

DEPARTMENT IE • YOUTH BAKED FOODS

Superintendent: Jackie Quinn

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

Exhibits received: Monday and Tuesday, September 7 and 8 from 9 a.m. to 7 p.m.

Location: Gate 1, Expo Building

Exhibits pick up: Monday, September 21 from 9 a.m. to 7 p.m.

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 overall entry within this department. Award given once per age group. Entry must have received a "First Place" ribbon.
Judge's Choice	Rosette	This award represents the "judge's choice" within this department per age group.

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

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**