

# DIVISION I – BAKING

**SUPERINTENDENT:**

DONNEL WILLIAMSON

320-220-3100 donnelwilliamson@gmail.com

## ENTRIES

**PRE-REGISTER:** All Open Class exhibits must **PRE-REGISTER** by **JULY 22**. In order to earn **PREMIUM**

\*Use Open Class/FFA entry form (Page 25)

**Late registrations will NOT be accepted!**

**ARRIVAL:** Wednesday, Aug. 2 from noon-6:00 PM.

\*Judging begins at 7:00 PM on Aug. 2.

**PREMIUMS:**

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$5	\$4	\$3

**YOUTH PREMIUMS:**

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
\$5	\$4	\$3	\$2	\$1

## OPEN CLASS RULES

1. Food should be brought on a **small, plain white paper plate**.
2. All exhibits must be in a **clear, plastic bag**.
3. **NO EXHIBIT** is to be removed until 6:00 PM on Sunday.
4. Family members must use **different batches of dough** for same lot entries. The judges have the right to disqualify entries if they feel they are made from the same dough.
5. **Class Champion ribbons** will be awarded in ALL classes.
6. Must be made from **fresh, or recently purchased** ingredients.

## EXHIBIT INFORMATION

### CLASS 1: YEAST BREAD

Bring ½ loaf or 4 inches of end of a loaf. (No frozen bread dough.)

<b>LOT 1</b> White	<b>LOT 3</b> Multi Grain
<b>LOT 2</b> Whole Wheat	(using 3 or more grains)

### CLASS 2: SWEET DOUGH, YEAST

<b>LOT 1</b> Buns (3)
<b>LOT 2</b> Dinner Rolls (3) – finger rolls, cloverleaf, etc.
<b>LOT 3</b> Sweet Rolls (3) – cinnamon, orange, etc.
<b>LOT 4</b> Tea Ring, Coffee, Bubble Ring (1/4 of ring)

### CLASS 3: QUICK BREAD, NON-YEAST

Bring ½ loaf or 4 inches of an end of a loaf.

<b>LOT 1</b> Popovers (3)	<b>LOT 4</b> Pumpkin Bread
<b>LOT 2</b> Banana Bread	<b>LOT 5</b> Zucchini Bread
<b>LOT 3</b> Nut Bread	<b>LOT 6</b> Poppy Seed Bread

### CLASS 4: EGG CAKES

Bring ¼ cake, unfrosted (no package cakes).

<b>LOT 1</b> Angel Food	<b>LOT 3</b> Sponge
<b>LOT 2</b> Chiffon	

### CLASS 5: CAKES

Bring one 3-inch square corner of cake, unfrosted (no package cakes).

<b>LOT 1</b> Applesauce Cake	<b>LOT 4</b> White Cake
<b>LOT 2</b> Chocolate Cake	<b>LOT 5</b> Yellow Cake
<b>LOT 3</b> Oatmeal Cake	

### CLASS 6: COFFEE CAKES

Bring one 4-inch piece of cake (no package cakes).

<b>LOT 1</b> Traditional Fruit	<b>LOT 3</b> Nut	<b>LOT 2</b> Streusel
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### CLASS 7: COOKIES

<b>LOT 1</b> Aunt Sally, frosted (4)	<b>LOT 7</b> Peanut Butter (3)
<b>LOT 2</b> Chocolate Chip (3)	<b>LOT 8</b> Frosted Cookies (3)
<b>LOT 3</b> Chocolate (3)	<b>LOT 9</b> White Shortbread (3)
<b>LOT 4</b> Filled (3)	<b>LOT 10</b> Oatmeal (3)
<b>LOT 5</b> Gingersnaps (3)	<b>LOT 11</b> Miscellaneous (3)
<b>LOT 6</b> Sugar (3)	

### CLASS 8: MUFFINS (no mixes)

<b>LOT 1</b> Apple (3)	<b>LOT 3</b> Cornbread (3)
<b>LOT 2</b> Blueberry (3)	<b>LOT 4</b> Miscellaneous (3)

### CLASS 9: BAKED BARS

<b>LOT 1</b> Applesauce (3)	<b>LOT 4</b> Oatmeal (3)
<b>LOT 2</b> Peanut or Peanut Butter (3)	<b>LOT 5</b> Pumpkin (3)
<b>LOT 3</b> Lemon (3)	<b>LOT 6</b> Brownies (3)
	<b>LOT 7</b> Miscellaneous (3)

### CLASS 10: CANDY

<b>LOT 1</b> Divinity (3)	<b>LOT 3</b> Shaped/Molded (3)
<b>LOT 2</b> Fudge (3)	

### CLASS 11: PIES

<b>LOT 1</b> Apple	<b>LOT 5</b> Pumpkin
<b>LOT 2</b> Blueberry	<b>LOT 6</b> Rhubarb
<b>LOT 3</b> Cherry	<b>LOT 7</b> Baked Tarts
<b>LOT 4</b> Pecan	

### CLASS 12: BREAD MACHINE BREADS

Bring ½ loaf or 4 inches from one end of loaf.

<b>LOT 1</b> White	<b>LOT 3</b> Multi Grain (3 or more grains)
<b>LOT 2</b> Whole Wheat	<b>LOT 4</b> Miscellaneous

### CLASS 13: GLUTEN FREE

<b>LOT 1</b> Cookies	<b>LOT 3</b> Quick Breads
<b>LOT 2</b> Cake	

### CLASS 14: MISCELLANEOUS

<b>LOT 1</b> Miscellaneous
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### CLASS 15: LITTLE BROTHER & SISTER BAKING

(9 years old and under)

<b>LOT 1</b> Brownies (3)	<b>LOT 6</b> Unbaked Cookies (3)
<b>LOT 2</b> Cereal Bars (3)	<b>LOT 7</b> Banana Bread (1/2 loaf)
<b>LOT 3</b> Chocolate Chip Cookies (3)	<b>LOT 8</b> Granola
<b>LOT 4</b> Peanut Butter Cookies (3)	<b>LOT 9</b> Snack Food
<b>LOT 5</b> Sugar Cookies (3)	<b>LOT 10</b> Miscellaneous

### CLASS 16: JUNIOR BAKING (Ages 10-16)

<b>LOT 1</b> Cornbread (3-inch square)	<b>LOT 7</b> Chocolate Chip Cookies (3)
<b>LOT 2</b> White Bread (1/2 loaf or 4-inch end)	<b>LOT 8</b> Sugar Cookies (3)
<b>LOT 3</b> Buns (3)	<b>LOT 9</b> Brownies (3)
<b>LOT 4</b> Muffins (3)	<b>LOT 10</b> Decorated Cake
<b>LOT 5</b> Banana Bread (1/2 loaf or 4-inch end)	<b>LOT 11</b> Machine Bread (1/2 loaf or 4-inch end)
<b>LOT 6</b> Fudge (3)	<b>LOT 12</b> Miscellaneous