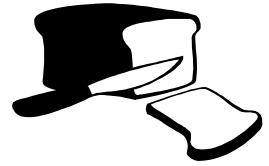


Baked Goods Department

Rules and Regulations

1. Exhibitor must have foods on disposable plates and in plastic bags with twist ties or zipper type closure.
2. No mixes may be used in baked exhibits.
3. Exhibits will be judged according to the guidelines listed below.
4. All pies must have a crust.
5. Muffins must be baked in unlined muffin tins.

Guidelines for Judging



BISCUITS

Appearance

Shape Uniform medium size: smooth, level top, straight sides.

Crust Golden brown top and bottom, tender; no yellow or brown spots.

Volume Light in proportion to size.

Texture

Flaky, peeling off in thin strips with fine, even cells: creamy white crumb with no yellow or brown spots.

Flavor

Blended flavor of well-baked ingredients: no off odor or flavor of fat, baking powder, salt, soda, or other ingredient.

MUFFINS

Appearance

Shape Uniform, medium size: well-rounded: no peaks, knobs, or cracks; straight sides

Crust Evenly browned: tender and thin; pebbled surface.

Volume Light for size.

Texture

Fine texture: moist and tender; round, even cells: no tunnels or holes: characteristic color.

Flavor

Blended flavor of well-baked product: pleasant taste and odor: no taste of fat, baking powder, or sugar.

BREAD AND ROLLS

Appearance

Shape Rounded top, straight sides, smooth crust, standard size for loaf.

Crust Even, golden brown: about 1/8" deep, crisp, tender and smooth: good shred or break: no flour showing.

Volume Light in proportion to size.

Texture

Crumb tender, moist, silky, soft, elastic: not dry, doughy, heavy or crumbly: porous, fine grain: no heavy streaks or large air bubbles, Color is characteristic of kind, not grayish and no dark streaks.

Flavor

Pleasing, well-baked flavor, wheat- or nut-like taste: not sour, yeasty, sweet, or off-flavored.

PIES

Appearance

Even, full, appetizing, evenly browned

Texture

Crust Tender, flaky; crisp both bottom and top

Filling Good consistency, not stiff or runny

Flavor

Good blend of flavors: not starchy or pasty. Distinct, characteristic.



COOKIES

Appearance

Shape Uniform even size: drop cookies somewhat irregular with slight peak toward center: no runny edge or spreading

Crust Uniform color: smooth, pebbly or rough depending on kind: free from darkened or burned edges; no

Texture Rolled cookies are usually thin, crisp, and tender though some are thick, chewy, moist, and tender. Drop cookies are soft and tender: bar cookies moist and tender. Icebox cookies are crisp and tender. All have small even cells and are not coarse, crumbly, hard, tough, or floury.

Flavor Pleasing- flavor: free from off-flavors of rancid fat, soda, salt, peanut butter, or nuts.



CAKES (Consider frosting guidelines also)

Appearance

Shape Straight sides: slightly rounded, not flat, peaked or sunken top: layers of uniform size.

Crust Smooth, fine grained, uniformly brown on top and bottom: not cracked, sticky, sugary, pale, or burned.

Volume Light for size.

Texture

Crumb is tender and moist: fine, even grain; smooth and velvety throughout: pleasing color, not dry, compact, heavy, soggy, or harsh: does not crumble when cut.

Flavor

Delicate, sweet, well-blended: not flat or unpleasant from fat, baking powder, flavoring, or other ingredients.

FROSTING AND CANDY

Appearance

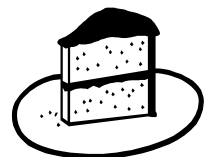
Uniform in size and shape. Characteristic color.

Texture

Moist, creamy consistence: free from crystals, not sticky or hard.

Flavor

Suitable in kind and flavor for cake: flavor of candy well balanced.



BISCUITS

- R-01 Sweet Milk Biscuits, plate of 3
- R-02 Sweet Potato, plate of 3
- R-03 Exhibitor's Choice

MUFFINS

- R-04 Corn Muffins, plate of 3 (plain; yellow or white)
- R-05 Specialty Corn Muffins, plate of 3
- R-06 Fruit Muffins, plate of 3
- R-07 Vegetable Muffins, plate of 3
- R-08 Exhibitor's Choice

BREADS AND ROLLS

- R-09 White Yeast Bread, ½ loaf
- R-10 Whole Grain Breads, ½ loaf
- R-11 Herb Bread, ½ loaf
- R-12 Foccaccia
- R-13 Quick Breads, Zucchini, ½ loaf
- R-14 Quick Breads, Banana, ½ loaf
- R-15 Dinner Roll, plate of 3
- R-16 Braided Yeast Bread, ½ loaf
- R-17 International Flair (pita, etc.)
- R-18 Vintage, Salt-Rising Bread, ½ loaf
- R-19 Exhibitor's Choice, ½ loaf

PIES

- R-20 Apple, Double Crust, ¼ pie on plate
- R-21 Pumpkin, single crust, ¼ pie on plate
- R-22 Pecan, ¼ pie on plate
- R-23 Cherry, ¼ pie on plate
- R-24 Exhibitor's Choice, ¼ pie on plate

COOKIES

- R-25 Oatmeal, 3 on a plate
- R-26 Chocolate Chip, 3 on plate
- R-27 Peanut Butter, 3 on plate
- R-28 Drop Cookies, 3 on plate
- R-29 Bar Cookies, 3 on plate
- R-30 Blonde Brownies, 3 on plate
- R-31 Chocolate Brownies, 3 on plate
- R-32 Exhibitor's Choice, 3 on plate

CAKES

- R-33 Applesauce, ½ cake
- R-34 Carrot, ½ cake
- R-35 Pound, ½ cake
- R-36 Angel Food, ½ cake
- R-37 Exhibitor's Choice, ½ cake

CANDY

- R-38 Fudge, any variety, plate of 3
- R-39 Molded Candy, plate of 3
- R-40 Nut Brittle, plate of 3
- R-41 Dipped Candy, plate of 3
- R-42 Candy Nuts, 1 cup
- R-43 Peanut Butter Cups, plate of 3
- R-44 Hot Chocolate Mixers, plate of 3
- R-45 Lollipops, plate of 3
- R-46 Dipped Fruit, pretzels, plate of 3
- R-47 Sugar Eggs
- R-48 Exhibitor's Choice

GIFTS IN A JAR (decorated and recipe attached)

- R-49 Cookie Mix in a jar
- R-50 Cake Mix in a jar
- R-51 Caked baked in a jar
- R-52 Soup Mix in a jar
- R-53 Snack/Trail Mix in a jar
- R-54 Hot Cocoa Mix in a jar
- R-55 Tea Mix in a jar
- R-56 Cider Mix in a jar
- R-57 Exhibitor's Choice, in a jar



Decorated Baked Goods

Guidelines for Judging: Neatness of work
 Overall Design
 Compatibility of color selection
 Usage of basic techniques

CAKES (may use Styrofoam form or cake; please keep in mind refrigeration is NOT available)

- R-58 Single layer, decorated (includes character cakes and cut out novelty)
- R-59 Tier cake, 2 or more layers, stacked
- R-60 Tier cake, 2 or more layers, separated
- R-61 Fondant decorated cake
- R-62 Gum Paste
- R-63 Groom Cakes
- R-64 Exhibitor's Choice



COOKIES AND CUPCAKES

- R-65 Decorated Cookies, 3 on a plate utilizing a theme
- R-66 Decorated Cupcakes, 3 on a plate
- R-67 Giant Cookie (> 8" in diameter, on a plate)
- R-68 Cake/Cookie Structures (Gingerbread House, Carousel, etc.)
- R-69 Cake pops (3, supported on a Styrofoam stand)
- R-70 Exhibitor's Choice
