

DIVISION **K**: BAKED GOODS

**Groups 100, 200, 300, 400, 500, 600, 700 & 800
may enter in this division**

Superintendents:

Ann Pierce	Deb Nisbit
Helen Pierce	Liz Wirt

- *All exhibits must be on a 7" paper plate and covered with a fitted Ziploc bag, or the entry will not be accepted!*

General Scorecard for Baked Goods:

Appearance	25
Color	5
Size, shape	5
Moisture content	5
Lightness	5
Texture	10
Tenderness	10
<u>Flavor and odor</u>	<u>35</u>
TOTAL	100 POINTS

A Champion Achievement Award
will be given in Division K: Baked Goods
to a youth exhibitor from Classes 100 and 200
by the Alton Block Family in memory of Marilyn
Block .

A Champion Achievement Award
will be given in Division K: Baked Goods
to a top adult exhibitor from Classes 300 and
400 by the Alton Block Family in memory of
Marilyn Block.

Class 1 Bread and Rolls

Present exhibit as half-loaf of bread.

- Lot 1. Bread, Graham
 2. Bread, Oatmeal
 3. Bread, Raisin
 4. Bread, Rye
 5. Bread, White
 6. Bread, Whole Wheat
 7. Cinnamon
 8. Dinner rolls, 3
 9. Hamburger buns, 3
 10. Sourdough
 11. Special: cheese, onion, etc.

12. Fruit addition
13. Vegetable
14. Herb
15. French
16. Croissants
17. Scones
18. Not listed above, identified

**Class 2 Sweet Yeast Breads:
NOT FROSTED**

- Lot 19. Caramel rolls, 2
 20. Cinnamon rolls, 2
 21. Coffee cake, 4" square
 22. Sweet rolls, 2
 23. Tea ring, ¼
 24. Cinnamon Swirl Bread
 25. Bundt type coffeecake
 26. Fruit or Nut addition
 27. Doughnuts, plain
 28. Doughnuts, raised
 29. Not listed above, identified

Class 3 Quick Bread

Present a small loaf or half of a large loaf.

- Lot 30. Baking powder biscuits, 2
 31. Bread, Banana
 32. Bread, Corn
 33. Bread, Date
 34. Muffins, cereal, 3
 35. Muffins, plain, 3
 36. Bread, Nut
 37. Bread, Zucchini
 38. Bread, Apple
 39. Bread, Lemon Poppy Seed
 40. Bread, Pumpkin
 41. Gingerbread, 4" square
 42. Bread, Fruit or Nut
 43. Plain batter coffeecake, 4" square
 44. Plain batter coffeecake with fruit
 or nut addition, 4" square
 45. Muffins, Bran, 3
 46. Muffins, Blueberry, 3
 47. Muffins, Cornbread, 3
 48. Muffins, Poppyseed, 3
 49. Muffins, other, 3
 50. Not listed above, identified

Class 4 Cakes, unfrosted

Present a 4" square of cake

- Lot 51. Angel Food
 52. Apple
 53. Bundt

54. Chiffon
55. Milk chocolate
56. Chocolate
57. Cupcakes, chocolate, 4
58. Cupcakes, other, 4
59. Devils Food
60. Ginger
61. Gingerbread
62. Jelly roll
63. Marble
64. Spice
65. Sponge
66. White
67. White with fruit or nut addition
68. Yellow
69. Bundt, white
70. Bundt, dark
71. Vegetable, such as carrot, etc.
72. Not listed above, identified



**Class 6 Farm Bureau Sweepstakes
Lot FB**

- Entry must consist of 4 different kinds of quick breads and an entry of Alaska Carrot Bread for a total of 5 entries. Please use any quick bread from Class 3.
- You must follow the recipe below to submit for this entry.
- Please exhibit a small loaf or half a large loaf of each entry.
- Open to everyone (all age groups).
- Prizes are: 1st: \$25.00; 2nd: \$15.00; 3rd: \$5.00
- Prizes will be awarded with other open class premium checks.
- The winner will be the person with the highest ribbon points.

Class 5 Cookie

Present three (3) of each item.

- Lot 73. Cereal (ex. cornflakes)
74. Chocolate Chip
 75. Chocolate Refrigerator
 76. Drop, no bake
 77. Fruit or Nut Drop
 78. Fruit or Nut Refrigerator
 79. Ginger
 80. Ginger Drop
 81. Oatmeal Drop
 82. Peanut Butter
 83. Rolled, dark
 84. Rolled, fruit
 85. Rolled, white
 86. Spritz
 87. Sugar
 88. White Drop
 89. White Refrigerator
 90. Chocolate Drop
 91. Whole Grain
 92. Filled cookie
 93. Macaroon
 94. Molasses
 95. Snickerdoodle
 96. Not listed above, identified

Alaska Carrot Bread

- | | |
|-------------------|-------------------|
| 2 cup flour | 2 tsp cinnamon |
| 2 tsp baking soda | 3 eggs |
| ½ tsp salt | 2 tsp vanilla |
| 1 cup cooking oil | 2 cup raw carrots |
| 1 ½ cup sugar | (grated) |

Mix the dry ingredients. Form well in center. Pour in liquid ingredients. Beat at medium speed until blended. Add carrots and mix into batter. Pour into 1 large or 2 small loaf pans. Bake at 350 degrees for about an hour (or until golden brown) for small loaf, longer for large loaf. Keeps well when wrapped.

Class 7 Cookie Jar Special

Lot 97. One dozen (12) homemade cookies

- In a container decorated by the exhibitor
- Decoration should be related to the type of cookies displayed.
- Jar and cookies will be considered in judging.



Class 8 Bars, unfrosted

Present a 3" square bar.

- Lot 98. Blonde Brownies
- 99. Brownies
- 100. Date
- 101. Layered
- 102. Lemon
- 103. Toffee
- 104. Unbaked
- 105. Not listed above, identified

Class 9 Pies

Exhibit any size. One piece will be cut out and the rest of the pie may be taken home.

No commercially canned filling.

- Lot 106. Apple
- 107. Blueberry
- 108. Cherry
- 109. Peach
- 110. Pecan
- 111. Rhubarb
- 112. Mixed fruit
- 113. Not listed above, identified

Class 10 Pie Shell

- Lot: 114. Pie shell - any size

Class 11 Cream Puffs

- Lot 115. Cream puffs, 2

**Class 12 Candy**

Present three (3) pieces for each exhibit.

- Lot 116. Almond bark
- 117. Caramel
- 118. Divinity
- 119. Fondant
- 120. Fudge, white
- 121. Fudge, chocolate
- 122. Fudge, other
- 123. Mints
- 124. Penuche
- 125. Nut Goodies
- 126. Taffy
- 127. Toffee
- 128. Peanut Brittle

Class 13 Whole Grain

Present the exhibit with the recipe printed on a card. The nutritional value will be considered.

- Lot 129. Bread
- 130. Quick Bread
- 131. Cake
- 132. Granola
- 133. Muffins
- 134. Three rolls
- 135. Snacks: crackers, nuts or cereal mix.

Class 14 Mix-In-A-Jar

Present dry mixes in a clear pint or quart jar with removable ring cover or lid. Must have recipe on a 4x6 card stating ingredients and the method for a finished product.

- Lot 136. Muffins
- 137. Cookies
- 138. Bars
- 139. Cake
- 140. Soup
- 141. Not listed above, identified

Class 15 Cakes, decorated

Cakes may be a "dummy" cake - only the decoration will be judged.

- Lot 142. Anniversary
- 143. Birthday
- 144. Non-cake edible
- 145. Special occasion
- 146. Wedding

Class 16 Foreign Delicacies

Present the exhibit with the recipe on a card.

- Lot 147. Cookies, 3
- 148. Danish pastry, half of a loaf
- 149. Fattigmand, 3
- 150. German Springerle
- 151. Julekage
- 152. Kolache
- 153. Hungarian Coffee Cake
- 154. Krumkake, 3
- 155. Lefse
- 156. Other varieties of bread
- 157. Rosettes, 3
- 158. Sandbakkels, 3
- 159. Stollen, 4" piece
- 160. Strudel
- 161. Laotian traditional
- 162. Hispanic traditional
- 163. Not listed above, identified

Class 17 Prepared Mixes

Here is an opportunity for everyone to enter!
The choice is yours!

1. Begin with any packaged mix but “doctor” it up to your choosing to fit into one of the following lots.
2. The finished product should include the directions for preparing the package mix as directed on the package plus the directions for the “doctored up” version.

- Lot 164. Frozen bread, bread
- 165. Frozen bread, caramel rolls
- 166. Frozen bread, cinnamon rolls
- 167. Frozen bread, tea ring
- 168. Frozen bread, not specified
- 169. Bars
- 170. Bundt cake
- 171. Cake
- 172. Coffee cake
- 173. Cookies
- 174. Hot roll mix
- 175. Muffin mix
- 176. Quick bread mix
- 177. Streusel mix
- 178. Sweet roll mix
- 179. Not listed above, identified

Class 18 Bread Machine

Present a half loaf of bread.

- Lot 180. White
- 181. Wheat
- 182. Fruit
- 183. Rye
- 184. Raisin
- 185. Graham
- 186. Oatmeal
- 187. Sourdough
- 188. Fruit or vegetable
- 189. Herb
- 190. Not listed above, identified

Class 19 Honey Baking

- Lot 191. Bars, 3
- 192. Cake, 4” square
- 193. Candy, 5 pieces
- 194. Cookies, 3
- 195. Quick Bread, small loaf or ½ loaf
- 196. Yeast Bread, small loaf or ½ loaf
- 197. Sweet rolls, 3
- 198. Not listed above, identified

Class 20 Diabetic Baking

- Lot 199. Bars, 3
- 200. Cake, 4” square
- 201. Candy, 5 pieces
- 202. Cookies, 3 pieces
- 203. Quick Bread, small loaf or ½ loaf
- 204. Yeast Bread, small loaf or ½ loaf
- 205. Sweet rolls, 3
- 206. Not listed above, identified



Class 21 Gluten Free Baking

- Lot 207. Bars, 3
- 208. Cake, 4” square
- 209. Candy, 5 pieces
- 210. Cookies, 3 pieces
- 211. Quick Bread, small loaf or ½ loaf
- 212. Yeast Bread, small loaf or ½ loaf
- 213. Sweet rolls, 3
- 214. Not listed above, identified

PREMIUMS for Division K: Lots 1-214

1st: \$2.50 2nd: \$2.25 3rd: \$2.00

Class 22 KING ARTHUR FLOUR CONTEST

APPLE BREAD

- Lot 214a: Adult (19 and older)
- Lot 214b: Youth (18 and under)

Prizes: Adult and Youth

1st place: \$40.00 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com

2nd place: \$25.00 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com

3rd place: King Arthur Flour Baker's Companion Cookbook



WWW.KINGARTHURFLOUR.CO
M

Class 23:
WINONA COUNTY ADA CANDY CONTEST

Entry Requirements:

1. Recipe must contain at least 1 cup of dairy products.
2. One entry per person
3. Deliver 4 pieces of candy on a small paper plate for judging at the fair on Monday July 8th.
4. This competition is for home bakers.
5. Any age contestant is welcome to enter
6. Please bring a typed recipe with your entry.
7. The candy will be judged by the fair judges.
8. There will be 4 prizes. 1st \$20.00 2nd \$15.00 3rd \$10.00 and 4th \$5.00
9. They will be judged on flavor, appearance and if they have the required amount of dairy products.

Entry Requirements:

1. Bake your exhibit using King Arthur Flour.
2. Limit one entry per person.
3. Present a sample of your exhibit on a 6" plate
4. Use no mixes for the batters.
5. This competition is for home bakers.
6. With your pre-baked entry, provide the typed recipe with specific ingredients and amounts followed by clear directions of your entry.
7. Submit King Arthur package, product label, UPC code or receipt of purchase.
9. All recipes entered become the property of King Arthur Flour Co. (King Arthur).

By participating, contestants agree that King Arthur may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion, or advertising without compensation.

10. Failure to follow the rules may result in disqualification.
11. King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).
12. **Judging Criteria:**

Taste	50 points
Overall appearance	25 points
Texture	<u>25 points</u>
TOTAL	100 points