

BAKING

Superintendent:

Mary Myers
(503) 781-8818

Assistant Superintendent:

ENTRY INFORMATION: Please also see the General Rules.

1. Baked articles entered Tuesday, August 1 and Wednesday August 2, 10 a.m. to 8 p.m. No Thursday or Friday entries.
2. One entry per class.
3. No ready mixes will be accepted.
4. All entries receive ribbons.
5. Youth to Teen. All entries must be created or baked by the exhibitor.
6. All entries are to be put on 8" or 9" disposable plates. No glass will be accepted.
7. All entries should have the recipe or list of ingredients on a 3"x 5" index card including (on back of card) name, address and phone number. Computer printout will be accepted.
8. All entries become the property of Clark County Fair and subject to publication.
9. The superintendent reserves the right to reject any exhibit at her discretion.
10. If you would like to demonstrate decorated cookies, cupcakes or cake, please contact the superintendent.
11. Ribbons may be picked up. Pickup time Sunday, August 13, 2017 from 10 p.m. to 11 p.m., Monday, August 14, 2017 from 9 a.m. to 12:00 p.m. (noon)

PREMIUMS: Points per entry: Blue, 10; Red, 8; White, 4

Washington is the third largest wheat exporting state. Since 1954, the Washington Association of Wheat Growers has been dedicated to the enrichment of the Washington wheat industry, to the people who produce the state's largest cash crop—WHEAT. It is a non-profit association committed to "Work for the solution of the problems of the farm, the farm home, and the rural community by the use of organized action, to the end that those engaged in the production of wheat may have an opportunity for happiness and prosperity in their chosen work."

ADULT/YOUTH WHEAT GROWER AWARDS

Recipe must accompany entry to be eligible for Wheat Grower Awards.

To promote the use of wheat products, the Washington Association of Wheat Growers offers the following awards to the best overall exhibits in the baking categories:

Adult: 1st Place - Dough Sculpting DVD and rosette ribbon
2nd Place - Cookbook

Youth: 1st Place - Dough Sculpting DVD and rosette ribbon
2nd Place - Cookbook

COCOA CLASSIC CONTESTS

Entries will be accepted Saturday, August 5, 2017, 10 a.m. to 6 p.m. only
Entries may be brought through Loading Dock and into Baking Department.

RULES

1. Open to any individual, one entry per person.
2. Entries must be made from "scratch" no mixes.
3. Entries must contain a minimum of ¼ cup Cocoa of your choice. Frosting must also contain Cocoa.
4. The entire cake must be submitted for judging on cardboard or disposable plate. Cookies, Bars, and Candy (6 pieces) on disposable plate.
5. Recipe must be submitted with the entry. Recipe must list all ingredients, quantities and the preparation instructions.
6. All lots are open to youth ages 8 to 18 yrs. and Adults.

Premiums: Blue Red White
 10 8 4

Division 314: Adult
Division 315: Youth

Class:

1. Cake
2. Cookies
3. Bars
4. Candy

KING ARTHUR BAKING CONTEST

Entries will be accepted Saturday, August 5, 2017, 10 a.m. to 6 p.m. only
Entries may be brought through the Loading Dock and into Baking Department.

Rules

1. **Open to any individual, one entry per person.**
2. **Entries must be made from scratch, no mixes.**
3. **Recipe must be submitted with the entry. Recipe must list all ingredients, quantities and the preparation instructions.**
4. **King Arthur Flour must be used, packaging must be brought in when entering.**

DIVISION 313: Adults (18 – Older) Breakfast Pastry, six (6) disposable plate only.

DIVISION 312: Youth (8 Yrs. – 17) Scones, six (6) on a disposable plate only.

2017 Prizes:

Adult Category

1st place \$75 Gift Certificate, 2nd place \$50 Gift Certificate, 3rd place King Arthur Gift

Youth Category

1st place \$50 Gift Certificate, 2nd place \$25 Gift Certificate, 3rd place King Arthur Gift

In addition, all winners receive beautiful King Arthur Flour Rosettes.

**** Red Star Yeast awards****

Red Star Yeast will provide RED STAR merchandise items to be given as awards to 1st, 2nd, and 3rd place winners. In order to be eligible to win the Red Star Yeast prizes, contestants must use Red Star Yeast and attach an empty packet or photo to their recipe entry.

Best use of yeast in Baking. One Adult and One Youth Award. Including King Arthur entries.

BREAD, (1 loaf)

DIVISION 318: Adult

DIVISION 319: Youth

CLASS:

1. Bread, white yeast
2. Bread, whole grain yeast
3. Bread, sourdough
4. Bread, rye
5. Bread, mixed grains yeast
6. Bread, fruit or nuts yeast
7. Zucchini Bread
8. Banana Bread
9. Ethnic Bread
10. Other quick bread
11. Yeast novelty bread
12. Dinner rolls, white 6
13. Dinner rolls, whole wheat 6
14. Dinner rolls, mixed grains 6
15. Cinnamon rolls
16. Special sweet rolls
17. Muffins
18. Other

GLUTEN-FREE BAKING - BREAD, (1 loaf)

DIVISION 320: Adult

DIVISION 321: Youth

CLASS:

1. Bread, white
2. Bread, fruit/nut
3. Quick bread
4. Dinner rolls, 6
5. Sweet rolls, 6
6. Other

SUGARLESS BAKING - BREAD, (1 loaf)

DIVISION 322: Adult

DIVISION 323: Youth

CLASS:

1. Bread, white yeast
2. Bread, whole grain yeast
3. Bread, fruit or nuts with baking powder
4. Quick bread
5. Other
6. Dinner rolls, 6
7. Sweet rolls, 6
8. Doughnuts, 6

CAKE (1/2 cake),

DIVISION 325: Adult

DIVISION 326: Youth

One half cake required.

CLASS:

1. White cake
2. Yellow cake
3. Chocolate cake
4. Other layered cake
5. Angel food cake
6. Pound cake
7. Spice cake
8. Coffee cake
9. Cake with fruit
10. Cake with vegetables
11. Any other cake
12. Decorated cake, dummy cake only
 - A. Beginner
 - B. Amateur
13. Cupcakes
14. Gingerbread cookie house

COOKIES (six)

DIVISION 327: Adult

DIVISION 328: Youth

Six of each required.

CLASS:

1. Chocolate chip cookies
2. Oatmeal cookies
3. Bar cookies
4. Brownies
5. Butter cookies
6. Cookie cutter cookies
7. Peanut butter cookies
8. Sugar cookies

9. Refrigerator cookies
10. Filled cookies
11. Foreign (Ethnic) cookies
12. Unbaked cookies
13. Any other cookies

CANDY six (6) pieces

DIVISION 329: Adult

DIVISION 330: Youth

6 pieces or 1/4 pound

CLASS:

1. Chocolate fudge
2. Fudge, any other
3. Divinity
4. Nut brittle
5. Penuche
6. Bon Bon
7. Molded candy
8. Truffles
9. Lollipops
 - A. Hard type
 - B. Soft type/molded
10. Caramel
11. Fondant
12. Any other

PIE

DIVISION 331: Adult

DIVISION 332: Youth

Whole pie 8-9" only, in disposable tin

CLASS:

1. Fruit pie, two crust
2. Pie, any other
3. Cream pie

PASTRIES

DIVISION 333: Adult

DIVISION 334: Youth

6 servings required

CLASS:

1. Torte
2. Tart
3. Doughnut, 6
4. Puff pastries
5. Chou pastries
6. Fried pastries
7. Other