

# Groups

available for most non-livestock entries\*:

- **Group 100: Exhibitors under age 12**
- **Group 200: Exhibitors age 12-18**
- **Group 300: Exhibitors age 19-64**  
Exhibitor who pursues this project as a hobby, may occasionally sell an item in this field
- **Group 400: Senior Citizens age 65+**
- **Group 500: Grandparent and Me**  
Enter under Grandchild as Exhibitor
- **Group 600: Professional**  
Exhibitor who earns a living in this field
- **Group 700: Disabled (Physical or Developmental)**  
Exhibitors with handicap, confined or impaired
- **Group 800: Group Project**  
Residents of a nursing care center or church

**\*Not all groups are offered in every division.**



## Sweepstakes Awards

will be awarded in Divisions G-U

Based on the ribbons awarded to exhibitors' entries within each Division

Blue ribbon = 3 points

Red ribbon = 2 points

White ribbon = 1 point

The points within each division are calculated and the exhibitor with the highest point total will receive the Sweepstakes Award for that Division

## 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*

### General Scorecard for Baked Goods:

Appearance	25
Size, shape	5
Lightness	5
Tenderness	10
<b>TOTAL</b>	<b>100 POINTS</b>

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 cakes and an entry of Apple Pie Cake for a total of 5 entries. Please use any cake from Class 4 or Lot 131 or Lot 192 or Lot 200 or Lot 208.
- Complete the recipe that follows.
- Please exhibit a 4" square of cake.
- 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.

**Apple Pie Cake**

¼ c butter	1 c flour
1 c sugar	½ c walnuts
1 egg	2 ½ c diced apples
¼ tsp salt	2 tbsp hot water
1 tsp cinnamon	1 tsp vanilla
1 tsp baking soda	

Cream together butter and sugar; add egg and beat well. Sift together the dry ingredients. Add to butter mixture. Add remaining ingredients in order given. Pour batter in a deep pie plate or round cake pan. Bake at 350 degrees for 45 minutes.

**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, 3
- 177. Streusel mix, 3
- 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
- 202. Cookies, 3
- 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, 3
- 210. Cookies, 3
- 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**

**Coffee Cake**

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

**Prizes:**

*Adult*

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

*Youth*

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

**WWW.KINGARTHURBAKING.COM**

**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>
<b>TOTAL</b>	<b>100 points</b>

**Class 23:**

**WINONA COUNTY ADA MUFFIN CONTEST**

**Entry Requirements:**

1. Recipe must contain at least 1 cup of dairy products.
2. One entry per person
3. Deliver 1 muffin on a paper plate for judging at the fair on Monday July 10<sup>th</sup>.
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.  
1<sup>st</sup> \$20.00 2<sup>nd</sup> \$15.00/  
3<sup>rd</sup> \$10.00 4<sup>th</sup> \$5.00
9. They will be judged on flavor, appearance and if they have the required amount of dairy products.