

**DEPARTMENT ELEVEN
DOMESTIC BAKING
DIRECTOR: EVELYN LIEB
419-680-9882**

Superintendents: Jean Lindsay-Dupey, Mary Jo Ulman
Entries must be made at the Secretary's Office beginning
Monday, July 25, 2022, and ending at 4:00 p.m. on **Monday,**
August 8, 2022

* **Cookies, Candy and Decorated Cupcakes** are to be
brought to the Flower Building on Monday, August 22nd from
10 am to Noon. Judging on these items will be at 12 pm on
Monday the 22nd **Baskets are to be brought in on**
Wednesday August 24th

between 9 am and noon - Judging Wed. Aug. 24 at 1 pm
* **All other entries are to be brought in on Tuesday August**
23rd between 8:30 am and 11:00 am.
Judging begins at noon at the Flower Building.

Display exhibits may be picked up after 6:00 p.m. on Sunday,
August 28th, or they will be destroyed. **NO EARLY**
RELEASES.

All Best of Show and 1st place ribbon winner cakes, pies,
breads, cobblers, and decorated cupcakes (Class 289) will be
auctioned off Tuesday, August 23rd at 6:00 P.M. Monies from
the auction will be split 50-50 with the exhibitor and Fair Board.
All other entries must be picked up by 5:30 before the auction
at 6:00 P.M. or they will be given away for a donation to the
Fair Board. **YOU MUST HAVE YOUR CLAIM CHECK TO**
PICK UP YOUR ENTRIES.

GENERAL RULES:

1. Only one entry per lot.
2. All entries must be covered and tagged. Punch a hole and tie entry tag to cardboard, plate, or tin.
- * 3. All cakes must be on cake board, which should not extend more than one inch beyond the size of the cake. No cakes should be in cardboard boxes.
4. Cookies must be on a firm 6" paper plate in quart size plastic bag.
5. Pies should be in 9" disposable pans.
6. **No Meringue Pies.**
7. **No Refrigerated Pies or Cream Pies.** There will be no refrigeration available.
- * 8. All cobblers are to be in disposable pans.
- * 9. All Marshmallow & Cookie Jar Entries should be taken to the Flower Building either on Monday, August 22nd before noon or on Tuesday August 23rd between 8:30 a.m. and 11:00 a.m. These are judged on Tuesday August 23rd.

CLASS 280 YEAST BREADS
Premiums: 1st-\$2.50; 2nd-\$2.00

Lot Description

1. White Bread
2. Wheat Bread
3. Pretzels - 8 on a plate
4. Cinnamon Bread
5. Buns - 8 on a plate
6. *Cinnamon Rolls - 8 on a plate
7. *Pecan Rolls - 8 on a plate
8. *Raised Coffee Cake
9. *Tea Ring
10. Raised Doughnuts - 8 on a plate
11. Herb Bread
12. White Machine Bread
13. Cinnamon Machine Bread
14. Any Yeast Bread not listed

BEST OF SHOW ROSETTE – BREADS

CLASS 281 QUICK BREADS
Premiums: 1st-\$2.50; 2nd-\$2.00

15. Banana Nut Bread
16. Pumpkin Bread
17. Zucchini Bread
18. Muffins - 8 on a plate
19. Quick Coffee Cake
20. Fancy Holiday Bread
21. Gingerbread
22. Corn Bread
23. Any Quick Bread not listed

BEST OF SHOW ROSETTE - Breads

CLASS 282 COBBLERS
Premiums: 1st-\$3.50; 2nd-\$2.50

24. Apple Cobbler
25. Cherry Cobbler
26. Blueberry Cobbler
27. Peach Cobbler
28. Rhubarb Cobbler
29. Any Not Listed Cobbler

BEST OF SHOW ROSETTE - COBBLERS

Only starred (*)
lots of bread will
be auctioned in
2022. This
includes lots 6, 7,
8, & 9.

**PLAN TO ATTEND
JOIN IN THE FUN
BAKED GOODS AUCTION
TUESDAY, AUGUST 23rd - 5:00 P.M.
(At the Flower Building)**
**All Best of Show and 1st place ribbon
winner of cakes, pies, breads listed with *,
cobblers, and decorated cupcakes will
be auctioned.**
No Cookies to be auctioned.

CLASS 283 LAYER CAKE WITH ICING

(Layer cake is two or more layers)

Premiums as follows: 1st-\$3.50; 2nd-\$2.50**Lot Description**

- 30. Carrot
- 31. Chocolate
- 32. Devil's Food
- 33. German Chocolate
- 34. Coconut
- 35. Spice
- 36. White
- 37. Yellow
- 38. Any Layer Cake Not Listed (Must Identify)

Loaf-Bundt-Tube Cakes**Premiums: 1st- \$3.00; 2nd-\$2.00**

- 39. Bundt
- 40. Apple
- 41. Pineapple Upside Down
- 42. Sponge or Chiffon
- 43. Pound Cake
- 44. Angel Food Cake, Unfrosted - Must use standard angel food cake pans
- 45. Any Loaf, Bundt Cake Not Listed (Must Identify)

BEST OF SHOW ROSETTE - CAKES**CLASS 284 DECORATED CAKES****Premiums: 1st-\$3.50; 2nd-\$2.50**

(Judged on decorations only, dummy cake allowed.)

- 46. Birthday
- 47. Wedding

CLASS 285 COOKIES (3 Cookies on a 6" plate)**Please Note - Not Auctioning Cookies****Premiums: 1st- \$2.00; 2nd- \$1.50**

- 48. Fruit
- 49. Filled
- 50. Molasses
- 51. Oatmeal
- 52. Sugar
- 53. Sour Cream
- 54. Chocolate Chip
- 55. Peanut Butter
- 56. Pumpkin
- 57. Decorated Tea Cookies
- 58. Decorated Cookies
- 59. Shortbread
- 60. Snickerdoodles
- 61. Sandwich Cookie
- 62. Macarons
- 63. Any Not Listed Cookies (Must Identify)

BAR COOKIES

- 64. Fruit Bars
- 65. Chocolate Brownies
- 66. Blonde Brownies
- 67. Any Bar Not Listed

BEST OF SHOW ROSETTE - COOKIES**CLASS 286 PIES (Close to 9" pies)****No Refrigerated or Meringue Pies.****Premiums: 1st-\$3.50; 2nd- \$2.50****Lot Description**

- 68. 2 crust Apple Pie
- 69. Dutch Apple
- 70. Cherry
- 71. Peach
- 72. Blueberry
- 73. Raspberry
- 74. Rhubarb
- 75. Elderberry
- 76. Pumpkin
- 77. Mince
- 78. Any Not Listed (Must Identify) (No Cream Pies)

BEST OF SHOW ROSETTE - PIES**CLASS 287 CANDY Home Made Candy**

(6 pieces on a 6" paper plate)

Premiums: 1st-\$2.00; 2nd-\$1.50

- 79. Buckeyes
- 80. Chocolate Fudge
- 81. Peanut Butter Fudge
- 82. Any Fudge Not Listed (Must Identify)
- 83. Mints
- 84. Hard Candy
- 85. Caramels
- 86. Any Not Listed (Must Identify)

BEST OF SHOW ROSETTE - CANDY**CLASS 288 MEN'S DIVISION**

Premiums	1st	2nd
87. Cherry Pie	\$3.50	\$2.50
88. Chocolate Cake	\$3.50	\$2.50
89. Peanut Butter Cookies (14 on a plate)	\$2.50	\$2.00
90. Buckeyes (14 on a plate)	\$2.00	\$1.50

CLASS 289 YOUTH DIVISION (Age through 16 years)

Premiums	1st	2nd
91. Peach Pie	\$3.50	\$2.50
92. Yellow Cake	\$3.50	\$2.50
93. Snickerdoodles (14 on a plate)	\$2.50	\$2.00
94. Brownies (14 on a plate)	\$2.50	\$2.00

BEST OF SHOW ROSETTE - YOUTH**CLASS 290 DECORATED CUPCAKES****Premium: 1st-\$2.00; 2nd-\$1.50**

Cupcakes will be judged on taste and decoration. 6 per plate. (Can use cupcake carriers to display.)

- 95. Any flavor not filled
- 96. Any flavor filled (Must Identify)
- 97. Halloween Decorated
- 98. Christmas Decorated
- 99. Cake Pops - Must bring 12

BEST OF SHOW ROSETTE - CUPCAKES

CLASS 291 ANYONE CAN ENTER BAKING CONTEST

Premium: 1st-\$3.50; 2nd-\$2.00

Lot Description

100. Must use recipe below

Mary Todd Lincoln's White Cake

1 cup blanched almonds, chopped in a food processor until they resemble a coarse flour

1 Cup butter

2 Cups Sugar

3 Cups flour

3 teaspoons baking powder

1 Cup milk

6 Egg Whites

1 teaspoon Vanilla Extract

Confectionery Sugar

Preheat oven to 350 degrees. Grease and flour a Bundt cake pan. Cream butter and sugar. Sift flour and baking powder 3 times, add to creamed butter and sugar, alternating with milk. Stir in almonds and beat well. Beat egg whites until stiff and fold into the batter. Stir in vanilla extract. Pour into prepared pan and bake for 1 hour, or until a toothpick inserted comes out clean. Turn out on a wire rack and cool. When cool sift confectionery sugar over top.

CLASS 292 BASKETS

Premiums: 1st-\$4.00; 2nd-\$3.00

Fill a basket with items for the different categories listed below. Your basket must have place settings, decorations, and a menu with the items in the basket. Your menu must include (2) items from the baked goods department, such as cookies, bread etc. The food items should represent your theme for the category. YOU will be responsible for setting up your basket for presentation and judging. Please no more than 36 X 36 space. Please bring your baskets in on **Wednesday August 24th between 9 am and noon** for set-up. They will be judged at 1 pm on Wednesday.

Lot Description

101. Any Holiday Theme

102. Time for Tailgating Theme

103. A Day at the Beach Theme

CLASS 293 CHILDREN'S CONTESTS

All Marshmallow & Cookie Jar Entries should be taken to the Flower Building either on Monday, August 22nd before noon or on Tuesday August 23rd between 8:30 a.m. and 11:00 a.m.

DECORATED RICE KRISPIE TREATS

Make usual rice Krispie treat recipe, cut into any shape and decorate any way you want. Put 6 pieces on a 9-inch paper plate. These will not be tasted or judged on taste. They will be judged on originality, decoration and looks only.

Premiums: 1st-\$2.50; 2nd-\$1.50

Lot Description

1. Age 6 and under

2. Age 7-9

3. Age 10-12

4. Age 13-16

COOKIE JAR RECIPE

Using a canning quart jar prepare a jar of all the dry ingredients to make a design of the various ingredients. All the dry ingredients needed for the recipe should be included in the jar. Provide a card with the list of ingredients and the instructions on how to finish the recipe to make the cookies. You may decorate the jar as you see fit. Secure the card on to the jar. For example, you may want to make a jar with the ingredients for M & M cookies. Form various layers of flour, then brown sugar, M & M's, sugar etc.

Premiums: 1st-\$2.50; 2nd-\$1.50

Lot Description

5. Age 6 and under

6. Age 7-9

7. Age 10-12

8. Age 13-16

MARSHMALLOW CREATIONS

You may use any size or any color marshmallows. You may add seeds, nuts, buttons, toothpicks, etc. SIZE NO LARGER THAN 12"x12".

Premiums: 1st-\$2.50; 2nd-\$1.50

Lot Description

9. Age 6 and under

10. Age 7-9

11. Age 10-12

12. Age 13-16

CLASS 294 MARSHMALLOW CREATIONS ADULTS 17 AND OLDER

Premiums: 1st-\$2.50; 2nd- \$1.50

Lot Description

1. You may use any size or any color marshmallows. You may add seeds, nuts, buttons, toothpicks, etc. Must be for general audiences.

WE RESERVE THE RIGHT TO DISQUALIFY ANY DISPLAY THAT IS OF A SUGGESTIVE NATURE. THE SIZE OF THE DISPLAY IS TO BE NO LARGER THAN 12"X12".

HORSESHOE CONTEST—Log Cabin Area

Director: Denver Floriana 419-552-1647

Superintendent: Kevin Halbeisen 419-559-9475

Plaque for 1st and 2nd place in each class

Minimum of 6 per class

Thursday, August 25 -SR. DOUBLES Signup at 9:00 a.m.

Saturday, August 27, OPEN SINGLES

Maximum of 14 Pitchers

Class "A" Sign up at 8 a.m.-- Pitching at 9 a.m.

Class "B" Sign up at Noon—Pitching at 1 p.m.

Sunday, August 28th OPEN DOUBLES

Maximum of 14 Pitchers

Class "A" Sign up at 8 a.m.-- Pitching at 9 a.m.

Class "B" Sign up at Noon—Pitching at 1 p.m.