

BAKING

Superintendent:

Mary Myers
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Assistant Superintendent:

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ENTRY INFORMATION: Please also see the General Rules.

1. **Baked articles entered Tuesday, July 30, and Wednesday July 31, 10 a.m. to 8 p.m. No Thursday or Friday entries.**
2. One entry per class. Total of 10 entries per person.
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 11, 2024, from 10 p.m. to 11 p.m., Monday, August 12, 2024, 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:

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

BREAD MACHINE BREADS, (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

Bread Machine Gluten Free Breads, 1 loaf

Division 322 Adult

Division 323 Youth

Class:

1. White, bread
1. Bread, Fruit, or Nut
2. Quick Bread
3. Dinner rolls, 6
4. Sweet Rolls, 6
5. Other

GLUTEN-FREE BAKING - BREAD, (1 loaf)

DIVISION 324: Adult

DIVISION 325: Youth

CLASS:

4. Bread, white
5. Bread, fruit/nut
6. Quick bread
 - A. Banana Bread
 - B. Pumpkin Bread
 - C. Zucchini Bread
7. Dinner rolls, 6
8. Sweet rolls, 6
9. Other

SUGARLESS BAKING - BREAD, (1 loaf)

DIVISION 326: Adult

DIVISION 327: 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 328: Adult

DIVISION 329: 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 330: Adult

DIVISION 331: 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 332: Adult

DIVISION 333: 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 334: Adult

DIVISION 335: Youth

Whole pie 8-9" only, in disposable tin

CLASS:

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

PASTRIES

DIVISION 336: Adult

DIVISION 337: Youth

6 servings required

CLASS:

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