

BAKED GOODS

Department 510

ENTRIES:

- **Entry Forms Accepted through Saturday, August 6, 2016 by 5 PM.**
- **NO ENTRY FEES : SWEEPSTAKE AWARDS ONLY**
- Exhibits to fair on Wednesday, August 31, 2016 between 1 – 7 PM
- Exhibits picked up, September 5, 7 PM or September 6, 8-12 NOON

RULES AND INFORMATION:

- Limited to residents of Mariposa County and Eastern Madera County (east of Madera Canal).
- Unless otherwise specified, all entries in this division shall be home prepared by exhibitor.
- Styrofoam display trays and cake rounds will be provided by fair.

AWARDS

- Judging: American System of Judging
- Sweepstakes: \$20~15~10

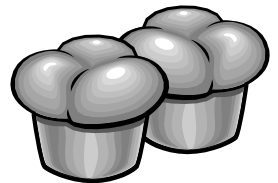


BAKING CONTEST FROM KING ARTHUR FLOUR

See information and entry form with the fair entry form. Must turn in both forms.

BISCUITS AND ROLLS-CLASS A

<u>LOT</u>	<u>DESCRIPTION</u>	<u>QUANTITY REQUIRED</u>
1	BAKING POWDER BISCUIT, plain	4
2	CINNAMON ROLLS, baking powder	4
3	CINNAMON ROLLS, yeast	4
4	MUFFINS	4
5	MUFFINS, with fruit	4
6	ROLLS, yeast	4
7	ANY OTHER BISCUIT OR ROLL	4



BREAD-CLASS B

<u>LOT</u>	<u>DESCRIPTION</u>	<u>QUANTITY REQUIRED</u>
8	CINNAMON	½ Loaf
9	CORNBREAD	½ Loaf
10	MACHINE BAKED	½ Loaf
11	NUT	½ Loaf
12	OATMEAL OR MULTI-GRAIN	½ Loaf
13	RAISIN	½ Loaf
14	SOUR DOUGH	½ Loaf
15	WHITE	½ Loaf
16	WHOLE WHEAT, 50-100%	½ Loaf
17	FRENCH BREAD	½ Loaf
18	ANY OTHER BREAD	½ Loaf

LOAF OR POUND CAKE-CLASS C

Loaf or Pound cakes are sweeter than Breads and will be judged accordingly

19	APPLE OR APPLESAUCE	½ Cake or Loaf
20	BANANA OR BANANA NUT	½ Cake or Loaf

21	CARROT	½ Cake or Loaf
22	COFFEE CAKE, baking powder	½ Cake or Loaf
23	COFFEE CAKE, yeast	½ Cake or Loaf
24	GINGERBREAD	½ Cake or Loaf
25	UPSIDE DOWN CAKE	½ Cake or Loaf
26	ZUCCHINI	½ Cake or Loaf
27	ANY OTHER LOAF OR POUND CAKE	½ Cake or Loaf

CAKES AND BROWNIES, FROSTED-CLASS D

28	BROWNIES	4
29	CUPCAKES	4
30	TWO-LAYER CAKE	½ Cake
31	OTHER FROSTED ITEM	4 or ½ Cake

PIES AND PASTRIES-CLASS E

Cream Pies only may be brought to Fair on Thursday, September 3rd between 8 and 8:30 AM

Bring Pie in whole; two (2) slices will be cut. One for judging and one for display. Exhibitor then may take pie home.

32	CHEESE CAKE, describe	1 Slice
33	FRUIT, two-crust	1 Slice
34	MERINGUE, one-crust	1 Slice
35	ONE CRUST, no meringue	1 Slice
36	ANY OTHER PIE OR PASTRY	1 Slice or 3

CONFECTIONS-CLASS F

37	CANDIED NUTS	¼ pound
38	FUDGE	¼ pound
39	NUT BRITTLE	¼ pound
40	ROCKY ROAD	¼ pound
41	ANY OTHER CONFECTION	¼ pound

LOT

COOKIES-CLASS G

42	BROWNIES	4
43	CHOCOLATE	4
44	CHOCOLATE CHIP	4
45	COCONUT	4
46	FILLED	4
47	FOREIGN	4
48	GINGERSNAPS	4
49	ICE BOX COOKIE	4
50	LEMON BARS	4
51	MOLASSES	4
52	NO BAKE	4
53	OATMEAL	4
54	PEANUT BUTTER	4
55	SHORTBREAD	4
56	SNICKER DOODLES	4
57	SUGAR	4
58	THUMBPRINT	4
59	ANY OTHER COOKIE	4

GLUTEN FREE-CLASS H

60	BREAD-describe	½ Loaf
61	COOKIES-describe	4
62	MUFFINS-describe	2
63	ROLLS-describe	2

TRICKS WITH A MIX-CLASS I

Begin with a packaged mix and change it. Recipe to be on a 3"x5" card and included with exhibit when brought to the fairgrounds

64	CAKE,	½ Cake
65	ANY OTHER TRICK WITH A MIX	½ Cake or 4

BREAD BASKET-CLASS J

Assorted dinner rolls in appropriate serving basket. Each basket to contain a minimum of 9 dinner rolls of at least 3 different types made by exhibitor. Attach card-listing contents.

66	BREAD BASKET, Judged on appearance only	1 Bread Basket
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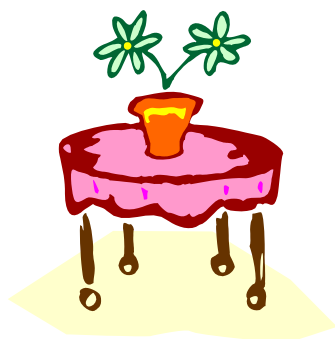


TABLE DECORATING-CLASS K

Each entry will consist of one setting. Table space will be provided by the fair (30"x30"). If fresh materials are used they must be maintained by exhibitor for the duration of the fair. Include the menu with display. While the writings of Emily Post, Amy Vanderbilt and other well known etiquette authorities will be used as guidelines, customs typical of entertaining in the West will be accepted.

<u>LOT</u>	<u>DESCRIPTION</u>
67	EXHIBITOR'S CHOICE

FLORENCE APPLING'S CHINESE FRIED WALNUTS-CLASS L

LOT # 68

- 6 Cups Water
- ½ Cups Sugar
- Salt
- 4 Cups shelled California Walnut Halves
- Salad Oil

1. Boil water, add walnuts and boil 1 minute
2. Scoop walnuts into colander, rinse under hot water, drain. Wash saucepan and dry well.
3. With rubber spatula, in a separate bowl stir drained hot walnuts with sugar until dissolved. If necessary, let mixture stand 5 minutes to dissolve sugar.
4. In same saucepan, heat 1 inch of oil to 350 degrees. With slotted spoon, add about half of walnuts to oil (nuts need to be immersed). Fry 5 minutes, until golden, stirring often.
5. With slotted spoon, place walnuts in coarse sieve over bowl to drain for a few minutes. Toss to keep walnuts from sticking together.
6. Transfer nuts to shallow pans and sprinkle with salt. Separate any that stick together. Fry remaining nuts as before. When completely cooled, store in tightly covered container. Also good made with pecans.