

DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

Senior Fair Committee: Barb Stewart

Co-Chair: **Becky Bishop (937-206-5665) & Kara Francis (740-248-3618)**

Committee: Richard & Robyn Barnhart, Becky Bishop, Kara Francis, Esther Houseman, Deana Ledford, Pat Ledford, Tina Miller, Cindy Pierson, Tina Robinson, Glen 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 Dish Towel Contest. (See Department 115 for more details.)

Specific Rules

1. **ALL ENTRIES MUST BE CHECKED ON FRIDAY, JULY 21, 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 21.
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 22. **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	

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)

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

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)

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.**

Best of Show winners in Divisions 55-70 will each receive a rosette

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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	Oatmeal
7	Bar
8 NEW!	Whoopie Pie (follow recipe below)
9	Brownies: Chocolate
10	Brownies: Variation (nuts, chips, frosting, etc.)

Division 85 – Homemade Candy (3 pieces per entry)

<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 (molded, dipped, etc.)

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

Whoopie Pies

2 cups sugar	1 tsp salt
2 eggs	1 cup sour milk
1 cup shortening	2 tsp vanilla
1 cup cocoa	2 tsp baking soda,
4 cups flour	(dissolved into 1 cup hot
	water)

Cream together sugar, eggs, and shortening. Sift together in a separate bowl: cocoa, flour, and salt. In a separate bowl, combine sour milk, vanilla, and baking soda/hot water mixture. Add cocoa mixture and liquid mixture alternately to the creamed sugar mixture until all ingredients are incorporated. Drop by tablespoon onto greased (or parchment lined) cookie sheet. Bake at 375° for 8- 10 minutes.

2 egg whites	2 Tbsp milk
3 Tbsp flour	2 tsp vanilla
4 cups powdered sugar,	1 cup shortening
divided	

For filling: Beat 2 eggs whites until stiff; add flour, 2 cups powdered sugar, milk and vanilla. Mix well. Add shortening and remaining powdered sugar, mix until smooth. Spread filling between 2 cooled cookies. Makes @ 18 whoopie pies.

YOUTH CLASSES For Ages 13 and Under

Siblings may not share same recipe, except the
No Bake Cookie class.

Division 90 – Miscellaneous

<u>Class No.</u>	<u>Class Description</u>
1	Favorite Cake (using a boxed mix) *frosting optional
2 NEW!	Decorated Crispy Treat
3	Favorite Brownie
4	Muffins (using a packaged mix)
5	Cupcakes (scratch)
6	Cupcakes (boxed mix)

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 (follow recipe below)

Best of Show winners in Divisions 90-95
will each receive a rosette.

No Bake Cookies

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

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 GOODS SHOW
"BEST COOKIE IN THE COUNTY"**

Saturday July 24, 2023 at 2:00 p.m.
at the Clark County Fair
Co-Chairpersons: Pat Ledford & Deana Ledford

Celebrity Judges

A panel of local celebrities will select the cookie they like best from among entrants. The sole criteria for selection will be "that they like it".

Rules:

1. **Open only to Clark County residents.**
 2. One dozen cookies must be checked-in at the stage area in the Arts and Crafts Building for judging by 1:30 p.m. Saturday, July 24, 2023.
 3. The name of the entrant, the name of the cookie, and a copy of the recipe must be provided at the time the cookies are submitted for judging.
 4. Entries will be limited to the first **twenty-five (25)** received and will close **June 30, 2023**. All entries must be submitted online, mailed, or delivered to the Clark County Fair Office.
- NEW! 5. At the conclusion of judging, entrants may pick their remaining cookies after winners are announced.**
6. Entries must be some form of a traditional cookie. **Use of cake mix & pastry items will not qualify, nor will bar cookies.** Decisions regarding eligibility of items presented will be made by the Baked Goods Committee.

Dept. 55 - Baked Goods

Division 105 - Special Contests

<u>Class No.</u>	<u>Class Description</u>
1	Best Cookie in the County

Premiums:

- 1st Trophy + \$50.00 cash award
 + \$50.00 to entrant's favorite charity
2nd Plaque + \$25.00 cash award
 + \$25.00 to entrant's favorite charity
3rd Plaque + \$15.00 cash award
 + \$15.00 to entrant's favorite charity
4th Plaque
5th Plaque

Sponsored by:



Blue Ribbon Bakery



Home Bakery Springfield, Ohio

CALLY JONES

Cell: 937-408-0832

Email: Blueribbonbakery22@gmail.com

Check out Blue Ribbon Bakery Facebook page for more
information and weekly menus!

DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

BEST DECORATED KITCHEN TOWEL

Division 115: Special Contests

<u>Class No.</u>	<u>Class Description</u>
3	Best Decorated Kitchen Towel

Rules

1. **Open only to Clark County Residents.**
2. Only one (1) entry per exhibitor.
3. Any towel 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 21, 2023 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 21.**
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 27, 2023.

Sponsored by Esther Houseman

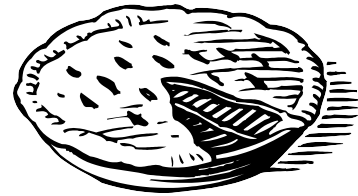
Premiums	1 st \$15.00 Hobby Lobby Gift Card
	2 nd \$10.00 Hobby Lobby Gift Card

PIE DAY

Sponsored by:
CLARK COUNTY PORK COUNCIL WOMEN

Do not need to pre-enter

Tuesday, July 25, 2023, 3:00
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.
3. Deliver the pie on Tuesday, July 25 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 25 at the Arts & Crafts Stage.
5. Entries will be limited to one pie per exhibitor.

Premiums - Donated by the Clark County Pork Council Women

1 st	\$50.00
2 nd	\$40.00
3 rd	\$30.00
4 th	\$20.00
5 th	\$10.00

DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

Dish of the Day

Division 100 – Dish of the Day

Three Days Only

No Pre-Entry Required

No Exhibitor Fee

Judging Time Each Day: 6:00 p.m.

<u>DAY</u>	<u>DISH</u>	<u>SPONSORED BY</u>
Monday	Pork Dish	Clark County Pork Producers & Pork Council Women
Wednesday	Dessert (see exceptions below)	Carmichael Appliances, Jim Perks
Friday	Anything Chocolate	Scott Greene at 4 Man Insurance

General Rules for All Contests

1. **Not limited to Clark County residents.**
2. Persons entering do not need to have an exhibitor ticket or Society membership but must pay regular gate admission fee.
3. Entries must be presented to Baked Goods Dept. in the Annex Building no earlier than 5:30 p.m.
4. Recipe should have name on back and placed in some type of protective cover.
5. Bring appropriate serving utensils for dish to be judged.
6. There will be no public sampling of dishes this year; therefore, your entry may be picked up after winners are announced.
7. Ribbons will be awarded to the top five (5) entries in each class.

Premiums for Pork Dish

1 st	\$75.00
2 nd	\$50.00
3 rd	\$35.00
4 th	\$25.00
5 th	\$15.00

Premiums for Chocolate and Dessert Dishes

1 st	\$25.00
2 nd	\$20.00
3 rd	\$15.00
4 th	\$10.00
5 th	\$5.00

Judging Criteria

Flavor – fresh, rich flavor; ingredients well mixed; well use of feature product

Appearance and Presentation – baked/cooked appropriately; attractive display of dish (no display on paper products)

Specific Class Rules

<u>Class No.</u>	<u>Class Description</u>
8	Pork Dish – Monday, July 24 Any type of pork dish may be entered
16	Dessert Dish – Wednesday, July 26 Any type of dessert, except chocolate, may be entered *Cream pies May be entered
24	Chocolate Dish – Friday, July 28 Any type of chocolate dish

****There will only be Dish of the Day Contests on:
Monday, July 24
Wednesday, July 26
Friday, July 28**

