## DEPARTMENT K - BAKING - OPEN CLASS

## Department K Adult <br> Department KY - Youth

1. All exhibits must be in place by $9: 00 \mathrm{pm}$ Wednesday.
2. No exhibit may be removed before $5: 00$ pm Sunday. Exhibits must be picked up by $6: 30 \mathrm{pm}$ Sunday in Department or Fair office or be discarded.
3. Judges would be delighted of you would attach a recipe with your baking entry.
4. Youth please note age on label.
5. Bring baked goods suitably wrapped for display: Smaller items on small plates or trays, larger items on Styrofoam trays. All items should be covered with clear plastic wrap. Angel food and chiffon cakes to be baked in tube pan. Butter cakes to be 2 layers. All bread to be standard size. Four (4) small items for cookies, brownies, biscuits, muffins and rolls. Prepared mixes allowed in Divisions 2207 and 2208 ONLY.
6. Make sure to read and follow all the Best of Chocolate Contest Rules COMPLETELY.

BAKING AWARDS

## \$5.00 Cash Awards

Best Candy by Youth Mistake Cake by Adult Best Gift in a Jar by Adult Best Gift in a Jar by Youth Best Pie Best Whole Wheat Bread Youth Best Chocolate Cake by Youth Best Baking Powder Biscuits Youth Best Fudge by Youth Best Decorated Cake by Youth Best Pie by Youth
Best Cookie by Youth Best Gift Package Adult Best Heritage Recipe Presentation Best Table Setting by Youth
Best Table Setting by Adult
Best Poster by Youth
Best Poster by Adult
Best Baked Munchies by Youth
Best Cookies by Adult
Best Mistake Cake by Youth
Best Baked Hors d'Ouvres
Best Butter
Best Baked Munchies Adult

Kim \& Curt Knapp Kay Driver
Kim \& Curt Knapp
Linda Everett
n Memory of Grace Madden John \& Lindsey Newman John \& Lindsey Newman John \& Lindsey Newman John \& Lindsey Newman Donald \& Tamera Hobbs Donald \& Tamera Hobbs Donald \& Tamara Hobbs

Barb McGill
Doug \& Lisa Theil
Kim \& Curt Knapp Ken Driver
Linda Everett Mary Yann Mary Yann
Doug \& Lisa Theil
Doug \& Lisa Thiel Amy Baxter
Linda Everett Sandy Pry

## WASHINGTON ASSOCIATION OF WHEAT GROWERS

 AWARDTo promote the use of wheat products, the wheat growers offer the following awards to the
Best Overall Exhibit in the Yeast Baking Category
Adult Division:

| 1t <br> $2^{\text {nd }}$ Place <br> Ylace | Cookbook and Rosette |
| :--- | ---: |
| Youth Division: | Cookbook |
| $1^{\text {st }}$ Place Open | Cookbook and Rosette |
| $2^{\text {nd }}$ Place | Cookbook |

$\$ 10.00$ Best Cake by Youth
Kevin \& Julie Koesel
$\$ 10.00$ Best Cake by Adult
Kevin \& Julie Koesel
\$10.00 Best Over All Table Setting Ruth Brown
\$10.00 Best Adult Peanut Butter Cookie Bonnie Bliss
\$10.00 Best Adult Candy Sandy Pry
\$15.00 Best Overall Table Setting
\$25.00 Best Business Luncheon Table Setting Erica Hedland

Ribbon Sponsor for the Baking Department A.W.P.P.W Local 422 from Ponderay Newsprint

Overall Baking Awards by River of Life Outreach
$\$ 25.00$ Adult
\$25.00 Youth
Superintendent's Award
Usk Community Club
Waterman Family $\$ 25$ Youth Award
Entry must include 5 different baked items
1 yeast,1quick bread, 1cake, 1cookie, 1 pie
Skookum Rendezvous Awards
$\$ 15.00$ Best Decorated Cake by Adult
\$10.00 Best Decorated Cake by Youth

Corporate Sponsors
Red Star Yeast
Washington State Dairy Council
Safeway Bakery
Newport Hospital

Wilton Enterprises will award the following:
To the two "Best of Division" winners, Wilton will award one of two prizes: 1 Choice of one of four videos on cake decorating; 2One set of three books on cake decorating. The winners will also receive a current Wilton yearbook of Cake Decorating and a "Best of Division" certificate. If no "Best of Division" winner, judge will award prizes at own discretion. The winner of this award wil be an adult. The youth award is in the 4-H Department.

CUPCAKE DECORATING CONTEST
***Thank you to our sponsors for supplying all the cupcakes**** In Memory of Damon Anderberg
1st place \$5.00; 2nd place \$3.00; 3rd place $\$ 2.00$
Each age group will have a 1 st, 2 nd and 3 rd grade
Adult Cupcake Sponsor Linda Everett
Friday 3:00-6:00 pm; Saturday 9:00 am - 12:00 pm; Judging will take place at 2:00 Saturday
Cupcakes must stay on Home Ec building until 5:00pm Sunday unless
Baking Superintendant or Assistants give permission.
Cupcakes and decorating supplies will be provided. Exhibitors may bring their own supplies if they wish. Cupcakes will be judged on originality, overall appearance (eye appeal) and Fair Theme.

## BEST OF CHOCOLATE CONTESTS Enter items in appropriate Divisions and Classes Entries are due on Wednesday Gift Baskets by Barb McGill \& Amy Baxter

Adult Rules for Huckleberry Desserts and Chocolate Contests (one dozen cookies or one full dessert):

1. Entry must be a baked dessert made from "scratch" (no mixes).
2. Dessert entry must be submitted on cardboard covered with foil or a baking dish for judging (no doily required).
3. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page.
Youth Rules for Huckleberry Desserts and Chocolate Contests:
4. Entry must be cookies, brownies or bars made from "scratch" (no mixes).
5. Entry must be submitted as a plate of four (4) on a doily covered cardboard.
6. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page.
Judging for all items will be based on the following criteria:
a. Flavor

30 points
b. Overall Appearance
c. Moistness and Crumb
d. Consistency (size and shape)
e. Creativity (appearance, ingredients)

TOTAL

25 points
20 points
15 points
10 points
100 points

## DEPARTMENT K - BAKING - OPEN CLASS

FRESH APPLE PIE CONTEST
Pies must be entered Friday of Fair Week by 12:00 noon.
ADULT 1st - $\$ 10.00$ by Frank \&Carol Monk, 2nd $-\$ 5.00$ by Lyla Hoisington, 3rd - $\$ 3.00$ by Ann Elliott;
YOUTH 1 st $\$ 10.00$, 2nd $\$ 5.00$, 3rd $\$ 3.00$ by Don \& Sherri Kendrick
Best Overall Apple Pie $\$ 15.00$ by John Newman
Rules for Fresh Apple Pie Contest:

1. To compete, each person must enter a two-crust pie or lattice topping.
2. Only one entry per person per contest is allowed.
3. The pies will be judged at $1: 30 \mathrm{pm}$.
4. Judging criteria will be: appearance (crust done, nice color, texture), filling, flavor and aroma.
5. Pies can be picked up Sunday at 5:00pm.

FRESH HUCKLEBERRY DESSERT CONTEST
Dessert must be entered Saturday of Fair Week by 12:00 noon.
Enter one dozen cookies or one full dessert.
Winners will receive: ADULT 1st - 10.00 in Memory of Damon Anderberg, 2nd - $\$ 6.00$ by Jim Mathis, 3rd - $\$ 4.00$ by Jim
Mathis; YOUTH 1 st $-\$ 10.00$, 2 nd $\$ 6.00$, 3rd $\$ 4.00$ by In Memory of Damon Anderberg
\$40.00 HOMEMAKER'S AWARD
Sponsored by Mathis Family and the Forgotten Corner Quilt Guild

## BAKING DEPARTMENTS K (ADULT) and KY (YOUTH)

DIVISION 2201. YEAST BREADS
DIVISION 2202. BREADS AND ROLLS
MADE WITH BREAD MACHINE
Class No.

1. White bread
2. Wheat bread
3. Plain rolls
4. Fancy dinner rolls
5. Fancy sweet rolls
6. Fancy sweet rolls with icing
7. Whole wheat rolls
8. Coffee or Tea ring (enter $1 / 2$ )
9. Herb Bread
10. Sour Dough bread
11. Other

DIVISION 2203. QUICK BREADS
Class No.

1. Baking powder biscuits
2. Flavored biscuits (i.e. cheese or herb)
3. Plain muffins
4. Fruit muffins
5. Cornbread
6. Coffee cake
7. Banana (1/2 loaf)
8. Zucchini (1/2 loaf)
9. Scones
10. Other

Points Awarded: Blue 20, Red 15, White 10
DIVISION 2204. CAKES (can enter $1 / 2$ cake)
Class No.

1. White
2. Chocolate
3. Spice or fruit
4. Bundt
5. Other

DIVISION 2205. COOKIES
Class No.

1. Unbaked
2. Rolled out, i.e. sugar cookies
3. Drop
4. Pressed, i.e. peanut butter
5. Molded, i.e. chocolate crinkles, snickerdoodles
6. Filled
7. Bar type
8. Other

DIVISION 2206. PIES (Whole Pie)
Class No.

1. Apple (double crust)
2. Berry (double crust)
3. Crème
4. Other

DIVISION 2207. CUPCAKES (4)
Class No.

1. From Scratch
2. Decorated

DIVISION 2208. CAKE MIX PLUS
Cake mix plus other things added to the recipe, example: Dump cakes, Brownies
Class No.

1. Breads
2. Cakes
3. Cookies
4. Pies
5. Gluten Free
6. Other

DIVISION 2209. CANDY (exhibits consist of 4 pieces)
Class No.

1. Fudge
2. Nut Brittle
3. Dipped chocolates
4. Other

DIVISION 2210. BAKED MUNCHIES Displayed in quart jar Class No.

1. Baked Party Mix
2. Granola
3. Popcorn Mix
4. Other

DIVISION 2211. DECORATED BAKED GOODS
Made from mix or scratch.
Class No.

1. Sheet cake or facsimile
2. Tiered cake or facsimile
3. Novelty cake or facsimile
4. Gingerbread (house, sleigh, etc.)
5. Cookie or Cake with Fair Theme

## DIVISION 2212. TABLE SETTING

Let your imagination go for something very creative and eye catching!

Exhibits should be entered on Wednesday from 6-9pm. Participants will bring their own square or round card table with no extensions or additions. Paper and plastic permitted where appropriate. Due to the length of the fair, no fresh flowers or perishable items can be accepted. Skillful handcraftsmanship by the exhibitor of any element of the table setting will be given positive consideration in judging.
Class No.

1. Adult
2. Youth

DIVISION 2213. GIFT IN A JAR Layered dry ingredients for muffins, cookies or quick bread. Judged on creativity, uniqueness of container and presentation. Be sure to have a complete recipe attached.
Class No.

1. Adult
2. Youth

DIVISION 2215. MISTAKE CAKE Things that might happen while preparing, baking, icing or taking a cake to the county fair.
Class No.

1. Youth

## DIVISION 2216. MONSTER COOKIE 8 to 12" wide

Open to youth up to 12 years old. One entry per exhibitor. Bring Friday before 12:00 noon. Judging at 2:00pm. Must provide recipe with entry. Criteria: appearance, creativity and originality.
1st Place Monster Cookie(\$5.00)American Legion Auxiliary
2nd Place Monster Cookie(\$3.00) LaRee Sheridan
3rd Place Monster Cookie(\$2.00) LaRee Sheridan
Class No.

1. Monster Cookie

DIVISION 2218. HERITAGE ENTRY and RECIPE
All entries should include a story about the entry and the recipe.
Class No.

1. Adult
2. Youth

DIVISION 2219. HORS D'OUVRES
Class No.

1. Baking - Savory
2. Baking - Sweet
3. Unbaked - Savory
4. Unbaked - Sweet

DIVISION 2220. BUTTER MOLDED OR PRESSED
Class No.

1. Adult
2. Youth

DIVISION 2221. Gluten Free
Class No.

1. Yeast Bread
2. Quick Bread
3. Cakes
4. Cookies
5. Pies
6. Cupcakes
7. Mix-it UP

DIVISION 2222. FROM A MIX
A baked good made ONLY with box mix. NOT homemade. Class No.

1. Adult
2. Youth
