

BAKED GOODS

2016

Department M

Superintendent: Joanne Berberich
Phone: 907-745-3464



FAIRGROUNDS ENTRY ONLY – Hoskins Exhibits

1st entry: Wednesday, August 24, noon - 9:00 p.m.

2nd entry: Wednesday, August 31, noon - 9:00 p.m.

Note: First entry ribbons and displays may be claimed during second entry intake. Free second entry parking vouchers will be available at first entry.

- Enter only once per class.
- No mixes or bread machine entries are allowed.
- You may not enter same product in more than one class per division.
- You cannot use the same cookie, cake, bread, or candy, batter or dough mixture in more than one entry. You must use a different batch of dough or batter for each entry in any division, class, or sub-category. Those in question will not be judged.
- Accompany all entries with the recipe on a 3 x 5 card, on the back print entrant name, address and telephone number. Wrap entries in cellophane or plastic, and submit in disposable containers only.
- Entries that require refrigeration are judged, but disposed of if they show spoilage.
- All entries, except those in Division 07, become the Fair's property.

Entry must be prepared by the Entrant!

All divisions are open to all ages. If you are entering as a Junior, place the appropriate letter on the entry form under sub-category.

SUB-CATEGORIES:

- A: Junior, ages 8 and under
- B: Junior, ages 9 through 13
- C: Junior ages 14 through 17

If sub-category is not specified, entry will be classified as OPEN.

Entries without entrant contact/ mailing information will be automatically disqualified and not judged.

Judging Criteria

Yeast Breads

Shape (smoothness, crust color), Lightness, Crust (thickness, quality, crispness, tenderness), Crumb Color, Texture (no streaks or close grain, size and uniformity of cell walls, elasticity), Flavor (taste and odor, sweet, nutty).

Quick Breads

Appearance (medium size, even shape, evenly browned), Lightness (light for size of product), Crust (not too deep, crisp, tender), Crumb (tenderness, fine grain throughout, not doughy or crumbly), Flavor (pleasing)

Cakes

Degree of Difficulty, Appearance, Flavor, Uniformity of Design

Pies

Appearance, Size and Shape, Crust (texture flaky, tender), Flavor (pleasing), Filling (natural, well-blended), Consistency (fruit moist but not syrupy, well-cooked filling, smooth and soft shape), Meringue (light, tender, slightly sweet).

Cookies

Appearance (uniform, not too thick, not over 3"), Texture (according to type), Flavor.

Candies

Appearance, Texture, Flavor.

DIVISION 01: YEAST BREAD

Half-pound loaf, minimum.

Class:	01	Butterhorn (4)	Class:	10	Oatmeal
	02	Cheese		11	Onion
	03	Cinnamon		12	Raisin
	04	Cinnamon roll (4)		13	Roll, dark (4)
	05	Foreign		14	Roll, filled (4)
	06	French		15	Roll, light (4)
	07	Gluten free		16	Sourdough
	08	Holiday specialty		17	White
	09	Multi-grain		18	Whole wheat
				19	Other

DIVISION 02: QUICK BREAD

Half-pound loaf, minimum.

Class:	01	Baking powder biscuit (4)	Class:	11	Muffin, dark (4)
	02	Banana		12	Muffin, Blueberry (4)
	03	Carrot		13	Muffin, fruit and/or nut (4)
	04	Corn		14	Muffin, light (4)
	05	Coffee cake		15	Nut
	06	Fruit, light		16	Pumpkin
	07	Fruit and/or nut		17	Rhubarb
	08	Gingerbread		18	Scones (4)
	09	Gluten free		19	Zucchini
	10	Holiday specialty		20	Other

DIVISION 03: CAKE

Whole Cake

Class:	01	Angel food	Class:	10	German chocolate
	02	Applesauce		11	Gluten free
	03	Carrot		12	Holiday specialty
	04	Cheesecake, plain		13	Layer with filling
	05	Cheesecake, other		14	Petit fours
	06	Chocolate, layer		15	Pound
	07	Cupcake (4)		16	Spice
	08	Devil's food		17	Sunshine/yellow
	09	Fruit		18	White layer
				19	Other

DIVISION 04: PIE

Enter in a 9" pie pan

Class:	01	Apple	08	Pecan
	02	Blueberry	09	Pumpkin
	03	Cherry	10	Raspberry
	04	Gluten free	11	Rhubarb
	05	Holiday specialty	12	Rhubarb-strawberry
	06	Lemon meringue	13	Tarts
	07	Multi-berry	14	Other

DIVISION 05: COOKIES

6 per entry

Class:	01	Baklava	Class:	12	Molasses
	02	Bar		13	Molded
	03	Biscotti		14	Oatmeal
	04	Brownie		15	Peanut butter
	05	Chocolate chip		16	Refrigerator
	06	Cookie press		17	Rolled sugar
	07	Drop		18	Shortbread
	08	Filled		19	Snicker-doodle
	09	Ginger snap		20	Thumbprint
	10	Gluten free		21	Unbaked
	11	Holiday specialty		22	Other

DIVISION 06: CANDY

6 per entry

Class:	01	Caramel	09	Molded
	02	Chocolate covered cherry/strawberry	10	Peanut brittle
	03	Divinity	11	Penuche
	04	Fondant	12	Praline
	05	Fudge, plain	13	Taffy
	06	Fudge, white	14	Other
	07	Fudge, other		
	08	Holiday specialty		

DIVISION 07: SPECIALTY CAKE

Dummies may be used.

Class:	01	Gingerbread house
	02	Holiday specialty
	03	Rolled fondant
	04	Special occasion
	05	Wedding
	06	Alaska State Fair Theme "Bee Happy"
	07	Other

BAKED GOODS SPECIAL AWARDS

Outstanding entries will be recognized by these generous donors:



C&H Sugar

Must be made with C&H Sugar and have the official C&H Sugar label (available at entry) Awards are Judges' Choice.

***Bushes Bunches
Alaska Rhubarb Co.***

Division 4, Class 11