BAKING

SUPERINTENDENT:
Jane Hiss and Connie Stelley

Premiums: 1st- $2.00 2nd-$1.50 3rd-$1.00

Age categories:
Adults: 18 + years
Junior: 17 and younger *(Put JR. on entry tag)*

Rules:
MUST BE MADE FROM SCRATCH!
Place entry on a paper plate inside a sealed plastic bag with exhibit tag displayed. Place smaller entries in a separate bag for judging.

Judging Criteria for Bread and Rolls:

Crust (color, smoothness, tenderness, crispness)	15 %
Size and Shape	15 %
Lightness	15 %
Crumb (color)	10 %
Flavor	25 %
Quality	20 %

Awards:

Pastry Best of Division	10 lbs. of sugar
Cookie Best of Division	10 lbs. of sugar
Men's Only Division	10 lbs. of sugar
Cake Best of Division	10 lbs. of sugar
Candy Best of Division	10 lbs. of sugar

A special thanks to Amalgamated Sugar for donating 10-pound bags of sugar for our "**Best of Division**" award in the Cookie, Pastries, Cake, Men Only, and Candy divisions –

White Satin

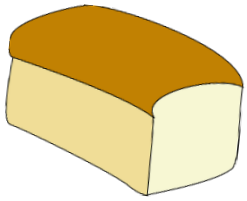
DIVISION 1: ADULT
DIVISION 2: JUNIOR
Yeast Bread and Rolls
Hand Kneaded

DIVISION 3: ADULT
DIVISION 4: JUNIOR
Yeast Bread and Rolls
Machine Kneaded

(One roll in baggie for judging)

Class Numbers for Divisions 1-4

1- Dinner Rolls (4)
2- Sweet Rolls (3)
3- White Bread
4- Whole Wheat
5- French (4)
6- Fruit
7- Sourdough
8- Rye
9- Doughnuts
10- Other (must be different)



DIVISION 5: ADULT
DIVISION 6: JUNIOR
Quick Breads

Class No.

1- Muffins (3)
2- Biscuits (3)
3- Fruit
4- Coffee Cake
5- Deep Fried Bread
6- Banana
7- Cake Donuts
8- Zucchini
9- Other

DIVISION 7: ADULT
DIVISION 8: JUNIOR
Pastry

Judging Criteria for Pastries

Appearance (even brown color with perforations well distributed and adequate for escape of steam) ------ 20 %
Filling (adequate in amount) ---------- 20 %
Crust (tender, flaky and crisp) --------- 20 %
Flavor (no distinct fat flavor, balanced ratio of sugar to fruit or other ingredients, fruit filling flavor should be predominant, not too highly seasoned) ----------40%

Class No.

1- Pie Crust
2- Fruit Pie
3- Cream Pie
4- Pumpkin Pie
5- Mincemeat Pie
6- Puff Pastry (3)
7- Turnovers
8- Other Pie (must be different)

SEASONS DENTAL
TY BODILY, DMD · CHAD BODILY, DDS

DIVISION 9: ADULT
DIVISION 10: JUNIOR
Cookies

Put (4) in bag for display.
Put (1) in separate bag for judging.

Judging Criteria for Cookies

Appearance (uniform size, shape, not pale or overly browned) ---------- 40%
Texture (soft & tender, moist, crisp, or chewy depending on variety) ------- 20%
Flavor, aroma, and taste ---------- 40%

Class No.

1- Bar Cookie
2- Drop, Crisp
3- Drop Soft
4- Filled
5- Refrigerator
6- Molded
7- Chocolate Chip
8- No-Bake
9- Tea or Fancy
10- Rolled
11- Molasses
12- Snicker Doodles
13- Brownies
14- Decorated
15- Other

"Ole' Time Cookin' at the Minidoka County Fair! You can bake your Goodies and enter them there! Let's get it done, cook em' up just so Cause Amalgamated Sugar is sweeten 'n the dough!

Sugar Awards Generously Donated by Amalgamated Sugar

DIVISION 11: ADULT
DIVISION 12: JUNIOR
Cakes

Judging Criteria for Cakes:

Appearance (outside color & shape) 40%
Inside (texture and moisture)----------20%
Flavor & Scent ----------40%

Judging Criteria for Frosting:

Color----------15%
Smoothness ----------10%
Consistency----------30%
Flavor----------45%

Class No.

1- Angel Food
2- Chiffon
3- White Cake
4- Yellow Cake
5- Chocolate Cake
6- Carrot Cake
7- Zucchini Cake
8- Fresh Apple Cake
9- Applesauce Cake
10- Fruit Cake
11- Pound Cake
12- Cup Cakes
13- Filled Cup Cakes
14- Cupcakes, frosted fancy
15- Decorated Cake
16- Decorated Cake (cut-up)
17- Gingerbread House
18- Other

DIVISION 13: Men Only

Class No.

1- Bread, White
2- Bread, Whole Wheat
3- Dinner Rolls
4- Sweet Rolls, Varieties will be separated.
5- Quick Bread
6- Cake (any kind)
7- Cookies (any kind)
8- Pie (any kind)
9- Biscuits
10- Bagels

DIVISION 14: ADULT
DIVISION 15: JUNIOR
Candy

Exhibiting: Bring four (4) pieces on paper plate for display. Put one piece of candy in a separate bag for judging. For suckers put a small amount in a separate bag for judging.

Judging Criteria for Candy:

Appearance (color, size, and shape)--- 15%
Texture (crystalline, velvety, creamy, non-crystalline-smooth)---------- 30%
Consistency (crystalline-firm, not hard or soft)---------- 25%
Flavor (blended, high quality)---------- 30%

Class No.

1- Soft Caramels
2- Hard Caramels
3- Cereal Candy
4- Chocolate Fudge, Old Fashioned
5- Chocolate Fudge, Marshmallow/Quick
6- Other Fudges
7- Dipped Chocolates
8- English Toffee
9- Fondant Mints
10- Uncooked Mint
11- Truffles
12- Peanut Brittle
13- Other Nut Brittle
14- Penuche
15- Taffy
16- Divinity
17- Molded Candy
18- Sucker
19- Popcorn Ball
20- Popcorn Cake
21- Carmel Popcorn
22- Other Candy

Minidoka County Grain Growers Baking Contest

SUPERINTENDENT:
Jane Hiss and Connie Stelley

Premiums: 1st-$10.00 2nd-$7.50 3rd-$5.00

Awards: Top three will receive ribbons.

NEW! **Entries:** Monday, July 27th, **12 P.M. to 6:00 P.M.** Late entries are not accepted. Enter online during the month of July.

Judging: Tuesday, July 28th, beginning at 9:00 AM until finished

Check out: Sunday, August 2nd, 10:00 am to 2:00 pm or Monday, August 3rd, 1:00 pm. to 6:00 pm.

Age Division: There are NO age divisions in this contest.

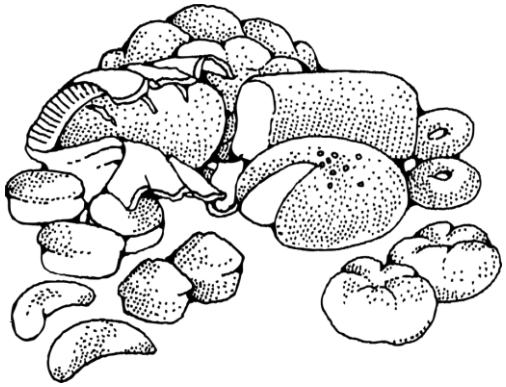
Rules:

1- Must be made with ALL wheat flour (white, whole-wheat, or combination).

2- Check in with the baked foods superintendent. Write "Grain Growers" on your entry tag. Put one cookie or roll in separate bag for judging.

3- Premiums available after fair, check with Minidoka County Extension office 436-7184 for premiums.

Do you Love Baking?
Don't miss this Fun Contest!



DIVISION 16: GRAIN GROWER'S BAKING CONTEST

Class No.

1- Bread made from white flour (one loaf)

2- Bread made from stone or home ground flour (one loaf)

3- Dinner Rolls (4-rolls for display)

4- Sweet Rolls (4-rolls for display)

5- Cookies (4-cookies for display)

6- Quick Breads (one loaf or 4 muffins for display)

7- Bread (MADE TOTALLY IN AUTOMATIC BREAD MAKER)

8- Other (doesn't fit in the class numbers above)

Enter to Win!!!! Prize Money!

LEANN'S PIE CONTEST

Division 17:
Leann's Pie Contest

Judged by the County Commissioners

Judging for this special contest takes place in the Drill Hall of the McGregor Building on Wednesday, July 29th, at 3 pm. All entries must be registered during the month of July or on Monday, July 27th between **12pm to 6 pm**. No new entries will be accepted after 6 pm, Monday July 27th. Pies will be received during regular entry, Monday, July 27th or Wednesday, July 29th, from 10 am until 1 pm.

Judging Criteria for Pie

Taste ---------- 50 pts
Presentation ---------- 25 pts
Flakiness of crust ---------- 25 pts

Prize:

1st - $25
2nd - $15
3rd - $10

Class No.

1- Pumpkin Pie

Division 18:
King Arthur Baking Contest

Rules:

1. All entries must be made with King Arthur Flour.
2. You may use the recipe of your choice, but it must be an accompanying entry.
3. Entry must be accompanied by an opened bag of King Arthur Flour or UPC label from the King Arthur Flour bag.
4. The entry must be accompanied by a legible recipe – typed.
5. Youth should display 4 cookies on plate with one cookie in separate bag for judging.
6. Adult Class entry should be submitted on a disposable container for judging.
7. **Entry:** Monday, July 27th, **12PM to 6 PM**
8. **Judging:** Tuesday, July 28th, 9:00 A.M. until finished

Judging Criteria for Cookies

Taste ----------50 pts
Overall appearance & creativity --------25 pts
Texture ----------25 pts

Adult Prizes:

1st Place - $75 gift card
2nd Place - $50 gift card
3rd Place - $25 gift card

Youth Prizes

1st Place - $40 gift card
2nd Place - $25 gift card
3rd Place – King Arthur Tote Bag

Class No.

1- Adults – Frosted Almond Cake
2- Youth – Pink Lemonade Cookies