

**Superintendent: Susan Lybbert**

<b>Last Day to Drop off Entry Form/Submit Online Entry</b>	<b>Wednesday, July 17 by 5:00 p.m.</b>
<b>Exhibits Received (may enter on site)</b>	<b>Tuesday, July 23, Noon - 7:00 p.m.</b>
<b>Exhibits Judged</b>	<b>Wednesday, July 24</b>
<b>Exhibits Released</b>	<b>Monday, July 29, 2:00 p.m. - 7:00 p.m.</b>

<u>Premiums offered per Class</u>		<u>Rosettes/Awards</u>	
Blue (1 <sup>st</sup> )	\$3.00	Best of Show	\$20 & Rosette
Red (2 <sup>nd</sup> )	\$2.00	Best of Youth Division	\$10 & Rosette
White (3 <sup>rd</sup> )	\$1.00	Merit Award	Rosette
		Superintendent's Choice	Rosette
		People's Choice	Rosette

1. General rules and regulations apply in this department.
2. For entry instructions, please refer to the [General Information](#) section of the Competitive Exhibitor Guide.
3. **EXHIBITOR MAY MAKE ONLY ONE ENTRY IN EACH CLASS.**
4. All articles must be the handwork of the exhibitor and must be freshly baked
5. All exhibits must be in a sealed, clean, unmarked, plastic bag set on a sturdy paper plate or heavy cardboard covered with foil.
6. All exhibits must be labeled with name, address, phone number, division and class entered
7. All products must be made from scratch. No mixes allowed.
8. All plastic will be removed after judging to better show the exhibit.

**BREADS**

**Special Rules**

- In each class an entry must be one loaf of bread or four rolls, muffins, scones or biscuits. Any size loaf is acceptable for judging.

**CAKES**

**Special Rules**

- Cakes are to be displayed on covered cardboard or paper plates and appropriately covered.
- Iced cakes will be judged on icing and cake equally. All cakes must be iced unless otherwise noted.
- In each class, an entry may be half of a cake or four cupcakes.

**COOKIES**

**Special Rules**

- Four cookies displayed on a white paper plate enclosed in a plastic bag.

**CANDY**

**Special Rules**

- Display is to include six pieces in one-inch-by-one-inch squares, on plastic covered paper or coated plate, enclosed in a plastic bag.
- No box icing candies.
- Must be standard recipe.

## DECORATED CAKE AND CUPCAKE CONTEST

Sponsored by Wilton Enterprises

### Special Rules

1. Exhibits received Tuesday, July 23 from Noon - 7:00 p.m. in O'Connor Field House.
2. Cakes will be judged on visual effect and will not be cut, therefore cakes need not be real. Styrofoam cake forms are encouraged.
3. Cakes should be displayed on a commercial or handmade presentation board with dimensions measuring between two and four inches larger than the cake.
4. No plastic decorations are allowed.

Judging will be based on the following criteria:

- Appearance - Balance, color harmony consistency of pattern.
- Artistic Quality - Originality, difficulty of techniques, overall eye appeal.
- Neatness - Texture of icing, uniformity of repeat pattern.

### Special Awards

- Premiums: 1<sup>st</sup> Place - \$25, 2<sup>nd</sup> Place - \$20, 3<sup>rd</sup> Place - \$15
- 1<sup>st</sup> Place in each class receives a Wilton 20 Piece Beginning Buttercream Decorating Set
- Best of Show in each age division receives a Wilton Color Swirl 3-Color Coupler Decorating Kit

## PIE BAKING CONTEST

Sponsored by the Amalgamated Sugar Co., LLC and The Berry Ranch

Thursday, July 25:	Apricot Pie Contest
Friday, July 26:	Cherry Pie Contest
Saturday, July 27:	Berry Pie Contest
Sunday, July 28:	Apple Pie Contest

### Special Rules

1. Exhibits received daily in O'Connor Field House from Noon - 1:45 p.m. Judging at 2:00 p.m. daily.
2. Entry Limits: two pies per exhibitor in the Apricot, Cherry and Apple classes. One pie per exhibitor, per Berry class (four total berry pies).
3. Pies are to be two-crust. The crust must be made from scratch.
4. Pies must be baked in a 9 inch pan. Tin foil pans are strongly recommended. The Canyon County Fair accepts no responsibility for lost pans.
5. The filling must be made with fresh or frozen fruits, no canned fillings.
6. Please make sure pies are cool before entering. Warm pies will not be judged.
7. Winners announced directly following the judging. Pies will become property of the Fair.

### Special Awards - Apricot, Cherry & Apple Pies

- 1<sup>st</sup> place winner: \$25 & 20 lbs. of Sugar
- 2<sup>nd</sup> place winner: \$20 & 10 lbs. of Sugar
- 3<sup>rd</sup> place winner: \$15 & 4 lbs. of Sugar

### Special Awards - Berry Pies

- 1<sup>st</sup> place winner: \$35 & 20 lbs. of Sugar
- 2<sup>nd</sup> place winner: \$25 & 10 lbs. of Sugar
- 3<sup>rd</sup> place winner: \$15 & 4 lbs. of Sugar

<b>DIVISION 301</b>	<b>CLASS</b>
301: Breads	01: White Bread (yeast)
301: Breads	02: Whole Wheat Bread (yeast)
301: Breads	03: White Dinner Rolls
301: Breads	04: Whole Wheat Dinner Rolls
301: Breads	05: Cinnamon Rolls
301: Breads	06: Sweet Rolls
301: Breads	07: Muffins (any variety)
301: Breads	08: Quick Breads (batter)
301: Breads	09: Scones or Biscuits
301: Breads	10: Other
<b>DIVISION 302</b>	<b>CLASS</b>
302: Cakes	11: Angel Food (may be iced or not iced)
302: Cakes	12: Spice
302: Cakes	13: White Layer (egg white only)
302: Cakes	14: Butter Layer (whole egg)
302: Cakes	15: Chocolate
302: Cakes	16: Coffee Cake (may be iced or not iced)
302: Cakes	17: Cupcakes (4)
302: Cakes	18: Other (may be iced or not iced) NO decorated cakes in the "other" class will be allowed
<b>DIVISION 303</b>	<b>CLASS</b>
303: Cookies	19: Decorated - (Icing from Scratch. No boxed icing)
303: Cookies	20: Rolled
303: Cookies	21: Chocolate Chip
303: Cookies	22: Oatmeal
303: Cookies	23: Other Drop Cookies
303: Cookies	24: Gingersnaps
303: Cookies	25: Peanut Butter
303: Cookies	26: Sugar
303: Cookies	27: Other Shaped Cookies
303: Cookies	28: Pressed
303: Cookies	29: Filled (any kind)
303: Cookies	30: Brownies
303: Cookies	31: Other Bar Cookies
303: Cookies	32: Snickerdoodles
303: Cookies	33: Other
<b>DIVISION 304</b>	<b>CLASS</b>
304: Candy	34: Fudge - Chocolate
304: Candy	35: Fudge - All Other Flavors
304: Candy	36: Divinity
304: Candy	37: Dipped
304: Candy	38: Nut Brittle

304: Candy	39: Truffles
304: Candy	40: Caramels
304: Candy	41: Mints
304: Candy	42: Other
<b>DIVISION 305</b>	<b>CLASS</b>
305: Youth Baking	43: Breads (yeast)
305: Youth Baking	44: Breads - Quick Breads (batter)
305: Youth Baking	45: Breads - Other
305: Youth Baking	46: Cakes - White
305: Youth Baking	47: Cakes - Chocolate
305: Youth Baking	48: Cakes - Cupcakes (4)
305: Youth Baking	49: Cakes - Other
305: Youth Baking	50: Cookies - Decorated
305: Youth Baking	51: Cookies - Chocolate Chip
305: Youth Baking	52: Cookies - Oatmeal
305: Youth Baking	53: Cookies - Other Drop Cookies
305: Youth Baking	54: Cookies - Peanut Butter
305: Youth Baking	55: Cookies - Other Shaped Cookies
305: Youth Baking	56: Cookies - Brownies
305: Youth Baking	57: Cookies - Other Bar Cookies
305: Youth Baking	58: Cookies - Other
305: Youth Baking	59: Candy - Fudge
305: Youth Baking	60: Candy - Nut Brittle
305: Youth Baking	61: Candy - Caramels
305: Youth Baking	62: Candy - Other
<b>DIVISION 306</b>	<b>CLASS</b>
306: Decorated Cake & Cupcake Contest	63: Decorated Cake
306: Decorated Cake & Cupcake Contest	64: Decorated Cupcakes (4)
306: Decorated Cake & Cupcake Contest	65: Decorated Cake - Youth 17 & Under
306: Decorated Cake & Cupcake Contest	66: Decorated Cupcakes (4) - Youth 17 & Under
<b>DIVISION 307</b>	<b>CLASS</b>
307: Pie Baking Contest	67: Apricot Pie
307: Pie Baking Contest	68: Cherry Pie
307: Pie Baking Contest	69: Raspberry Pie
307: Pie Baking Contest	70: Blackberry Pie
307: Pie Baking Contest	71: Strawberry Pie
307: Pie Baking Contest	72: Other Berry Pie
307: Pie Baking Contest	73: Apple Pie