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**DEPARTMENT 106  
THE BAKE SHOP**

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Superintendent: Joan Magnusson 970-535-9515  
Assistant Superintendents: Janet Torres

**Show Information**

Location: Exhibit Building, Southwest Corner  
Check in Time: Wednesday, August 1, 4:00 p.m. - 7:00 p.m.  
Judging Entries: Thursday, August 2, 9:00 a.m. until done  
Open to Public: Friday, August 3, 5:00 p.m.  
Release Time: Monday, August 13, 5:00 p.m.-7:00 p.m.

**Entry Information**

Entry Fee: \$5.00 per open class exhibitor for the first 10 exhibits, then \$1.00 per exhibit thereafter.

How to Enter: Entries must be made to Fair Office Beginning May 1<sup>st</sup>  
9595 Nelson Rd. Longmont, Co 80501  
Mail in; Walk in entry by July 16, 2018  
Online at [www.bouldercountyfair.org](http://www.bouldercountyfair.org) by July 23, 2018

This department is subject to all Boulder County Fair General Rules and all Open Class Creative Living Rules in addition to those listed for the department. It is the Exhibitor's responsibility to be familiar with all rules.

**RULES:**

1. Read Open Class Creative Living Rules and Boulder County General Rules and Regulations.
2. ***Cannabis Sativa* (marijuana, hemp) will not be accepted for an ingredient in any entry.**
3. Please note that on the website ribbons and monetary premiums will only be awarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> placing. When filling out entry form, **Bake Shop is Department 106.**
4. **All baked goods must be placed in and on disposable products.** Use appropriate size zip storage bags and paper plates. Bread must be left whole, do not slice.
5. The exhibit must be entered in the name of the person who made it. Age category of person entering must be put on entry form. Do not put name or age on the recipe card for the exhibit.
6. Recipes (on recipe card) **MUST** accompany the exhibit. Recipes become property of the fair and maybe published in local newspapers
7. No commercial mixes or prepared products may be used unless Lot permits.
8. Any exhibit of rolls, cupcakes, cookies or candy must consist of six samples of the product.

9. Food exhibits will be discarded when spoiled or moldy.
10. All baked good entries will be offered in the Bake Sale. No food will be returned.
11. Donations from the Bake Sale will go to Boulder County Extension educational programs for adults & youth.

<b>Yeast Bread Scorecard:</b>	<b>Points</b>
1. Shape - well proportioned, evenly rounded top	10
2. Crust - uniform brown , slightly darker on top, about 1/8" deep, crisp, tender, smooth, free from cracks and bulges	10
3. Volume - light in weight in proportion to size	10
4. Texture - tender, elastic crumb not dry/doughy	20
5. Grain - fine cell	10
6. Color - free from dark streaks	10
7. Flavor - blend of well-baked ingredients	<u>30</u>
<b>Total</b>	<b>100</b>

## **BREADS**

### **CLASS: YEAST BREADS - Adult – (19 years and older as of December 31, 2017)**

1. White Bread (1 loaf)
2. Whole Wheat (1 loaf)
3. Other Grain Bread (1 loaf)
4. Gluten Free Bread (1 loaf)
5. White Rolls (6)
6. Whole Wheat Rolls (6)
7. Sweet Rolls (6)
8. Cinnamon Rolls (6)

### **CLASS: YEAST BREADS –Youth (18 years and under as of December 31, 2017)**

9. White Bread (1 loaf)
10. Whole Wheat (1 loaf)
11. Other Grain Bread (1 loaf)
12. Gluten Free Bread (1 loaf)
13. White Rolls (6)
14. Whole Wheat Rolls (6)
15. Sweet Rolls (6)
16. Cinnamon Rolls (6)

**AWARDS: Champion & Reserve Champion Rosette Ribbons for each separate Yeast Breads Class Adult and Youth.**

<b>Bake Shop Scorecard:</b>	<b>Points</b>
Appearance	25
Lightness	10
Tenderness	10
Texture	10
Moisture content	10
Flavor & Aroma	<u>35</u>
<b>TOTAL POINTS</b>	<b>100</b>

**CLASS: QUICK BREADS – Adult-** *(19 years and older as of December 31, 2017)*

(Place on covered cardboard or heavy duty paper plate inside a clear plastic zip close storage bag.) (6 Muffins or Biscuits required per entry.)

- 17. Pumpkin Bread
- 18. Banana Bread
- 19. No Yeast Coffee Cake
- 20. Gluten Free Quick Bread
- 21. Other Quick Bread
- 22. Biscuits (1/2 dozen)
- 23. Muffins
- 24. Gluten Free Muffins

**CLASS: QUICK BREADS – Youth** *(18 years and under as of December 31, 2017)*

- 25. Pumpkin Bread
- 26. Banana Bread
- 27. No Yeast Coffee Cake
- 28. Gluten Free Quick Bread
- 29. Other Quick Bread
- 30. Biscuits (1/2 dozen)
- 31. Muffins
- 32. Gluten Free Muffins

**AWARDS: Champion & Reserve Champion Rosette Ribbons for each separate Quick Breads Classes for Adult and Youth.**

**CLASS: COOKIES – Adult** *(19 years and older as of December 31, 2017)*

(6 cookies required per entry. Please package entry on a paper plate in a clear plastic zip close storage bag)

- 33. Oatmeal (plain)
- 34. Sugar (plain)
- 35. Peanut Butter (plain)
- 36. Gluten Free Cookie (plain)
- 37. Other Cookies (plain)
- 38. Brownies, chocolate (plain)
- 39. Brownies, other than chocolate (plain)

- 40. Bar (plain)
- 41. Gluten Free Cookie (frosted)
- 42. Other Cookies (frosted)

**COOKIES – Adult**

- 43. Brownies, other than chocolate (frosted)
- 44. Bar (frosted)
- 45. Chocolate Chip

**CLASS: COOKIES – Youth** *(18 years and under as of December 31, 2017)*

- 46. Oatmeal (plain)
- 47. Sugar (plain)
- 48. Peanut Butter (plain)
- 49. Gluten Free Cookie (plain)
- 50. Other Cookies (plain)
- 51. Brownies, chocolate (plain)
- 52. Brownies, other than chocolate (plain)
- 53. Bar (plain)
- 54. Gluten Free Cookie (frosted)
- 55. Other Cookies (frosted)
- 56. Brownies, chocolate (frosted)
- 57. Brownies, other than chocolate (frosted)
- 58. Bar (frosted)
- 59. Chocolate Chip

**AWARDS: Champion & Reserve Champion Rosette Ribbons for each separate Cookies Classes for Adult and Youth.**

**CLASS: PIES – Adult** *(19 years and older as of December 31, 2017)*

(No cream, chiffon, or pumpkin pies, for food safety reasons. \*Only use **disposable** foil pans. Remember recipes for the pie and piecrust must accompany exhibit. Fruit Pies must be double crust.)

- 60. Apple Pie
- 61. Cherry Pie
- 62. Peach Pie
- 63. Other Fruit Pie

**CLASS: PIES - Youth** *(18 years and under as of December 31, 2017)*

- 64. Apple Pie
- 65. Cherry Pie
- 66. Peach Pie
- 67. Other Fruit Pie

**AWARDS: Champion & Reserve Champion Rosette Ribbons for each separate Pies Class for Adult and Youth.**

**CLASS: CAKES – Adult** *(19 years and older as of December 31, 2017)*

(Cakes should be placed on firm, disposable surfaces 1 inch larger than cake and covered with a food grade paper/wrap. Include recipe for cake & frosting. Cakes do not have to be “layered” cakes.). Cakes can be 8” X 8”

- 68. Chocolate Cake (frosted)
- 69. Chocolate Cake (unfrosted)
- 70. White Cake (frosted)
- 71. White Cake (unfrosted)
- 72. Yellow Cake (frosted)
- 73. Yellow Cake (unfrosted)
- 74. Gluten Free Cake (frosted)
- 75. Gluten Free Cake (unfrosted)
- 76. Other Cake (frosted)
- 77. Other Cake (unfrosted)
- 78. Jellyroll
- 79. Cupcakes (6 frosted)
- 80. Gluten Free Cupcakes (6 frosted )
- 81. Cupcakes, unfrosted (6 plain)
- 82. Gluten Free cupcakes, unfrosted (6)

**CLASS: CAKES – Youth** *(18 years and under as of December 31, 2017)*

- 83. Chocolate Cake (frosted)
- 84. Chocolate Cake (unfrosted)
- 85. White Cake (frosted)
- 86. White Cake (unfrosted)
- 87. Yellow Cake (frosted)
- 88. Yellow Cake (unfrosted)
- 89. Gluten Free Cake (frosted)
- 90. Gluten Free Cake (unfrosted)
- 91. Other Cake (frosted)
- 92. Other Cake (unfrosted)
- 93. Jellyroll
- 94. Cupcakes (6 frosted)
- 95. Gluten Free Cupcakes (6 frosted )
- 96. Cupcakes, unfrosted (6 plain)
- 97. Gluten Free cupcakes, unfrosted (6)

**AWARDS: Champion & Reserve Champion Rosette Ribbons for each separate Cakes Classes for Adult and Youth.**

**CLASS: CAKE and CUPCAKE DECORATING**

(\*\*\*All decorations must be edible. **Do not** put on real cake, **must** use Styrofoam form. Surface must be frosted. Cake form should be placed on firm, disposable surface no more than 1 1/2" larger in each direction than the dimensions of the cake form.)

<b>Cake Decorating Scorecard</b>	
<b>Judged on Appearance Only</b>	<b>Points</b>
General Neatness	30
Suitability of Design	15
Originality of Design	15
Artistic Value	20
Difficulty of Project	<u>20</u>
Total	100

- 98. Cake Decoration - by adult
- 99. Cupcake Decoration – by adult
- 100. Cake Decoration – by Youth
- 101. Cupcake Decoration – by Youth

**AWARD: Champion & Reserve Champion Rosette Ribbons for each separate Class 98-101. Wilton Best of Class Awards for Adult and Youth** see below for guidelines.

**CLASS: Candy – Adult** (*19 years and older as of December 31, 2017*)

(All candy entries must have 6 pieces and be on a disposal plate inside a zip close clear plastic bag.) (Nothing can need refrigeration)

- 102. Caramels (6)
- 103. Bark Candy (large enough to give 6 servings)
- 104. Nut Brittle (large enough to give 6 servings)
- 105. Fudge (6)
- 106. Chocolate Covered fruit (6)
- 107. Cluster candy (6)
- 108. Toffee (6)
- 109. Mints (6)
- 110. Molded/formed candy (6)
- 111. Truffles (6)
- 112. Sugar Free candy (6)

113. Other candy (6)

**CLASS: Candy – Youth** (18 years and under as of December 31, 2017)

114. Caramels (6)

115. Bark Candy (large enough to give 6 servings)

116. Nut Brittle (large enough to give 6 servings)

117. Fudge (6)

**Candy – Youth**

118. Chocolate covered fruit (6)

119. Cluster candy (6)

120. Toffee (6)

121. Mints (6)

122. Molded/formed candy (6)

123. Truffles (6)

124. Sugar Free candy (6)

125. Other candy (6)

**AWARDS: Champion & Reserve Champion Rosette Ribbons for each separate Candy Class for Adult and Youth.**



### **2018 WILTON FAIR AWARD GUIDELINES**

**Wilton Enterprises is pleased to help support your fair in the Decorated Cake Divisions and Cupcake Divisions. Wilton "Best of Class" awards are offered for winning cakes and cupcakes with some type of bag and tip or rolled fondant cake decorating.**

**Wilton will be offering the following categories for registration in 2018:**

#### **Decorated Cake Divisions**

- **Adult Open Class**
- **Youth Open Class**

#### **Cupcake Divisions**

- **Adult Open Class**
- **Youth Open Class**

**Only one "Best of Class" award is available for each division, adult or youth.**

**"Best of Class" winners from the Decorated Cake Divisions and Cupcake Divisions will receive the following prizes:**

- **Checkerboard Cake Set**
- **Icing Smoother**

**Wilton will also award one icing smoother for each 1st prize winner in all categories. A maximum of 5 first prize winners will be awarded, no exceptions.**

All "Best of Class" winners will receive the checkerboard cake set as well as the icing smoother. There is no need to list your "Best" winner as a 1st prize winner. Therefore, five additional 1st prize winners may be submitted.

**Department 106 Awards**  
**Grand Champion & Reserve Grand Champion Rosette Ribbons**