

**DIVISION: Culinary****DIVISION: 34****SECTION:**

**Total Division Premium Dollars Offered:** \$3,145.00 (OSF = \$3,071.00; Sponsors = \$74.00)

**Sponsor(s):**

**1. Janet Peoples**

**\$ 74.00**

**Section 3409 – Premium Dollars**

**Entry Deadline:** June 20, 2007

**Delivery Date/Time:** Refer to specific sections.

**Division Notes:**

- General Guidelines, Delivery Calendar, Events Calendar, Recipe Form, and Entry Form are online.
- Entries are limited to amateur bakers – **no professionals** (see general rules).
- **One entry form** per exhibitor is required regardless of the number of divisions entered.
- Judging is scheduled promptly to assure entry freshness.
- Recipe Form must be submitted with each entry on the appropriate delivery date (recipe forms will not be mailed out).
- Recipes are required for all sections (except #3410 Ugliest Decorated Cake Contest).
- Recipes may not be exhibited in more than one class.
- Exhibitors who placed (won awards) in 2006, may not enter the same recipe(s) in 2007.
- The director reserves the right to remove any display items that lose visual appeal during the Fair.
- Entry tag should be attached with a lightweight string or cord and tied 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.
- **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:**

- Refer to specific sections for guidelines.

**DIVISION: Cakes****DIVISION: 34****SECTION: 3401****Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$270.00

**Delivery Date/Time:** July 28, 2007 - 9am-2pm

**Section Notes:**

- Entries are to be WHOLE cakes (baked from the recipe submitted).
- Cakes in classes 3, 4, 5, and 8 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 #9).

**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, 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.

<b>Class:</b>	<b>Awards</b>		
1. Angel food (bottom up, un-iced) .....	\$12	\$10	\$8
2. Bundt cake (with or without icing) .....	\$12	\$10	\$8
3. Carrot cake (favorite icing) .....	\$12	\$10	\$8
4. Chocolate cake (favorite icing) .....	\$12	\$10	\$8
5. Favorite cake (other than above) .....	\$12	\$10	\$8
6. German chocolate cake (with traditional icing) .....	\$12	\$10	\$8
7. Pound cake (un-iced) .....	\$12	\$10	\$8
8. White cake (favorite icing) .....	\$12	\$10	\$8
9. Cake – any kind (variation using boxed cake mix, iced) .....	\$12	\$10	\$8
BEST OF SHOW .....		Rosette	

<b>DIVISION: Candies and Confections</b>	<b>DIVISION: 34</b>	<b>SECTION: 3402</b>
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**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$544.00

**Delivery Date/Time:** July 26, 2007 - 9am-3pm

**Section 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 in a disposable covered container/plate).

**Judging Guidelines:**

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

<b>Class - Candies:</b>	<b>Awards</b>		
1. Candied fruit peel .....	\$15	\$11	\$8
2. Caramels .....	\$15	\$11	\$8
3. Chocolate fudge (with or without nuts) .....	\$15	\$11	\$8
4. Divinity .....	\$15	\$11	\$8
5. English toffee (with or without nuts) .....	\$15	\$11	\$8
6. Nut clusters .....	\$15	\$11	\$8
7. Peanut brittle .....	\$15	\$11	\$8
8. Pralines .....	\$15	\$11	\$8
9. Favorite other candy (not listed above) .....	\$15	\$11	\$8
BEST OF SHOW .....		Rosette	

<b>Class – Confections:</b>	<b>Awards</b>		
10. Chocolate – buckeyes or turtles (dipped or dropped) .....	\$15	\$11	\$8
11. Flavored nuts – any variety or combination (one cup) .....	\$15	\$11	\$8
12. Molded peanut butter cups (using candy molds) .....	\$15	\$11	\$8
13. Peanut butter fudge .....	\$15	\$11	\$8
14. Special occasion (i.e. party, wedding, etc.) – using molds .....	\$15	\$11	\$8
15. Truffles (any flavor) .....	\$15	\$11	\$8
16. Favorite other confection (not listed above) .....	\$15	\$11	\$8
BEST OF SHOW .....		Rosette	

**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$392.00

**Delivery Date/Time:** July 26, 2007 - 9pm-3pm

**Section Notes:**

- An entry is nine pieces of candy in 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:**

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

**Class – Pastry:**

		<b>Awards</b>	
14. Pastry (with fruit, jam, or nut filling) .....	\$12	\$9	\$7

BEST OF SHOW ..... Rosette

**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$90.00

**Delivery Date/Time:** July 26, 2007 - 9am-3pm

**Theme:** Celebrate Our Youth

**Section Notes:**

- Must use theme.
- Jar/container must have 36 cookies (i.e. an assortment of six different kinds with six of each kind).
- Jar/container must be no larger than 12”x 15”.
- Jar/container must be functional (it will be opened to better view the cookies).
- Jar/container must be in good taste (taste is at the discretion of the director).
- Cookies must be baked by exhibitor.
- Recipes are required for all cookies.

**Judging Guidelines:**

- Appearance of the jar/container.
- Quality of the cookies.

<b>Class:</b>			<b>Awards</b>
1. Cookie jar/container .....	\$35	\$30	\$25
FIRST PLACE .....		Rosette	

<b>DIVISION: Honey In Baking</b>	<b>DIVISION: 34</b>	<b>SECTION: 3405</b>
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**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$84.00  
**Delivery Date/Time:** July 28, 2007 - 9am-2pm

**Section 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.

**Judging Guidelines:**

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<b>Class:</b>			<b>Awards</b>
1. Bar cookies (6) .....	\$12	\$9	\$7
2. Drop cookies (6) .....	\$12	\$9	\$7
3. Honey spice cake .....	\$12	\$9	\$7
BEST OF SHOW .....		Rosette	

<b>DIVISION: Heart Healthy Cooking</b>	<b>DIVISION: 34</b>	<b>SECTION: 3406</b>
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**Sponsor(s): Health Craft**

**1 set of pots/pans valued at \$250**

**Premium Dollars Offered:** \$0  
**Delivery Date/Time:** July 28, 2007 - 9am-2pm

**Section Notes:**

- All entries must be low in fat, cholesterol, and sodium.
- Recipes must reflect reductions in fat, cholesterol and sodium.

**Judging Guidelines:**

- Flavor - 30%
- Reduction of fat or calories and sodium – 30%
- Appearance – 15%
- Originality and creativity – 15%
- Ease of preparation – 10%

<b>Class:</b>		<b>Award</b>
1. Entrée .....		Set of Pots/Pans

<b>DIVISION: Pies - Baked Fruit Filled and Single Crust (Revised)</b>	<b>DIVISION: 34</b>	<b>SECTION: 3407</b>
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**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$507.00  
**Delivery Date/Time:** August 7, 2007 - 9am-11am

**Open Judging:** August 7, 2007 - 11:30pm

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

**Class – Baked Fruit Filled Pies:**

		<b>Awards</b>	
1. Apple - crumb .....	\$16	\$13	\$10
2. Apple - two crust .....	\$16	\$13	\$10
3. Berry – two crust (other than blackberry or blueberry) .....	\$16	\$13	\$10
4. Blackberry – two crust .....	\$16	\$13	\$10
5. Blueberry – two crust .....	\$16	\$13	\$10
6. Cherry – two crust .....	\$16	\$13	\$10
7. Peach – two crust .....	\$16	\$13	\$10
8. Raisin – two crust .....	\$16	\$13	\$10
9. Any fruit pie – two crust (not listed above or combination) .....	\$16	\$13	\$10

BEST OF SHOW ..... Rosette

**Class – Single Crust Pies:**

		<b>Awards</b>	
10. Chess or lemon sponge .....	\$16	\$13	\$10
11. Lemon meringue (must be meringue; not whip cream) .....	\$16	\$13	\$10
12. Pecan (no chocolate) .....	\$16	\$13	\$10
13. Other – not listed above (no fruit, cream, custard, or highly perishable fillings) .....	\$16	\$13	\$10

BEST OF SHOW ..... Rosette

**DIVISION: Quick Breads**

**DIVISION: 34**

**SECTION: 3408**

**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$450.00

**Delivery Date/Time:** July 28, 2007 - 9am-2am

**Section Notes:**

- Entries in classes 5-15 should submit a whole baked product.
- Entries in classes 8-15 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:**

		<b>Awards</b>	
1. Baking powder biscuits (6) .....	\$12	\$10	\$8
2. Blueberry muffins (6) .....	\$12	\$10	\$8



**Sponsor(s): Open Opportunity**

**Premium Dollars Offered:** \$704.00

**Delivery Date/Time:** July 28, 2007 - 9am-2pm

**Section Notes:**

- One standard size loaf (approximately one pound) constitutes an entry (class 1-9).
- Entries should be covered.
- Baskets must include two different kinds of dough and three different shapes (loaf, pan rolls, cloverleaf rolls, etc.). Three rolls of one variety is required (class 10).
- Basket recipes are required for *each* bread (class 10).
- One coffee cake or six rolls submitted on a disposable plate/container constitutes an entry (classes 11-18)

**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:**

		<b>Awards</b>		
1. French .....	\$15	\$12	\$10	
2. Oatmeal .....	\$15	\$12	\$10	
3. Sour Dough .....	\$15	\$12	\$10	
4. Raisin .....	\$15	\$12	\$10	
5. Rye (hearth loaf) .....	\$15	\$12	\$10	
6. White .....	\$15	\$12	\$10	
7. Whole wheat .....	\$15	\$12	\$10	
8. Favorite (other than above) .....	\$15	\$12	\$10	
9. Favorite machine made .....	\$15	\$12	\$10	

BEST OF SHOW ..... Rosette

**Class – Yeast Bread Basket:**

		<b>Awards</b>		
10. Collection of yeast breads display in a basket .....	\$30	\$25	\$20	

FIRST PLACE ..... Rosette

**Class – Yeast Coffee Cakes and Rolls:**

		<b>Awards</b>		
11. Cinnamon rolls (iced or not) .....	\$15	\$12	\$10	
12. Coffee cake (round or square) .....	\$15	\$12	\$10	
13. Pecan rolls (bottoms up) .....	\$15	\$12	\$10	
14. Tea ring (any size with or without glaze) .....	\$15	\$12	\$10	
15. Cloverleaf rolls (white) .....	\$15	\$12	\$10	
16. Crusty or hard rolls (white) .....	\$15	\$12	\$10	
17. Parkerhouse rolls (white) .....	\$15	\$12	\$10	
18. Whole wheat rolls (any shape) .....	\$15	\$12	\$10	

BEST OF SHOW (Class 11-14) ..... Rosette

BEST OF SHOW (Class 15-18) ..... Rosette