

Class P- Ages 14-17

Lot Numbers for Classes A-P:

Lot No.

1. Landscape
2. Water Scene
3. Human Figure
4. Still Life or Floral
5. Building or Auto
6. Animals
7. Abstract, Collage or Fantasy
8. Cartoon Character
9. Comic

Class Q-T: Sculpture (No Kits)

Class Q - Ages 6 & Under - Sculpture

Class R - Ages 7-10

Class S - Ages 11-13

Class T - Ages 14-17

Lot Numbers for Classes Q-T:

Lot No.

1. Paper Sculpture
2. Clay - Sculpture
3. Other - Sculpture
4. Wood Sculpture
5. Origami

Class U-X: LEGOS, Tinker Toys, etc.

Original construction only. All entries and pieces **MUST** be securely attached to a sturdy base that can be moved. **Maximum size: 14"x14"x12"**.

Class U - Ages 6 & Under

Class V - Ages 7-10

Class W - Ages 11-13

Class X - Ages 14-17

Lot Numbers for Classes U-X:

Lot No.

1. Sculpture

Class Y - Group Entry

Lot No.

1. Painting
2. Colored Drawing & Graphics
3. Sculpture
4. Black & White Drawing & Graphics
5. Comics
6. Collage

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

DEPARTMENT 14

Baked Goods

Adult



Sponsored by River Rising

Lisa Bennett, Superintendent • 381-2943

EXHIBITS DUE SUNDAY AUG 30, 2020, 12 pm-7pm in the First Interstate Center. Any youth may enter this adult department, but then may not duplicate the same item in the youth department.

****BAKED GOODS AUCTION****

If you wish to support the FFA fundraising auction, please make a separate cake, pie, cookies or breads for this event. Bring your items along with your Fair entries to the Baked Goods department. A separate table will accept the auction entries. Auction will be held on Weds. August 29th at 6 p.m. Your support is very much appreciated. For any questions, please contact:

stevensvilleffaalumni@gmail.com

Baked Goods Special Awards

The Sponsor will choose the Special Awards. The Sponsor's choice is not always consistent with the Judge's choice.

Special Superintendent Drawing Prize

\$\$ Money Cake - \$60 Fair Commission

Class D, Lot 1 Chocolate Layer Cake - frosted

\$\$ Money Pie - \$60 Fair Commission

Class F, Lot 4 Apple Pie

RULES AND REGULATIONS

1. Refer to General Rules & Regulations.
2. Only one entry per lot in this department.
3. NO COMMERCIAL MIXES. Except for Cake Magic Mix.
4. **NO FOOD ENTRIES OR CONTAINERS ARE RETURNABLE.**

Premiums: \$3.00; \$2.00; \$1.00

Guidelines for Baked Bread

Bread should be so completely baked that when pressed upon it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden brown in color. The flavor should be nutty, agreeable to taste, and with no suggestion of sourness, except for sourdough category. The crumb should be slightly moist, tender, yet not crumbling when compressed; light in weight in proportion to size, even grain, slightly creamy white in color. The crust of the loaf should be tender and of medium thickness.

Class A - Yeast Bread

1 Loaf. Please bring your loaf of bread in a zip bag. Bread loaves may be any whole size.

Lot No.

1. White
2. Whole Wheat
3. Rye
4. Multi-grain
5. Cinnamon Raisin
6. Brioche
7. Challah
8. Dinner Rolls - (3) on a plate
9. Crescent Rolls - (3) on a plate
10. Bread Sticks - (3) on a plate
11. Bagel - (3) on a plate
12. No Knead or Batter
13. Raised donut - (3) on a plate

14. Cinnamon Rolls - (3) on a plate
15. Hawaiian Sweet Bread
16. Sticky Buns
17. Monkey Bread
18. Bread Machine - Any Flavor
19. Other

Class B - Artisan Bread

1 loaf any whole size, in a zip bag or bread bags.

Lot No.

1. French
2. Focaccia (round or flat)
3. Ciabatta
4. Flat Bread
5. Sourdough
6. Flavored
7. No Knead
8. Other

Class C - Quick Bread

All items in a zip bag. Bread loaves may be any whole size.

Lot No.

1. Banana Bread - 1 Loaf
2. Zucchini Bread - 1 Loaf
3. Pumpkin Bread - 1 loaf
4. Cranberry Bread - 1 loaf
5. Coffee Cake
6. Fruit Muffins - (3) on a plate
7. Muffin - Other - (3) on a plate
8. Baking Powder Biscuits - (3) on a plate
9. Crackers - (3) on a plate
10. Scones - (3) on a plate
11. Other - on a plate

GUIDELINES FOR CAKES

No Boxed Mixes. Cakes may be 6", 8" or 9" and must be displayed on cardboard, no more than 2" larger than cake, and no pans.

ENTRIES ARE NOT RETURNABLE. A well-made cake properly baked should be uniformly thick, not high in the middle or at the side of the tin, or low in the center. It should be even grained, fine and delicate in texture, according to cake type. Butter cakes should be golden brown in color. To be graded as excellent, butter cakes must be light in weight in proportion to ingredients used. When icing is used, it should be smooth and glossy in appearance, spongy and not brittle when cut, not so soft as to be sticky.

Class D - Cakes

Lot No.

1. Chocolate Layer Cake - frosted
2. Mayonnaise Layer Cake - frosted
3. White Layer Cake - frosted
4. Red Velvet Layer Cake - frosted
5. Carrot Layer Cake - frosted
6. Coconut Layer Cake - frosted
7. German Chocolate Layer Cake
8. Upside-Down Cake
9. Angel Food - unfrosted
10. Bundt Cake - frosted or glazed
11. Pound Cake