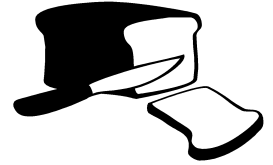


Baked Goods Department

Rules and Regulations

1. Exhibitors must have food 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

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

MUFFINS

- R-06 Fruit Muffins, plate of 3
- R-08 Exhibitor's Choice

BREADS AND ROLLS

- R-09 White Yeast Bread, ½ loaf
- R-11 Herb Bread, ½ loaf
- R-12 Focaccia
- R-14 Quick Breads, Zucchini, ½ loaf
- R-15 Quick Breads, Banana, ½ loaf
- 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-22 Pecan, 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

CANDY

- R-38 Fudge, any variety, plate of 3
- R-42 Candy Nuts, 1 cup
- R-46 Dipped Fruit, pretzels, plate of 3
- 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-57 Exhibitor's Choice, in a jar

CAKES

- R-35 Pound, ½ cake
- R-37 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)

R-62 Groom Cakes

R-63 Exhibitor's Choice

COOKIES AND CUPCAKES

R-64 Decorated Cookies, 3 on a plate utilizing a theme

R-66 Giant Cookie (> 8" in diameter, on a plate)

R-67 Cake/Cookie Structures (Gingerbread House, Carousel, etc.)

R-69 Exhibitor's Choice



