DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

Senior Fair Commit	ee: Barb Stewart					
Co-Chair: Committee:) & Kara Francis (740-248-3618) p, Kara Francis, Esther Housem	Kara Francis (740-248-3618) Kara Francis, Esther Houseman, Deana Ledford, Tina Miller, Cindy Pierson,			
Important Notice	before proceeding.) (Exhib are required to preregister	itors in the Junior Divisions a their entry.)	Arts & Crafts Building General Rules in this Book are not required to purchase Exhibitor's Tickets but			
Please Note:		t are eligible for points in the h Towel Contest. (<u>See Depart</u>	Creative Achievement Award except the People's ment 115 for more details.)			
 will be no Entries are Dish of the All exhibits Division 9 Place entry ENCLOSE storage box OF RECIP MUST BRI No entry wi Exhibitor m July 22. N All displayed 	parking in front of the Arts & Cr open to all persons. Day entries are Open Class. must be the work of the exhibitor a <u>0 Classes 1,4,6</u> . No item may be on a disposable plate, cardboard, <u>THE RECIPE</u> in a plastic sandwick or sealed plastic bag with recipe <u>E</u> . Recipes are only kept during fa NG IN WHOLE ITEM, EXCEPT Di II be accepted without entire recipe (ay pick up remainder of cakes and O cookies, candy, or brownies are ad baked goods will be disposed of	rafts Building, on Friday, July and <u>be made from scratch EX(a entered in more than one class</u> aluminum foil pan or in a Ziploc ch type bag, attach by string to e in a plastic sandwich bag inside ir week. vision 65, Class 5. a, <u>including</u> pie crust ingredients d pies, and breads after judging. kept for pickup. Friday evening at closing or before	CEPT Division 65, Class 3; Division 70, Class 6; <u>s in Dept. 55</u> . type bag or container. All items should be covered. entry. Cookies and candy may be placed in a plastic container. YOUR NAME MUST BE ON THE BACK s and any garnishes on entry. Items must be picked up by 1:30 p.m. on Saturday,			
	eserves the right to withhold prize est of Show winners in each division					
Open Class B	aked Goods Show Judging Crite	ria	\$5.00			
		-	-			
Flavor		pearance and Presentation - evenly browned on top,	Texture - moist, tender crumb			
- fresh rich flavor - ingredients well mixed		 bottom, and sides uniform in size and shape appropriate size and shape 	 not hard, dry, sticky, or soggy free of tunnels 			
	made Yeast Bread & Rolls	Division 6	5 - Homemade Cakes			
Class No. Class			(Must bring whole cake, not a portion)			
	id: Favorite (any flour, any add-in) s: Dinner (3)	Class No.	Class Description			
	Infast Pastries (ex. rolls, Danish ty	(nes)	Favorite: Frosted or Glazed			
•		Ζ	Favorite: Other than Cheesecake			
Division 60 - Home	made Quick Breads	3 4	A variation using a boxed cake mix Cupcakes (3) from scratch, iced, filling optional			
Class No. Class		5	Cheesecake: Favorite (bring 1/4 of cheesecake)			
1 Bana			, , , , , , , , , , , , , , , , , , , ,			
	chini Ipkin) - Homemade Pies (Not to be confused with Pie Day)			
	Other Variety	<u>Class No</u>				
	ee Cake: Favorite	1	Any Fruit - two crust pies			
	fins: Favorite (3 muffins)	2 3	Pecan Any Crumb Pie			
	/ Monkey Bread: Any	3 4	Any Cream Pie			
		5	Any Favorite (other than listed)			
		6	Any Pie using a non-pastry crust (graham cracker,			
			cookie, pretzel, etc.)			
		**Must he l	baked in aluminum foil pan, anything else will not be			

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

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

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Divisio	n 80 – Ho	omemade Cookies (3 cookies per entry)
Class N	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!	Sugar Cookie- Fair Themed (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

lass 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.

Sugar Cookies

1 ½ cups sifted confectioners sugar 1 tsp vanilla 1 tsp cream of tartar 2 1/2 cups flour 1 cup (2 sticks) softened butter 1 egg 1 tsp baking soda ¼ tsp salt

Cream butter. Add sugar gradually, cream until fluffy. Add unbeaten egg, vanilla. Beat well. Sift dry ingredients together. Blend into cream mixture. Cover and chill dough (about 3 hours). Roll out on a well floured

counter. Cut with floured cookie cutters. Bake at 400 for 6 minutes. YOUTH CLASSES For Ages 13 and Under

Siblings may not share same recipe, except the <u>No Bake Cookie class.</u>

Division 90 – Miscellaneous					
Class No.		Class Description			
1		Favorite Cake (using a boxed mix)			
		*frosting optional			
2	NEW!	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 N	<u>o.</u>	Class Description			
1	F	avorite Cookie other than No Bake			
	(scratch or boxed mix)			
2	N	lo Bake Cookie (follow recipe below)			

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

No Bake Cookies

1/2 cup butter 1/2 cup milk 2 cups sugar 4 Tbsp cocoa 1¹/₂ cup peanut butter 3 1¹/₂ cups quick oats 2 tsp 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 GOODS SHOW "BEST COOKIE IN THE COUNTY"

Saturday July 20, 2024 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 20, 2024.
- 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 <u>twenty-five (25)</u> received and will close July 1, 2024. 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 st Trophy + \$50.00 cash award
+ \$50.00 to entrant's favorite charity
2 nd Plaque + \$25.00 cash award
+ \$25.00 to entrant's favorite charity
3 rd Plaque + \$15.00 cash award
+ \$15.00 to entrant's favorite charity
4 th ······Plaque
5 th ······Plaque

Sponsored by:

lavor ll in

9 S. Chillicothe St. South Charleston 45368 937-462-5159

Allinflavorcafesweets@gmail.com

DEPARTMENT 55 - OPEN CLASS BAKED GOODS SHOW

BEST DECORATED KITCHEN TOWEL

Division 115: Special Contests

 Class No.
 Class Description

 3
 Best Decorated Kitchen Towel

<u>Rules</u>

- 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 19, 2024 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 19.
- 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 25, 2024.

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 23, 2024, 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 23 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 23 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		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)	Carmichael Appliances, Jim Perks		
Thursday	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

1st.....\$25.00 2nd.....\$20.00 3rd.....\$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

Class No.	Class Description						
8	Pork Dish – Monday, July 22						

- Any type of pork dish may be entered
- 16 Dessert Dish Wednesday, July 24 Any type of dessert, except chocolate, may be entered *Cream pies May be entered
- 24 Chocolate Dish Thursday, July 25 Any type of chocolate dish

**There will only be Dish of the Day Contests on: Monday, July 22 Wednesday, July 24 Thursday, July 25