

# ADULT BAKED GOODS & CONFECTIONS

**Be sure to refer to all applicable state and local rules for the divisions you enter!**

Ella Jakobsen 661-946-2491 & Karen Toews 661-718-1443, Co-Chairpersons

Entry Fee: \$2.00 per entry per class  
Limit: One (1) entry per class per exhibitor  
Exhibits Received: Wednesday, Aug. 18, 8 - 11 a.m.  
Exhibits Released: Monday, Aug. 30, 1 - 7 p.m.  
American System of Judging

## **RULES:**

1. Exhibitor must home prepare all entries in the department. Cake forms are acceptable for decorated cake divisions.
2. Prepared mixes are to be used in appropriate divisions
3. Exhibits are to be placed on a sturdy white paper plate and covered with plastic wrap. The Fair is not responsible for your baking dishes.
4. Division Winners are selected from the first place winners in each division.
5. Best of Show will be selected by the judges from Division Winners.
6. Any baked goods deemed unappealing due to moisture/mold content can be removed with the Departmental Chair's approval.
7. Royal Icing is acceptable for decorations only. Decorated cakes will not be tasted or tested. Butter cream frosting not recommended for our "Hot Days".
8. Decorated cakes to be on a sturdy board or plate not to exceed 1" beyond cake.

**Sweepstakes donated by: *Hershey Chocolate USA***

**Best of Show Baked Goods donated by: *Jakobsen Farm***

**Best of Show Decorated Cake \$50 gift certificate donated by: *Clarice's Cake/Candy Supplies, Newhall 259-0352***

**Special awards for Decorated Cake are sponsored by *Clarice's Cake/Candy Supplies, Newhall 259-0352***

## OPEN CLASS BAKED GOODS - ADULT

Entry Fee: \$2.00 per entry per class

**PREMIUMS OFFERED PER CLASS: 1st - \$10 2nd - \$5 3rd - \$3**

### **DIVISION 1**

SWEET BREAD (Whole loaf - must be in loaf form)

CLASS:

1. Banana / Banana Nut Bread
2. Corn Bread (square pan)
3. Fruit Bread
4. Pumpkin Bread
5. Zucchini Bread
6. Any Sweet Bread not listed, specify kind

**DIVISION 2**

BREAD MACHINE BREADS (Whole loaf or a pan of rolls)

## CLASS:

1. Cinnamon Bread
2. Cinnamon Rolls
3. French Bread
4. Wheat Bread
5. White Bread
6. White or Wheat Rolls
7. Sweet Bread (Banana Nut, etc.)
8. Any Machine Bread or Rolls not listed, specify kind

**DIVISION 3**

YEAST BREAD AND ROLLS (Whole loaf or a pan of rolls)

## CLASS:

1. Cinnamon Bread
2. Cinnamon Rolls
3. French Bread
4. Wheat Bread
5. White Bread
6. White or Wheat Rolls
7. Any Yeast Bread or Rolls not listed, specify kind

**DIVISION 4**

BAKING SODA, or POWDER, QUICK BISCUITS & MUFFINS (A pan of biscuits or 8 muffins)

## CLASS:

1. Biscuits, rolled or dropped
2. Bran Muffins
3. Any Biscuits not listed, specify kind
4. Any Muffins not listed, specify kind

**DIVISION 5**

SPECIALTY BREADS (Whole cake, whole loaf, or a pan of rolls)

## CLASS:

1. Coffee Cake
2. Coffee Cake with Fruit
3. Foreign Recipe, specify kind
4. Pastry, layer or puff, specify kind
5. Any Specialty Bread not listed, specify kind

**DIVISION 6**

LAYER, LOAF, POUND, SHEET & CUPCAKES (Whole cake or 8 cupcakes)

## CLASS:

1. Applesauce Cake
2. Carrot Cake
3. Cheesecake
4. Chocolate Cake
5. Cupcakes, any kind
6. Original Pound Cake
7. Specialty Pound Cake
8. Upside Down Cake
9. Any Cake not listed, specify kind

\*NOTE: Whole Cake must be mounted on cardboard that is covered with foil. Cardboard is not to exceed 1" beyond the entire cake. Maximum cake size is a 10" x 10" square. Entries on glass plates will not be accepted.

**DIVISION 7**

COOKIES & BROWNIES (Eight Cookies or Brownies)

CLASS:

1. Bar Cookie
2. Brownies
3. Chocolate Cookie
4. Chocolate Chip Cookie
5. Family Tradition Cookie specify kind
6. Foreign Cookie, specify kind
7. Molasses Cookie
8. Oatmeal Cookie
9. Peanut Butter Cookie
10. Sugar Cookie
11. Snicker doodle Cookie
12. Any Cookie not listed, specify kind

**DIVISION 9**

HEALTH FOOD ITEMS

CLASS:

1. Cookies - eight cookies
2. Cake - Whole cake
3. Muffins - eight muffins
4. Confections - approximately 15 pieces
5. Any Health Food Baked Item not listed, specify kind

\*NOTE: Trail mixes or cereal and like items should be entered in Preserved Foods Division. Specify why this item would be considered a "health food" (i.e., reduced sugars, no eggs, whole grain) on a 3x5 card included with exhibit.

**DIVISION 10**

PIES; Whole pie to be delivered in disposable pie plate

CLASS:

1. Apple Pie
2. Any Fruit Pie, except apple
3. Any Cream Pie
4. Any Other Type of Pie

**DIVISION 11**

CONFECTIONS (Approximately 15 pieces)

CLASS:

1. Chocolate Dipped Candies
2. Divinity
3. English Toffee
4. Fudge, light or dark
5. Novelty Candy
6. Nut Brittle
7. Rocky Road
8. Any Confection not listed, specify kind

**DIVISION 8**

BAKED GOODS USING HONEY

\*NOTE: Items must use honey in some form. The exhibitor must bake a different loaf of bread, cookies or cake for this division.

CLASS:

1. Bread - Whole loaf
2. Cakes - Whole cake
3. Cookies - 8 cookies
4. Any Baked Goods Using Honey not listed, specify kind

**DIVISION 12**

DECORATED CAKES \*Amateur\*  
(Cake form accepted)

CLASS:

1. Baby Shower or Child's Birthday Cake
2. Wedding or Anniversary, tiered cake
3. Decorated Cake for any other occasion

**DIVISION 13**

DECORATED CAKES \*Professional\*  
(Cake form accepted)

CLASS:

1. Baby Shower or Child's Birthday Cake
2. Wedding or Anniversary, tiered cake
3. Decorated Cake for any other occasion

**DIVISION 14**  
**COMMERCIAL CAKE DECORATING**

Entry Fee: None

**PREMIUMS OFFERED PER CLASS:** Rosette Ribbons to 4th Place

CLASS:

1. Anniversary
2. Baby Shower
3. Birthday
4. Fair Theme
5. Wedding
6. Any other occasion

**DIVISION 15**

**DECORATED HOUSES (Cake form accepted)**

RULES:

1. Decorated houses need to be on sturdy board or plate.
2. Houses can include cookies, candies, gingerbread, etc.
3. All must be edible.
4. No glue.
5. Maximum base 18" x 23"
6. No Kit

**PREMIUMS OFFERED PER CLASS:** 1st - \$10 2nd - \$5 3rd - \$3

CLASS:

1. Decorated House - Amateur
2. Decorated House – Professional

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**DIVISION 16**

**GRANDMA'S COOKIE JAR CONTEST**

RULES:

1. Open to adult amateur only.
2. Five kinds of homemade cookies - as many cookies as necessary to fill the container.
3. Judging will be on the appearance of the cookies, container and lid. (A clear container is preferred, which may be enhanced by the exhibitor.)

**PREMIUMS OFFERED PER CLASS:** 1st - \$10 2nd - \$5 3rd - \$3

CLASS:

1. Cookie Jar - Fair Theme
2. Cookie Jar – Other

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**DIVISION 17 - Adult**

**THEME BAKING CONTEST**

Entry Fee: \$1 per entry per class

**PREMIUMS OFFERED PER CLASS:** Rosette Ribbons to 4th place

CLASS:

1. 8 cookies
2. One Half pound candy
3. Decorated Cake

# JUNIOR BAKED GOODS & CONFECTIONS

Ella Jakobsen 661-946-2491 & Karen Toews 661-718-1443, Co-Chairpersons

Entry Fee: \$1 per entry per class

Limit: One (1) entry per class per exhibitor

Exhibits Received: Wednesday, Aug. 18, 8 - 11 a.m.

Exhibits Released: Monday, Aug. 30, 1 - 7 p.m.

Danish System of Judging

## GENERAL RULES:

1. Exhibitor must home prepare all entries in this department.
2. All exhibitors must be 17 years of age or under as of the first day of the Fair and must not be one who teaches or sells baked goods. Age must appear on entry form.
3. Prepared mixes are to be used in the appropriate division only
4. Exhibits are to be placed on a sturdy white paper plate and covered with plastic wrap. The Fair is not responsible for your baking dishes.
5. Juniors who are members of a Junior Organization Baked Goods and/or Decorated Cake project are not eligible to compete in the Open Jr. Baked Goods Department.
6. Division Winners are selected from the first place winners in each division.
7. Best of Show will be selected from Division Winners.

**JR Sweepstakes donated by: Hershey Chocolate USA**

**JR Best of Show donated by: Jakobsen Farm \$25 gift certificate**

**JR Best of Show Decorated Cake \$25 gift certificate donated by: Clarice's Cake/Candy Supplies, Newhall 259-0352**

## JUNIOR BAKED GOODS

**PREMIUMS OFFERED PER CLASS:** 1st - \$5 2nd - \$3 3rd - \$1

### DIVISION 18

(Whole pies need to be delivered on disposable plates)

JR PIES

1. Apple Pie
2. Any Fruit Pie, except apple
3. Any Cream Pie
4. Any Other Type of Pie

### DIVISION 19

ENHANCED PREPARED MIXES (Recipes must to be included with exhibit)

CLASS:

1. Biscuits (8)
2. Brownies (8)
3. Cake (whole cake)
4. Cookies (8)
5. Cupcakes (8)
6. Muffins (8)

\*NOTE: Prepared mixes must be enhanced.

**DIVISION 20**

SWEET BREAD (Whole loaf - must be in loaf form)

CLASS:

1. Banana / Banana Nut Bread
2. Corn Bread (square pan)
3. Fruit Bread
4. Pumpkin Bread
5. Zucchini Bread
6. Any Sweet Bread not listed, specify kind

**DIVISION 21**

BREAD MACHINE BREADS (Whole loaf or a pan of rolls)

CLASS:

1. Cinnamon Bread
2. Cinnamon Rolls
3. French Bread
4. Wheat Bread
5. White Bread
6. White or Wheat Rolls
7. Sweet Bread (Banana Nut, etc.)
8. Any Machine Bread or Rolls not listed, specify kind

**DIVISION 22**

YEAST BREAD AND ROLLS (Whole loaf or a pan of rolls)

CLASS:

1. Cinnamon Bread
2. Cinnamon Rolls
3. French Bread
4. Wheat Bread
5. White Bread
6. White or Wheat Rolls
7. Any Yeast Bread or Rolls not listed, specify kind

**DIVISION 23**

BAKING SODA, or POWDER, QUICK BISCUITS & MUFFINS (A pan of biscuits or 8 muffins)

CLASS:

1. Biscuits, rolled or dropped
2. Bran Muffins
3. Any Biscuits not listed, specify kind
4. Any Muffins not listed, specify kind

**DIVISION 24**

SPECIALTY BREADS (Whole cake, whole loaf, or a pan of rolls)

CLASS:

1. Coffee Cake
2. Coffee Cake with Fruit
3. Foreign Recipe, specify kind
4. Pastry, layer or puff, specify kind
5. Any Specialty Bread not listed, specify kind

**DIVISION 25**

LAYER, LOAF, POUND, SHEET & CUPCAKES (Whole cake or 8 cupcakes)

CLASS:

1. Applesauce Cake
2. Carrot Cake
3. Cheesecake
4. Chocolate Cake
5. Cupcakes, any kind
6. Original Pound Cake
7. Specialty Pound Cake
8. Upside Down Cake
9. Any Cake not listed, specify kind

\*NOTE: Whole Cake must be mounted on cardboard that is covered with foil.

Cardboard is not to exceed 1" beyond the entire cake. Maximum cake size is a 10" x 10" square. Entries on glass plates will not be accepted.

**DIVISION 26**

COOKIES & BROWNIES (Eight Cookies or Brownies)

CLASS:

1. Bar Cookie
2. Brownies
3. Chocolate Cookie
4. Chocolate Chip Cookie
5. Family Tradition Cookie specify kind
6. Foreign Cookie, specify kind
7. Molasses Cookie
8. Oatmeal Cookie
9. Peanut Butter Cookie
10. Sugar Cookie
11. Snicker doodle Cookie
12. Any Cookie not listed, specify kind

**DIVISION 27**

BAKED GOODS USING HONEY

CLASS:

1. Bread - Whole loaf
2. Cakes - Whole cake
3. Cookies - 8 cookies
4. Any Baked Goods Using Honey not listed, specify kind

\*NOTE: Items must use honey in some form. The exhibitor must bake a different loaf of bread, cookies or cake for this division. Recipes need to be brought with the exhibit.

**DIVISION 28**

CONFECTIONS (Approximately 15 pieces)

CLASS:

1. Chocolate Dipped Candies
2. Divinity
3. English Toffee
4. Fudge, light or dark
5. Novelty Candy
6. Nut Brittle
7. Rocky Road
8. Any Confection not listed, specify kind

## **DIVISION 29**

### **JUNIOR DECORATED HOUSES**

#### **RULES:**

1. Decorated houses to be on sturdy board or plate
2. May create with cookies, candies, gingerbread, etc
3. All must be edible.
4. No glue
5. Maximum base 18" x 23".
6. No Kits

**PREMIUMS OFFERED PER CLASS:** 1st - \$5 2nd - \$3 3rd - \$1

#### **CLASS:**

1. Decorated House - Fair Theme
2. Decorated House - Other

## **DIVISION 30**

### **JUNIOR GRANDMA'S COOKIE JAR CONTEST**

#### **RULES:**

1. Five different kinds of homemade cookies, as many cookies as necessary to fill the container.
2. Judging will be on the appearance of the cookies, container and lid. (A clear container is preferred, which may be enhanced by the exhibitor.)

**PREMIUMS OFFERED PER CLASS:** 1st - \$5 2nd - \$3 3rd - \$1

#### **CLASS:**

1. Cookie Jar - Fair Theme
2. Cookie Jar - Other

## **DIVISION 31**

### **DECORATED CAKES**

**PREMIUMS OFFERED PER CLASS:** 1st - \$5 2nd - \$3 3rd - \$1

#### **RULES:**

1. No plastic wrap.
2. Professionals, instructors or anyone who decorates cakes for sale must enter the Professional Division.
3. Cake Forms or Cake Mixes are acceptable.
4. Royal Icing is acceptable for decorations only. Decorated cakes will not be tasted or tested. Butter cream frosting not recommended for our "Hot Days".
5. Decorated cakes to be on a sturdy board or plate not to exceed 1" beyond cake.

#### **CLASS:**

1. Any Occasion Cake
2. Any Tiered Cake
3. Theme cake (follows fair theme)

**Best of Show \$25 gift certificate donated by: *Clarice's Cake & Candy Supplies, Newhall 259-0352***

**Special awards for Decorated Cake are sponsored by *Clarice's Cake/Candy Supplies, Newhall 259-0352***

**DIVISION 32**  
**THEME BAKING CONTEST**

**PREMIUMS OFFERED PER CLASS:** Rosette Ribbons to 4th place

**CLASS:**

1. Exhibitors 5 years and under
2. Exhibitors 6 to 8 years old
3. Exhibitors 9 to 12 years old
4. Exhibitors 13 to 17 years old