DEPARTMENT K - BAKING - OPEN CLASS
Superintendent: Ken Roath 509.218.7252
Department K Adult
Department KY - Youth

1. All exhibits must be in place by $9: 00 \mathrm{pm}$ Wednesday.
2. No exhibit may be removed before 4:00pm Sunday. Exhibits must be picked up by 6:30pm Sunday in Department or Fair office or be discarded.
3. Judges would be delighted of you would attach a recipe with your baking entry.
4. Youth please note age on label.
5. Bring baked goods suitably wrapped for display: Smaller items on small plates or trays, larger items on Styrofoam trays. All items should be covered with clear plastic wrap. Angel food and chiffon cakes to be baked in tube pan. Butter cakes to be 2 layers. All bread to be standard size. Four (4) small items for cookies, brownies, biscuits, muffins and rolls. Prepared mixes allowed in Divisions 2207 and 2208 ONLY.
6. Make sure to read and follow all the Best of Chocolate Contest Rules COMPLETELY.

## BAKING AWARDS

## \$5.00 Cash Awards

Best Candy by Youth
Best Gift in a Jar by Adult
Best Gift in a Jar by Youth
Best Pie
Best Whole Wheat Bread Youth Best Chocolate Cake by Youth Best Baking Powder Biscuits Youth Best Fudge by Youth Best Pie by Youth Best Cookie by Youth Best Heritage Recipe Presentation Best Table Setting by Youth Best Table Setting by Adult Best Baked Munchies by Youth Best Cookies by Adult Best Mistake Cake by Youth Best Mistake Cake by Adult Best Quick Bread Best Decorated Cupcake First Place Monster Cookie Best Educational Poster - Adult Best Hors d'oeuvre Best Cheesecake - $2^{\text {nd }}$ Place

## WASHINGTON ASSOCIATION OF WHEAT GROWERS AWARD

To promote the use of wheat products, the wheat growers offer the following awards to the Best Overall Exhibit in the Yeast Baking Category
Adult Division:
1st Place Cookbook and Rosette
2nd Place
Youth Division:
1st Place Open
2nd Place

Kim \& Curt Knapp
Kim \& Curt Knapp Jill Driver
Tamara Hobbs
John \& Lindsey Newman John \& Lindsey Newman John \& Lindsey Newman John \& Lindsey Newman Tamera Hobbs
Tamara Hobbs

> Doug \& Lisa Theil

Kim \& Curt Knapp Ken Driver Mary Yann
Doug \& Lisa Theil
Doug \& Lisa Thiel Kay Driver Kay Driver Kay Driver
American Legion Auxiliary Mary Yahn Jill Driver JIK Roofing

## DEPARTMENT K - BAKING - OPEN CLASS

## SPECIAL CONTESTS AND AWARDS

## CUPCAKE DECORATING CONTEST

## Cupcake Sponsor Linda Everett

Cupcakes will be available to decorate Saturday 2:00-5:00 pm in front of the Home Ec Bldg Exhibitors may bring their own supplies if they wish. Cupcakes will be judged on originality, overall appearance (eye appeal) and Fair Theme. If you choose not to enter the contest, you can take your cupcake to eat!!!

| 1st place $\$ 5.00$ | Glenn Miller |
| :--- | :--- |
| 2nd place $\$ 3.00$ | Glenn Miller |
| 3rd place $\$ 2.00$ | Glenn Miller |

## BEST OF CHOCOLATE CONTEST

Enter items in appropriate Divisions and Classes Entries are due on Wednesday

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Adult
1st Place - $20.00
2nd}\mathrm{ Place - $10.00
\begin{tabular}{ll} 
1st Place \(-\$ 20.00\) & Mathis Family \\
\(2^{\text {nd }}\) Place \(-\$ 10.00\) & Mathis Family
\end{tabular}
```

Youth
1st Place - \$10.00
$2^{\text {nd }}$ Place - $\$ 5.00$

Ives Ranch and Cattle
Ives Ranch and Cattle

FRESH HUCKLEBERRY DESSERT CONTEST
Dessert must be entered Saturday of Fair Week by 12:00 noon. Enter one dozen cookies or one full dessert.

| $\frac{\text { ADULT }}{1 s t-10.00}$ | Mathis Family |
| :--- | :--- |
| 2nd $-\$ 6.00$ | Mathis Family |

YOUTH
1st-\$10.00 Palmieri Sound
2nd - \$6.00 Ives Ranch and Cattle

Adult Rules for Huckleberry Desserts and Chocolate Contests (one dozen cookies or one full dessert):

1. Entry must be a baked dessert made from "scratch" (no mixes).
2. Dessert entry must be submitted on cardboard covered with foil or a baking dish for judging (no doily required).
3. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page.
Youth Rules for Huckleberry Desserts and Chocolate Contests:
4. Entry must be cookies, brownies or bars made from "scratch" (no mixes).
5. Entry must be submitted as a plate of four (4) on a doily covered cardboard.
6. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page.
Judging for all items will be based on the following criteria:
a. Flavor
30 points
b. Overall Appearance
25 points
c. Moistness and Crumb
20 points
d. Consistency (size and shape)
15 points
e. Creativity (appearance, ingredients)
TOTAL

10 points
100 points

## RICE KRISPY TREAT SCULPTURE CONTEST

Participants are asked to create a sculpture using homemade Rice Krispy Treat.
Sculptures will be judged on originality, and overall appearance (Fair theme is a plus). Bring sculptures in Saturday morning before 1:00 pm. Judging will be a 1 pm .

Thank you to the Mathis Family, the Melvin Ratcliff Family and Kathene Schutte for sponsoring the prizes. $1^{\text {st }}, 2^{\text {nd }}$, and $3^{\text {rd }}$ Prizes are awarded for Age Groups 0-5 years, 6-12 years, and 13-17 years.

$$
\begin{aligned}
& 1^{\text {st }} \text { Place }-\$ 10.00 \\
& 2^{\text {nd }} \text { Place }-\$ 5.00 \\
& 3^{\text {rd }} \text { Place }-\$ 3.00
\end{aligned}
$$

## DEPARTMENT K - BAKING - OPEN CLASS

FRESH APPLE PIE CONTEST
$\frac{\text { ADULT }}{1 s t-\$ 15.00}$
2nd $-\$ 5.00$
3rd - $\$ 3.00$

2nd - $\$ 5.00$
3rd - \$3.00

Pies must be entered Friday of Fair Week by 12:00 noon.

John and Lindsey Newman
In memory of Lyla Hoisington Ann Elliott

YOUTH
1st - \$10.00
2nd - $\$ 5.00$
3rd - \$3.00

Don \& Sherri Kendrick Don \& Sherri Kendrick Don \& Sherri Kendrick

Best Overall Apple Pie
Rules for Fresh Apple Pie Contest:

1. To compete, each person must enter a two-crust pie or lattice topping.
2. Only one entry per person per contest is allowed.
3. The pies will be judged at $1: 30 \mathrm{pm}$.
4. Judging criteria will be: appearance (crust done, nice color, texture), filling, flavor and aroma.
5. Pies (what remains of them) can be picked up Sunday at 4:00pm.

## BAKING DEPARTMENTS K (ADULT) and KY (YOUTH)

DIVISION 2201. YEAST BREADS
DIVISION 2202. BREADS AND ROLLS
MADE WITH BREAD MACHINE
Class No.

1. White bread
2. Wheat bread
3. Plain rolls
4. Fancy dinner rolls
5. Fancy sweet rolls
6. Fancy sweet rolls with icing
7. Whole wheat rolls
8. Coffee or Tea ring (enter $1 / 2$ )
9. Herb Bread
10. Sour Dough bread
11. Other

DIVISION 2203. QUICK BREADS
Class No.

1. Baking powder biscuits
2. Flavored biscuits (i.e. cheese or herb)
3. Plain muffins
4. Fruit muffins
5. Cornbread
6. Coffee cake
7. Banana (1/2 loaf)
8. Zucchini (1/2 loaf)
9. Scones
10. Other

DIVISION 2204. CAKES (can enter $1 / 2$ cake)
Class No.

1. White
2. Chocolate
3. Spice or fruit
4. Bundt
5. Other

Points Awarded: Blue 20, Red 15, White 10

## DIVISION 2205. COOKIES

Class No.

1. Unbaked
2. Rolled out, i.e. sugar cookies
3. Drop
4. Pressed, i.e. peanut butter
5. Molded, i.e. chocolate crinkles, snickerdoodles
6. Filled
7. Bar type
8. Other

DIVISION 2206. PIES (Whole Pie)
Class No.

1. Apple (double crust)
2. Berry (double crust)
3. Crème
4. Other

DIVISION 2207. CUPCAKES (4)
Class No.

1. From Scratch
2. Decorated

DIVISION 2208. CAKE MIX PLUS
Cake mix plus other things added to the recipe, example:
Dump cakes, Brownies
Class No.

1. Breads
2. Cakes
3. Cookies
4. Pies
5. Gluten Free
6. Other

DIVISION 2209. CANDY (exhibits consist of 4 pieces)
Class No.

1. Fudge
2. Nut Brittle
3. Dipped chocolates
4. Other

DIVISION 2210. BAKED MUNCHIES Displayed in quart jar
Class No.

1. Baked Party Mix
2. Granola
3. Popcorn Mix
4. Other

DIVISION 2211. DECORATED BAKED GOODS
Made from mix or scratch.
Class No.

1. Sheet cake or facsimile
2. Tiered cake or facsimile
3. Novelty cake or facsimile
4. Gingerbread (house, sleigh, etc.)
5. Cookie or Cake with Fair Theme

## DIVISION 2212. TABLE SETTING

Let your imagination go for something very creative and eye catching!

Exhibits should be entered on Wednesday from 6-9pm.
Participants will bring their own square or round card table with no extensions or additions. Paper and plastic permitted where appropriate. Due to the length of the fair, no fresh flowers or perishable items can be accepted. Skillful hand-craftsmanship by the exhibitor of any element of the table setting will be given positive consideration in judging.
Class No.

1. Adult
2. Youth

DIVISION 2213. GIFT IN A JAR Layered dry ingredients for muffins, cookies or quick bread. Judged on creativity, uniqueness of container and presentation. Be sure to have a complete recipe attached.
Class No.

1. Adult
2. Youth

DIVISION 2215. MISTAKE CAKE Things that might happen while preparing, baking, icing or taking a cake to the county fair.
Class No.

1. Adult
2. Youth

DIVISION 2216. MONSTER COOKIE 8 to 12" wide
Open to youth up to 12 years old. One entry per exhibitor. Bring Friday before 12:00 noon. Judging at 2:00pm. Must provide recipe with entry. Criteria: appearance, creativity and originality.
1st Place (\$5.00)
2nd Place (\$3.00)
3rd Place (\$2.00)
American Legion Auxiliary
Ives Ranch and Cattle
Ives Ranch and Cattle
Class No.

1. Monster Cookie

DIVISION 2218. HERITAGE ENTRY and RECIPE
All entries should include a story about the entry and the recipe.
Class No.

1. Adult
2. Youth

DIVISION 2219. HORS D'OUVRES
Class No.

1. Baking - Savory
2. Baking - Sweet
3. Unbaked - Savory
4. Unbaked - Sweet

DIVISION 2220. BUTTER MOLDED OR PRESSED
Class No.

1. Adult
2. Youth

DIVISION 2221. Gluten Free
Class No.

1. Yeast Bread
2. Quick Bread
3. Cakes
4. Cookies
5. Pies
6. Cupcakes
7. Mix-it UP

DIVISION 2222. FROM A MIX
A baked good made ONLY with box mix. $\underline{\text { NOT }}$
homemade.
Class No.

1. Adult
2. Youth

DIVISION 2223. Bagels
Class No.

1. Adult
2. Youth
