

2017 Open Class Baking Show

Saturday, July 15, 2017 in the East Auditorium on Webster County Fairgrounds
Registration is 8:30 -10:00 A.M. Judging will begin at 10:00 A.M.

GENERAL RULES

1. No entry fees are required. 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.
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