**Senior Fair Committee**: Jamie Gothard, Barb Stewart

**Co-Chair**: Becky Bishop (937-206-5665)

**Committee**: Becky Bishop, Esther Houseman, Pat Ledford, Deana Ledford, Tina Miller, Cindy Pierson, 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 Placemat Contest. (See Department 115 for more details.)**

**Specific Rules**

1. **ALL ENTRIES MUST BE CHECKED ON FRIDAY, JULY 18, 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 18.**
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 19. **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**

* **fresh rich flavor**
* **ingredients well mixed**

**Appearance and Presentation**

* **evenly browned on top, bottom, and sides**
* **uniform in size and shape**
* **appropriate size and shape**

**Texture**

* **moist, tender crumb**
* **not hard, dry, sticky, or soggy**
* **free of tunnels**

**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)

**Division 65 - Homemade Cakes**

**(Must bring whole cake, not a portion) Class No. Class Description**

1. **Favorite**: Frosted or Glazed
2. **Favorite**: (i.e. angel food, pound cake)
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.)**

**\*\*\*NEW\*\*\***

**Division 75 – Gluten Free-** No ingredients should be made with wheat, barley or rye.

**Class No. Class Description**

1. **Quick Bread (no boxed mix)**
2. **Cake, any favorite (no boxed mix)**
3. **Cookies, any favorite (no boxed mix)**

**\*\*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 55-75 will each receive a rosette**

**Division 80 – Homemade Cookies (3 cookies per entry) Class No. Class Description**

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! Snickerdoodles (follow recipe below)**
9. **Brownies: Chocolate**
10. **Brownies: Variation (nuts, chips, frosting, etc.)**

**Division 85 – Homemade Candy (3 pieces per entry) Class No. Class Description**

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.**

**Snickerdoodles**

|  |  |
| --- | --- |
| ½ cup butter, softened | 2 tsp cream of tartar |
| ½ cup shortening | 1 tsp baking soda |
| 1 ½ cup sugar | ¼ tsp salt |
| 2 eggs | 2 Tbsp sugar |
| 2 ¾ cup flour | 2 tsp cinnamon |

**Preheat oven to 400. Mix thoroughly butter, shortening, 1 ½ c sugar, and eggs. Blend in flour, cream of tarter, baking soda, and salt. Shape dough into round balls.**

**Mix 2 T sugar and cinnamon; roll balls in mixture. Place 2” apart on ungreased baking sheet. Bake 8-10 minutes or until set.**

**Makes 6 dozen.**

**YOUTH CLASSES**

**For Ages 13 and Under**

**Siblings may not share same recipe**

**Division 90 – Miscellaneous Class No. Class Description**

1. **Favorite Cake (using a boxed mix)**

**\*frosting optional**

1. **Haystack Treat: Any variation**
2. **Favorite Brownie**
3. **Muffins (using a packaged mix)**
4. **Cupcakes (scratch)**
5. **Cupcakes (boxed mix)**

**Division 95 – Cookies (3 cookies per entry) Class No. Class Description**

1. **Favorite Cookie other than No Bake (scratch or boxed mix)**
2. **No Bake Cookie (any variety)**

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

**"BEST COOKIE IN THE COUNTY"**

**Celebrity Judges**

Saturday July 19, 2025 at 2:00 p.m. at the Clark County Fair

Co-Chairpersons: Pat Ledford & Deana Ledford

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 19, 2025.
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 **July 1, 2025**. All entries must be submitted online, mailed, or delivered to the Clark County Fair Office.
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 Class No. Class Description**

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:



  9 S. Chillicothe St. South Charleston 45368

***937-462-5159***

***Allinflavorcafesweets@gmail.com***

**BEST DECORATED KITCHEN PLACEMAT**

**Division 115: Special Contests Class No. Class Description**

1. **Best Decorated Kitchen Placemat Rules**
2. **Open only to Clark County Residents**.
3. Only one (1) entry per exhibitor.
4. Any placemat made or decorated by the exhibitor may be entered. Must be able to hang for display purposes.
5. 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**.
6. Entrants must bring entries to Baked Goods Department in the Annex Building on Friday, July 18, 2025 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 18.**
7. 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 24, 2025.

Sponsored by Esther Houseman

Premiums 1st $15.00 Hobby Lobby Gift Card

2nd $10.00 Hobby Lobby Gift Card

**PIE DAY**

**Sponsored by:**

**CLARK COUNTY PORK COUNCIL WOMEN**

**Do not need to pre-enter**

Tuesday, July 22, 2025, 3:00

Arts & Crafts Building Stage area

**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 22 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 22 at the Arts & Crafts Stage.
5. Entries will be limited to one pie per exhibitor.

**Premiums** - **Donated by the Clark County Pork Council Women**

1st $50.00

2nd $40.00

3rd $30.00

4th $20.00

5th $10.00

**Dish of the Day**

**Division 100 – Dish of the Day**

**Three Days Only, July 21, 23, 34 No Pre-Entry Required No Exhibitor Fee Judging Time Each Day: 6:00 p.m.**

**DAY DISH SPONSORED BY**

Monday Pork Dish **Clark County Pork Producers & Pork Council Women**

Wednesday Dessert (see exceptions below) **Scott Greene at Cloverlink Insurance** Thursday \*\*New\*\* Charcuterie Board **Carmichael Appliances, Jim Perks 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 between 5:30-5:55 pm. Judging starts at 6:00 pm.
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**

1st $75.00

2nd $50.00

3rd $35.00

4th $25.00

5th $15.00

**Premiums for Chocolate and Dessert Dishes**

1st $25.00

2nd $20.00

3rd $15.00

4th $10.00

5th $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**

**Class No. Class Description**

1. **Pork Dish – Monday, July 21**

Any type of pork dish may be entered

**16 Dessert Dish – Wednesday, July 23**

\*\*New\*\*\* Any type of dessert may be entered

**24 Charcuterie Board – Thursday, July 24**

Minimum of 5 items on board

At least 1 item must be homemade

Will also be judged on creativity

**\*\* Dish of the Day Contests:**

**Monday, July 21**

**Wednesday, July 23**

**Thursday, July 24**