

DEPT. 18--BAKING & CANDY

All food exhibit will only be accepted Saturday August 6th 9 am -12 Noon. Any food delivered All food exhibit will only be accepted Saturday August 7th 9 am -12 Noon. Any food delivered on Friday cannot be judged. Judging will be at 12:30 Saturday.

All baking exhibits should be on 6" white styrofoam plates and be covered. Plates will be available, if necessary Each exhibitor may enter as many class categories as he desires, but only one entry to each category (or lot number) with the exception of the "Baby Quilt Contest and Crochet/Knitting Contest for Babies).

Check beginning of Division 5 for rules

CLASS A--PIES

(Exhibit 1 serving of pie wrapped in clear plastic wrap)

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Apple	3.00	2.00	1.00
2.	Cherry	3.00	2.00	1.00
3.	Blueberry	3.00	2.00	1.00
4.	Pecan	3.00	2.00	1.00
5.	Raisin	3.00	2.00	1.00
6.	Rhubarb	3.00	2.00	1.00
7.	Blackberry	3.00	2.00	1.00
8.	Other than listed (no cream pies)	3.00	2.00	1.00

CLASS B--BREADS

LOT	DESCRIPTION	1ST	2ND	3RD
1.	White Bread (1/2 loaf)	3.00	2.00	1.00
2.	Herb Bread (1/2 loaf)	3.00	2.00	1.00
3.	Wheat Bread (1/2 loaf)	3.00	2.00	1.00
4.	Zucchini Bread (1/2 loaf)	3.00	2.00	1.00
5.	Dinner Rolls (2)	3.00	2.00	1.00
6.	Sweet Rolls (2)	3.00	2.00	1.00
7.	Corn Meal Muffins (2)	3.00	2.00	1.00
8.	Fruit Muffins (2)	3.00	2.00	1.00
9.	Biscuits (2)	3.00	2.00	1.00
10.	French Bread (6" piece)	3.00	2.00	1.00
11.	Date Nut Bread (1/2 loaf)	3.00	2.00	1.00
12.	Pecan Rolls(must use following recipe)	3.00	2.00	1.00



Red Star® Yeast will provide prizes to participants in Class B ®(Breads).

Pecan Rolls

6-7 c. all-purpose flour	1 c. milk
1/2 c. sugar	1/2 c. butter
1 tsp. salt	2 eggs
2 pkg. quick rise yeast	1 Tbsp. maple flavoring
	1 c. water

Topping:

1 1/2 c. brown sugar	1 1/2 c. pecans
1 1/2 c. butter	4 Tbsp. soft butter
2 1/2 Tbsp. light corn syrup	1/2 c. sugar

In large bowl, combine 3 cups flour, sugar, and yeast. Stir till mixed. Heat water, milk, margarine, and egg whites till 120 degrees. Add warm liquids and eggs to flour mix. Blend at low speed till wet. Beat 3 more minutes adding 2 cups flour, till dough pulls away from bowl. Turn mix onto floured surface, kneading in more flour until dough is stiff. Knead until you can form a smooth elastic ball, about 7 minutes. Place dough in a greased bowl. Cover. Let rise in a warm draft free area about 30 minutes. Punch down dough to remove air bubbles. Grease 2 round cake pans. Cut dough in half (wrap 1/2 dough till ready for use). On floured surface, roll 1/2 dough into a rectangle. Trim edges, if necessary, to form rectangle. Spread with 2 tablespoons softened butter. Sprinkle with 1/2 cup sugar. Roll up dough jelly roll style. Cut into 7 slices. Placed cut side down, onto pecans. Repeat with second dough and pan. Cover. Let rise till doubled. Bake in 350 degree preheated oven till lightly browned. Immediately invert onto glass plate. This recipe has won 1st place and Best of Show at the Hartford Fair.

CLASS C--COOKIES

(No mixes or commercially prepared mixes)

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Applesauce Cookies(3)	3.00	2.00	1.00
2.	Zucchini Cookies (3)	3.00	2.00	1.00
3.	Toll House Cookie Bar (3)	3.00	2.00	1.00
4.	Orange Cookies (3)	3.00	2.00	1.00
5.	Peanut Butter Cookies (3)	3.00	2.00	1.00
6.	Rocky Road Brownies (3)	3.00	2.00	1.00
7.	Butterscotch Brownies (3)	3.00	2.00	1.00
8.	Pizelle (3)	3.00	2.00	1.00
9.	Lemon Bars (3)	3.00	2.00	1.00
10.	Date Bars (3)	3.00	2.00	1.00
11.	Gingersnaps (3)	3.00	2.00	1.00
12.	Chocolate Crinkle Cookies(3)Must use following recipe	3.00	2.00	1.00

Chocolate Crinkle Cookies

1/2 Cup Vegetable Oil	2 tsp. vanilla
4 squares unsweetened chocolate-melted	2 cups flour
2 cups sugar	2 tsp. baking powder
4 eggs	1/2 tsp salt
	1 cup confectioners sugar

Mix oil, melted chocolate and sugar. Blend in 1 egg at a time until mixed. Add vanilla. Add flour, baking powder and salt into mixture. Chill for several hours or overnight. Heat oven to 350 degrees. Drop teaspoonfuls of dough into confectioners sugar. Roll in sugar and shape into balls. Place on greased baking sheet and bake for 10-12 minutes.

CLASS D--BAKING FOR KIDS

(Youth Ages 6 to 12 only as of January 1st of current year)

Must be prepared and entered by youth; No commercially prepared mixes

1.	Gingerbread Person (decorated) (1)	3.00	2.00	1.00
2.	Peanut Butter (3)	3.00	2.00	1.00
3.	Rice Krispy Treat(3)	3.00	2.00	1.00
4.	Ugliest Cake (can use dummy box)	3.00	2.00	1.00
(Youth Ages 13 - 18 only as of January 1st of current year)				
5.	Rice Krispy Treat (3)	3.00	2.00	1.00
6.	Bar Cookies (3)	3.00	2.00	1.00
7.	Chocolate Chip Cookies (3)	3.00	2.00	1.00
8.	Ugliest Cake (can use dummy box)	3.00	2.00	1.00

CLASS E--CAKES

(Exhibit one large piece)

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Bundt Cake (1 slice)	3.00	2.00	1.00
2.	German Chocolate (1 slice)	3.00	2.00	1.00
3.	Orange Cake (1 slice)	3.00	2.00	1.00
4.	Angel Food Cake (un-iced) (1 slice)	3.00	2.00	1.00
5.	Red Velvet (1 slice)	3.00	2.00	1.00
6.	White Cake (1 slice)	3.00	2.00	1.00
7.	Marble Cake (1 slice)	3.00	2.00	1.00
8.	Apple Cake (1 slice)	3.00	2.00	1.00
9.	Cherry Dump Cake(1 slice)	3.00	2.00	1.00
10.	Coffee Cake (no uncooked fillings)	3.00	2.00	1.00
11.	Blackberry Wine Cake (1 slice)	3.00	2.00	1.00

(must use following recipe)

Blackberry Wine Cake

Cake Mix Method (original recipe)

1 (18.25 oz.) package white cake mix	1/2 cup vegetable oil
1 (3 oz.) pkg. white cake mix	1 cup blackberry wine(Manechevitz or Mogan David)
4 eggs	1/2 cup chopped nuts

Glaze:

1 cup confectioners' sugar 1/2 cup butter 1/2 cup blackberry wine
Preheat oven to 325 degrees. Grease and flour 9" or 10" tube pan or Bundt pan (use cooking spray in non-stick Bundt pan). Put chopped pecans in bottom of pan. Combine cake mix, blackberry gelatin, eggs, oil, and 1 cut blackberry wine. Beat for 2 minutes then pour batter over top of pecans. Bake at 325 degrees for 40-45 minutes or until cake tests done. To make glaze, melt butter, add confectioners' sugar and 1/2 cup blackberry wine and mix until smooth. Before removing cake from pan, pour 1/2 of glaze over top of cake while still warm. Let stand 10-30 minutes. Remove cake from pan. Allow cake to cool fully before pouring the remaining glaze on top.

CLASS F--DECORATED CAKES

Entries will be judged on originality, appearance and workmanship of decorations only. Cake may be a dummy. This class is for amateurs only.

LOT	DESCRIPTION	1ST	2ND	3RD
AMATEUR CLASSES				
1.	Nursery Rhyme	5.00	4.00	3.00
2.	Halloween	5.00	4.00	3.00
3.	Doll Cake	5.00	4.00	3.00
4.	Valentine's Day	5.00	4.00	3.00
PROFESSIONALS CLASSES(anyone who charges)				
5.	Wedding (<12"x 12")	5.00	4.00	3.00
6.	Basket Weave	5.00	4.00	3.00



Best of Show Amateur & Best of Show Professional - Rosette

CLASS G--CANDY

(Five pieces per entry)

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Chocolate Fudge	3.00	2.00	1.00
2.	Peanut Butter Fudge	3.00	2.00	1.00
3.	Sea Foam	3.00	2.00	1.00
4.	Peanut Brittle	3.00	2.00	1.00
5.	Decorated Candy	3.00	2.00	1.00
6.	Other than listed	3.00	2.00	1.00

CLASS H--MEN ONLY

(Special Class for Men only)

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Oatmeal Cookies (3)	3.00	2.00	1.00
2.	Buttermilk Biscuit (3)	3.00	2.00	1.00
3.	Peanut Butter Cookies (3)	3.00	2.00	1.00
4.	Cherry Pie (1 slice)	3.00	2.00	1.00

Class I - CHOCOLATE LOVERS CONTEST

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Chocolate Lovers Contest	\$7.00	\$5.00	\$3.00

Bring us your most outstanding chocolate dessert. This could be one serving of cake, pie, cookie or etc. Must be completely baked. No uncooked fillings. Chocolate must be the dominant flavor or item. Entry will be judged 70% on taste 30% on appearance and original display. Must be displayed on 6-7" paper plate or small tray no larger than 7" sq. Must be accompanied by copy of recipe. High Point winner of Department 18 receives \$25 cash donated by Ross' Granville Market