

DIVISION 4

BAKED GOODS

Chairperson: Brittany - 848-228-3551

E-mail: bakedgoods@middlesexcountyfair.com

Adults 18 years and over.

RULES:

1. Please read and follow all general rules and regulations. Details on the Baked Goods Judging Standard can be found on the fair website.
2. All entries, excluding decorated, must be brought on disposable plates or trays and wrapped for freshness. Home Arts is not responsible for any other plates.
3. Recipe sharing welcomed, but not mandatory. Shared recipes will be posted in the Home Arts Building for the duration of the fair, recipes may also be posted online.
4. All entries, excluding decorated, will be disposed at the end of the fair or when item becomes a health/safety concern, whichever comes first. Only awarded ribbons will be available for pick-up at end of fair.
5. Ribbons are to be picked up at the time indicated in the general rules. Present receipt stub to the Baked Goods Committee for the ribbon awards. No ribbons will be mailed.
6. Entire baked goods must be entered unless indicated.
7. Since there are no facilities for refrigeration prior to judging, items which are perishable/heavily affected by heat should not be brought to the fairgrounds prior to 4:30 p. m. if possible.
8. Please take into consideration the weather and heat. Items that are deemed inedible/damaged at the time of judging due to spoilage will not be judged.

SECTION AC - 85th ANNIVERSARY CHALLENGE

Class 85 - Celebrate the 85th Anniversary Baked Goods Style!

Share with us your favorite memory, what the fair means to you, what you look forward to at the fair, or how you plan to celebrate this big anniversary in your favorite medium. Use your favorite Butter Cream, Fondant, Sugar, etc. with Cookies or Cakes of any size or on their own to make your creation.

SECTION A - CAKES

Class 1 - White

Class 2 - Chocolate

Class 3 - Yellow

Class 4 - Pound Cake

Class 5 - Cheesecake

Class 6 - Cake with Fruit

Class 7 - Cake with Vegetable

Class 8 - Cake with Nuts

Class 9 - Any other cake with icing

Class 10 - Any other cake without icing

SECTION B - PIES

Class 1 - Double crust, Fruit Filling

Class 2 - Single crust, Custard/Cream/Yogurt

Class 3 - Single crust, Meringues

Class 4 - Single crust, Fruit Filling

Class 5 - Single crust, Vegetable Filling

Class 6 - Single crust, Any Other

Class 7 - Tarts - 3 on a plate

SECTION C - BREADS

Class 1 - Yeast Bread - White

Class 2 - Yeast Bread - Dark

Class 3 - Quick Bread - Plain

Class 4 - Quick Bread - Fruit and/or Nut

Class 5 - Vegetable Bread

Class 6 - Any Other Bread

Class 7 - Coffee Cake/Ring - Plain, Fruit and/or Nut

- Class 8 - Buns, 4 on a plate
- Class 9 - Biscuits, 4 on a plate
- Class 10 - Rolls, 4 on a plate
- Class 11 - Muffins, 4 on a plate

SECTION D - COOKIES & BARS (ENTER 4)

- Class 1 - Ginger
- Class 2 - Oatmeal
- Class 3 - Peanut Butter
- Class 4 - Chocolate Chip
- Class 5 - Brownies
- Class 6 - Macaroons
- Class 7 - Sugar
- Class 8 - Butter
- Class 9 - Pressed
- Class 10 - Filled
- Class 11 - Layer or Bar
- Class 12 - Any Other Cookies

SECTION E - CUPCAKES (ENTER 4)

- Class 1 - White
- Class 2 - Chocolate
- Class 3 - Yellow
- Class 4 - Any Other

SECTION F - FRIED DOUGHS (ENTER 4)

- Class 1 - Any Item

SECTION G - DECORATED

Exhibitor may pick up entry at end of fair.

- Class 1 - Decorated Cake, Mold Pan
 - a) Fondant
 - b) Buttercream
 - c) Any Other
- Class 2 - Decorated Cake, Freeform
 - a) Fondant
 - b) Buttercream
 - c) Any Other
- Class 3 - Non-Edible Base, Mold
 - a) Fondant
 - b) Buttercream
 - c) Any Other
- Class 4 - Non-Edible Base, Freeform
 - a) Fondant
 - b) Buttercream
 - c) Any Other
- Class 5 - Gingerbread or Cookie House/Structure
- Class 6 - Any Other Decorated Cookie
- Class 7 - Sugar/Marzipan/Fondant Decorations
- Class 8 - Any Other

SECTION H - CANDIES (ENTER 6)

- Class 1 - Fudge
- Class 2 - Hard Candy
- Class 3 - Soft Candies
- Class 4 - Candied Fruit
- Class 5 - Any Other Fruit Candy
- Class 6 - Toffee
- Class 7 - Chocolate
- Class 8 - Filled Candies
- Class 9 - Molded Candies
- Class 10 - Any Other

SECTION I - CULTURAL SPECIALITIES

Class 1 - Cakes

Class 2 - Pies

Class 3 - Breads

Class 4 - Cookies

Class 5 - Candies

**DIVISION 4-A
JUNIOR BAKED GOODS**

For Exhibitors 17 years of age and under

Use same Sections and Classes as Adults.

* Since there are no facilities for refrigeration prior to judging, these items, which are perishable, should not be brought to the fairgrounds prior to 4:30 P. M.

**DIVISION 4-S
SPECIAL PARTICIPANT BAKED GOODS**

For Exhibitors of any age with special developmental needs and abilities

Use same Sections and Classes as Adults.