2024 Clark County Fair Exhibitor Guide Department: Baking Location: Exhibition Hall Page 1 of 6

BAKING

Superintendent: Assistant Superintendent:

Mary Myers Carolyn Hayden (360) 936-4959 (360) 924-1451

ENTRY INFORMATION: Please also see the General Rules.

- 1. Baked articles entered Tuesday, July 30, and Wednesday July 31, 10 a.m. to 8 p.m. No Thursday or Friday entries.
- 2. One entry per class. Total of 10 entries per person.
- 3. No ready mixes will be accepted.
- 4. All entries receive ribbons.
- 5. Youth to Teen. All entries must be created or baked by the exhibitor.
- 6. All entries are to be put on 8" or 9" disposable plates. No glass will be accepted.
- 7. All entries should have the recipe or list of ingredients on a 3"x 5" index card including (on back of card) name, address, and phone number. Computer printout will be accepted.
- 8. All entries become the property of Clark County Fair and subject to publication.
- 9. The superintendent reserves the right to reject any exhibit at her discretion.
- 10. If you would like to demonstrate decorated cookies, cupcakes, or cake, please contact the superintendent.
- 11. Ribbons may be picked up. Pickup time Sunday, August 11, 2024, from 10 p.m. to 11 p.m., Monday, August 12, 2024, from 9 a.m. to 12:00 p.m. (noon)

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

Washington is the third largest wheat exporting state. Since 1954, the <u>Washington Association of Wheat Growers</u> 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:

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Adult: 1st Place - Dough Sculpting DVD and rosette ribbon

2nd Place - Cookbook

Youth: 1st Place - Dough Sculpting DVD and rosette ribbon

2nd Place - Cookbook

COCOA CLASSIC CONTESTS

Entries will be accepted Saturday, August 3, 2024, 10 am to 6 p.m. only. Entries may be brought through the Loading Dock and into the Baking Department.

RULES

- 1. Open to any individual, one entry per person.
- 2. Entries must be made from "scratch" no mixes.
- 3. Entries must contain a minimum of ¼ cup Cocoa of your choice. Frosting must also contain Cocoa.
- 4. The entire cake must be submitted for judging on cardboard or disposable plate. Cookies, Bars, and Candy (6 pieces) on disposable plate.
- 5. Recipe must be submitted with the entry. Recipe must list all ingredients, quantities, and the preparation instructions.
- 6. All classes are open to youth ages 8 to 18 yrs. and Adults.

Premiums:	<u>Blue</u>	Red	<u>White</u>
	10	8	4

Division 314: Adult Division 315: Youth

Class:

- 1. Cake
- 2. Cookies
- 3. Bars
- 4. Candy

** Red Star Yeast Awards**

Red Star Yeast will provide RED STAR merchandise items to be given as awards to 1st, 2nd, and 3rd place winners. To be eligible to win the Red Star Yeast prizes, contestants must use Red Star Yeast and attach an empty packet or photo to their recipe entry.

Best use of yeast in Baking One Adult and One Youth Award.

BREAD, (1 loaf)
DIVISION 318: Adult
DIVISION 319: Youth

CLASS:

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

BREAD MACHINE BREADS, (1 loaf) DIVISION 320 Adult DIVISION 321 Youth

CLASS:

- 1. Bread, white
- 2. Bread, fruit/nut
- 3. Quick bread
- 4. Dinner rolls, 6
- 5. Sweet rolls, 6
- 6. Other

Bread Machine Gluten Free Breads, 1 loaf Division 322 Adult Division 323 Youth

Class:

- 1. White, bread
- 1. Bread, Fruit, or Nut
- 2. Quick Bread
- 3. Dinner rolls, 6
- 4. Sweet Rolls, 6
- 5. Other

GLUTEN-FREE BAKING - BREAD, (1 loaf)

DIVISION 324: Adult DIVISION 325: Youth

CLASS:

- 4. Bread, white
- 5. Bread, fruit/nut
- 6. Quick bread
 - A. Banana Bread
 - B. Pumpkin Bread
 - C. Zucchini Bread
- 7. Dinner rolls, 6
- 8. Sweet rolls, 6
- 9. Other

SUGARLESS BAKING - BREAD, (1 loaf)

DIVISION 326: Adult DIVISION 327: Youth

CLASS:

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

CAKE (1/2 cake), DIVISION 328: Adult DIVISION 329: Youth

One half cake required.

CLASS:

- 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
 - A. Beginner B. Amateur
- 13. Cupcakes
- 14. Gingerbread cookie house

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COOKIES (six)
DIVISION 330: Adult
DIVISION 331: Youth

Six of each required.

CLASS:

- 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

CANDY six (6) pieces DIVISION 332: Adult DIVISION 333: Youth 6 pieces or 1/4 pound CLASS:

- 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

DIVISION 334: Adult DIVISION 335: Youth

Whole pie 8-9" only, in disposable tin

CLASS:

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

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PASTRIES
DIVISION 336: Adult
DIVISION 337: Youth
6 servings required

- CLASS: 1. Torte
- 2. Tart
- 3. Doughnut, 6
- 4. Puff pastries
- 5. Chou pastries
- 6. Fried pastries
- 7. Other