

BAKING ARTS**DIVISION: 3100**

Baked Fruit Filled and Single Crust Pies	Division 3101
Cakes	Division 3102
Candies and Confections	Division 3103
Candy Box – NEW COMPETITION	Division 3104
Cookies and Pastries.....	Division 3105
Honey in Baking.....	Division 3106
Quick Breads.....	Division 3107
Yeast Breads.....	Division 3108

Total Division Premium Dollars Offered: \$1,406.00**Division Notes:**

- General Guidelines, Delivery Calendar, Events Calendar, Recipe Form, and Entry Form are online.
- Entries are limited to amateur bakers – *no professionals*. Definition of a professional: A person who prepares and sells food to the public for profit through any food establishment, catering or home based operation.
- **One entry form** per exhibitor is required regardless of the number of divisions entered.
- Unless noted below as an open judging competition, judging is scheduled promptly to assure entry freshness.
- Recipe Form must be typed (NO EXCEPTIONS) and submitted with each entry on the appropriate delivery date (recipe forms will not be mailed out).
- Recipes may not be exhibited in more than one class.
- Exhibitors who placed (won awards) in 2008, may not enter the same recipe(s) in 2009.
- The director reserves the right to remove any display items that lose visual appeal during the Fair.
- Entry tag should be attached with a twistee tie to the base or container. If possible, punch a hole in the edge of the disposable plate or cardboard.
- Culinary division ribbons will be mailed out post-Fair.
- **ALL exhibitors require an admission ticket to deliver exhibits during the Ohio State Fair July 29 through August 9, 2009.**
- **IMPORTANT:** Exhibitors entering this division may purchase a parking permit, which can be used each time you drop off/pick up entries, to allow vehicle (at no additional charge) onto the Fairgrounds (through Gate 2) during the Fair. If you do not purchase a parking permit for your vehicle, the Entry Department will send you a Gate 2 Load/Unload permit; however, you **cannot** park with this permit.
- Directions - refer to General Guidelines (last page).

Judging Guidelines:

- Beginning in 2009, open judging of divisions will be rotated (except Baked Fruit Filled and Single Crust Pies):
2009..... Open judging will be for Cakes
2010..... Open judging will be for Candies and Confections
2011..... Open judging will be for Cookies and Pastries

Baked Fruit Filled and Single Crust Pies**Division No.: 3101****Sponsor(s): Open Opportunity****Premium Dollars Offered:** \$152.00**Delivery Date/Time:** August 4, 2009 from 9am-11am**Open Judging:** August 4, 2009 at 11:30am**Location:** DiSalle Auditorium**Division Notes:**

- Pie entries may be 8", 9", or 10" pies made with traditional pastry shells.
- Pies may not contain raw uncooked eggs.
- Crumb crusts are not permitted for single crust pies.
- Recipe is required for the crust and filling as well.
- Deliver entry in a pie pan of your choice.
- Pies and non-disposable pie pans will be available for pick up one hour after judging is complete.
- The director will select pies that will be displayed.

Judging Guidelines:

- Appearance
- Flavor and balance of ingredients
- Tenderness and consistency of filling (when cut)
- Texture of crust
- Uniformity of browning

Class – Baked Fruit Filled Pies:

		Awards	
1. Any crumb.....	\$10	\$5	\$4
2. Apple - two crust.....	\$10	\$5	\$4
3. Berry – two crust (i.e. blackberry or blueberry, etc.).....	\$10	\$5	\$4
4. Cherry – two crust.....	\$10	\$5	\$4
5. Peach – two crust	\$10	\$5	\$4
6. Raisin – two crust.....	\$10	\$5	\$4
7. Any fruit pie – two crust (not listed above or combination)	\$10	\$5	\$4

BEST OF SHOW Rosette

Class – Single Crust Pies:

		Awards	
8. Any (no fruit, cream, custard, or highly perishable fillings)	\$10	\$5	\$4

BEST OF SHOW Rosette

Cakes **Division No.: 3102**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$133.00

Delivery Date/Time: July 29, 2009 from 9am-11am

Open Judging: July 29, 2009 at 11:30am

Division Notes:

- Entries are to be WHOLE cakes (baked from the recipe submitted).
- Cakes in classes 2, 3, and 6 may be two or three layer cakes with frostings and fillings.
- Entries are to be delivered on a disposable plate or cardboard.
- Cakes are to be delivered with a clear disposable wrapping.
- Cakes must be made from scratch – no box mixes (except class #7).

Judging Guidelines:

- Appearance
 - Pleasing to the eye.
 - Unfrosted: smooth, uniform, light brown.
 - Frosted: even covering, smooth, or swirled attractively.
- Texture
 - Fine even grain, thin cell walls, and feathery light.
- Flavor
 - Delicate, well blended flavor.
 - Sweet flavor; free from strong flavor.
 - Taste; ingredient balance.
- Crumb
 - Smooth and velvety.
 - Light and tender.
 - Slightly moist.
 - Pleasing color.

Class:

		Awards	
1. Angel food (bottom up, un-iced).....	\$10	\$5	\$4
2. Carrot cake (favorite icing)	\$10	\$5	\$4
3. Chocolate cake (favorite icing)	\$10	\$5	\$4
4. German chocolate cake (with traditional icing)	\$10	\$5	\$4
5. Pound cake (un-iced).....	\$10	\$5	\$4

6. White cake (favorite icing).....	\$10	\$5	\$4
7. Favorite cake (other than listed, may use boxed cake mix; icing optional)	\$10	\$5	\$4

BEST OF SHOW Rosette

Candies and Confections **Division No.: 3103**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$266.00

Entry Deadline: June 20, 2009

Delivery Date/Time: July 25-26, 2009 from 10am-5pm

Division Notes:

- Candy entries are to be a cooked sugar mixture (soft ball, hard crack, etc.) resulting in a sweet product that may or may not be covered with chocolate or other coating.
- Confection entries contain ingredients combined with minimal to no cooking/heating.
- An entry is nine pieces of candy on a disposable plate inside a Ziploc bag.

Judging Guidelines:

- Texture, flavor, eye appeal, shape, size, color and gloss.

Class - Candies:

		Awards	
1. Candied fruit peel.....	\$10	\$5	\$4
2. Caramels.....	\$10	\$5	\$4
3. Chocolate fudge (with or without nuts).....	\$10	\$5	\$4
4. Divinity	\$10	\$5	\$4
5. English toffee (with or without nuts)	\$10	\$5	\$4
6. Nut clusters.....	\$10	\$5	\$4
7. Peanut brittle	\$10	\$5	\$4
8. Pralines.....	\$10	\$5	\$4
9. Favorite other candy (not listed above).....	\$10	\$5	\$4

BEST OF SHOW Rosette

Class – Confections:

		Awards	
10. Chocolate – buckeyes or turtles (dipped or dropped).....	\$10	\$5	\$4
11. Flavored nuts – any variety or combination (one cup).....	\$10	\$5	\$4
12. Peanut butter fudge	\$10	\$5	\$4
13. Truffles (any flavor).....	\$10	\$5	\$4
14. Favorite other confection (not listed above).....	\$10	\$5	\$4

BEST OF SHOW Rosette

Candy Box - NEW COMPETITION **Division No.: 3104**

Sponsor(s): Open Opportunity

Division Notes:

- Candy box must be handmade by exhibitor. Be creative with materials.
- Candy and confections must be handmade by exhibitor.
- Candy box must be functional (it will be opened to better view the candy and confections).
- Candy box must be no larger than 12”x 15”.
- Candy box must have 18 pieces, an assortment of three different kinds with six of each kind, of candy or confections handmade by exhibitor.
- Candy entries are to be a cooked sugar mixture (soft ball, hard crack, etc.) resulting in a sweet product that may or may not be covered with chocolate or other coating. Confection entries contain ingredients combined with minimal to no cooking/heating.
- Candy box must be in good taste (taste is at the discretion of the director).
- Recipes are required for all candy and confections.

Judging Guidelines:

- Appearance of the candy box.
- Quality of the candy and confections - texture, flavor, eye appeal, shape, size, color and gloss

Class:

Ribbon Awards

1. Candy box 1st 2nd 3rd

Cookies and Pastries **Division No.: 3105**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$266.00

Entry Deadline: June 20, 2009

Delivery Date/Time: July 25-26, 2009 from 10am-5pm

Division Notes:

- An entry is six cookies/pastries on a disposable covered container/plate.

Judging Guidelines:

- Appearance
 - Attractive
 - Crust – color uniform characteristic of type
 - Good proportion
 - Shape – regular, even, uniform
- Texture and Tenderness
 - Thin (rolled, icebox, pressed), crisp and tender
 - Drop and sheet or bar cookies, soft and tender, even grain
 - Tender, but holds together well
- Flavor
 - Free from excessive flavoring spices, or other flavor; characteristic flavor of kind
 - Well blended

Class - Cookies:

Awards

1. Bar cookie (two or more layers).....	\$10	\$5	\$4
2. Brownies – chocolate (with or without nuts; iced or not)	\$10	\$5	\$4
3. Chocolate chip cookie.....	\$10	\$5	\$4
4. Decorated cookie.....	\$10	\$5	\$4
5. Drop cookie (other than chocolate chip).....	\$10	\$5	\$4
6. Filled cookie.....	\$10	\$5	\$4
7. Hand molded shaped cookie	\$10	\$5	\$4
8. Molasses cookies.....	\$10	\$5	\$4
9. Oatmeal cookies (with or without raisins).....	\$10	\$5	\$4
10. Peanut butter cookie (any type).....	\$10	\$5	\$4
11. Pressed cookie (shaped with mold or tool).....	\$10	\$5	\$4
12. Refrigerator cookie (sliced).....	\$10	\$5	\$4
13. Scotch shortbread (any shape).....	\$10	\$5	\$4

Class – Pastry:

14. Pastry (with fruit, jam, or nut filling)	\$10	\$5	\$4
--	------	-----	-----

BEST OF SHOW Rosette

Honey In Baking **Division No.: 3106**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$57.00

Entry Deadline: June 20, 2009

Delivery Date/Time: July 25-26, 2009 from 10am-5pm

Division Notes:

- Honey must be the main source of sweetening, and when used in a frosting or icing, a sufficient quantity to produce a honey flavor is required.
- Full cakes are required.
- Entries are to be delivered on a disposable covered container/plate.

Class:	Awards		
1. Bar cookies (6).....	\$10	\$5	\$4
2. Drop cookies (6).....	\$10	\$5	\$4
3. Honey spice cake.....	\$10	\$5	\$4
BEST OF SHOW			Rosette

Quick Breads **Division No.: 3107**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$266.00

Entry Deadline: June 20, 2009

Delivery Date/Time: July 25-26, 2009 from 10am-5pm

Division Notes:

- Entries in classes 4-14 should submit a whole baked product.
- Entries in classes 7-14 must use a standard size loaf pan (approximately 9x5).

Judging Guidelines:

- Shape – uniform, free from bulges on sides or top, characteristic of product. Peaked top free of indentions (which indicates an underdone product).
- Crust – uniform browning characteristic of product.
- Product must be thoroughly baked.
- Texture – medium even crumb, free of large air pockets; moistness characteristic of product.
- Flavor – well-blended flavor; flavor characteristic of product; ingredient flavor balance.

Class:	Awards		
1. Baking powder biscuits (6).....	\$10	\$5	\$4
2. Muffins (any variety - 6).....	\$10	\$5	\$4
3. Scones (6).....	\$10	\$5	\$4
4. Coffee cake.....	\$10	\$5	\$4
5. Cornbread.....	\$10	\$5	\$4
6. Gingerbread.....	\$10	\$5	\$4
7. Loaf – apple bread (with or without nuts	\$10	\$5	\$4
8. Loaf – date bread.....	\$10	\$5	\$4
9. Loaf – lemon bread (without nuts	\$10	\$5	\$4
10. Loaf – pumpkin bread	\$10	\$5	\$4
11. Loaf – zucchini bread (sweet version; without nuts)	\$10	\$5	\$4
12. Loaf – banana bread (sweet version; without nuts).....	\$10	\$5	\$4
13. Loaf – original recipe.....	\$10	\$5	\$4
14. Loaf – savory flavor quick bread	\$10	\$5	\$4
BEST OF SHOW			Rosette

Yeast Entries **Division No.: 3108**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$266.00

Division Notes:

- One standard size loaf (approximately one pound) constitutes an entry (class 1-8).
- Entries should be covered.
- One coffee cake or six rolls submitted on a disposable plate/container constitutes an entry (classes 9-12)

Judging Guidelines:

- Appearance – looks tender; even browning (top & bottom); even rounded top (good volume); good shape (well proportioned). This all applies to the cakes/rolls, which includes the uniformity of shape.
- Crumb – characteristic of ingredients; slightly moist; light and elastic; tender.
- Flavor – color characteristic of ingredients; well-blended flavor; sweet nutty flavor; fresh & pleasing.
- Texture – fine even grain; small thin cell walls; light for size; crisp crust (about 1/8” thick).

Class – Yeast Breads:

Awards

1. French.....	\$10	\$5	\$4
2. Oatmeal	\$10	\$5	\$4
3. Sour Dough	\$10	\$5	\$4
4. Raisin.....	\$10	\$5	\$4
5. Rye (hearth loaf)	\$10	\$5	\$4
6. White	\$10	\$5	\$4
7. Whole wheat.....	\$10	\$5	\$4
8. Favorite (other than above; may be machine made).....	\$10	\$5	\$4
9. Cinnamon rolls (iced or not)	\$10	\$5	\$4
10. Pecan rolls (bottoms up).....	\$10	\$5	\$4
11. Rolls – any shape (white)	\$10	\$5	\$4
12. Rolls – any shape (whole wheat).....	\$10	\$5	\$4
13. Coffee cake (round or square).....	\$10	\$5	\$4
14. Tea ring (any size with or without glaze).....	\$10	\$5	\$4

BEST OF SHOWRosette