

OPEN CLASS BAKING

Superintendent:

Maxine Davison
(360) 607-4433

Assistant Superintendent:

Kristen Clark
E-Mail: clarkcofairbaking@gmail.com

ONLINE ENTRIES

Entries can be submitted online at <https://clarkcofair.fairentry.com> beginning on **May 1st, 2026**, and ending on **July 31st, 2026, at 10 p.m.**

When you enter your exhibits online, your Exhibitor Number will be assigned to you automatically by the online software. Your entries will be received by the Premiums and Awards office, and your entry form and entry tags will be printed for you and will be provided to the department superintendent. Entries that have been registered online must be dropped off on the dates and times below.

If you would like assistance with submitting your entries online, please contact the Premiums and Awards office at (564) 397-3454.

E-MAIL ENTRIES

Fillable entry forms can be found at www.clarkcofair.com. Exhibitors can fill out their entry form and e-mail the completed form to premiumsandawards@clarkcofair.com. E-mailed entries must be received by the Premiums and Awards office by **Friday, July 31st at 10 p.m.** Your entries will be entered into the online software by a staff member in the Premiums and Awards department. You will receive a confirmation e-mail when this has been completed.

When you enter your exhibits by e-mail, your Exhibitor Number will be assigned to you automatically by the online software. Your entry form and entry tags will be printed for you and will be provided to the department superintendent. Entries that have been e-mailed must be dropped off on the dates and times below.

If you would like assistance with submitting your entries by e-mail, please contact the Premiums and Awards office at (564) 397-3454.

WALK-IN ENTRIES

Exhibitors can also submit entries in person on **Tuesday, August 4th and Wednesday, August 5th from 12 p.m. until 7 p.m.** No entries will be accepted on **Thursday, August 6th or Friday, August 7th.** If you plan to submit your entries in person, you will need to call the Fair Office at (564) 397-6180 during regular business hours after May 1st to request an Exhibitor Number.

ENTRY DROP OFF

Entries must be dropped off on **Tuesday, August 4th and Wednesday, August 5th from 12 p.m. to 7 p.m.**

ENTRY INFORMATION

1. **GENERAL:** All exhibitors are bound by the General Rules document available on the Fair's website, as well as by the following conditions set for this department.
2. One entry per class. Total of 20 entries per exhibitor.
3. No ready mixes will be accepted.
4. All entries will receive ribbons, **unless they have been disqualified.**
5. All entries must be baked solely by the exhibitor.
6. Entry age groups:
 - Youth: 6 years to 17 years old
 - Adult: 18 years to 64 years old
 - Senior: 65 years and older
 - Professional: business with store or brick-and-mortar store
 - Cottage Baker: business but bakes out of home/commercial kitchen
7. **All entries must be on disposable plates or disposable tins. No glass will be accepted. There is no guarantee you will receive any non-disposable plates/containers back.**
8. Exhibitors must provide a complete legible recipe printed/typed on an 8½" x 11" sheet of paper with each entry. The recipe must also include the exhibitor's name, address and phone number (please put this information on the back of the recipe). Any taste or texture unique to the recipe should be noted. Recipes will not be given out or returned.
9. All entries become the property of Clark County Fair and subject to publication.
10. No entries containing cannabis (marijuana) or any derivative of cannabis (marijuana) will be accepted.
11. The superintendent, assistant superintendent, and judges reserve the right to disqualify any exhibit at their discretion. They also have the right to move an entry from one division/class to another.
12. Be sure to check the quantities required for each division, if less is submitted it may result in disqualification.
13. Once entries are checked in and accepted, they cannot be altered or returned to the exhibitor. (Example: if the exhibitor submits a whole cake, the exhibitor cannot take back ½ of the cake to take it home).

14. Premiums checks will be issued within 60 days after the end of the Fair. Checks not cashed within 120 days of issuance will not be replaced.

15. Ribbons may be picked up on **Monday, August 17th, 2026 from 9:00 a.m. to 12:00 p.m. (noon)**, unless otherwise pre-arranged with the Baking Department Superintendent.

VOLUNTEERS

If you would like to demonstrate decorated cookies, cupcakes, or cake, please contact the superintendent. If you would like to be a host/hostess (volunteer) during the Fair, please reach out to the Superintendent.

PREMIUMS

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

Special Awards

- Most Youth Entries - \$20.00 - sponsored by one of the department judges.
- Judge's Choice – Rosette
- Superintendent's Choice - Rosette
- Best of Division - Rosette
- Best in Show - Rosette

COLORING CONTEST - Sponsored by Simply Sweets Bakery.

Open to youth, ages 3 years to 12 years.

Youth who wish to participate are invited to stop at the Open Class Baking booth on Friday, August 7th, 2026 through Sunday, August 9th, 2026 to color an entry form. Entries will be judged on Sunday, August 9th, 2026 and the winner will be announced on Monday, August 10th, 2026.

Participants will be asked to create a birthday cake design and color it on the entry form. The winner will receive a birthday cake of their own design on their birthday, baked and decorated by Simply Sweets.

The winner must include their name, their parent/guardians' names, their age and a contact phone number on their entry form. Only one entry per youth may be submitted.

WASHINGTON ASSOCIATION OF WHEAT GROWERS

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

BREAD (1 loaf per class, per entry)

DIVISION 201: Adult (Ages 18 – 64)

DIVISION 202: Youth (Ages 6 – 17)

DIVISION 203: Seniors (Ages 65+)

DIVISION 204: Professional Baker (owner of store/brick-and-mortar)

DIVISION 205: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 201 - 205:

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 rolls
13. Dinner rolls, whole wheat, 6 rolls
14. Dinner rolls, mixed grains, 6 rolls
15. Cinnamon rolls
16. Special sweet rolls
17. Muffins
18. Other

GLUTEN FREE BAKING - BREAD (1 loaf per class, per entry)

DIVISION 211: Adult (Ages 18 – 64)

DIVISION 212: Youth (Ages 6 – 17)

DIVISION 213: Seniors (Ages 65+)

DIVISION 214: Professional Baker (owner of store/brick-and-mortar)

DIVISION 215: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 211 - 215:

1. Bread, white
2. Bread, fruit/nut
3. Quick bread
 - A. Banana Bread
 - B. Pumpkin Bread
 - C. Zucchini Bread
4. Dinner rolls, 6 rolls
5. Sweet rolls, 6 rolls
6. Other

SUGARLESS BAKING - BREAD (1 loaf per class, per entry)

DIVISION 221: Adult (Ages 18 – 64)

DIVISION 222: Youth (Ages 6 – 17)

DIVISION 223: Seniors (Ages 65+)

DIVISION 224: Professional Baker (owner of store/brick-and-mortar)

DIVISION 225: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 221 - 225:

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 rolls
7. Sweet rolls, 6 rolls
8. Doughnuts, 6 rolls

CAKE (1/2 cake per class, per entry)

DIVISION 231: Adult (Ages 18 – 64)

DIVISION 232: Youth (Ages 6 – 17)

DIVISION 233: Seniors (Ages 65+)

DIVISION 234: Professional Baker (owner of store/brick-and-mortar)

DIVISION 235: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 231 - 235:

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
13. Cupcakes
14. Gingerbread cookie house

COOKIES (6 per class, per entry)

DIVISION 241: Adult (Ages 18 – 64)

DIVISION 242: Youth (Ages 6 – 17)

DIVISION 243: Seniors (Ages 65+)

DIVISION 244: Professional Baker (owner of store/brick-and-mortar)

DIVISION 245: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 241 - 245:

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
14. Decorated cookies

CANDY (6 pieces or ¼ pound per class, per entry)

DIVISION 251: Adult (Ages 18 – 64)

DIVISION 252: Youth (Ages 6 – 17)

DIVISION 253: Seniors (Ages 65+)

DIVISION 254: Professional Baker (owner of store/brick-and-mortar)

DIVISION 255: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 251 - 255:

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 (whole pie in disposable tin, per class, per entry)

DIVISION 261: Adult (Ages 18 – 64)

DIVISION 262: Youth (Ages 6 – 17)

DIVISION 263: Seniors (Ages 65+)

DIVISION 264: Professional Baker (owner of store/brick-and-mortar)

DIVISION 265: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 261 - 265:

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

PASTRIES (6 servings per class, per entry)

DIVISION 271: Adult (Ages 18 – 64)

DIVISION 272: Youth (Ages 6 – 17)

DIVISION 273: Seniors (Ages 65+)

DIVISION 274: Professional Baker (owner of store/brick-and-mortar)

DIVISION 275: Cottage Baker (bakes at home and gets paid for goods)

CLASSES FOR DIVISIONS 271 - 275:

1. Torte
2. Tart
3. Doughnut
4. Puff pastries

5. Chou pastries
6. Fried pastries
7. Other

DIVISION 280: KING ARTHUR BAKING CONTEST

CLASS A: Adult (ages 18 years and over)

CLASS Y: Youth (ages 17 years and under)

Adult Prizes:

- 1st Place - \$75 King Arthur Baking Gift Card
- 2nd Place - \$50 King Arthur Baking Gift Card
- 3rd Place - \$25 King Arthur Baking Gift Card

Youth Prizes:

- 1st Place - \$40 King Arthur Baking Gift Card
- 2nd Place - \$25 King Arthur Baking Gift Card
- 3rd Place - \$25 King Arthur Baking Gift Card or Branded Tote Bag

1. Exhibitors must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when submitting the entry.
2. Contestants must use a Cookie recipe from the King Arthur website at www.kingarthurbaking.com/recipes.
3. An entry form must accompany each entry. Or use <https://clarkcofair.fairentry.com> website to register online.
4. All entries must be accompanied by a complete legible recipe printed/typed on an 8 ½" x 11" sheet of paper.
5. All entries must be submitted on a disposable plate or disposable container for judging.
6. Suggested criteria for baked goods:
 - TASTE: 50 points
 - OVERALL APPEARANCE + CREATIVITY: 25 points
 - TEXTURE: 25 points
 - TOTAL: 100 points
7. Failure to follow the rules may result in disqualification.
8. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including gift cards).

ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST (please print clearly)

This form must be submitted with each entry.

Name: _____

Age: _____

Telephone Number: _____

Mailing address: _____

Email address: _____

Circle the one that applies: Youth (6 to 17) Adult (18 or older)

Entries must be received on Tuesday, August 4th, 12 p.m. to 7 p.m., or Wednesday, August 5th, 12 p.m. to 7 p.m. Late entries will not be accepted.