

DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

****Please read carefully – many changes****

Senior Fair Committee: Barb Stewart

Chairperson: Pat Ledford (605-8497)

Committee: Richard & Robyn Barnhart, Becky Bishop, Kara & Mike Francis, Esther Houseman, Deana Ledford, Tina Miller, Stacey Peters, Sydney Peters, Tina Robinson, Janice Smith, and Glen & Kathy Wilt

Important Notice: **All Exhibitors Must Purchase an Exhibitor Ticket. (See the Arts & Crafts Building General Rules in this Book before proceeding.) (Exhibitors in the Junior Divisions are not required to purchase Exhibitor's Tickets but are required to preregister their entry.)**

Please Note: All items in this department are eligible for points in the Creative Achievement Award except the People's Choice Best Decorated Apron Board Contest. (See Department 115 for more details.)

Specific Rules

1. **ALL ENTRIES MUST BE CHECKED ON FRIDAY, JULY 22, FROM 3:00 - 8:00 P.M.** Please bring entries to the Annex. There will be no parking in front of the Arts & Crafts Building, on Friday, July 22.
2. Entries are open to all persons.
3. Dish of the Day entries are Open Class.
4. All exhibits must be the work of the exhibitor and **be made from scratch EXCEPT Division 65, Class 3; Division 70, Class 6; Division 90 Classes 1, 4, 6.** No item may be entered in more than one class in Dept. 55.
5. Place entry on a disposable plate, cardboard, aluminum foil pan or in a Ziploc type bag or container. All items should be covered.
6. **ENCLOSE THE RECIPE** in a plastic sandwich type bag, attach by string to entry. Cookies and candy may be placed in a plastic storage box or sealed plastic bag with recipe in a plastic sandwich bag inside container. **YOUR NAME MUST BE ON THE BACK OF RECIPE.** Recipes are only kept during fair week.
7. **MUST BRING IN WHOLE ITEM, EXCEPT Division 65, Class 5.**
8. No entry will be accepted without entire recipe, **including** pie crust ingredients and any garnishes on entry.
9. Exhibitor may pick up remainder of cakes and pies, and breads after judging. Items must be picked up by 1:30 p.m. on Saturday, July 23. **NO** cookies, candy, or brownies are kept for pickup.
10. All displayed baked goods will be disposed of Friday evening at closing or before if moldy.
11. The judge reserves the right to withhold prizes in any category.
12. All of the Best of Show winners in each division will receive a Rosette.

Premiums: 1st\$10.00 2nd\$7.00 3rd\$5.00

Open Class Baked Goods Show Judging Criteria

Professional judges look for the following characteristics as they select winning entries.

Flavor	Appearance and Presentation	Texture
- fresh rich flavor	- evenly browned on top,	- moist, tender crumb
- ingredients well mixed	bottom, and sides	- not hard, dry, sticky, or soggy
	- uniform in size and shape	- free of tunnels
	- appropriate size and shape	

Dept. 55 - Baked Goods

Division 55 - Homemade Yeast Bread & Rolls

Class No.	Class Description
1	Bread: Favorite (any flour, any add-in)
2	Rolls: Dinner (3)
3	Breakfast Pastries (ex. rolls, Danish types)

Dept. 55 - Baked Goods

Division 60 - Homemade Quick Breads

Class No.	Class Description
1	Banana
2	Zucchini
3	Pumpkin
4	Any Other Variety
5	Coffee Cake: Favorite
6	Muffins: Favorite (3 muffins)
7	Beer Bread: Any

Dept. 55 - Baked Goods

Division 65 - Homemade Cakes

(Must bring whole cake, not a portion)

Class No.	Class Description
1	Favorite: Frosted or Glazed
2	Favorite: Other than Cheesecake
3	A variation using a boxed cake mix
4	Cupcakes (3) from scratch, iced, filling optional
5	Cheesecake: Favorite (bring 1/4 of cheesecake)

Dept. 55 - Baked Goods

Division 70 - Homemade Pies** (Not to be confused with Pie Day)

Class No.	Class Description
1	Any Fruit - two crust pies
2	Pecan
3	Any Crumb Pie
4	Any Cream Pie
5	Any Favorite (other than listed)
6	Any Pie using a non-pastry crust (graham cracker, cookie, pretzel, etc.)

****Must be baked in aluminum foil pan, anything else will not be accepted. Recipe for crust must be included for all classes.**

All Best of Show winners in each of Divisions 60 - 70 will receive a rosette

DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

Dept. 55 - Baked Goods

Division 80 - Homemade Cookies (3 cookies per entry)

<u>Class No.</u>	<u>Class Description</u>
1	Peanut Butter, Traditional
2	Favorite Frosted (other than listed)
3	Favorite Unfrosted (other than listed)
4	Chocolate Chip, Traditional (no nuts, oats, etc.)
5	Chocolate Chip Favorite
6 NEW!	Oatmeal - <u>Follow recipe below</u>
7	Bar
8	Favorite Cake Mix Cookie
9	Brownies: Chocolate (3 bars)
10	Brownies: Variation (nuts, chips, frosting, etc.) (3 bars)

Dept. 55 - Baked Goods

Division 85 - Homemade Candy

<u>Class No.</u>	<u>Class Description</u>
1	Fudge: Chocolate (with or without nuts)
2	Fudge: Peanut Butter (with or without nuts)
3	Favorite Candy, 3 pcs (molded, dipped, etc.)

All Best of Show winners in each of Divisions 80 - 85 will receive a rosette.

Oatmeal Raisin Cookies

1 ¼ cup all-purpose flour	¾ cup butter
¾ teaspoon baking soda (packed)	1 1/3 cups brown sugar
½ teaspoon salt	2 eggs
1 teaspoon cinnamon	1 teaspoon vanilla
¼ teaspoon nutmeg	2 cups quick oats
	1 cup raisins

Sift flour, soda, salt, cinnamon and nutmeg
 Cream butter, sugar, eggs and vanilla
 Add dry ingredients to creamed mixture
 Add oats and raisins
 Bake on cookie sheets at 350 degrees for 8-10 minutes

YOUTH CLASSES

Siblings may not share same recipe, except the No Bake Cookies Recipe listed below.

Dept. 55 - Baked Goods Homemade Youth

(Boys & Girls 13 years & under)

Division 90 - Miscellaneous

<u>Class No.</u>	<u>Class Description</u>
1	Favorite Cake (using a boxed mix) (frosting optional)
2	Favorite Pie (any crust)
3	Favorite Brownies (3 brownies)
4	Muffins (using a packaged mix)
5	Cupcakes, bring 3 (scratch)
6	Cupcakes, bring 3 (boxed mix)

Dept. 55 - Baked Goods Homemade Youth

(Boys & Girls 13 years & under)

Division 95 Cookies: (3 cookies per entry)

<u>Class No.</u>	<u>Class Description</u>
1	Favorite Cookie other than No Bake (scratch or boxed mix)
2	No Bake Cookie (<u>Follow recipe listed below</u>)

All recipes, including directions, must
be included for all entries.

All Best of Show Youth winners in each division will
each receive a Rosette.

No Bake Cookies

½ cup butter
 ½ cup milk
 2 cups sugar
 4 Tbsp cocoa
 ½ cup peanut butter
 3 ½ cups quick oats
 2 teaspoons vanilla

Bring first four ingredients to boil, then boil for 1 minute
 Stir in next three ingredients
 Drop onto waxed paper by teaspoons, cool until set.

DEPARTMENT 55 - OPEN CLASS BAKED SHOW

BEST DECORATED APRON



Dept. 55 - Baked Goods

Division 115: Special Contests

Class No. **Class Description**
3 Best Decorated Apron

Rules:

1. Open only to Clark County Residents.
2. Only one (1) entry per exhibitor.
3. Any apron made or decorated by the exhibitor may be entered. Must be able to hang for display purposes.
4. If the entrant is purchasing an exhibitor's ticket, they may include entry in this class on their entry form. Persons wishing to enter only this contest **must include a \$5.00 entry fee with the entry form.**
5. Entrants must bring entries to Baked Goods Department in the Annex Building on Friday, July 22, 2022 between 3:00 p.m. and 8:00 p.m. **There will be no parking in front of the Arts & Crafts Building on Friday, July 22.**
6. Winners will be selected by public ballot during the first five days of the Fair. Ballots will be available in the Annex. Results of balloting will be posted on Thursday, July 28, 2022.

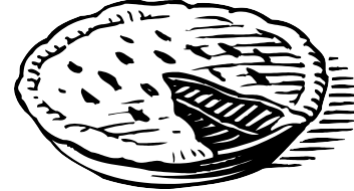
Sponsored by Country Salon, owner Esther Houseman

Premiums 1st \$15.00 Hobby Lobby Gift Card
2nd \$10.00 Hobby Lobby Gift Card

PIE DAY

****Please read carefully as there are many changes!****

Sponsored by:
CLARK COUNTY PORK COUNCIL WOMEN



Do not need to pre-enter

Tuesday, July 26, 2022 at 3:00
At the Arts & Crafts Building Stage

Please Note:

This contest should not be confused with the regular pie classification in the Baked Goods Dept. listed in the Clark County Fair Premium Book. Entry is made on day of contest.

Rules:

1. Pie Crust (**No Cream Pies**) must be made with lard and will be judged on flavor, texture of crust, texture of filling and general appearance. **Crust recipe must accompany the entry. If not made with lard, the entry will be disqualified.**
2. All pastry must be brought in 8-9 inch aluminum foil pans. You will be disqualified if in metal or glass. Before putting dough in the pan, please punch a hole in the rim, so that the entry card may be attached.
- NEW! 3. Deliver the pie on Tuesday, July 26 to the Arts & Crafts Stage area between 3:00 and 4:00 pm. Judging will begin at 4:00 pm ; presentation of prizes will follow judging.
4. All pies will be auctioned off at 6:00 p.m. on Tuesday, July 26 at the Arts & Crafts Stage.
5. Entries will be limited to one pie per exhibitor.

<u>Awards:</u>	1 st	\$50.00
	2 nd	\$40.00
	3 rd	\$30.00
	4 th	\$20.00
	5 th	\$10.00

**Awards donated by the
Clark County Pork Council Women**