

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

**Superintendent:** Ann Morgan

**Assistant Superintendents:** Iris McGuinn

**Entry Deadline:** August 30, 2010 (**Received by**)

**NEW RECEIVING INFORMATION**

**Exhibits received** Tuesday & Wednesday, September 7 & 8 from 9 a.m. to 7 p.m.

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

**Exhibit pick up** Monday, September 20 from 9 a.m. to 7 p.m.

**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)

#### 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)

### 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

#### 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

### TUBE BUNDT CAKE

#### CLASS

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

#### CLASS

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

### LOAF CAKE

#### CLASS

FA028	Fruit Loaf Cake
FA029	Lemon Loaf Cake

#### CLASS

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

### DECORATED CAKE

#### CLASS

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

#### CLASS

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

### 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

#### CLASS

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

### 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

#### CLASS

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

PIES No refrigerated pies.

CLASS

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

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