

Superintendent: Susan Lybbert

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| Last Day to Drop off Entry Form/Submit Online Entry | Friday, July 23 by 5:00 p.m. |
| Exhibits Received (may enter on site) | Tuesday, July 27, 3:00 p.m. - 7:00 p.m. |
| Exhibits Judged | Wednesday, July 28 |
| Exhibits Released | Monday, August 2, 2:00 p.m. - 7:00 p.m. |

| <u>Premiums offered per Class</u> | | <u>Rosettes/Awards</u> | |
|-----------------------------------|--------|-------------------------|----------------|
| Blue (1 st) | \$5.00 | Best of Show | \$20 & Rosette |
| Red (2 nd) | \$4.00 | Best of Youth Division | \$10 & Rosette |
| White (3 rd) | \$3.00 | 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

Special Rules

1. Exhibits received Tuesday, July 27 from 3:00 p.m. - 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: 1st Place - \$25, 2nd Place - \$20, 3rd Place - \$15

PIE BAKING CONTEST

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| Thursday, July 29: | Apricot Pie Contest |
| Friday, July 30: | Cherry Pie Contest |
| Saturday, July 31: | Berry Pie Contest |
| Sunday, August 1: | 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

- Premiums: 1st Place - \$25, 2nd Place - \$20, 3rd Place - \$15

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| DIVISION 301 | CLASS |
| 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 |
| DIVISION 302 | CLASS |
| 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 |
| DIVISION 303 | CLASS |
| 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 |
| DIVISION 304 | CLASS |
| 304: Candy | 34: Fudge - Chocolate |
| 304: Candy | 35: Fudge - All Other Flavors |
| 304: Candy | 36: Divinity |
| 304: Candy | 37: Dipped |

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| 304: Candy | 38: Nut Brittle |
| 304: Candy | 39: Truffles |
| 304: Candy | 40: Caramels |
| 304: Candy | 41: Mints |
| 304: Candy | 42: Other |
| DIVISION 305 | CLASS |
| 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 |
| DIVISION 306 | CLASS |
| 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 |
| DIVISION 307 | CLASS |
| 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 |