OPEN CLASS BAKING

Superintendent: Louise Niccum, 360-540-1761, niccums@fidalgo.net

BAKING entries Accepted Monday from 2 pm – 7 pm or by appointment (contact Louise at 360-540-1761)

RULES

- 1. Recipe MUST accompany each entry. Use a 3 x 5 card. Do not put your name on the recipe card. Bring each entry sealed in a Ziploc bag or well covered in wrap.
- 2. Judging will be by the American System. Only first Blue, Red, and White in each class are paid premiums.
- 3. Two entries per class permitted, but no two alike.
- 4. NO EXHIBITS WILL BE RETURNED TO THE EXHIBITOR WITH THE EXCEPTION OF CAKE FORMS.

PREMIUMS

1 st Blue	\$3.00
1 st Red	\$2.00
1st White	\$1.00

READ THIS PREMIUM LIST FOR COMPLETE INFORMATION ON SPECIAL AWARDS.

Best of Class – Rosette Best of Division – Rosette Best of Show – Rosette

SPECIAL AWARDS -

SILVER SPOON - The Silver Spoon Awards will go to the exhibitors with the most entries in Baking and Food Preservation & Canning combined. There will be a Silver Spoon Award in each age category. Special Rosettes and a \$25 prize will be awarded to each Silver Spoon winner.

ACROSS GENERATIONS - A Special Award, "Across Generations" will also be given to the top three Baking entries which are made from a recipe handed down across at least four generations. Please include a short history of your recipe on the back of your recipe card.

DIVISION A: ADULTS (18-59 years) **DIVISION B:** JUNIORS (13-17 years) **DIVISION C:** CHILDREN (12 and under)

DIVISION D: SENIORS (60 & up)

QUICK BREAD CATEGORY – For loaf breads, bring					
whole	whole loaf. Leave half for entry, or a small loaf.				
001	Banana Bread	1			
002	Biscuits, Baking Powder	6			
003	Donuts, Cake	4			
004	Muffins, Bran	Plate of 4			
005	Muffins, Berry	Plate of 4			
006	Muffins, Other	Plate of 4			
007	Scones	4			
008	Zucchini Bread	1			
009	Other Quick Bread	1			
	ST BREADS – For loaf bread, brir				
1	e half for entry, or a small loaf.	ig whole loan			
010	Cinnamon Rolls	4			
011	Other Sweet Rolls	4			
012	Rolls, White	4			
013	Rolls Whole Wheat	(50%-100%			
013	Troils whole wheat	whole wheat)			
		– 4			
014	White Bread	1			
015	Whole Wheat Bread	(50%-100%			
013	Whole wheat bread	whole wheat)			
016	Other Yeast Bread	1			
	KIES - Bring a plate of 6. Two en	·			
	ccepted, but no two identical entri				
017	Brownies	6			
018	Drop Cookies, Chocolate Chip	6			
010	Drop Cookies, Chocolate Chip				
019	Drop Cookies, Other	6			
020	Drop Cookies, Chocolate	6			
021	Filled Cookies	6			
022	Molded, Rolled or Pressed	6			
	Cookies				
023	Bar Cookies	6			
CAKI	ES - Bring the entire cake. A por	tion of the cake			
will be retained for judging and displaying. No boxed					
cake	mixes.				
024	Sponge or Angel Food	Not Frosted			
025	Bundt or Loaf	Not Frosted			
026	Coffee Cake				
027	Fruit or Pound Cake				
028	Chocolate Cake	Frosted			
029	White Cake	Frosted			
030	Other Cake	Frosted			
031	Cupcakes, Chocolate	Frosted – 4			
		cupcakes			
032	Cupcakes, White	Frosted – 4			
332	Capacitos, Trinto	cupcakes			
033	0 1 0"				
	i Cupcakes, Other	I Frosted – 4			
000	Cupcakes, Other	Frosted – 4 cupcakes			

GLUTEN FREE				
034	Yeast Bread	1		
035	Yeast Rolls	4		
036	Quick Bread	1		
037	Muffins	Plate of 4		
038	Cinnamon Rolls	4		
039	Cake	Frosted		
040	Drop Cookies	6		
041	Bar Cookies	6		
042	Filled Cookies	6		
043	Brownies	6		
CANDY				
044	Divinity	8 pieces		
045	Fudge	8 pieces		
046	Nut Brittle	1/4 pound		
047	Other Candy	8 pieces		
PIES				
048	Apple Pie	1		
049	Berry Pie	1		
050	Other Pie	1		
CAKE DECORATING – Two entries permitted				
per class. Actual cake is not necessary, cake				
forms may be used.				
051	Wedding or Anniversary Theme	1		
052	Holiday Theme	1		
053	Birthday Theme	1		
054	Fair Theme Design	1		
055	Other Design	1		
056	Cupcakes – Decorated	4		