best of Show is selected by the judges from the pool of Division Winners.
 - **Best of Show–Baked Goods:** \$50 value donated by **AV Restaurant Supply** (825 W. Ave L8, Suite F Lancaster, CA 93534)
 - **Best of Show–Decorated Cake:** \$50 value donated by **Clarice's Cake/Candy Supplies** (22936 Lyons Ave, Newhall, 91321)Sweepstakes Award is presented to the amateur exhibitor with the highest cumulative points, based on total ribbons earned.
 - **Sweepstakes:** \$50 value donated by **Sinful Treats** (42458 60th St., Suite 117, Quartz Hill, 93536)
4. **FOOD SAFETY AND REMOVAL:** Any entry showing signs of spoilage, mold, etc., may be removed at the discretion of the Department Chair

DIVISION 2030¹

BREADS (non-sweet, whole loaf or pan of rolls)

CLASS:

1. Yeast Bread/Rolls
2. Sourdough/French Bread
3. Biscuits/Cornbread
4. Any non-sweet bread not listed, specify kind

DIVISION 2030²

SWEET BREADS (whole loaf, 8 muffins, pan of rolls).

CLASS:

1. Fruit Bread (i.e. banana, blueberry, etc.).
2. Vegetable Bread (zucchini, Pumpkin, etc.).
3. Sweet Yeast Bread/Rolls
4. Muffins/Coffee Cake
5. Pastries (8)
6. Any sweet bread not listed, specify kind

DIVISION 2030³

CAKES & CUPCAKES (whole cake or 8 cupcakes)

CLASS:

1. Chocolate Cake or Cupcakes
2. Non-Chocolate Cake or Cupcakes

DIVISION 2030⁴

COOKIES & BROWNIES

(8 cookies/brownies)

CLASS:

1. Bar Cookies with Chocolate (brownies, chocolate-based bars).
2. Bar Cookies without Chocolate (blondies, lemon bars, fruit bars).
3. Chocolate Cookies (primarily chocolate-based cookies)
4. Chocolate Chip Cookies (any variety, must contain chocolate chips).
5. Non- Chocolate Cookies with add-in (raisins, nuts etc.).
6. Non- Chocolate Cookies without add-in (short bread, sugar cookies, macaroons, etc.).

DIVISION 2030⁵

PIES (whole pie in disposable pie plate)

CLASS:

1. Any Fruit Pie
2. Any Cream Pie
3. Any other pie, specify kind

DIVISION 20306

CONFECTIONS (approximately 15 pieces)

CLASS:

1. Chocolate
2. Non-Chocolate

DIVISION 20307

ENHANCED PREPARED MIXES (specify added ingredients)

CLASS:

1. Sweet Prepared Mixes
2. Non-Sweet Prepared Mixes

DIVISION 20308

MEN ONLY

CLASS:

1. Breads (whole loaf, 8 biscuits or pan of rolls).
2. Sweet Breads (whole loaf, 8 muffins or pan of rolls).
3. Cakes & Cupcakes (whole cake or 8 cupcakes).
4. Cookies & Brownies (8)
5. Pies (whole pie in disposable pie plate).
6. Confections (approximately 15 pieces)..

DECORATED CAKE GUIDELINES FOR DIVISIONS 9 & 10

1. Cake forms ONLY! No real cake please! (Only exception: cupcake entries)
2. Royal Icing preferred--NO Buttercream Frosting
3. Maximum cake size is 12" x 12" square. If the 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 20309

DECORATED CAKES (AMATEUR)

See Decorated Cake Guidelines for Divisions 9 & 10

CLASS:

1. Tiered Cake
2. Decorated Cake for any occasion
3. Decorated Cupcakes (cake will not be tasted).

DIVISION 20310

DECORATED CAKES (PROFESSIONAL)

See Decorated Cake Guidelines for Divisions 9 & 10

CLASS:

1. Tiered Cake
2. Decorated Cake for any occasion
3. Decorated Cupcakes (cake will not be tasted)

JUNIOR BAKED GOODS & CONFECTIONS

Chairman Janell Cornwall 661-266-3735 (Home) and Asst. Chairman Karen Toews 661-718-1443 (Cell).

Entries Close: Tuesday- August 26th, (Final Deadline)

Entry Fee: None. Limit: Two (2) entries per class per exhibitor.

Exhibits Received: SATURDAY, September 20th, 8 am - 11 am Van Dam Building

Exhibits Released: Monday, Sept. 29th, 2 pm - 7 pm.

GENERAL RULES:

1. **ELIGIBILITY:** All exhibitors must be 17 years of age or under as of the first day of the Fair
2. **ENTRY REQUIREMENTS:** All entries must be **homemade** by the exhibitor. Exception: Use non-edible forms (Styrofoam, etc.) in the Decorated Cake Division. Prepared mixes (e.g., boxed cake mixes) are allowed only in Division 17: Enhanced Prepared Mixes.
3. **SUBMISSION GUIDELINES:** Exhibits must be placed on a **sturdy, plain white paper plate** and securely covered with **plastic wrap**. The Fair is not responsible for any baking dishes, plates or containers used.
4. **JUDGING AND AWARDS:**

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

Premiums Offered Per Class: 1st – 3rd Place Ribbons

Division Winners are selected from the first-place winners in each class.

Best of Show is selected by the judges from the pool of Division Winners.

- **Best of Show–Baked Goods:** \$25 value donated by **AV Restaurant Supply** (825 W. Ave L8, Suite F Lancaster, CA 93534)
- **Best of Show–Decorated Cake:** \$25 value donated by **Clarice's Cake/Candy Supplies** (22936 Lyons Ave, Newhall, 91321)

Sweepstakes Award is presented to the amateur exhibitor with the highest cumulative points, based on total ribbons earned.

- **Sweepstakes:** \$25 value donated by **Sinful Treats** (42458 60th St., Suite 117, Quartz Hill, 93536)

5. **FOOD SAFETY AND REMOVAL:** Any entry showing signs of spoilage, mold, etc., may be removed at the discretion of the Department Chair.

JUNIOR DIVISIONS 11- 18

DIVISION 203011 (ages 7-17)

JUNIOR BREADS (non-sweet, whole loaf or pan of rolls)

CLASS:

1. Yeast Bread/Rolls
2. Sourdough/French Bread
3. Biscuits/Cornbread
4. Any non-sweet bread not listed, specify kind

DIVISION 203012 (ages 7-17)

JUNIOR SWEET BREADS (whole loaf, 8 muffins, pan of rolls)

CLASS:

1. Fruit Bread (i.e. banana, blueberry, etc.).
2. Vegetable Bread (zucchini, pumpkin, etc.).
3. Sweet Yeast Bread/Rolls
4. Muffins/Coffee Cake
5. Pastries (8)
6. Any sweet bread not listed, specify kind

DIVISION 203013 (ages 7-17)

JUNIOR CAKES & CUPCAKES (whole cake or 8 cupcakes)

CLASS:

1. Chocolate Cake or Cupcakes
2. Non-Chocolate Cake or Cupcakes

DIVISION 203014 (ages 7-17)

JUNIOR COOKIES & BROWNIES

(8 cookies/brownies)

CLASS:

1. Bar Cookies with Chocolate (brownies, chocolate-based bars, etc.).
2. Bar Cookies without Chocolate (blondies, fruit bars, lemon bars, etc.).
3. Chocolate Cookies (primarily chocolate-based cookies).
4. Chocolate Chip Cookies (any variety, must contain chocolate chips).
5. Non-Chocolate Cookies with add-ins (raisins, nuts, coconut, peanut butter chips, etc.).
6. Non-Chocolate Cookies without add-ins (shortbread, sugar cookies, snickerdoodles, etc.).

DIVISION 203015 (ages 7-17)

JUNIOR PIES (whole pie in a disposable pie plate)

CLASS:

1. Any Fruit Pie
2. Any Cream Pie
3. Any other pie, specify kind

DIVISION 203016 (ages 7-17)

JUNIOR CONFECTIONS (approximately 15 pieces)

CLASS:

1. Chocolate
2. Non-Chocolate

DIVISION 203017 (ages 7-17)

ENHANCED PREPARED MIXES

(specify added ingredients)

CLASS:

1. Sweet Prepared Mixes
2. Non-Sweet Prepared Mixes

JUNIOR DECORATED CAKE GUIDELINES

1. Cake forms ONLY! No real cake! (Only exception: cupcake entries)
2. Royal Icing preferred--NO Buttercream Frosting
3. The 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 the cake edge.

DIVISION 20318 (ages 7-17)

JUNIOR DECORATED CAKES

See Decorated Cake Guidelines above

CLASS:

1. Tiered Cake
2. Decorated Cake for any occasion
3. Decorated Cupcakes (cake will not be tasted)