

## IE • YOUTH BAKED FOODS

**Superintendent:** Jackie Quinn

**Entry Deadline:** August 27, 2021 by 11:55pm.

**Exhibits received:** Monday and Tuesday, September 6 and 7 from 9 a.m. to 7 p.m. \*Must Register for a Drop-off Time Slot\*

**Location:** Gate 1, Expo Building

**Exhibits pick-up:** Monday, September 20 from 9 a.m. to 7 p.m. \*Must Register for a Pick-up Time Slot\*

### 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

Place	Premiums	Award Type / Color
First Place	TBD	Blue Ribbon
Second Place	TBD	Red Ribbon
Third Place	TBD	White Ribbon
Best of Show		Blue Rosette Ribbon
Judge's Choice		Red Rosette Ribbon

### BAKED FOODS

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

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE001	IE201	IE601	IE801	Yeast Bread, 1/2 loaf
IE002	IE202	IE602	IE802	Yeast Rolls, 6
IE003	IE203	IE603	IE803	Quick bread, 1/2 loaf
IE004	IE204	IE604	IE804	Muffins from scratch, 4
IE005	IE205	IE605	IE805	Biscuits, Plain, from scratch, 4

**CAKES, PIES**

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE006	IE206	IE606	IE806	Pound Cake, any type, 1/2 cake
IE007	IE207	IE607	IE807	Any Layer Cake, any frosting, 1/2 cake
IE008	IE208	IE608	IE808	Cupcakes
IE009	IE209	IE609	IE809	Pies, any

**DECORATED CAKES, CUPCAKES**

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE010	IE210	IE610	IE810	Decorated Cake
IE011	IE211	IE611	IE811	Decorated Cupcakes

**COOKIES**

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE012	IE212	IE612	IE812	Cookies, Drop, 1/2 dozen
IE013	IE213	IE613	IE813	Cookies, Rolled, 1/2 dozen
IE014	IE214	IE614	IE814	Cookies, Bar, 1/2 dozen

**CANDY**

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IE015	IE215	IE615	IE815	Fudge, cooked, old fashioned beaten chocolate, 6 pieces
IE016	IE216	IE616	IE816	Fudge-like candy, any type or flavor, 6 pieces
IE017	IE217	IE617	IE817	Hard candy, 6 pieces
IE018	IE218	IE618	IE818	Mints, quick method, not pulled, 6 pieces
IE019	IE219	IE619	IE819	Any candy-toffee, caramel, etc., 6 pieces

**CRITERIA FOR JUDGING BAKED FOODS-BREAD**

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

**CRITERIA FOR JUDGING BAKED FOODS-CAKES**

<b>General appearance</b> (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)	<b>= 30</b>
<b>Texture</b> (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly)	<b>= 35</b>
<b>Flavor</b> (delicate and pleasing, natural flavor)	<b>= 35</b>
<b>TOTAL</b>	<b>= 100</b>

**CRITERIA FOR JUDGING BAKED FOODS-COOKIES**

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

**CRITERIA FOR JUDGING BAKED FOODS-CANDIES**

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