

## DEPT. 18--BAKING & CANDY

All food exhibit will only be accepted Saturday August 2<sup>nd</sup> 8am-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).

**FOR ONLINE ENTRIES GO TO:  
WWW.HARTFORDFAIR.COM**

### CLASS A--PIES

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

LOT	DESCRIPTION	1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>
1.	Apple	3.00	2.00	1.00
2.	Cherry	3.00	2.00	1.00
3.	Berry	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.	Peach	3.00	2.00	1.00
8.	Other than listed (no cream pies)	3.00	2.00	1.00



**Best of Show – Rosette**

### CLASS B--BREADS

LOT	DESCRIPTION	1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>
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.	Cheese Biscuits (2)	3.00	2.00	1.00
11.	Banana Nut Bread (1/2 loaf)	3.00	2.00	1.00
12.	Specialty Bread (Must use following Recipe)	3.00	2.00	1.00

**Best of Show – Rosette**

#### Strawberry Pecan Bread

2 ½ c. sliced strawberries	3 t. cinnamon
4 eggs	1 t. baking soda
1 c. cooking oil	½ t. salt
2 c. sugar	1 1/3 c. chopped pecans
3 c. white flour	

Beat eggs in a bowl until fluffy. Add oil, sugar & strawberries. Sift together flour, cinnamon, soda & salt into a large bowl. Stir in strawberry mixture, mixing until well blended. Stir in pecans.

Scrape dough into two greased and floured 8" loaf pan. Bake in preheated 350° oven for 1 hour & 10 min., or until done. Cool in pan 10 minutes, then turn out onto a rack to cool.

## CLASS C—COOKIES

(No mixes or commercially prepared)

LOT	DESCRIPTION	1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>
1.	Sugar Cookies (3)	3.00	2.00	1.00
2.	Russian Tea Cakes (3)	3.00	2.00	1.00
3.	Chocolate Chip (3)	3.00	2.00	1.00
4.	Oatmeal Cookies (3)	3.00	2.00	1.00
5.	Peanut Butter Cookies (3)	3.00	2.00	1.00
6.	Brownies (3)	3.00	2.00	1.00
7.	Butterscotch Brownies (3)	3.00	2.00	1.00
8.	Snickerdoodles (3)	3.00	2.00	1.00
9.	Any Bar Cookie (3)	3.00	2.00	1.00
10.	Chocolate No-Bake Cookies (3)	3.00	2.00	1.00
11.	Gingersnaps (3)	3.00	2.00	1.00
12.	Easter Cookies			
	Must use following recipe	3.00	2.00	1.00

**Best of Show – Rosette**

#### Easter Cookies

1 c. whole pecans	Pinch of Salt
1 t. vinegar	1 C. Sugar
3 egg whites	Zipper Baggie
	Wooden spoon

Preheat oven to 300°. Place pecans in baggie and brake into small pieces. Put 1 tsp. vinegar into mixing bowl. Add egg whites to vinegar. Sprinkle salt over egg whites. Add 1 c. sugar. Beat with mixer on high speed for 12-15 min. until stiff peaks are formed. Fold in nuts. Drop by teaspoons onto wax covered cookie sheet. Put the cookie sheet in the oven and turn oven off. Go to bed. Next morning take out cookies.

## CLASS D—BAKING FOR KIDS

(Youth Ages 6 to 12 only as of January 1<sup>st</sup> of current year)

**No mixes or commercially prepared**

1.	Cutout Sugar Cookies-Decorated (2)	3.00	2.00	1.00
2.	Scotcheroos Cookies (3)	3.00	2.00	1.00
3.	Chocolate Cupcakes (2)	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 1<sup>st</sup> of current year)

5.	Cutout Sugar Cookies-Decorated (2)	3.00	2.00	1.00
6.	Peanut Butter Cookies (3)	3.00	2.00	1.00
7.	Chocolate Cupcakes (2)	3.00	2.00	1.00
8.	Ugliest Cake (can use dummy box)	3.00	2.00	1.00

**Best of Show – Rosette**

## CLASS E--CAKES

(Exhibit one large piece)

LOT	DESCRIPTION	1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>
1.	Bundt Cake	3.00	2.00	1.00
2.	German Chocolate	3.00	2.00	1.00
3.	Pineapple Upside Down Cake	3.00	2.00	1.00
4.	Angel Food Cake (un-iced)	3.00	2.00	1.00
5.	Pound Cake	3.00	2.00	1.00
6.	White Cake	3.00	2.00	1.00
7.	Jellyroll Cake	3.00	2.00	1.00
8.	Apple Cake	3.00	2.00	1.00
9.	Carrot	3.00	2.00	1.00
10.	Coffee Cake (no uncooked fillings)	3.00	2.00	1.00
11.	Yummy Orange Cake	3.00	2.00	1.00

(must use following recipe)

**Best of Show – Rosette**

#### Yummy Orange Cake

1 Box Yellow Cake Mix	4 Whole Eggs
1 Small Pkg Lemon Jell-o	2 T. Orange Juice
¾ c. Water	2/3 c. veg. oil



Mix well: cake mix, jello & water. Add eggs (one at a time and beat) Add orange juice & oil and mix well. Pour into 9"x13" greased pan. Bake at 350° fro 35-40 minutes. When cake is done, prick top with fork and cool for 20 minutes. Beat 2 c. confectioners' sugar with 1/3 c. orange juice and pour over top of cake.

## 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	1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>
<b>AMATEUR CLASSES</b>				
1.	150 <sup>th</sup> Hartford Fair	5.00	4.00	3.00
2.	3 cupcakes decorated for birthday party	5.00	4.00	3.00
3.	Any Other Holiday	5.00	4.00	3.00
4.	Bridal Shower	5.00	4.00	3.00

**Best of Show (Amateur) – Rosette**

**PROFESSIONAL CLASSES ( anyone who charges)**

5.	Your Choice	5.00	4.00	3.00
6.	150 <sup>th</sup> Hartford Fair	5.00	4.00	3.00

**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.	White Fudge	3.00	2.00	1.00
3.	Mints	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

**Best of Show – Rosette**

## CLASS H--MEN ONLY

(Special Class for Men only)

LOT	DESCRIPTION	1ST	2ND	3RD
1.	Molasses Cookies (3)	3.00	2.00	1.00
2.	Cornbread (slice)	3.00	2.00	1.00
3.	Peanut Butter Fudge (5)	3.00	2.00	1.00
4.	Strawberry Rhubarb Pie ( 1 piece)	3.00	2.00	1.00

**Best of Show – Rosette**

## 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.

**Best of Show – Rosette**

**Highpoint winner of Department 18** receives \$25 cash  
donated by **Ross' Granville Market**