

Baking

Be sure and read the Home Arts Rules and General Judging Standards before entering!

Department Rules:

1. Each entry must be one whole item or the specified number of small items:

- Cupcakes: 6
- Candies: 12
- Cookies: 12
- Pastries: 6
- Doughnuts: 6
- Rolls: 6

2. Each individual entry must be in a plastic bag with a twist tie (not tape or ziploc) on a paper plate.

3. Persons entering exhibits for others must give name, address and exhibitor number of the baker.

4. This is scratch baking! No mixes, canned fillings, canned frostings or other shortcuts are allowed unless specifically allowed in a particular class.

5. Be considerate of others, have ALL your entries wrapped and properly prepared at home before arriving at Home Arts Building.

6. Open class – Anyone may enter this class. Teachers, professionals and judges MUST enter this class. This class is not eligible for Special Awards.

7. Exhibitors may enter as many exhibits as he/she wants in each class; however, duplicative entries will not be accepted (e.g. two chocolate bundt cakes, two plates of brownies.)

AWARDS:

Special Awards – \$10.00
Awarded in each class by local merchants for the Outstanding Exhibit in each class.

Adult Sweepstakes - \$20.00
for "Best of Show"
revolving trophy & permanent plaque
by ELKO CO. FAIR BOARD

Junior Sweepstakes - \$20.00
for "Best of Show"
revolving trophy & permanent plaque
by ELKO CO. FAIR BOARD

Youth Sweepstakes - \$20.00
for "Best of Show"
revolving trophy & permanent plaque
by ELKO CO. FAIR BOARD

Sweepstakes Award – \$20.00
Adult "Best Decorated Cake"
(nonprofessional)

Sweepstakes Award – \$20.00
Junior "Best Decorated Cake"

Sweepstakes Award – \$20.00
"Best Decorated Cake"
(professional)

Adult Sweepstakes - \$20.00
"Outstanding Baker of Yeast Bread"

Junior/Youth Sweepstakes - \$20.00
"Outstanding Baker of Yeast Bread"

JUDGING STANDARDS:

Exhibits will be judged as follows:

Cakes and frostings:

Appearance (shape & size).....	30
Surface (crust or frosting):	
Crust - color, texture and depth	
Frosting - glossy, not granular.	
Soft, not sticky, suitable flavor	
Crumb - color, texture, firmness..	40
Flavor.....	30
TOTAL.....	100

NOTE: Cakes in decorating sections may have cake mix base. Styrofoam or cardboard form may be used provided the shape is one which could reasonably be achieved through baking. Please specify what your base is made of.

Candies and Confections:

Taste.....	40
Texture and Consistency	
(smooth and creamy).....	45
Appearance.....	15
TOTAL.....	100

Cookies:

Appearance, Uniformity.....	40
Texture.....	45
Taste.....	15
TOTAL.....	100

Pies:	
Crust (texture and flavor)	50
Filling (flavor & consistency)	
Meringue light, tender, evenly browned;	
No shrinkage from sides; no weeping.....	40
Appearance (shape and color).....	10
TOTAL.....	100

Breads, rolls and pastries:	
Shape and size.....	10
Bloom (color).....	10
Crumb (color, texture, tenderness, uniformity of aircells).....	30
Lightness.....	15
Taste.....	35
TOTAL.....	100

**BAKING - ADULT 18+
Special Award of \$10.00
for each class**

1st \$5.00; 2nd \$3.00; 3rd ribbon	
Class	
100 Cakes and Cupcakes (6)	
101 Cakes and Cupcakes, Best Decorated (6)	
102 Cakes and Cupcakes, Best Decorated, Open Class (6)	
103 Candies and Confections (12)	
104 Cookies (12)	
105 Cookies - Best Decorated (12)	
106 Pastries (6)	
107 Doughnuts (6)	
108 Pies	
109 Quick Breads and Rolls (6)	
110 Yeast Breads and Rolls (6)	

**BAKING - JUNIOR 9-17
Special Award of \$10.00
for each class**

1st \$5.00; 2nd \$3.00; 3rd ribbon	
Class	
200 Cakes and Cupcakes (6)	
201 Cakes and Cupcakes, Best Decorated (6)	

202 Candies and Confections	1st \$5.00; 2nd \$3.00; 3rd ribbon
203 Cookies	Class
204 Cookies - Best Decorated	300 Cakes and Cupcakes (6)
205 Pastries	301 Cakes and Cupcakes, Best Decorated (6)
206 Doughnuts	302 Candies and Confections
207 Pies	303 Cookies
208 Quick Breads and Rolls	304 Cookies - Best Decorated
209 Yeast Breads and Rolls	305 Pastries
	307 Pies
	308 Quick Breads and Rolls
	309 Yeast Breads and Rolls

**BAKING - YOUTH 8 AND UNDER
Special Award of \$10.00
for each class**

What Makes for Good Yeast Bread

“General appearance comes first in the order of impressions... moreover, in judging a loaf one cuts it and thereby may destroy its shape.

“Crust - The characteristics of a good crust may be summarized as follows: brightness of “bloom” or color, crisp, crackly, pliable and smooth.

“Flavor - Flavor is made up of odor and taste. The degree of fermentation, the quality and condition of the flour, and the amount and character of additives will all modify flavor, but the ideal is the flavor obtained by chewing the wheat grain.

“Lightness - volume per weight of materials, not dense

“Crumb - A loaf to be of good texture must not only be of fine and regular mesh but also of soft, pliable and springy crumb, not coarse, nor hard or unyielding to the thumb when pressed, nor yielding too much.

“Grain - the distribution of the gas cavities, along with their size and number.

“Elasticity - best shown in the half loaf by pressing the cut edges together and seeing if they resume the original position when the pressure is moved.”

From “Some Points in the Making and Judging of Bread”, by Isabel Bevier, University of Illinois Press, 1913