

DIVISION **K**: BAKED GOODS

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

- *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**

- Lot
1. Bread, Graham, ½ loaf
 2. Bread, Oatmeal, ½ loaf
 3. Bread, Raisin, ½ loaf
 4. Bread, Rye, ½ loaf
 5. Bread, White, ½ loaf
 6. Bread, Whole Wheat, ½ loaf
 7. Cinnamon, ½ loaf
 8. Dinner rolls, 3
 9. Hamburger buns, 3
 10. Sourdough, ½ loaf
 11. Special: cheese, onion, etc, 1/2 loaf
 12. Fruit addition ½ loaf
 13. Vegetable, ½ loaf
 14. Herb, ½ loaf
 15. French, ½ loaf

16. Croissants, 3
17. Scones, 3
18. Not listed above, identified

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

- Lot
19. Caramel rolls, 3
 20. Cinnamon rolls, 3
 21. Coffee cake, 4 square
 22. Sweet rolls, 3
 23. Tea ring, ½ ring
 24. Cinnamon Swirl Bread, ½ loaf
 25. Bundt type coffeecake, 4" square
 26. Fruit or Nut addition, ½ loaf
 27. Doughnuts, plain, 3
 28. Doughnuts, raised, 3
 29. Not listed above, identified

Class 3 **Quick Bread**

Present a small loaf or half of a large loaf.

- Lot
30. Baking powder biscuits, 3
 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, unless indicated

- Lot
51. Angel Food
 52. Apple
 53. Bundt
 54. Chiffon
 55. Milk chocolate
 56. Chocolate
 57. Cupcakes, chocolate, 3

58. Cupcakes, other, 3
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 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



Class 6 Farm Bureau Sweepstakes Lot FB

- Entry must consist of 4 different kinds of cookies and an entry of Chocolate Chip Cookies for a total of 5 entries. Please use any cookie from Class 5.
- You may present any type of chocolate chip cookie, bring recipe with cookies.
- Please exhibit 3 cookies.
- 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 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 4" 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.

No commercially canned filling.

Homemade pie crusts only.

- 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 - homemade

- 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, ½ loaf
- 130. Quick Bread, ½ loaf
- 131. Cake, 4" square
- 132. Granola, small sealable bag
- 133. Muffins 3
- 134. Rolls, 3
- 135. Snacks: crackers, nuts or cereal mix, small sealable bag

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, 3
- 149. Fattigmand, 3
- 150. German Springerle, 3
- 151. Julekage, 3
- 152. Kolache, 3
- 153. Hungarian Coffee Cake, 4" square
- 154. Krumkake, 3
- 155. Lefse, 3
- 156. Other varieties of bread ½ loaf
- 157. Rosettes, 3
- 158. Sandbakkels, 3
- 159. Stollen, 4" piece
- 160. Strudel, 3
- 161. Laotian traditional, 3
- 162. Hispanic traditional, 3
- 163. Not listed above, identified

Class 17 Prepared Mixes

- Here is an opportunity for everyone to enter! The choice is yours!
- Begin with any packaged mix but "doctor" it up to your choosing to fit into one of the following lots.
- 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, ½ loaf

- 165. Frozen bread, caramel rolls, 3
- 166. Frozen bread, cinnamon rolls, 3
- 167. Frozen bread, tea ring, ½ ring
- 168. Frozen bread, not specified, ½ loaf
- 169. Bars, 3
- 170. Bundt cake
- 171. Cake
- 172. Coffee cake
- 173. Cookies, 3
- 174. Hot roll mix, 3
- 175. Muffin mix, 3
- 176. Quick bread mix
- 177. Streusel mix
- 178. Sweet roll mix, 3
- 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, 3 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, 3 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

Include recipe with the entry

- 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 BAKING COMPANY FLOUR CONTEST

Unfrosted Brownies

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

Prizes:

Adult

- 1st place: \$75.00 gift card
- 2nd place: \$50.00 gift card
- 3rd place: \$25.00 gift card

Youth

- 1st place: \$40.00 gift card
- 2nd place: \$25.00 gift card
- 3rd place: King Arthur Tote Bag

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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

Class 23:

WINONA COUNTY ADA COFFEE CAKE CONTEST

Entry Requirements:

1. Recipe must contain at least 1 cup of dairy products.
2. One entry per person
3. Deliver 1 coffee cake on a paper plate for judging at the fair on Monday July 4th.
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 cake will be judged by the fair judges.
8. There will be 4 prizes.
1st \$20.00 2nd \$15.00/
3rd \$10.00 4th \$5.00
9. They will be judged on flavor, appearance and if they have the required amount of dairy products.