

# HOME ARTS DEPARTMENT

## Baked Foods

Superintendent: P.E.O. MF - Midgie Parker

### ENTRY INFORMATION

**ENTRIES CLOSE:** 5 P.M. Sat. Sept. 9, 2006

**ENTRY FEE:** \$2.00 per class, per entry

### EXHIBITS ACCEPTED:

8am to Noon., Thurs. Oct. 5, 2006

**JUDGING:** 1:30 p.m. Thursday Oct. 5, 2006

### EXHIBITS RELEASED:

10am to 4:00 p.m. Mon. Oct. 16, 2006

### SPECIAL RULES:

1. Tags in duplicate for identification of articles will be furnished when articles are delivered to the exhibit tent.
2. Articles incorrectly entered will be reclassified.
3. No articles may be entered under "Any other" if there is a class specified for the article.
4. Exhibitors will not be permitted in the immediate vicinity of the judging area.
5. NOTE: ALL ENTRIES IN THESE DIVISIONS MUST BE PREPARED BY EXHIBITOR.
6. In order to better utilize the available facilities, entries in these divisions must be brought in on either cardboard or paper plates. DO NOT use doilies.

American System of Judging				
1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
\$6	\$5	\$4	\$3	\$2

Score Card for Judging Apricot, Citrus, and Sugar-free Awards

Appearance	10%
Flavor	40%
Ease of Preparation	20%
Economy	20%
Originality	10%
<b>Total</b>	<b>100%</b>

(Points will be deducted on recipes, which are so expensive as to be impractical for the average family)

### SPECIAL AWARD

**Home Prepared Baked Product  
Featuring Apricots  
Sponsored By:  
Southern California Fair**

### SPECIAL AWARD

**Home prepared Baked Product  
Featuring Citrus  
Sponsored By:  
Southern California Fair**

### SPECIAL AWARD

**Home prepared Baked Product  
Featuring Sugar-Free-Diet  
Sponsored By:  
COWBOY JUNK at the Southern California Fair**

### BEST OF SHOW

Sponsored by:  
**MARIE SPRADLIN**

### DIVISION 150 APRICOTS & CITRUS

(Note: Written recipe must accompany exhibit)

#### CLASSES:

1. Best home baked product -APRICOTS
2. Best home baked product -CITRUS  
(Written recipe must accompany exhibit) Exclude all sugar-white granulated, & powder, brown; honey; molasses.)

### DIVISION 151 SUGAR-FREE-DIETS

#### CLASSES:

1. Bread or Rolls
2. Cookies
3. Any other (Specify)

### DIVISION 152 BAKING POWDER, QUICK, BREADS & ROLLS

(ONE LOAF OR SIX ROLLS)

#### CLASSES:

1. Banana Nut
2. Corn
3. Date Nut
4. Gingerbread
5. Graham (1/2 or less whole wheat flour)
6. Nut
7. Pumpkin
8. Zucchini
9. Biscuits, rolled or drop
10. Muffins
11. Any other not listed (specify)

### DIVISION 153 YEAST BREAD & ROLLS

(ONE LOAF OR SIX ROLLS)

#### CLASSES:

1. Cinnamon
2. Sour Dough
3. White
4. Whole Wheat
5. Rolls
6. Any other not listed (specify)



### DIVISION 154 SPECIALTY BREADS

(ONE LOAF)

#### CLASSES:

1. Any (specify)

### DIVISION 155 LAYER CAKES 2 Layers

(1/2 CAKE, PLUS 1 SLICE)

#### CLASSES:

1. Any (specify)

# HOME ARTS DEPARTMENT

## Baked Foods & Confections

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### DIVISION 156 POUND OR LOAF

(1/2 cake, plus 1 slice)

CLASSES:

1. Carrot
2. Chocolate
3. Date
4. Fruit
5. Pound
6. Upside Down
7. Any other not listed (specify)

### DIVISION 157 DECORATED CAKES

(Cake or Form: Styrofoam form may be used provided shape is one which could reasonably be achieved through baking)

CLASSES:

1. Birthday Cake
2. Children's Party-sheet or figure cake
3. Holiday Cake
4. Any other not listed (specify)
5. Fondant

### DIVISION 158 DROP COOKIES

(8 Cookies)

CLASSES:

1. Chocolate
2. Fruit
3. Macaroon
4. Oatmeal
5. Peanut Butter
6. Tollhouse
7. Any other not listed (specify)

### DIVISION 159 ROLLED COOKIES, UNFROSTED

(8 cookies)

CLASSES:

1. Ginger Snaps
2. Molasses
3. Peanut Butter
4. Sugar
5. Any other not listed (specify)

### DIVISION 160 BAR COOKIES

(8 Cookies)

CLASSES:

1. Brownies, chocolate
2. Fruit Bars
3. Nut
4. Any other not listed (specify)

### DIVISION 161 PIES & PASTRY

(1 pie, 8" or 6 pastries)

CLASSES:

1. Apple
2. Berry

3. Peach
4. Cherry
5. Cheese
6. Chocolate
7. Lemon
8. Apricot
9. Pumpkin
10. Any other pie not listed (specify)
11. Any other pastry not listed (specify)

### DIVISION 162 CONFECTIONS

(1/2 POUND OR 10 SQUARES)

CLASSES:

1. Divinity
2. Fudge
3. Nut Brittle
4. Penuche
5. Sugared Walnuts
6. Any other not listed (specify)

### DIVISION 163 MENS ONLY BAKING

CLASSES:

1. Cookies
2. Bread
3. Cakes
4. Any Other (specify)
5. Pies

### DIVISION 164 UGLIEST DECORATED CAKE

**American System of Judging**

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$20	\$15	\$10

Rules:

1. Cakes should be decorated as ugly as can be. The Uglier the better
2. Use your imagination, but do not create a cake that is frightening or in bad taste, visually.
3. Entries will be judged on looks only. Neither decoration, nor cake must be edible, but all aspects of the cake must hold up for the duration of Fair.
4. One entry per exhibitor.
5. All other rules pertaining to the Home Arts Department apply.

CLASS:

1. Ugliest Decorated Cake

Please Remember to Thank  
Your Award Sponsors

Turn in your thank you notes when you receive your award & we'll send them to your sponsor! Remember to Include what Division you won your award in.