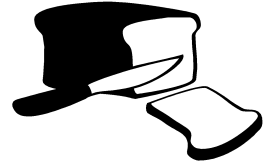


Baked Goods Department

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 ingredients.

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.

<u>Texture</u>	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.
<u>Flavor</u>	Delicate, sweet, well-blended: not flat or unpleasant from fat, baking powder, flavoring, or other ingredients.

FROSTING AND CANDY

<u>Appearance</u>	Uniform in size and shape. Characteristic color.
<u>Texture</u>	Moist, creamy consistency: free from crystals, not sticky or hard.
<u>Flavor</u>	Suitable in kind and flavor for cake: flavor of candy well balanced.



BISCUITS

Sweet Milk Biscuits, plate of 3
Sweet Potato, plate of 3
Exhibitor's Choice

MUFFINS

Corn Muffins, plate of 3 (plain; yellow or white)
Specialty Corn Muffins, plate of 3
Fruit Muffins, plate of 3
Vegetable Muffins, plate of 3
Exhibitor's Choice

BREADS AND ROLLS

White Yeast Bread, ½ loaf
Whole Grain Breads, ½ loaf
Herb Bread, ½ loaf
Focaccia
Quick Breads, Zucchini, ½ loaf
Quick Breads, Banana, ½ loaf
Dinner Roll, plate of 3
Braided Yeast Bread, ½ loaf
International Flair (pita, etc.)
Vintage, Salt-Rising Bread, ½ loaf
Exhibitor's Choice, ½ loaf

PIES

Apple, Double Crust, ¼ pie on plate
Pumpkin, single crust, ¼ pie on plate
Pecan, ¼ pie on plate
Cherry, ¼ pie on plate
Exhibitor's Choice, ¼ pie on plate

COOKIES

Oatmeal, 3 on a plate
Chocolate Chip, 3 on plate
Peanut Butter, 3 on plate
Drop Cookies, 3 on plate
Bar Cookies, 3 on plate
Blonde Brownies, 3 on plate
Chocolate Brownies, 3 on plate
Exhibitor's Choice, 3 on plate

CANDY

Fudge, any variety, plate of 3
Molded Candy, plate of 3
Nut Brittle, plate of 3
Dipped Candy, plate of 3
Candy Nuts, 1 cup
Peanut Butter Cups, plate of 3
Hot Chocolate Mixers, plate of 3
Lollipops, plate of 3
Dipped Fruit, pretzels, plate of 3
Sugar Eggs
Exhibitor's Choice

GIFTS IN A JAR (decorated and recipe attached)

Cookie Mix in a jar
Cake Mix in a jar
Caked baked in a jar
Soup Mix in a jar
Snack/Trail Mix in a jar
Hot Cocoa Mix in a jar
Tea Mix in a jar
Cider Mix in a jar
Exhibitor's Choice, in a jar

CAKES

Applesauce, ½ cake
Carrot, ½ cake
Pound, ½ cake
Angel Food, ½ cake
Exhibitor's Choice, ½ cake



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)

Single layer, decorated (includes character cakes and cut out novelty)

Tier cake, 2 or more layers, stacked

Tier cake, 2 or more layers, separated

Fondant decorated cake

Gum Paste

Groom Cakes

Exhibitor's Choice



COOKIES AND CUPCAKES

Decorated Cookies, 3 on a plate utilizing a theme

Decorated Cupcakes, 3 on a plate

Giant Cookie (> 8" in diameter, on a plate)

Cake/Cookie Structures (Gingerbread House, Carousel, etc.)

Cake pops (3, supported on a Styrofoam stand)

Exhibitor's Choice

