

## **GENERAL RULES**

1. Entry Fee - \$1.00 per item. Only one person may be listed on an entry form.
2. All baking exhibits **MUST** be the product of the exhibitor and made in their home kitchen.
3. Only baked goods that do not require refrigeration can be entered. Please, no custards or cream fillings.
4. Please observe food safety guidelines in preparing entries.
5. Four individual items should be entered for judging (i.e. four cookies). Present six pieces of candy.
6. Entries must be covered in plastic or zipper-locked bags with entry tag/recipe fastened on the outside.
7. To be considered for judging, each exhibit must have an attached entry tag and recipe printed on an index card. Recipes must indicate the quantity and pan sizes (i.e. 12 muffins, 9x13 inch pan, etc.)
8. Exhibitors have the option of releasing their exhibits to be sold in a Bake Sale after judging is completed.
9. Exhibits and awards will be displayed after judging is completed in the East Auditorium.
10. Entries will be judged on Appearance, Consistency, Texture, Flavor, Aroma, Originality and Creativity.
11. Exhibits will be awarded a ribbon placing of BLUE, RED OR WHITE.
12. Exhibits, ribbons and prizes will be released between 3:45 and 4:00 P.M. on the day of judging.
13. **FAIR OFFICIALS WILL NOT BE RESPONSIBLE FOR EXHIBITS REMAINING AFTER 4:00 p.m.**

**DIVISIONS AND CLASSES** - Please note any division-specific rules before submitting your entry.

**Youth – Division 1**

Division Rules

1. This division is only open to youth up to 18 years of age.
2. Rules and judging criteria will be the same as adult classes

Classes

1. Breads (Quick and Yeast)
2. Pies
3. Candies
4. Bars & Cookies
5. Cakes

**Breads – Division 2**

Classes

6. Yeast Bread
7. Yeast Rolls
8. Quick Breads
9. Muffins
10. Breads Other Than Named

**Pies – Division 4**

Classes

11. Single Crust
12. Double Crust
13. Pie Other Than Named

**Candies – Division 5**

Classes

14. Fudge & Chocolate
15. Caramels
16. Candies Other Than Named

**Bars & Cookies – Division 6**

Classes

17. Brownies
18. Drop Cookies
19. Rolled Cookies
20. Bars/Cookies Other Than Named

**Cakes – Division 7**

## Classes

21. Angel Food Cakes
22. Layered Cakes
23. Single-Layer Cakes
24. Cupcakes

### **Decorated Cakes – Division 8**

#### Division Rules

1. This division is open to commercial bakers, amateur adults and youth. Participants may only compete in one category, but can enter cakes into each class.
2. Cakes will be judged on visuals only. Inedible structural items and decorations are acceptable.
3. Cakes should not exceed 30 inches in height or 14 inches in diameter.
4. Entries will be judged on Execution, Appearance, Originality & Design.

**COMMERCIAL:** Open to owners and employees of bakeries and individuals who sell cakes. If desired, participating business name and details may be displayed with the cake after judging is completed.

25. Single-Tiered
26. Multi-Tiered
27. Cupcakes or Cake Balls

**AMATEUR ADULT OPEN:** Open to any adult that does not sell decorated cakes (such as a hobbyist).

28. Single-Tiered
29. Multi-Tiered
30. Cupcakes or Cake Balls

**YOUTH:** Open to any youth up to 18 years of age.

31. Single-Tiered
32. Multi-Tiered
33. Cupcakes or Cake Balls