

DIVISION 816: BAKING

Superintendent:

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ONLINE ENTRIES

Entries can be submitted online at <https://clarkcofair.fairentry.com> beginning on May 1, 2025 and ending on July 25, 2025. Please log-in to Fairentry with your 4-Honline credentials, you do not need to create an account to submit 4-H Still Exhibit entries. During Still Exhibit Drop-Off on Tuesday, July 29th, entry form and entry tags will already be printed and provided to the department superintendent.

If you would like assistance with submitting your entries online, please contact Phoebe Jud.

IN PERSON ENTRIES

If you would rather not submit your entries online, you can submit your entries in person on Tuesday, July 29 from 10 a.m. to 7 p.m.

ENTRY DROP OFF

Entries can be dropped off on Tuesday, July 29 from 10 a.m. to 7 p.m.

Exhibits are entered on Tuesday, July 29th, from 11 am to 7:30 pm at the Clark County Fair Grounds in the Event Center Exhibit Hall A – 4-H Still Exhibit Area. Judging will begin at 2 pm.

4-H members in the same family MUST each make their own product for entry; THEY CANNOT SHARE THE SAME BATTER. If this should occur, entry will be disqualified.

All entries must include:

- 3"x 5" card with recipe printed or typed
- Name in the upper left hand corner
- No premiums awarded without recipe card
- Please put exhibit on a 5-inch paper plates
- Bring 1/2 loaf or pan of bread, pies, and cakes (or bake in miniature pans)

No commercial mixes acceptable except for Class 1 (Cloverbuds and Juniors only).

Advanced Juniors, Intermediates, and Seniors can use package mixes only as an ingredient in a recipe.

Members may enter any ten Class numbers, one item per Class.

Classes 1-5 are limited to 4-H Cloverbuds (participation ribbon only-no premiums), Juniors, or first year 4-H members only.

**Points: CLASS 1-5 Blue 6, Red 4, White 2
CLASS 6-11 Blue 8, Red 6, White 4
CLASS 12-56 Blue 10, Red 8, White 6**

CLASS 1-5: Limited to 4-H Primary, Junior and first year members only.

1. One commercial mix
2. Four no-bake cookies
3. Four drop cookies (example: Chocolate chip cookies)
4. Four refrigerator cookies
5. Four molded cookies (example: peanut butter cookies)

CLASS 6-56: Junior, Intermediate and Senior 4-H members only.

6. Four specialty cookies
7. Four bar cookies (1x2)
8. Four plain muffins
9. Four cornmeal muffins
10. Four fruit muffins
11. Four whole-wheat muffins
12. Four baking powder biscuits
13. Four cupcakes - frosted or unfrosted
14. Four fancy tea cookies
15. Four cookies from foreign country
16. One-half loaf nut bread
17. One-half loaf fruit or vegetable bread
18. One-half loaf batter bread
19. Coffee cake
20. One-fourth white cake, iced
21. One-fourth yellow cake, iced
22. One-fourth chocolate cake, iced
23. One-fourth cake from foreign country
24. One-fourth angel cake, no icing
25. One-fourth yellow sponge cake, no icing
26. One-fourth bundt cake
27. One-fourth pound cake
28. One-fourth fruit based cake, such as applesauce
29. Traditional fruitcake, light or dark
30. Four dinner rolls
31. Four whole grain rolls
32. Four cinnamon rolls
33. Four shaped rolls
34. One shaped bread, such as tearing
35. One-half loaf white yeast bread
36. One-half loaf mixed grain yeast bread
37. One-half loaf graham bread
38. One-half loaf whole wheat bread
39. One-half loaf low salt bread
40. One-half loaf rye bread
41. One-half loaf sourdough bread
42. One-half loaf bread from any recipe from another country
43. Holiday yeast bread
44. Shaped bread craft
45. Four strips pie crust
46. One fruit pie (cream pies, cheese cake)
47. Candy, fudge (four pieces)

48. Candy, penuche (four pieces)
49. Candy, divinity (four pieces)
50. Candy, caramel (four pieces)
51. Candy, Hard (four pieces)
52. Candy, molded (four pieces)
53. Pastry/donuts
54. Recipe file box (Each year include at least 8-10 new recipes of appropriate difficulty that are dated and divided into appropriate categories.)