

**BLACK AND WHITE PRINTS**

<b>AMATEUR CLASS</b>	<b>PROFESSIONAL CLASS</b>	
EC009	EC209	Agriculture Related
EC010	EC210	Plants & Flowers
EC011	EC211	Animals
EC012	EC212	Landscape - Scenic
EC013	EC213	People & Portraits
EC014	EC214	Sports
EC015	EC215	2010 Photograph of the NC Mountain State Fair
EC016	EC216	Story Telling Sequence (4)

**ARTISTICALLY OR DIGITALLY ENHANCED PRINTS**

**Artistically or Digitally Enhanced: Fundamentally changing elements of composition (additions and/or deletions to photo) (Color or Black & White) with a before and after picture framed together.**

<b>AMATEUR CLASS</b>	<b>PROFESSIONAL CLASS</b>	
EC017	EC217	Artistically or digitally enhanced print

**DEPARTMENT FA • BAKED FOODS**  
**Total Premiums Offered by NCMSF \$1380.00**

**Superintendent:** Iris McGuinn

**Assistant Superintendents:** Dolly Force & John Hawkins

**Entry Deadline:** August 26, 2011 (Received by)

**NEW RECEIVING INFORMATION**

**Exhibits received** Tuesday & Wednesday, September 6 & 7 from 9 a.m. to 7 p.m.

**Location:** Gate 1, New Expo/Livestock Building

**Exhibit pick up** Monday, September 19 from 9 a.m. to 7 p.m. (Photograph of entry and ribbons for placements)

**RULES AND REGULATIONS**

**Please read important information in the front section of this book.**

- Enter 1/2 cake only (unless otherwise noted) except for decorated cakes.
- Place cake and/or bread on piece of heavy cardboard. The cardboard shall be covered with foil.
- Place each entry in a large, clear plastic ziplock (except decorated cakes) bag or clear cake container.
- An accurate recipe must be attached to the bottom of each entry. Recipe should be on a 8.5” x 11” sheet of paper typed or printed in ink with exhibitor’s name and county. Entry will not be judged if there is no recipe. Recipes become the property of the NC Mountain State Fair and may be published. The exhibitor’s name, county and youth age should be listed on the recipe. The recipe must be typed or printed in ink on 8.5” x 11” paper.
- The same product may not be shared for entry by more than one individual. Violators (all individuals) will be disqualified.
- Any other or miscellaneous categories at the end of each area are only for items which are not listed in preceding categories. They are not for duplication.
- Decorated cakes will be judged for decoration only and displayed during the fair.
- All entries must be made from scratch (except decorated cakes).
- Coconut layer cake must have coconut in the icing.
- Pictures of all entries will be taken for display. After judging, the entries will be donated.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

**AWARDS**

Blue Ribbon	\$10.00	First place within a particular class.
Red Ribbon	\$6.00	Second place within a particular class.
White Ribbon	\$4.00	Third place within a particular class.
Best of Show	Rosette	This award represents the best entry within a particular department or subdepartment that has placed “First” in a given class within this department or subdepartment.
Judge’s Choice	Rosette	This award represents the “judge’s choice” within each category.

## BREADS, CAKES, COOKIES, AND CANDIES

### BREADS, ROLLS, MUFFINS, QUICK BREADS, BISCUITS

#### CLASS

- FA001 Bread Loaf Yeast with white flour
- FA002 Bread Loaf Yeast with other flour
- FA003 Sourdough Bread White or Other flours
- FA004 Cornbread Squares, Wedges, or Sticks (6)
- FA005 Rolls Yeast with white flour (6)
- FA006 Rolls Yeast with whole wheat flour or other flours (6)
- FA007 Muffins Fruit (6)

### LAYER CAKES, ICED

#### CLASS

- FA015 Chocolate Layer Cake Iced any type
- FA016 Yellow Layer Cake
- FA017 Coconut Layer Cake
- FA018 White Layer Cake any icing

### TUBE BUNDT CAKE

#### CLASS

- FA022 Chocolate Pound Cake
- FA023 Lemon Pound Cake
- FA024 Plain Pound Cake

### LOAF CAKE

#### CLASS

- FA028 Fruit Loaf Cake
- FA029 Lemon Loaf Cake

### DECORATED CAKE

#### CLASS

- FA032 Birthday Cake
- FA033 Christmas Cake
- FA034 Easter Cake
- FA035 Novelty Cake

### COOKIES ONE DOZEN

#### CLASS

- FA040 Cookies chocolate chip
- FA041 Cookies ice box or rolled
- FA042 Cookies Drop Other than chocolate chip
- FA043 Cookies Bar or Cooked in Sheet, cut in strips

### CANDY ONE DOZEN PIECES

#### CLASS

- FA047 Decorated Holiday Candy
- FA048 Fudge Cooked Chocolate Only, old fashion beat product
- FA049 Fudge Chocolate Only - quick methods
- FA050 Fudge other flavors including chocolate combinations

### PIES No refrigerated pies.

#### CLASS

- FA054 Chocolate Pie
- FA055 Lemon Pie
- FA056 Pecan Pie
- FA057 Coconut Pie
- FA058 Apple Pie

#### CLASS

- FA008 Muffins Vegetable (6)
- FA009 Coffee Cake or Tea Ring
- FA010 Quick Bread Loaf, banana
- FA011 Quick Bread Loaf, other fruit
- FA012 Quick Bread Loaf, vegetable
- FA013 Biscuits Plain or buttermilk (6)
- FA014 Cheese Straws (12)

#### CLASS

- FA019 Any Fruit Flavored Layer Cake any icing
- FA020 Cup Cakes any icing (6 on tray/plate)
- FA021 Layer Cakes Iced (specify) not already listed

#### CLASS

- FA025 Coconut Pound Cake
- FA026 Angel Food Cake
- FA027 Tube Bundt Cake (specify) not already listed

#### CLASS

- FA030 Plain Loaf Cake
- FA031 Loaf Cake (specify) not already listed

#### CLASS

- FA036 Wedding Cake
- FA037 Children's Cake
- FA038 Anniversary Cake
- FA039 Decorated Cake (specify) not already listed

#### CLASS

- FA044 Cookies filled or sandwich
- FA045 Cookies sugar
- FA046 Cookies (specify) not already listed

#### CLASS

- FA051 Peanut Brittle
- FA052 Hand Dipped Candy
- FA053 Candy (specify) not already listed

#### CLASS

- FA059 Cherry Pie
- FA060 Peach Pie
- FA061 Pies (specify) not already listed.
- FA062 Fried Pies (4)

## COOKING WITH HONEY

### RULES AND REGULATIONS

- All entries in this class must contain honey as one of the principal sweetening ingredients.
- Entries must be prepared from ingredients compatible with commonly accepted recipes for the Class in which they are entered. Factors such as whether the entry is representative of the entered Class and freshness of the product will be considered in the judging.

#### CLASS

FA063 Bread  
FA064 Muffins  
FA065 Rolls  
FA066 Cake

#### CLASS

FA067 Cookies  
FA068 Candy  
FA069 Cooking with Honey (specify) not already listed.

### CRITERIA FOR JUDGING BAKED GOODS-BREAD

**General appearance** (shape, proper “dome”, smoothness, crust, color)=**10**, **Lightness**=**10**, **Crust** (thickness, quality, crispness, tenderness)=**10**, **Crumb** (color and texture)=**15**, **Texture** (no streaks or close grain)=**25**, **Flavor** (taste and odor -sweet, nutty blend)=**30**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED GOODS-CAKES

**General appearance** (surface - crust or frosting; crust - color, texture, depth; frosting - glossy, not granular, soft, not sticky, suitable flavor; filling, if applicable - minimum 1/4”, fluffy, good flavor blend)=**30**, **Texture** (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly)=**35**, **Flavor** (delicate and pleasing, natural flavor)=**35**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED GOODS-COOKIES

**Appearance** (outside - uniform, not too thick; size - not over 3”; surface-texture and color)=**30**, **Texture** (characteristic of type)=**35**, **Flavor** (natural flavor of ingredients)=**35**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED GOODS-CANDIES

**Appearance** (color, size and shape of pieces)=**15**, **Texture** (crystalline - velvety, creamy, smooth)=**30**, **Consistency** (crystalline - firm, not hard or soft; noncrystalline - should hold shape, no crystals)=**25**, **Flavor** (blended, high quality, pleasing)=**30**, **TOTAL**=**100**

## DEPARTMENT FB • PRESERVED FOODS Total Premiums Offered by NCMSF \$2,400.00

**Superintendent:** Renay Knapp

**Assistant Superintendent:** Cathy Holenstein

**Entry Deadline:** August 26, 2011 (**Received by**)

**Exhibits received:** Monday and Tuesday, September 5 and 6 from 9 a.m. to 7 p.m.

**Location:** Gate 1, New Expo/Livestock Building

**Exhibit pick up:** Monday, September 19 from 9 a.m. to 7 p.m.

### RULES AND REGULATIONS

**Please read important information in the front section of this book.**

- In order to award premiums on a quality basis, containers may be opened.
- Exhibits will be ruled out when not in standard canning jars of the specified size. Please include the ring with two-piece lids. This does not include flavored vinegars. Do not use decorative fabric under the ring.
- Unless an article is of good quality, no premiums will be awarded.
- **All products must be processed according to recognized safe methods found in the most recent editions of the Ball Blue Book or the USDA Complete Guide to Home Canning. Inverted jams and jellies will not be judged.**
- All jars must be labeled as to content, processing method (pressure canner or boiling water bath) and processing time.
- Dried fruits, vegetables and herbs must be labeled as to content and give method used for drying.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

### ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.

Sample label	Content:	Green Beans
	Processing method:	Pressure Canned / # of pounds
	Processing time:	25 minutes