

DEPARTMENT FA • BAKED FOODS

Total Premiums Offered by NCMSF \$ 1540.00

Superintendent: Iris McGuinn

Assistant Superintendent:

Entry Deadline: August 23, 2019 ONLINE ENTRIES ONLY. NO entries accepted after August 23, 2019, 11:55pm.

Exhibits received Monday & Tuesday, September 2 & 3 from 9 a.m. to 7 p.m.

Location: Gate 1, Expo Building

Exhibit pick up Monday, September 16 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 cup cakes. 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

- FA001 Bread, Loaf, Yeast with white flour
- FA002 Bread, Loaf, Yeast with other flour
- FA003 Sourdough Bread, White or Other flours
- FA004 Cornbread Squares, Wedges, or Sticks (6)
- FA005 Rolls, Yeast, with white flour (6)
- FA006 Rolls, Yeast, with whole wheat flour or other flours (6)
- FA007 Muffins, Fruit (6)
- FA008 Muffins, Vegetable (6)

CLASS

- FA009 Coffee Cake or Tea Ring
- FA010 Quick Bread, Loaf, banana
- FA011 Quick Bread, Loaf, other fruit
- FA012 Quick Bread, Loaf, vegetable
- FA013 Biscuits, Plain or buttermilk (6)
- FA014 Cheese Straws (12)
- FA015 Bread not already listed

CAKES - ICED, LAYER, AND OTHERS

CLASS

- FA016 Chocolate Layer Cake Iced, any type
- FA017 Coconut Layer Cake
- FA018 Layer Cakes Iced (specify) not already listed

CLASS

- FA019 Any Fruit Flavored Layer Cake, any icing
- FA020 Cup Cakes, any icing (6 on tray/plate)
- FA021 Cake Pops with sticks
- FA022 Upside Down Pineapple Cake

SHEET CAKE**CLASS**

FA023 Chocolate Sheet Cake

CLASS

FA024 Coconut Sheet Cake

TUBE BUNDT CAKE**CLASS**

FA025 Chocolate Pound Cake

FA026 Lemon Pound Cake

FA027 Plain Pound Cake

FA028 Coconut Pound Cake

CLASS

FA029 Angel Food Cake

FA030 Tube Bundt Cake (specify) not already listed

FA031 Pound Cake not already listed

LOAF CAKE**CLASS**

FA032 Fruit Loaf Cake

FA033 Lemon Loaf Cake

CLASS

FA034 Plain Loaf Cake

FA035 Loaf Cake (specify) not already listed

DECORATED CAKE - AMATEUR**CLASS**

FA036 Birthday Cake

FA037 Christmas Cake

FA038 Easter Cake

FA039 Novelty Cake

FA040 Wedding Cake

CLASS

FA041 Children's Cake

FA042 Anniversary Cake

FA043 Decorated Cake (specify) not already listed

FA044 Decorated Cup Cakes (specify)

DECORATED CAKE - PROFESSIONAL**CLASS**

FA045 Birthday Cake

FA046 Christmas Cake

FA047 Easter Cake

FA048 Novelty Cake

FA049 Wedding Cake

CLASS

FA050 Children's Cake

FA051 Anniversary Cake

FA052 Decorated Cake (specify) not already listed

FA053 Decorated Cup Cakes (specify)

COOKIES ONE DOZEN**CLASS**

FA054 Cookies, chocolate chip

FA055 Cookies, ice box or rolled

FA056 Cookies, Drop, Other than chocolate chip

FA057 Cookies, Bar or Cooked in Sheet, cut in strips

CLASS

FA058 Cookies, filled or sandwich

FA059 Cookies, sugar

FA060 Cookies (specify) not already listed

CANDY ONE DOZEN PIECES**CLASS**

FA061 Decorated Holiday Candy

FA062 Fudge, Cooked, Chocolate Only, old fashion beat product

FA063 Fudge, Chocolate Only - quick methods

FA064 Fudge, other flavors including chocolate combinations

CLASS

FA065 Peanut Brittle

FA066 Hand Dipped Candy

FA067 Candy (specify) not already listed

PIES Can Be refrigerated pies. (Fridge furnished)**CLASS**

FA068 Chocolate Pie

FA069 Lemon Pie

FA070 Pecan Pie

FA071 Coconut Pie

FA072 Apple Pie

CLASS

FA073 Cherry Pie

FA074 Peach Pie

FA075 Pies (specify) not already listed.

FA076 Fried Pies (4)

FA077 Blueberry Pie

CHEESE CAKE ITEMS

FA078 Cheese Cake - Plain

FA079 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

FA080 Bread
FA081 Muffins
FA082 Rolls
FA083 Cake

CLASS

FA084 Cookies
FA085 Candy
FA086 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**