

YAMHILL COUNTY FAIR & RODEO

DEPARTMENT F

Baked Goods

Food Superintendent: Jennifer Bunn

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Department F – A: Adult (ages 21 and over)

Department F – J: Junior (ages 16–20)

Department F – Y: Youth (ages 10–15)

Department F – C: Child (ages 9 and under)

Exhibitors must enter exhibits in the department designation corresponding to their age division at the time of registration. Age divisions are defined as follows: A – Adult (ages 21 and over), J – Junior (ages 16–20), Y – Youth (ages 10–15), and C – Child (ages 9 and under). All exhibitors under the age of 21 must include their age on the entry form. Entries submitted in an incorrect age division may be reclassified at the discretion of the Superintendent.

Qualifying exhibits will be displayed in the L. Lewis Pavilion during the week of the fair. **Entry forms may be submitted to the Fair Office in advance to expedite check-in; however, advance submission is not required. Exhibits and any associated paperwork (if not previously submitted) must be delivered on the Tuesday prior to the opening of the fair between 12:00 p.m. and 7:00 p.m.** Exhibits must be picked up on the Sunday following the final day of the fair between 9:00 a.m. and 1:00 p.m. *Please bring your exhibit tags at the time of pick-up.*

Rules and Regulations:

1. All entries must be the unassisted work of the exhibitor, with the exception of safety-related assistance permitted for children under 10. Entries must be appropriate to the exhibitor's age division. Judges' decisions are final.
2. Children under 10 (Division 188) are expected to complete entries with minimal assistance based on their ability. Adult help is limited to safety tasks such as oven use, handling hot items, or other necessary supervision. The child must complete the majority of the preparation and presentation.
3. All baked goods, including pies and unfrosted cakes, must be placed in a clear plastic zip-lock bag to allow for easy handling and viewing.
4. Only one entry per class will be accepted from each exhibitor.
5. Each entry must include a handwritten or typed recipe and the source of the recipe. Put recipe under the plate in zip lock bag.
6. No commercial mixes are permitted, except in the decorated cake or cupcakes division.

No Entry Fees

Premiums:

1st\$2

2nd\$1

Best of Show\$10

THRILLS, SQUEALS & FERRIS WHEELS

Judging Criteria — *Breads*

General Appearance	20 pts
Crumb.....	10 pts
Crust	10 pts
Flavor	25 pts
Lightness	10 pts
Texture	25 pts
Total Available Points	100

Division 180 — *Raised Breads*

Entries must consist of **one whole loaf** of any size.

Class numbers:

1. White Bread
2. Whole Wheat Bread
3. Combination of Flours (e.g., graham, oatmeal, etc.)
4. Dinner Rolls
5. Sweet Rolls
6. Flavored Loaf Bread (Cinnamon, Nut, etc.)
7. Sourdough Bread
8. French Bread
9. Other (specify)

Division 181 — *Quick Breads*

Entries must consist of **one whole loaf** of any size. Decorated items may use a mix.

Class numbers:

1. Sweet Loaf Bread
2. Unsweetened Loaf Bread
3. Gingerbread
4. Steamed Bread
5. Coffee Bread or Cake
6. Baking Powder Biscuits — 4
7. Muffins — 4
8. Cornbread
9. Doughnuts — 4
10. Scones — 4
11. Other (specify)

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Judging Criteria — *Cakes and Cookies*

General Appearance	30 pts
Texture.....	35 pts
Flavor	35 pts
Total Available Points	100

Division 182 — *Cakes*

Entry must be one whole cake of any size. Use a disposable dish or cardboard cut to the size of the cake. **No whipped cream or whipped topping.** Do not cover frosted items.

Class Numbers:

Frosted Cakes

1. Chocolate
2. White or Yellow
3. Spice or Carrot
4. Cupcakes — 4
5. Other (specify)

Unfrosted Cakes

6. Chiffon
7. Sponge
8. Pound
9. Bundt
10. Fruit
11. Angel Food
12. Oatmeal
13. Applesauce
14. Cupcakes — 4
15. Other (specify)

Decorated Cake

16. Decorated (dummy form permitted)
17. Decorated – Fair Theme
18. Other (specify)

Division 183 — *Cookies and Bars*

Entries must consist of four cookies or bars per plate. No mixes allowed.

Class Numbers:

1. Chocolate Chip
2. Peanut Butter
3. Plain Sugar
4. Snickerdoodle
5. Fancy Tea
6. Other Drop Cookies
7. Refrigerator
8. Bar Cookies
9. Brownies
10. No-Bake
11. Filled Cookies
12. Decorated Cookies
13. Other (specify)

THRILLS, SQUEALS & FERRIS WHEELS

Division 184 — Confections

Entries must consist of at least six pieces.

Class Numbers:

1. Chocolate Fudge
2. Peanut Butter Fudge
3. Other Fudge (specify)
4. Divinity
5. Mints
6. Flavored and Sugared Nuts
7. Salted Nuts
8. Brittle or Toffee
9. Dipped Chocolates
10. Other Candies (specify)
11. Other Nuts (specify)

Judging Criteria — Pies

General Appearance	20 pts
Consistency	10 pts
Crust	10 pts
Filling	10 pts
Texture	25 pts
Flavor	25 pts
Total Available Points	100

Division 185 — Whole Pie

Entries must consist of one whole pie of any size. Disposable pans are recommended.
For best results, place on a preheated cookie sheet.

Class Numbers:

1. Single Crust Fruit Pie
2. Double Crust Fruit Pie
3. Nut Pie
4. Pumpkin or Custard Pie
5. Mincemeat Pie
6. Other (specify)

Division 186 — Other Baked Treats

Entries must consist of one whole dessert.

Class Numbers:

1. Fruit Crisp or Crumble
2. Tart
3. Cobbler
4. Diet Dessert
5. Pastry
6. Other (specify)

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Division 187 — Healthy Treats

Entries must consist of **four items per plate** unless otherwise specified. All entries must be gluten-free.

Class Numbers:

1. Crackers
2. Cookies
3. Sugar and Dairy-Free
4. Dairy-Free
5. Other (specify)

Division 188 — Children Under 10

Entries must consist of **four items per plate** unless otherwise specified. Specify age group: 1–5 or 6–10. **Adults may assist only with oven use. See rules**

Class Numbers:

1. Cookies
2. Cake Mix Cookies
3. No-Bake Cookies
4. Decorated Cake (dummy form permitted)
5. Decorated Cupcakes
6. Frosted Cupcakes
7. Unfrosted Cupcakes
8. Cake Pops
9. No-Bake Treats
10. Decorated Fair-Themed Food Item