

SECTION L - BAKED FOODS AND CANDIES

**Entries will be accepted only on Thursday, August 3rd 5 p.m. – 8 p.m.
and Friday August 4th 3 p.m. – 8 p.m.
Entries close at 8 p.m. on Friday, August 4th**

Co-Chairmen – Ms. Elizabeth Lawson, Mrs. Caitlin Williams

- Baked Foods & Candies entries will be transferred to Fair containers.
- **No cheesecakes or meringue pies** will be accepted.
- Sour cream will not be accepted unless it is a baked ingredient.
- Nuts must be listed by name on tag.
- Entries requiring refrigeration will not be accepted.
- Age of youth exhibitor as of **January 1, 2023**.
- **See Departmental Rules for 2023 Building Theme.**
- The exhibitor will remove his or her entire entry on Sunday, August 13, 2023. If you do not pick up your entry it will be discarded.

**One Champion Ribbon will be awarded from the
Blue Ribbon Winners in Each Category**

One Best in Show Ribbon will be awarded as follows from the Champion Ribbons:

**One Best in Show Adult
One Best in Show Teenage
One Best in Show Children**

- L01. CAKES (1/2 Layer Cake not to exceed 10" in diameter) 5.00 4.00 3.50 3.00**
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|---------------------------------|---|
| 1. Angel Food (not iced) | 11. German Sweet Chocolate(frosted) |
| 2. Applesauce (not iced) | 12. Devil's Food or Chocolate Layer (frosted) |
| 3. Gingerbread (not iced) | 13. Yellow Layer or White Layer (frosted) |
| 4. Plain Pound (not iced) | 14. Special Needs (Gluten Free, Sugar Free, Etc.) |
| 5. Sponge or Chiffon (not iced) | 15. Vegetable Cake (Tomato, Carrot, Etc.) |
| 6. Cupcake (frosted) 4 | 16. Ethnic |
| 7. Cupcake Decorated | 17. Cake Mix (as base with added ingredients, indicate ingredients on entry tag) |
| 8. Red Velvet Layer (frosted) | 18. Miscellaneous Cake (indicate type of cake) |
| 9. Spiced Layer (frosted) | 19. Better than store bought homemade Poptarts, Twinkies, Zebra Cakes, Oreo's etc. |
| 10. Marble Layer (frosted) | |
- L02. DECORATED WHOLE CAKE**
Decorated Whole Cake not to exceed 12" x 14"
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|--|----------------------------|
| 20. Regular round, square or oblong pans | 8.00 6.00 5.00 4.00 |
| 21. Cake Molds or Shaped Pans | |
- L03. BUILDING THEME CAKE**
22. Building Theme Cake
- L04. YEAST BREADS (1/2 Loaf, Round or Oblong) 3.50 3.00 2.50 2.00**
- | | |
|--------------------------|----------------------------|
| 23. ½ White Loaf | 27. ½ Artisan Bread |
| 24. ½ Wheat Loaf | 28. ½ Sourdough Bread |
| 25. ½ Challah Bread Loaf | 29. ½ Sweet Loaf (specify) |
| 26. ½ Herb Bread Loaf | |
- Premium: 3.00 2.50 2.00 1.50**
- | | |
|---------------------|--------------------------------------|
| 30. Plain Rolls (4) | 32. ½ Swedish Tea Ring |
| 31. Fancy Rolls (4) | 33. ½ loaf Miscellaneous Yeast Bread |
| 34. Sweet Buns (4) | |

SECTION L – BAKED FOODS AND CANDIES (Continued)**L05. QUICK BREADS AND PASTRY 3.00 2.50 2.00 1.50**

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| 35. ½ Fruit and Nut Bread Loaf | 39. Biscuits (4) |
| 36. ½ Vegetable Bread Loaf | 40. Coffee Cake (½ only) |
| 37. ½ Zucchini Loaf | 41. Miscellaneous Quick Breads and Pastry (½ if loaf) |
| 38. Muffins (4) | |

L06. COOKIES (4 of a kind, no unbaked cookies) 3.00 2.50 2.00 1.50

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|--|---|
| 42. Brownies (with or without nuts) | 51. Filled Cookies (indicate type) |
| 43. Shortbread | 52. Refrigerator Cookies (indicate type) |
| 44. Drop Cookies (indicate type) | 53. Hand Shaped Cookies (shape dough in ball before baking and indicate type) |
| 45. Bar Cookies (indicate type) | 54. Peanut Butter Cookies |
| 46. Ginger Cookies | 55. Oatmeal Cookies |
| 47. Chocolate Chip | 56. Pressed Cookies |
| 48. Chocolate Chip w/other ingredients | 57. Gluten Free Cookies |
| 49. Ethnic cookie (indicate type) | 58. Misc. Cookies (indicate type) |
| 50. Rolled Sugar Cookies | |

L07. BUILDING THEME – COOKIES

59. Building Theme - Cookies

L08. PIES (in 8" or 9" foil pans) 4.00 3.50 3.00 2.50

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|----------------------------------|-------------------------------|
| 60. Cherry | 63. Pecan |
| 61. Blueberry | 64. Pumpkin |
| 62. Fruit – any other than above | 65. Misc. Pie (indicate type) |

L09. CANDIES (4 of a kind) 3.00 2.50 2.00 1.50

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|-----------------------------------|-----------------------------------|
| 66. Chocolate Fudge (Plain) | 71. Fondant |
| 67. Fudge (Nuts) | 72. Mints – No Chocolate |
| 68. Chocolate Peanut Butter Fudge | 73. Hand Dipped Chocolate |
| 69. Fudge – Miscellaneous | 74. Misc. Candies (indicate type) |
| 70. Nut Brittle | |

L10. BUILDING THEME – Molded Candies (Hand shaped or purchased mold)

75. Building Theme – Molded Candies

L11. CHILDREN'S BAKING – 5 – 11 years of age 3.00 2.50 2.00 1.50**COOKIES (4 cookies)**

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|---|--|
| 76. Chocolate Bit or Toll House | 84. Cupcakes (4) |
| 77. Hand Shaped | 85. ½ Yeast Bread or Rolls (4) |
| 78. Rolled and Cut Cookies | 86. ½ Quick Bread, Muffins (4) or Biscuits (4) |
| 79. Peanut Butter Cookies | Candy (4 pieces of candy) |
| 80. Brownies | 87. Fudge |
| 81. Drop Cookies | 88. Microwave Candy |
| 82. Miscellaneous Cookies | 89. Miscellaneous Candy |
| 83. Cake (1/2-layer cake or whole 8"x 8" - frosted) | 90. Decorated Cake (whole cake to be entered) |

L12. BUILDING THEME

91. Building Theme anything in class L11

L13. TEENAGE BAKING - 12-18 years of age 3.00 2.50 2.00 1.50**COOKIES (4 cookies)**

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|---------------------------------|--|
| 92. Chocolate Bit or Toll House | Cakes, Breads, Pies |
| 93. Hand Shaped Cookies | 99. Cake (1/2-layer cake or whole) not to exceed 8" x 8" - frosted |
| 94. Peanut Butter Cookies | 100. Cupcakes (4) |
| 95. Pressed Cookies | 101. ½ Quick Bread, Muffins (4) or Biscuits (4) |
| 96. Brownies | 102. ½ Yeast Bread Loaf/Yeast Rolls (4) |
| 97. Drop Cookies | 103. Miscellaneous Pie |
| 98. Miscellaneous Cookies | |

Candy (4 pieces of candy)

104. Fudge
105. Microwaved Candy
106. Miscellaneous Candy

Premium: 4.00 3.50 3.00 2.00

107. Decorated Cake (whole cake to be entered)

L14. BUILDING THEME

108. Building Theme – anything in Class L13

SECTION L – BAKED FOODS AND CANDIES (Continued)

SPECIAL AWARDS FOR BAKED FOODS AND CANDIES

- Air View Farm, Merhlyn Barnes – Pie Plate** - Champion Adult Pie
Kake Kraft Korner - Gift Certificate - Best Devil's Food Cake
Kake Kraft Korner - Gift Certificate - Champion Yeast Bread
Kake Kraft Korner - Gift Certificate - Best Misc. Quick Bread and Pastry
Kake Kraft Korner - Gift Certificate - Best Miscellaneous Cookies - Adult
Kake Kraft Korner - Gift Certificate - Best Fondant
Kake Kraft Korner - Gift Certificate - Best Pound Box Assorted Candies
Kake Kraft Korner - Gift Certificate - Best Fudge – Children's Baking
Kake Kraft Korner - Gift Certificate - Best Pressed Cookies - Teenage Baking
Kake Kraft Korner - Gift Certificate - Best Drop Cookies - Children's Baking
Kake Kraft Korner - Gift Certificate – Best Misc. Cookie - Teenage Baking
The R.L. Hedeman Family - \$30 – Best Bldg. Theme Cookie Class 59
The R.L. Hedeman Family - \$30 - Best in Show Teenage Baking
Kim Sullivan- \$25 – Best Adult Non-Decorated Cake frosted or non-frosted–
In Memory of Mary Jane Sullivan

SPECIAL BAKED FOODS CONTESTS

The **Best Strawberry Desserts** and **Best Strawberry Pies** will be entered at the same time. The **Best Strawberry Desserts** will be judged first, followed by the **Best Strawberry Pies**. The announcing of the winners of both contests will follow the completion of judging. After the judging results have been announced, a picture of all winners will be taken and display in the Home Arts Bldg. The exhibitor will remove pies and desserts following the judging.

The Categories Will Be:

The Best Strawberry Dessert Non-Pie -- These desserts will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 5th** at the **Home Arts Building**. The judging will take place there. Judging will begin at 2:30 p.m.

The Rules Are Simple:

- The dessert must be in an appropriate container for the type of dessert.
- The dessert must have strawberry as the main ingredient.
- No **custard-type** strawberry desserts will be accepted.
- No **sour cream** is to be used.
- Attach the recipe.

Premiums are:

| | | | |
|---------------------|----------------|---------------------|---------------|
| First Place | \$20.00 | Fourth Place | \$8.00 |
| Second Place | \$15.00 | Fifth Place | \$6.00 |
| Third Place | \$12.00 | Sixth Place | \$5.00 |

The Best Strawberry Pie - These pies will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 5th** at the **Home Arts Building**. The judging will take place there. Judging will follow the desserts.

The Rules Are Simple:

- The pie must be in either an 8" or 9" pan.
- The pie must have strawberry as the main ingredient.
- No **custard-type** strawberry pies will be accepted.
- No **sour cream** is to be used.
- Attach the recipe.

Premiums are:

| | | | |
|---------------------|----------------|---------------------|---------------|
| First Place | \$20.00 | Fourth Place | \$8.00 |
| Second Place | \$15.00 | Fifth Place | \$6.00 |
| Third Place | \$12.00 | Sixth Place | \$5.00 |

*****CHALLENGE COOKIE CONTEST*****

THE RULES ARE SIMPLE:

- The recipe is supplied.
- **The recipe must be prepared as written.**
- There can be no changes or additions to the recipe.
- Bring four (4) cookies.
- Entries open on **Thursday August 3rd** and close at **8 p.m. on Friday, August 4th.**
- This contest is open to all ages.
- Pre-registering is requested but not required.
- The premiums for this contest are:

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|---------------------|----------------|---------------------|----------------|
| First Place | \$20.00 | Third Place | \$10.00 |
| Second Place | \$15.00 | Fourth Place | \$5.00 |

2023 Challenge Cookie
Windmill Butter Rollouts

Ingredients

- 1½ cup butter, softened (no substitutes)
- 1½ cup sugar
- 2 eggs
- 1 tablespoon pure vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cream of tartar

Frosting (Optional):

- 6 tablespoons butter, softened (no substitutes)
 - 3 cups confectioners' sugar
 - ¼ cup milk
 - 1 tablespoon vanilla extract
- Colored sugar, optional

Instructions

Preheat oven to 350°F.

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Cover and refrigerate for 30 minutes or until easy to handle. On a lightly floured surface, roll out to ¼ in. thickness. Cut with 2- 1/2 in cookie cutters dipped in flour.

Place 2 in. apart on ungreased baking sheets. Bake for 8-10 minutes or until lightly browned. For frosting, combine butter, confectioners' sugar, milk and vanilla in a mixing bowl; beat until smooth. Spread or drizzle over cookie. Sprinkle with colored sugar if desired.

Adapted from Taste of Home, Vanilla Butter Rollouts



2023 KING ARTHUR FLOUR BAKING CONTEST

DATE: **WEDNESDAY, AUGUST 9, 2023**
ENTRY TIME: 5:30 p.m. – 6:45 p.m. **Judging** begins at 7:00 p.m.
LOCATION: Home Arts Building
OPEN TO: Adults and Youth (up to age 17) as of January 1, 2023

WHAT YOU ARE MAKING: **Adults:** Swedish Tea Ring, Whole, nuts optional
Youth: Quick Bread, any type

Adult category Prizes

1st place: \$75.00 gift card to shop.kingarthurbaking.com
2nd place: \$50.00 gift card to shop.kingarthurbaking.com
3rd place: \$25.00 gift card to shop.kingarthurbaking.com

Youth category Prizes

1st place: \$40.00 gift certificate to shop.kingarthurbaking.com
2nd place: \$25.00 gift certificate to shop.kingarthurbaking.com
3rd place: King Arthur Flour Logo Tote Bag

RULES:

1. Pre – entry required for gate pass for exhibitor only. Gate pass will be mailed.
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the bag of flour.
3. Must provide a legible recipe on 8.5 x 11 sheet of paper.
4. All entries must be submitted in a disposable container for judging. A photo of the winning entries will be displayed. All non-placing entries will be returned to the exhibitor after the judging.
5. The Home Arts Department General Rules and Regulations shall apply in conjunction with special contest rules.
6. Entries will be received on Wednesday, August 9, 2023, in the Home Arts Building between 5:30 p.m. – 6:45 p.m.
7. Prizes and ribbons will be given out that night.
8. For any questions, please contact Mary Alexander 443-340-9507.