

Baked Goods, Table Setting

Superintendent

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GENERAL INFORMATION

- Entries will be accepted only on Sunday, July 12th from 11am to 3pm and on Monday, July 13, 2009 from 12noon to 8pm.
- Entries will be released after 5:30pm on Sunday, July 19, 2009.
- Entries limited to residents of Columbia County.
- Entries in Baked Food and Confection Classes must be home prepared by the exhibitor. Entries must be from scratch and must not contain packaged mixes.
- Entries will be discarded at the end of Fair.
- Special contest entries are not eligible for general classes.
- Professionals, including teachers, judges, instructors, advisors and owners/operators/demonstrators engaged in business relating to their area of exhibit are not eligible to enter amateur classes.
- Baked goods will be judged on taste, texture, shape, size and overall appearance. Pies will also be judged on crust, whether the bottom crust is done and whether a cut piece holds it's shape.
- Baked foods will be judged Tuesday, July 14th
- Exhibits must be delivered individually covered (i.e., with plastic wrap, aluminum foil, box, etc.) No exhibit will be accepted uncovered. Use disposable or well marked dishes only.
- Entries may be disqualified if rules are not followed.

BAKED GOODS DEPARTMENT

DIVISION 1 – QUICK BREADS

(1 loaf or ½ dozen muffins)

Class:

1. Baking Powder Biscuits (1/2 dozen)
2. Banana Bread
3. Nut Bread
4. Coffee Cake
5. Corn Bread
6. Doughnuts, cake (1/2 dozen)
7. Fruit or Vegetable, Dried (dates, prunes or raisins, etc)
8. Fruit or Vegetable, Fresh (apples, oranges, etc.)
9. Scones (1/2 dozen)
10. Gingerbread
11. Muffins, Blueberry
12. Muffins, Other Fruit
13. Muffins, Bran
14. Muffins, Other
15. Zucchini Bread
16. Any other one (Specify on entry form)

DIVISION 2 – YEAST BREADS

(1 loaf)

Class:

1. Cheese
2. Coffee Cake
3. French
4. Herb
5. Machine, White Bread
6. Machine, Any other (specify on entry form)
7. Oatmeal
8. Rolls, plain (1/2 dozen)
9. Rolls, sweet (1/2 dozen)
10. Rye, Swedish
11. Sourdough
12. White
13. Whole Wheat (more than ½ whole wheat flour)
14. Any other one (specify on entry form)

DIVISION 3 – FROSTED LAYER CAKES

(Baked in layers) NOTE: Filling may be same as frosting or different

Class:

1. Banana
2. Red Velvet
3. Carrot
4. Chocolate
5. German Chocolate
6. Any other one (specify on entry form)

DIVISION 4 – UNFROSTED CAKES

(1 cake)

Class:

1. Angel food (chocolate)
2. Angel food (white)
3. Chiffon
4. Chocolate
5. Sponge
6. Any other one (specify on entry form)

DIVISION 5 – LOAF OR POUND CAKES

(1 cake, unfrosted, unless otherwise specified)

Class:

1. Applesauce
2. Cup cakes (1/2 dozen, unfrosted)
3. Cup Cakes (1/2 dozen, Frosted)
4. Fruitcake, dark (1lb. or more)
5. Fruitcake, light (1lb. or more)
6. Glazed
7. Nut
8. Pound
9. Spice
10. Upside down
11. Any other one (specify on entry form)

DIVISION 6 – COOKIES
(6 cookies, may be frosted)

Class:

1. Bar, brownies, frosted
2. Bar, brownies, unfrosted
3. Bar, any other one (specify on entry form)
4. Drop, chocolate chip
5. Drop, oatmeal
6. Drop, any other one (specify on entry form)
7. Molded (i.e. Snicker doodle)
8. No-bake cookie or bar
9. Peanut butter
10. Refrigerator
11. Rolled (with rolling pin)
12. Pressed spritz
13. Sugar free
14. Any other one (specify on entry form)

DIVISION 7 – FOREIGN COOKIES & PASTRY
(6 cookies, 6 pastries, 1 pie)

Class:

1. China
2. Denmark
3. France
4. Greece
5. Germany
6. Italy
7. Mexico
8. Russia
9. Scotland
10. Sweden
11. Any other one (specify on entry form)

ALL PIES:(1 pie – 7, 8 or 9 inch only; 6 pastries. Crust must be standard pastry (except cheesecake) and oven baked. Use disposable or well marked pie plates only)

DIVISION 8 – PIES AND PASTRY, ONE CRUST

Class:

1. Apple
2. Berry
3. Cherry
4. Peach
5. Cheesecake, Plain
6. Cheesecake with Topping
7. Cheesecake, Other
8. Any other one (specify on entry form)

DIVISION 9 – PIES AND PASTRY, TWO CRUST

Class:

1. Apple
2. Berry

3. Blueberry
4. Cherry
5. Peach
6. Rhubarb
7. Any other one (specify on entry form)

DIVISION 10 – CONFECTIONS

(6 – 8 pieces)

Class:

1. Caramel
2. Chocolate, dipped or molded candies
3. Divinity
4. Fudge, Chocolate
5. Fudge, Any other (specify on entry form)
6. Marshmallows
7. Mints
8. Nut Brittle
9. Penuche
10. Pralines
11. Sugar Moldings
12. Sweetened Nuts
13. Toffee
14. Any other one (specify on entry form)

DECORATED CAKES ENTRY REQUIREMENTS

Entries for tiered cakes: Please notify superintendent 1 week in advance so we can set aside space.

- Decorated Cake entries will be accepted Monday, July 13th, 1pm – 7pm. Cakes must be completely in place and exhibitors must leave premises by 7 pm. NO EXCEPTIONS.
- All entries must be possible with a real cake.
- Judged for decoration only.

DIVISION 11 – DECORATED CAKES – NONPROFESSIONAL

(Forms may be used. A nonprofessional decorator is an exhibitor that does not sell product for profit) Youth 0-12; Teen 13-17; Adult 18 +

Class:

1. Special Occasion (Birthday, anniversary, etc...)
2. Decorated Cupcakes
3. Gingerbread House
4. Fondant & or Marzipan
5. Fair Theme
6. Wedding
7. Decorative items not on cakes. Articles made of gum paste, pastillage or royal icing. Open to both Juniors and Adults.

DIVISION 12 – DECORATED CAKES –PROFESSIONAL

(Forms, Dummies or Styrofoam MUST be used. Specify on entry form if original design.)

Class:

1. Birthday/Holiday/Special Theme
2. Special Occasion
3. Wedding/Anniversary

4. Wedding Cake Display (Limited to 44"; include table decorations, flowers, candles, etc) to fit 5' Round Table (Notify Superintendent 1 week in advance)
5. Decorative items not on cakes. Articles made of gum paste, pastillage, or royal icing.
Open to both Junior and Adult.
6. Fair Theme

DIETARY ALTERNATIVE ENTRY REQUIREMENTS

- Include recipe on one side of a 5" x 8" paper with product. Product may be entered in only one lot; i.e., product or same recipe cannot be entered in both "no egg" and "gluten-free."
- "Sucrose-free" – No sucrose products are used, but a natural sweetener is substituted, i.e., honey, date sugar, dextrose, fructose, light corn syrup, etc. "Artificially sweetened" – Includes NutraSweet, saccharin, etc. "Low calorie" – May incorporate artificial sweeteners and/or sucrose, and/or other sweetening agents or natural fruit juices.
- Score card for standard product will be used in judging these classes.

DIVISION 13 – DIETARY ALTERNATIVE

Class:

1. Cake, chocolate, fat-free
2. Cake, other than chocolate, fat-free (specify on entry form)
3. Confections, sucrose-free
4. Confections, artificially sweetened
5. Fruit pie, gluten-free
6. Fruit pie, low calorie
7. Quick Breads, Cookies and cakes, no egg
8. Quick Breads, Cookies and cakes, gluten-free
9. Quick Breads, Cookies and cakes, sucrose-free
10. Quick Breads, Cookies and cakes, artificially sweetened
11. Quick Breads, Cookies and cakes, combination of 2 or more above

BAKED GOODS AWARDS

Wilton Enterprise, Inc. is pleased to help support the Columbia County Fair & Rodeo in the Decorated Cakes Division:

- **Wilton** will award one "Best of Class" award for each age division (Adult & Youth). The "Best of Class" winners may choose one of three awards:
 - Cupcake Fun! (Wilton's Newest Publication)
 - Tiered Cakes Book
 - Cake Decorating Basics (DVD)
- **Wilton** will also award one current *Wilton Yearbook of Cake Decorating* to each 1st place prize winner in all cake decorating categories. Limited to one yearbook per individual.
- **Columbia County Fair Board** will sponsor one high point trophy to be awarded at the Judge's discretion.
- **Wynette Cate & Cheryl Kalberer** will donate one "Chocolate Lovers" prize to the best Adult & youth chocolate entries. Prizes are yet to be determined.
- **Donna Worley**, will sponsor a Tupperware Chip/Dip Set for "Best Drop Cookies", Judge's Choice
- **Pat Olson, NW Mortgage Group, Inc.** will sponsor a \$15.00 cash award to be given at the Superintendent's discretion
- **Other Awards** to be announced at Fair.

TABLE SETTING ENTRY REQUIREMENTS

- Table setting entries will be shown for all five days of the fair.

- Tables may be set Monday, July 13th from 1pm to 7pm.
- Entrants will supply their own card tables for display. Table exhibits must be removed Sunday, July 19th, 2009, between 5:30pm & 7:30pm.
- No food will be permitted on table, with the exception of non-perishable fruits, vegetables or other food items.
- No purchased paper plates, cups or disposable plastic flatware permitted on table.
- Linen, china, glassware, flatware and other accessories should be marked with the owner's name, but the markings must not show when accessories are in place. Reasonable precautions will be taken to insure safety of exhibits, but the Fair Board assumes no responsibility for loss or damage.
- Any tableware used on an award winning table may not be used again for 2 years.
- Bring a standard card table measuring 34" x 34".
- Table will accommodate 1 place setting plus accessories.
- Limit of 1 entry per exhibitor
- The menu and table setting theme must be written on a card left for display on the table to help judges determine correctness of setting.
- The entertainment section of "Joy of Cooking" by Rombauer & Becker is suggested reference for Table Decorating. "Standard of Entertaining in the West" will also be accepted.
- Judge's decision will be final.

AGE DIVISION

Youth – Preschool to 12

13–17

Adult – 18 and older

DIVISION 22 – TABLE SETTING

Class:

1. Table set for holiday (specify holiday)
2. Table set for Barbeque or Patio
3. Table set with theme: "Fair... a Green and Groovy Celebration"
4. Table set for a season (spring, summer, winter or fall)
5. Table set for afternoon "tea".

TABLE SETTING SCORECARD

Beauty of Design & Correctness - **40%**

Color Harmony & Appropriateness - **30%**

Originality - **30%**

TABLE SETTING AWARDS

- **Columbia County Fair Board**, will sponsor one high point trophy to be awarded at the Judge's discretion
- **Pat Olson, NW Mortgage Group, Inc.** will sponsor a \$15.00 cash award to be given at the Superintendent's discretion
- **Green & Groovy Award – Sponsored by the Fairboard**
Baked goods that include green fruits or vegetables or that are artificially colored green and are presented in an environmentally friendly way. Items must convey an environmental message, such as cookies frosted with the recycle emblem or a cake with an anti pollution message or designed to resemble a windmill etc.. The award will be given at the Superintendents discretion.

- **Other Awards** to be announced at Fair

