

BAKED GOODS DEPARTMENT

Entry Period: WEDNESDAY, July 24, 9 am to 1 pm

Judging: WEDNESDAY, July 24, 1:30 pm

Please consult the Entry Procedure for general entry rules.

- **All entries in this Department become the property of the Fair and will not be returned.**
- All entries in this Department must be prepared by the exhibitor. Exhibitors should wrap their exhibits in cellophane or plastic wrap. **Please use only disposable containers.**
- **Recipes for each entry are required**, including ingredient measurements, written on a 3" x 5" notecard. If you wish to keep the recipe private, please make note of that on the card. (Recipes are important for judging.)
- Town reps and out-of-town exhibitors: Please contact the Fair, 766-2476, to coordinate times and transportation.

BREAD

DIVISION A YEAST BREAD (whole loaf)

- Class 01 White
- Class 02 Whole wheat
- Class 03 Rye
- Class 04 Batter
- Class 05 Fruit and/or nut
- Class 06 Cinnamon
- Class 07 Potato
- Class 08 Flat bread (named)
- Class 09 Nationality bread (e.g. French, Italian, etc.)
- Class 10 Other

DIVISION B YEAST - OTHER

- Class 01 Plain white roll (3)
- Class 02 Whole wheat roll (3)
- Class 03 Hard roll (3)
- Class 04 Coffee cake (1)
- Class 05 Fancy roll (3)
- Class 06 Raised doughnut (3)
- Class 07 Yeast-raised dessert cake (1)
- Class 08 Other

DIVISION C SOURDOUGH (whole loaf)

- Class 01 White bread
- Class 02 Whole wheat bread
- Class 03 Rye bread
- Class 04 Roll (3)
- Class 05 Biscuit (3)
- Class 06 Cake
- Class 07 Cookie (3)

Class 08 Other

DIVISION D QUICK BREAD (whole loaf)

- Class 01 Baking powder biscuit (3)
- Class 02 Banana bread
- Class 03 Cornbread
- Class 04 Fruit and/or nut bread
- Class 05 Gingerbread
- Class 06 Cake doughnut (3)
- Class 07 Muffin with/without fruit (3)
- Class 08 Other

DIVISION E SPECIALTIES

- Class 01 French pastry (3)
- Class 02 Petit four (3)
- Class 03 Sugar molding (3)
- Class 04 Cracker (3)
- Class 05 Eclair or cream puff (3)
- Class 06 Cheesecake
- Class 07 Other

CAKES

DIVISION F SPONGE CAKE (Whole cake)

- Class 01 Angel food
- Class 02 Chiffon
- Class 03 Sponge
- Class 04 Jelly roll
- Class 05 Other

DIVISION G BUTTER CAKE (Whole cake)

- Class 01 White
- Class 02 Chocolate
- Class 03 Holiday fruit cake
- Class 05 Spice (including fruit or vegetable)
- Class 06 Upside-down cake
- Class 07 Cupcake (3)
- Class 08 Pound cake
- Class 09 Yellow or golden
- Class 10 Other

DIVISION H PIE (Whole pie)

- Class 01 Fruit
- Class 02 Berry
- Class 03 Mince
- Class 04 Nut
- Class 05 Pumpkin or other vegetable
- Class 06 Tart (3)
- Class 07 Cream or custard
- Class 08 Other

DIVISION I MIX, PLUS (Entries in this Class may use prepared mixes as a base but must include other ingredients and/or methods of preparation)

- Class 01 Cake (whole)
- Class 02 Cookie (3)
- Class 03 Quick bread
- Class 04 Pie, including mock pie
- Class 05 Yeast bread
- Class 06 Other

DIVISION J CANDY (½ pound)

- Class 01 Caramel
- Class 02 Divinity
- Class 03 Fudge
- Class 04 Fondant
- Class 05 Peanut brittle
- Class 06 Penuche

- Class 07 Praline
- Class 08 Taffy
- Class 09 Hard candy
- Class 10 Uncooked candy
- Class 11 Other

DIVISION K COOKIE (3)

- Class 01 Drop
- Class 02 Rolled
- Class 03 Molded
- Class 04 Sheet or bar
- Class 05 Refrigerator
- Class 06 Filled
- Class 07 Pressed
- Class 08 Deep fried (including rosette)
- Class 09 No bake
- Class 10 Other

DIVISION L SPECIAL DIET GROUP (Gluten free, dairy free, sugar free, low cholesterol, low salt, low fat, low sugar, or other)

- Class 01 Yeast bread
- Class 02 Quick bread
- Class 03 Muffin (3)
- Class 04 Cake
- Class 05 Pie
- Class 06 Candy (½ pound)
- Class 07 Cookie (3)
- Class 08 Other

DIVISION M DECORATION (judged solely on the outward appearance)

- Class 01 Sculptured cake
- Class 02 Cake without sculptural elements
- Class 03 Cookie
- Class 04 Other