

# Baking Contest

**Director: AnnMarie & Donna**

## CONTEST RULES

1. Paper plates should be used when possible. We cannot guarantee plates will be returned.
2. All entries must be from scratch. No package mixes will be accepted except for the Cake Decorating Class.
3. After judging is completed, all items will be displayed; and some may be auctioned at the Grange Auction on Sunday night in the Produce Tent.



## THURSDAY JUDGING

All entries for Thursday's contest should be dropped off as follows

Wed September 3rd for cookies, breads, and non refrigerator items  
between 5:30 pm-7:30 pm

Thursday September 4th for cakes and all baked goods  
between 5:00 pm and 7:00 pm

Judging begins Thursday September 4th promptly at 7:30 p.m. and is closed to the public.

### CLASS 1

#### Canned

Please submit 2 jars - 1 for tasting and 1 for display

Section 1. Jams and Jellies

Section 2. Pickling

Section 3. Salsa

### CLASS 2

#### Chocolate

Section 4. Chocolates – Filled/Covered/Clusters (10/plate)

Section 5. Molded Chocolate Lollipops (10 to a plate)

Section 6. Fudge – Plain or with nuts (10 to a plate)

### **CLASS 3**

#### **Cakes - All**

- Section 7. Coffee Cakes – Crumb/Pound/Bundt/ other  
Section 8. Cupcakes, all kinds (6 to a plate)  
Section 9. Brownies – Favorite Recipe (10 to plate)  
Section 10. Muffins

### **CLASS 4**

#### **Cookies**

- Section 11. Cookies (All) (10 to a plate)

### **CLASS 5**

#### **Decorating**

- Section 12 : This year's theme

*“Moving into the Next Century”*

#### **Rules**

- All entries must be comprised of real cake.
- Cakes can be stacked or tiered.
- Shaped or carved cakes, 2-D or 3-D cakes and sculptures are allowed. Any sugar media or technique may be used.

### **CLASS 6**

#### **Pies**

- Section 14. Pies Fruit  
Section 15. Pies Other  
Section 16. Cheese - All

### **CLASS 7**

#### **Breads**

- Section 17. Breads/Rolls/Biscuits (rolls/biscuits 6 to a plate)  
Section 18. Breads – Vegetable ( ex Zucchini, Squash, Banana)

