

# BAKED GOODS

2019

Department M



Superintendent: Joanne Berberich  
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## FAIRGROUNDS ENTRY – Hoskins Exhibits

1st entry: Wednesday, August 21, noon - 9:00 p.m.

2nd entry: Wednesday, August 28, 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)	11	Onion
	02	Cheese	12	Raisin
	03	Cinnamon	13	Roll, dark (4)
	04	Cinnamon roll (4)	14	Roll, filled (4)
	05	Foreign	15	Roll, light (4)
	06	French	16	Sourdough
	07	Gluten free	17	White
	08	Holiday specialty	18	Whole wheat
	09	Multi-grain	19	Other
	10	Oatmeal		

**DIVISION 02: QUICK BREAD (Half-pound loaf, minimum)**

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

**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	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	Buckeyes	09	Holiday specialty
	02	Caramel	10	Molded
	03	Chocolate covered cherry/strawberry	11	Peanut brittle
	04	Divinity	12	Penuche
	05	Fondant	13	Praline
	06	Fudge, plain	14	Taffy
	07	Fudge, white	15	Truffles
	08	Fudge, other	16	Other

## 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 "Crazy Good!"
	07	Other

## SPECIAL AWARDS - BAKED GOODS

Outstanding entries will be recognized by these generous donors:

### ***Bushes Bunches Stand***

### ***Alaska Rhubarb Co.***

Division 4, Class 11 (Best Rhubarb Pie) – 1<sup>st</sup> & 2<sup>nd</sup> Entries

### ***Northland Pioneer Grange***

Division 4, Class 1 (Best Apple Pie) – 1<sup>st</sup> & 2<sup>nd</sup> Entries

*Awarding an Apple Tree to the 1<sup>st</sup> Place Winners*

