

**SECTION L - BAKED FOODS AND CANDIES**

**Entries will be accepted only on Thursday, August 1<sup>st</sup> 5 p.m. – 8 p.m.  
and Friday August 2<sup>nd</sup> 3 p.m. – 8 p.m.  
Entries close at 8 p.m. on Friday, August 2<sup>nd</sup>**

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

- Baked Foods & Candies entries will be transferred to Fair containers.
- All entries must be made from scratch, no box mixes accepted. Excluding class 9.
- **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, 2024**.
- **See Departmental Rules for 2024 Building Theme.**
- The exhibitor will remove his or her entire entry on Sunday, August 11, 2024. 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**

\*\*\*\*\*

- |                                                                                   |             |             |             |             |
|-----------------------------------------------------------------------------------|-------------|-------------|-------------|-------------|
| <b>L01. CAKES (1/2 Layer Cake not to exceed 10" in diameter)</b>                  | <b>6.00</b> | <b>5.00</b> | <b>4.00</b> | <b>3.00</b> |
| 1. Red Velvet (frosted)                                                           |             |             |             |             |
| 2. Spiced (frosted)                                                               |             |             |             |             |
| 3. Marble (frosted)                                                               |             |             |             |             |
| 4. German Sweet Chocolate (frosted)                                               |             |             |             |             |
| 5. Devil's Food or Chocolate (frosted)                                            |             |             |             |             |
| 6. Yellow or White (frosted)                                                      |             |             |             |             |
| 7. Special Needs (Gluten Free, Sugar Free etc.)                                   |             |             |             |             |
| 8. Vegetable Cake (any type)                                                      |             |             |             |             |
| 9. Cake Mix (as base with added ingredients, indicate ingredients on entry tag)   |             |             |             |             |
| 10. Miscellaneous Cake (indicate type)                                            |             |             |             |             |
| <b>L02. CAKES (1/2 Cake to be entered)</b>                                        |             |             |             |             |
| 11. Angel Food (not iced)                                                         |             |             |             |             |
| 12. Applesauce (not iced)                                                         |             |             |             |             |
| 13. Gingerbread (not iced)                                                        |             |             |             |             |
| 14. Sponge or Chiffon (not iced)                                                  |             |             |             |             |
| 15. Pound Cake (not iced)                                                         |             |             |             |             |
| 16. Ethnic                                                                        |             |             |             |             |
| 17. Better than store bought homemade Poptarts, Twinkies, Zebra Cakes, Oreos etc. |             |             |             |             |
| <b>L03. Cupcakes – any flavor</b>                                                 |             |             |             |             |
| 18. Cupcake (frosted) 4                                                           |             |             |             |             |
| 19. Cupcake Decorated 4                                                           |             |             |             |             |
| <b>L04. DECORATED WHOLE CAKE</b>                                                  | <b>8.00</b> | <b>6.00</b> | <b>5.00</b> | <b>4.00</b> |
| Decorated Whole Cake not to exceed 12" x 14"                                      |             |             |             |             |
| 20. Regular round, square or oblong pans                                          |             |             |             |             |
| 21. Cake Molds or Shaped Pans                                                     |             |             |             |             |
| <b>L05. BUILDING THEME CAKE</b>                                                   |             |             |             |             |
| 22. Building Theme Cake                                                           |             |             |             |             |
| <b>L06. YEAST BREADS (1/2 Loaf, Round or Oblong)</b>                              | <b>5.00</b> | <b>4.00</b> | <b>3.00</b> | <b>2.00</b> |
| 23. 1/2 White Loaf                                                                |             |             |             |             |
| 24. 1/2 Wheat Loaf                                                                |             |             |             |             |
| 25. 1/2 Challah Bread Loaf                                                        |             |             |             |             |
| 26. 1/2 Herb Bread Loaf                                                           |             |             |             |             |
| 27. 1/2 Artisan Bread                                                             |             |             |             |             |
| 28. 1/2 Sourdough Bread                                                           |             |             |             |             |
| 29. 1/2 Sweet Loaf (specify)                                                      |             |             |             |             |
| <b>Premium:</b>                                                                   | <b>5.00</b> | <b>4.00</b> | <b>3.00</b> | <b>2.00</b> |

|                                                                               |             |             |             |             |             |             |  |
|-------------------------------------------------------------------------------|-------------|-------------|-------------|-------------|-------------|-------------|--|
| 30. Plain Rolls (4)                                                           |             |             |             |             |             |             |  |
| 31. Fancy Rolls (4)                                                           |             |             |             |             |             |             |  |
| 32. Sweet Buns (4)                                                            |             |             |             |             |             |             |  |
| <b>L07. QUICK BREADS AND PASTRY</b>                                           |             |             |             |             |             |             |  |
| 35. ½ Fruit and Nut Bread Loaf                                                |             |             |             |             |             |             |  |
| 36. ½ Vegetable Bread Loaf                                                    |             |             |             |             |             |             |  |
| 37. ½ Zucchini Loaf                                                           |             |             |             |             |             |             |  |
| 38. Muffins (4)                                                               |             |             |             |             |             |             |  |
| <b>L08. COOKIES (4 of a kind, no unbaked cookies)</b>                         | <b>4.00</b> | <b>3.00</b> | <b>2.00</b> | <b>1.50</b> |             |             |  |
| 42. Brownies (with or without nuts)                                           |             |             |             |             |             |             |  |
| 43. Shortbread                                                                |             |             |             |             |             |             |  |
| 44. Drop Cookies (indicate type)                                              |             |             |             |             |             |             |  |
| 45. Bar Cookies (indicate type)                                               |             |             |             |             |             |             |  |
| 46. Ginger Cookies                                                            |             |             |             |             |             |             |  |
| 47. Chocolate Chip                                                            |             |             |             |             |             |             |  |
| 48. Chocolate Chip w/other ingredients                                        |             |             |             |             |             |             |  |
| 49. Ethnic cookie (indicate type)                                             |             |             |             |             |             |             |  |
| 50. Rolled Sugar Cookies                                                      |             |             |             |             |             |             |  |
| <b>L09. BUILDING THEME – COOKIES</b>                                          |             |             |             |             |             |             |  |
| 59. Building Theme - Cookies                                                  |             |             |             |             |             |             |  |
| <b>L10. PIES (in 8" or 9" foil pans)</b>                                      |             |             |             |             |             |             |  |
| 60. Cherry                                                                    |             |             |             |             |             |             |  |
| 61. Blueberry                                                                 |             |             |             |             |             |             |  |
| 62. Fruit – any other than above                                              |             |             |             |             |             |             |  |
| <b>L11. CANDIES (4 of a kind)</b>                                             |             |             |             |             |             |             |  |
| 66. Chocolate Fudge (Plain)                                                   |             |             |             |             |             |             |  |
| 67. Fudge (Nuts)                                                              |             |             |             |             |             |             |  |
| 68. Chocolate Peanut Butter Fudge                                             |             |             |             |             |             |             |  |
| 69. Fudge – Miscellaneous                                                     |             |             |             |             |             |             |  |
| 70. Nut Brittle                                                               |             |             |             |             |             |             |  |
| <b>L12. BUILDING THEME – Molded Candies (Hand shaped or purchased mold)</b>   |             |             |             |             |             |             |  |
| 75. Building Theme – Molded Candies                                           |             |             |             |             |             |             |  |
| <b>L13. CHILDREN'S BAKING – 5 – 11 years of age</b>                           |             |             |             |             |             |             |  |
| <b>COOKIES (4 cookies)</b>                                                    | <b>4.00</b> | <b>3.00</b> | <b>2.50</b> | <b>2.00</b> | <b>1.50</b> | <b>1.25</b> |  |
| 76. Chocolate Bit or Toll House                                               |             |             |             |             |             |             |  |
| 77. Hand Shaped                                                               |             |             |             |             |             |             |  |
| 78. Rolled and Cut Cookies                                                    |             |             |             |             |             |             |  |
| 79. Peanut Butter Cookies                                                     |             |             |             |             |             |             |  |
| 80. Brownies                                                                  |             |             |             |             |             |             |  |
| 81. Drop Cookies                                                              |             |             |             |             |             |             |  |
| 82. Miscellaneous Cookies                                                     |             |             |             |             |             |             |  |
| 83. Cake (1/2-layer cake or whole 8"x 8" - frosted)                           |             |             |             |             |             |             |  |
| <b>L14. BUILDING THEME</b>                                                    |             |             |             |             |             |             |  |
| 91. Building Theme anything in class L13                                      |             |             |             |             |             |             |  |
| <b>L15. TEENAGE BAKING - 12-18 years of age</b>                               | <b>4.00</b> | <b>3.00</b> | <b>2.50</b> | <b>2.00</b> | <b>1.00</b> | <b>1.25</b> |  |
| <b>COOKIES (4 cookies)</b>                                                    |             |             |             |             |             |             |  |
| 92. Chocolate Bit or Toll House                                               |             |             |             |             |             |             |  |
| 93. Hand Shaped Cookies                                                       |             |             |             |             |             |             |  |
| 94. Peanut Butter Cookies                                                     |             |             |             |             |             |             |  |
| 95. Pressed Cookies                                                           |             |             |             |             |             |             |  |
| 96. Brownies                                                                  |             |             |             |             |             |             |  |
| 97. Drop Cookies                                                              |             |             |             |             |             |             |  |
| 98. Miscellaneous Cookies                                                     |             |             |             |             |             |             |  |
| <b>Candy (4 pieces of candy)</b>                                              |             |             |             |             |             |             |  |
| 104. Fudge                                                                    |             |             |             |             |             |             |  |
| 105. Microwaved Candy                                                         |             |             |             |             |             |             |  |
| 106. Miscellaneous Candy                                                      |             |             |             |             |             |             |  |
| <b>Premium:</b>                                                               | <b>5.00</b> | <b>4.00</b> | <b>3.00</b> | <b>2.00</b> | <b>1.50</b> | <b>1.25</b> |  |
| 107. Decorated Cake (whole cake to be entered)                                |             |             |             |             |             |             |  |
| 33. ½ Swedish Tea Ring                                                        |             |             |             |             |             |             |  |
| 34. ½ loaf Miscellaneous Yeast Bread                                          |             |             |             |             |             |             |  |
| 39. Biscuits (4)                                                              |             |             |             |             |             |             |  |
| 40. Coffee Cake (½ only)                                                      |             |             |             |             |             |             |  |
| 41. Miscellaneous Quick Breads and Pastry (½ if loaf)                         |             |             |             |             |             |             |  |
| 51. Filled Cookies (indicate type)                                            |             |             |             |             |             |             |  |
| 52. Refrigerator Cookies (indicate type)                                      |             |             |             |             |             |             |  |
| 53. Hand Shaped Cookies (shape dough in ball before baking and indicate type) |             |             |             |             |             |             |  |
| 54. Peanut Butter Cookies                                                     |             |             |             |             |             |             |  |
| 55. Oatmeal Cookies                                                           |             |             |             |             |             |             |  |
| 56. Pressed Cookies                                                           |             |             |             |             |             |             |  |
| 57. Gluten Free Cookies                                                       |             |             |             |             |             |             |  |
| 58. Misc. Cookies (indicate type)                                             |             |             |             |             |             |             |  |
| 63. Pecan                                                                     |             |             |             |             |             |             |  |
| 64. Pumpkin                                                                   |             |             |             |             |             |             |  |
| 65. Misc. Pie (indicate type)                                                 |             |             |             |             |             |             |  |
| 71. Fondant                                                                   |             |             |             |             |             |             |  |
| 72. Mints – No Chocolate                                                      |             |             |             |             |             |             |  |
| 73. Hand Dipped Chocolate                                                     |             |             |             |             |             |             |  |
| 74. Misc. Candies (indicate type)                                             |             |             |             |             |             |             |  |
| 84. Cupcakes (4)                                                              |             |             |             |             |             |             |  |
| 85. ½ Yeast Bread or Rolls (4)                                                |             |             |             |             |             |             |  |
| 86. ½ Quick Bread, Muffins (4) or Biscuits (4)                                |             |             |             |             |             |             |  |
| <b>Candy (4 pieces of candy)</b>                                              |             |             |             |             |             |             |  |
| 87. Fudge                                                                     |             |             |             |             |             |             |  |
| 88. Microwave Candy                                                           |             |             |             |             |             |             |  |
| 89. Miscellaneous Candy                                                       |             |             |             |             |             |             |  |
| 90. Decorated Cake (whole cake to be entered)                                 |             |             |             |             |             |             |  |
| 99. Cake (1/2-layer cake or whole) not to exceed 8" x 8" - frosted            |             |             |             |             |             |             |  |
| 100. Cupcakes (4)                                                             |             |             |             |             |             |             |  |
| 101. ½ Quick Bread, Muffins (4) or Biscuits (4)                               |             |             |             |             |             |             |  |
| 102. ½ Yeast Bread Loaf/Yeast Rolls (4)                                       |             |             |             |             |             |             |  |
| 103. Miscellaneous Pie                                                        |             |             |             |             |             |             |  |

**L16. BUILDING THEME****4.00 3.00 2.50 2.00 1.50 1.25**

108. Building Theme – anything in Class L15

**\*\*\*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 Rhubarb Desserts** and **Best Rhubarb Pies** will be entered at the same time. The **Best Rhubarb Desserts** will be judged first, followed by the **Best Rhubarb 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 Rhubarb Dessert Non-Pie** -- These desserts will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 3<sup>rd</sup>** 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 Rhubarb as the main ingredient.
- No **custard-type** Rhubarb desserts will be accepted.
- No **sour cream** is to be used.
- Attach the recipe.

**Premiums are:**

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

**The Best Rhubarb Pie** - These pies will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 3<sup>rd</sup>** 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 Rhubarb as the main ingredient.
- No **custard-type** Rhubarb pies will be accepted.
- No **sour cream** is to be used.
- Attach the recipe.

**Premiums are:**

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

\*\*\*\*\*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 1<sup>st</sup>** and close at **8 p.m.** on **Friday, August 2<sup>nd</sup>.**
- This contest is open to **all** ages.
- Pre-registering is requested but not required.
- The premiums for this contest are:

|                     |                |                     |                |
|---------------------|----------------|---------------------|----------------|
| <b>First Place</b>  | <b>\$20.00</b> | <b>Third Place</b>  | <b>\$10.00</b> |
| <b>Second Place</b> | <b>\$15.00</b> | <b>Fourth Place</b> | <b>\$5.00</b>  |

\*\*\*\*\*

**2024 Challenge Cookie  
Flower Meringue Drops**

- 3 egg whites**
- ½ tsp. vanilla extract**
- ¼ tsp. cream of tartar**
- Food coloring, optional**
- ¾ cup sugar**
- White pearl or coarse sugar, optional**

**Place egg whites in a large bowl; let stand at room temperature for 30 minutes. Line baking sheets with parchment paper.**

**Preheat oven to 300 degrees. Add vanilla, cream of tartar and, if desired, food coloring to egg whites, beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff peaks form.**

**Cut a small hole in a corner of a pastry or plastic bag: insert #3 star pastry tip. Fill bag with meringue. Pipe 2-in circles or shapes 2 in. apart onto prepared baking sheet. If desired, sprinkle with pearl or coarse sugar.**

**Bake 20 – 25 minutes or until set and dry. Turn oven off; leave meringues in oven for 1 hour. Store in an airtight container.**



# 2024 KING ARTHUR FLOUR BAKING CONTEST

**DATE:** **WEDNESDAY, AUGUST 7, 2024**  
**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, 2024

**WHAT YOU ARE MAKING:** **Adults:** Pane Bianco Italian Bread  
**Youth:** Linzer Cookie

## **Adult category Prizes**

1<sup>st</sup> place: \$75.00 gift card to [shop.kingarthurbaking.com](http://shop.kingarthurbaking.com)  
2<sup>nd</sup> place: \$50.00 gift card to [shop.kingarthurbaking.com](http://shop.kingarthurbaking.com)  
3<sup>rd</sup> place: \$25.00 gift card to [shop.kingarthurbaking.com](http://shop.kingarthurbaking.com)

## **Youth category Prizes**

1<sup>st</sup> place: \$40.00 gift certificate to [shop.kingarthurbaking.com](http://shop.kingarthurbaking.com)  
2<sup>nd</sup> place: \$25.00 gift certificate to [shop.kingarthurbaking.com](http://shop.kingarthurbaking.com)  
3<sup>rd</sup> place: King Arthur Flour Logo Tote Bag

## **RULES:**

1. Pre – entry required for gate pass for exhibitor only. Gate pass will be mailed.
2. The 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 7, 2024, 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.