

DEPARTMENT 55 – OPEN CLASS BAKED GOODS SHOW

**Exhibits Will Be Located in The ANNEX BUILDING. All entries must be dropped off and picked up in The ANNEX BUILDING at schedules indicated below.**

Senior Fair Committee: Jamie Gothard, Emily Bumgardner

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 either a Membership, Privilege Ticket, or pay the Exhibitor Fee, and complete the Open Class Entry Blank in fair book or Online at [www.clarkcoag.com](http://www.clarkcoag.com). Exhibitors in the Children's Divisions are not required to purchase tickets but are required to make their own entry. See the Arts & Crafts Department General Rules in this book before proceeding.

**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 exhibits must be brought to the Annex Building on the fairgrounds on either Thursday, July 23, 2026 between 3:00 p.m. – 6:00 p.m. OR Friday, July 24, 2026 between 9:00 a.m. - 12:00 p.m. (Please bring entries through the back entrance of the building. There will be no parking at the Annex or Arts & Crafts Buildings!) **No exhibits will be accepted after 12:00 p.m. on Friday.**
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 after 6:00 p.m. on Friday, July 24. **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:**    1<sup>st</sup>.....\$10.00        2<sup>nd</sup> ..... \$7.00        3<sup>rd</sup> ..... \$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 - ingredients well mixed	- evenly browned on top, bottom, and sides - uniform in size and shape - appropriate size and shape	- 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)

- | <b><u>Class No.</u></b> | <b><u>Class Description</u></b>  |
|-------------------------|--|
| 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.**

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

- | <b><u>Class No.</u></b> | <b><u>Class Description</u></b>      |
|-------------------------|--------------------------------------|
| 1                       | Quick Bread (no boxed mix)           |
| 2                       | Cake, any favorite (no boxed mix)    |
| 3                       | Cookies, any favorite (no boxed mix) |

**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  | <b>NEW!</b> Cornmeal Lime Cookies (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.**

**Cornmeal Lime Cookies**

- |                        |                          |
|------------------------|--------------------------|
| 1 cup butter, softened | ¼ cup lime juice         |
| ½ cup sugar            | 4 ½ tsp grated lime peel |
| ½ cup brown sugar      | 2 cup all-purpose flour  |
| 1 egg                  | 1 cup yellow cornmeal    |

Glaze:

- |                            |                   |
|----------------------------|-------------------|
| 2 cup confectioners' sugar | 3 tbsp lime juice |
|----------------------------|-------------------|

1. In a large bowl, cream butter and sugars until light and fluffy. Beat in egg, lime juice and peel. Combine flour and cornmeal; gradually add to creamed mixture and mix well.
2. Shape into two 12-inch rolls; wrap each in plastic wrap. Refrigerate for 30 minutes. Shape each roll into a square-shaped log. Freeze for 1 hour or until firm.
3. Preheat oven to 350. Unwrap logs and cut into 3/8-inch slices. Place 1 inch apart on parchment paper-lined baking sheets. Bake 11-14 minutes or until set. Place on wire racks to cool completely.
4. Combine confectioners' sugar and lime juice; spread over cookies. Let stand until it's set. Makes 6 dozen.

**YOUTH CLASSES**  
**For Ages 13 and Under**

**Siblings may not share same recipe**

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

- |                           |   |
|---------------------------|---|
| <b><u>Description</u></b> |   |
| 1                         | Favorite Cake (using a boxed mix)<br>*frosting optional |
| 2                         | Haystack Treat: Any variation                           |
| 3                         | Favorite Brownie  |
| 4                         | Muffins (using a packaged mix)                          |
| 5                         | Cupcakes (scratch)                                      |
| 6                         | Cupcakes (boxed mix)                                    |

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

- |                           |   |
|---------------------------|---|
| <b><u>Description</u></b> |   |
| 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"

Saturday July 25, 2026 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 25, 2026.
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 at **4:30 PM on July 1, 2026**. 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:

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

3 Best Decorated Kitchen

#### Placemat Rules

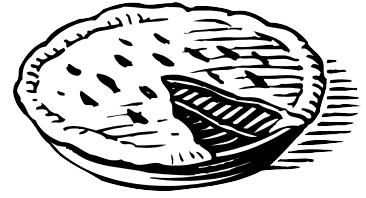
1. **Open only to Clark County Residents.**
2. Only one (1) entry per exhibitor.
3. Any placemat made or decorated by the exhibitor may be entered. Must be able to hang for display purposes.
4. If the entrant is purchasing an exhibitor's ticket, they may include entry in this class on their entry form. Persons wishing to enter only this contest **must include a \$5.00 entry fee with the entry form.**
5. **All exhibits must be brought to the Annex Building on the fairgrounds on either Thursday, July 23, 2026 between 3:00 p.m. – 6:00 p.m. OR Friday, July 24, 2026 between 9:00 a.m. - 12:00 p.m.** (Please bring entries through the back entrance of the building. There will be no parking at the Annex or Arts & Crafts Buildings!) **No exhibits will be accepted after 12:00 p.m. on Friday.**
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 30, 2026.

Sponsored by Esther Houseman

Premiums    1<sup>st</sup> \$15.00 Hobby Lobby Gift Card  
                  2<sup>nd</sup> \$10.00 Hobby Lobby Gift Card

## PIE DAY

Sponsored by:  
CLARK COUNTY PORK COUNCIL WOMEN



Do not need to pre-enter

Tuesday, July 28, 2026,  
3:00PM  
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 28 to the Arts & Crafts Stage area between 3:00 and 4:00 p.m. Judging will begin at 4:00 p.m.; presentation of prizes will follow judging.
4. All pies will be auctioned off at 6:00 p.m. on Tuesday, July 28 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<sup>st</sup>..... \$50.00  
2<sup>nd</sup>..... \$40.00  
3<sup>rd</sup>..... \$30.00  
4<sup>th</sup>..... \$20.00  
5<sup>th</sup>..... \$10.00

## Dish of the Day

**Division 100 – Dish of the Day**  
**Three Days Only, July 27, 29, 30**

**No Pre-Entry Required**

**No Exhibitor Fee**

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

**DAY**

**DISH**

**SPONSORED BY**

Monday      Pork Dish  
Wednesday      Dessert (see exceptions below)  
Thursday      Charcuterie Board

**Clark County Pork Producers & Pork Council Women**  
**Howard Hanna Real Estate Services, Dream Home Group**  
**Carlisa's Charcuterie Creations – Charcuterie Boards and Grazing Tables**

**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**

1<sup>st</sup>... \$75.00  
2<sup>nd</sup>... \$50.00  
3<sup>rd</sup>... \$35.00  
4<sup>th</sup>... \$25.00  
5<sup>th</sup>... \$15.00

**Premiums for Chocolate and Dessert Dishes**

1<sup>st</sup>... \$25.00  
2<sup>nd</sup>... \$20.00  
3<sup>rd</sup>... \$15.00  
4<sup>th</sup>... \$10.00  
5<sup>th</sup>... \$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**

<b><u>Class No.</u></b>	<b><u>Class Description</u></b>
<b>7</b>	<b>Pork Dish – Monday, July 27</b> Any type of pork dish may be entered
<b>16</b>	<b>Dessert Dish – Wednesday, July 29</b> Any type of dessert may be entered
<b>24</b>	<b>Charcuterie Board – Thursday, July 30</b> Minimum of 5 items on board At least 1 item must be homemade Will also be judged on creativity



**HOWARD HANNA**  
REAL ESTATE SERVICES

**Dream Home Group**

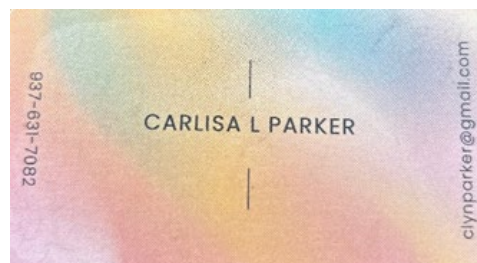
Your **KEY** to the American Dream

**Your Springfield Agents**  
Angie Bishop      Tim Bishop  
937-215-5719      937-215-5613  
Chris Lilley  
937-215-7637

**Proudly Sponsoring the Baking Committee**



**Carlisa's Charcuterie Creations**  
Charcuterie Boards &  
Grazing Tables



937-631-7082

CARLISA L PARKER

clyparker@gmail.com