

# DEPARTMENT EA • BAKED FOODS

## Total Premiums Offered by NCMSF \$ 1540.00

**Superintendent:** Iris McGuinn

**Assistant Superintendent:**

**Entry Deadline:** August 28, 2020 ONLINE ENTRIES ONLY. NO entries accepted after August 28, 2020, 11:55pm.

**Exhibits received** Monday & Tuesday, September 7 & 8 from 9 a.m. to 7 p.m.

**Location:** Gate 1, Expo Building

**Exhibit pick up** Monday, September 21 from 9 a.m. to 7 p.m. (Photograph of entry and ribbons for placements)

### RULES AND REGULATIONS

**Please read important information in the front section of this book.**

- Enter **1/2 cake** only (unless otherwise noted) except for decorated cakes.
- Place cake and/or bread on piece of heavy cardboard. The cardboard shall be covered with foil.
- Place each entry in a large, clear plastic ziplock bag (except decorated cakes) or clear cake container.
- An accurate recipe must accompany item. Please place recipe in a plastic bag for protection, please NO tape. Recipe should be on an 8.5" x 11" sheet of paper typed or printed in ink with exhibitor's name, age, and county. **Entry will NOT be judged if there is no recipe.** Recipes become the property of the NC Mountain State Fair and may be published.
- The same product may not be shared for entry by more than one individual. Violators (all individuals) will be disqualified.
- "Any Other" or "Miscellaneous" categories at the end of each class are only for items which are not listed in preceding categories. They are not for duplication.
- Decorated cakes will be judged for decoration only and displayed during the fair. It is suggested to make these cakes out of foam, then decorate.
- All entries must be **made from scratch** (except decorated cakes and decorated cupcakes. All of these are non edibles).
- Coconut layer cake must have coconut in the icing.
- Pictures of all entries will be taken for display. After judging, the entries will be donated.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

### AWARDS

Blue Ribbon	\$10.00	First place within a particular class.
Red Ribbon	\$6.00	Second place within a particular class.
White Ribbon	\$4.00	Third place within a particular class.
Best of Show	Rosette	This award represents the best entry within a particular department or subdepartment that has placed "First" in a given class within this department or subdepartment.
Judge's Choice	Rosette	This award represents the "judge's choice" within each category.

## BREADS, CAKES, COOKIES, AND CANDIES

### BREADS, ROLLS, MUFFINS, QUICK BREADS, BISCUITS

#### CLASS

- EA001 Bread, Loaf, Yeast with white flour
- EA002 Bread, Loaf, Yeast with other flour
- EA003 Sourdough Bread, White or Other flours
- EA004 Cornbread Squares, Wedges, or Sticks (6)
- EA005 Rolls, Yeast, with white flour (6)
- EA006 Rolls, Yeast, with whole wheat flour or other flours (6)
- EA007 Muffins, Fruit (6)
- EA008 Muffins, Vegetable (6)

#### CLASS

- EA009 Coffee Cake or Tea Ring
- EA010 Quick Bread, Loaf, banana
- EA011 Quick Bread, Loaf, other fruit
- EA012 Quick Bread, Loaf, vegetable
- EA013 Biscuits, Plain or buttermilk (6)
- EA014 Cheese Straws (12)
- EA015 Bread not already listed

### CAKES - ICED, LAYER, AND OTHERS

#### CLASS

- EA016 Chocolate Layer Cake Iced, any type
- EA017 Coconut Layer Cake
- EA018 Layer Cakes Iced (specify) not already listed

#### CLASS

- EA019 Any Fruit Flavored Layer Cake, any icing
- EA020 Cupcakes, any icing (6 on tray/plate)
- EA021 Cake Pops with sticks
- EA022 Upside Down Pineapple Cake

**SHEET CAKE****CLASS**

EA023 Chocolate Sheet Cake

**CLASS**

EA024 Coconut Sheet Cake

**TUBE BUNDT CAKE****CLASS**EA025 Chocolate Pound Cake  
EA026 Lemon Pound Cake  
EA027 Plain Pound Cake  
EA028 Coconut Pound Cake**CLASS**EA029 Angel Food Cake  
EA030 Tube Bundt Cake (specify) not already listed  
EA031 Pound Cake not already listed**LOAF CAKE****CLASS**EA032 Fruit Loaf Cake  
EA033 Lemon Loaf Cake**CLASS**EA034 Plain Loaf Cake  
EA035 Loaf Cake (specify) not already listed**DECORATED CAKE - AMATEUR****CLASS**EA036 Birthday Cake  
EA037 Christmas Cake  
EA038 Easter Cake  
EA039 Novelty Cake  
EA040 Wedding Cake**CLASS**EA041 Children's Cake  
EA042 Anniversary Cake  
EA043 Decorated Cake (specify) not already listed  
EA044 Decorated Cupcakes (specify)**DECORATED CAKE - PROFESSIONAL****CLASS**EA045 Birthday Cake  
EA046 Christmas Cake  
EA047 Easter Cake  
EA048 Novelty Cake  
EA049 Wedding Cake**CLASS**EA050 Children's Cake  
EA051 Anniversary Cake  
EA052 Decorated Cake (specify) not already listed  
EA053 Decorated Cupcakes (specify)**COOKIES ONE DOZEN****CLASS**EA054 Cookies, chocolate chip  
EA055 Cookies, ice box or rolled  
EA056 Cookies, Drop, Other than chocolate chip  
EA057 Cookies, Bar or Cooked in Sheet, cut in strips**CLASS**EA058 Cookies, filled or sandwich  
EA059 Cookies, sugar  
EA060 Cookies (specify) not already listed**CANDY ONE DOZEN PIECES****CLASS**EA061 Decorated Holiday Candy  
EA062 Fudge, Cooked, Chocolate Only, old fashion beat product  
EA063 Fudge, Chocolate Only - quick methods  
EA064 Fudge, other flavors including chocolate combinations**CLASS**EA065 Peanut Brittle  
EA066 Hand Dipped Candy  
EA067 Candy (specify) not already listed**PIES Can Be refrigerated pies. (Fridge furnished)****CLASS**EA068 Chocolate Pie  
EA069 Lemon Pie  
EA070 Pecan Pie  
EA071 Coconut Pie  
EA072 Apple Pie**CLASS**EA073 Cherry Pie  
EA074 Peach Pie  
EA075 Pies (specify) not already listed.  
EA076 Fried Pies (4)  
EA077 Blueberry Pie**CHEESE CAKE ITEMS**EA078 Cheese Cake - Plain  
EA079 Cheese Cake - with Topping

## COOKING WITH HONEY

### RULES AND REGULATIONS

- All entries in this class must contain honey as one of the principal sweetening ingredients.
- Entries must be prepared from ingredients compatible with commonly accepted recipes for the Class in which they are entered. Factors such as whether the entry is representative of the entered Class and freshness of the product will be considered in the judging.

#### CLASS

EA080 Bread  
EA081 Muffins  
EA082 Rolls  
EA083 Cake

#### CLASS

EA084 Cookies  
EA085 Candy  
EA086 Cooking with Honey (specify) not already listed.

### CRITERIA FOR JUDGING BAKED FOODS-BREAD

**General appearance** (shape, proper “dome”, smoothness, crust, color)=**10**, **Lightness**=**10**, **Crust** (thickness, quality, crispness, tenderness)=**10**, **Crumb** (color and texture)=**15**, **Texture** (no streaks or close grain)=**25**, **Flavor** (taste and odor -sweet, nutty blend)=**30**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED FOODS-CAKES

**General appearance** (surface - crust or frosting; crust - color, texture, depth; frosting - glossy, not granular, soft, not sticky, suitable flavor; filling, if applicable - minimum 1/4”, fluffy, good flavor blend)=**30**, **Texture** (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly)=**35**, **Flavor** (delicate and pleasing, natural flavor)=**35**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED FOODS-COOKIES

**Appearance** (outside - uniform, not too thick; size - not over 3”; surface-texture and color)=**30**, **Texture** (characteristic of type)=**35**, **Flavor** (natural flavor of ingredients)=**35**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED FOODS-CANDIES

**Appearance** (color, size and shape of pieces)=**15**, **Texture** (crystalline - velvety, creamy, smooth)=**30**, **Consistency** (crystalline - firm, not hard or soft; noncrystalline - should hold shape, no crystals)=**25**, **Flavor** (blended, high quality, pleasing)=**30**, **TOTAL**=**100**