

SECTION 7 - DRIED - (Mason Jar Canning Pints)

- | | |
|---------------------|------------|
| 1. Apples | 5. Peppers |
| 2. Other Fruits | 6. Onion |
| 3. Corn | 7. Tomato |
| 4. Other Vegetables | |

8. Best of Dried

SECTION 8 - DRIED HERBS (Jelly Glass Jar or Mason Pint Jar)

- | | |
|------------|----------------|
| 1. Dill | 4. Sage |
| 2. Basil | 5. Oregano |
| 3. Parsley | 6. Other Herbs |

7. Best in Dried Herbs - Rosette

SECTION 9 - CANNING BY PERSON OVER 70 YRS. (Mason Jar Canning Pints)

- | | |
|-----------------------------|-----------------|
| 1. Fruit - any variety | 3. Pickle |
| 2. Vegetables - any variety | 4. Jam or Jelly |

5. Best in Person Over 70 - Rosette

SECTION 10 - JUNIOR CANNING (9 To 12 Yrs.)

No Membership Or Exhibitor Ticket Required

Premiums: \$5, \$4, \$2, \$1
(Mason Jar Canning Pints)

- | | |
|----------------|-------------------|
| 1. Peaches | 4. Dill Pickles |
| 2. Applesauce | 5. Strawberry Jam |
| 3. Green Beans | 6. Grape Jelly |

7. Best in Junior Canning - Rosette

SECTION 11 - GIFT PACK

Premiums: 1st - \$8, 2nd - \$7, 3rd - \$6
Best of - Rosette

1. Gift Pack - 5 Jars - All Pickles
2. Gift Pack - 5 Jars - All Jams
3. Gift Pack - 5 Jars - All Jellies

4. Best of Gift Packs - Rosette

BAKED GOODS

Department 19

DOMESTIC ARTS BLDG.

Director in Charge: Paul Harris
Assisted by: Ann Blair (440-668-1771)
Chambers and Mindy White

Baked Goods Section 1-5 Drop-Off: Tuesday, September 1
10 a.m.-5 p.m. with judging to follow

Baked Goods Section 6-13 Drop-Off: Wednesday, September 2
10 a.m.-5 p.m. with judging to follow

Entries close at 4 p.m., Wednesday, August 12, 2020

RULES

1. One entry per class.
2. No names on exhibitor tags, boxes or bags displaying items.
3. All exhibitors are required to submit recipes with their entries for judges' reference and for the Auxiliary Cookbook. Please note if you do not want published or given out.
4. Entries must follow display rules as follows: Sections 1-5, 9-12 need to be displayed on disposable plates in a ziploc or tie bag. Sections 6 & 7 must be in a disposal pie box, cake box or cupcake container. Pies, cakes and cupcakes in Section 9, 12 & 13 need to be in a disposal pie box, cake box or cupcake container.
5. All entries must be made from scratch. No mixes permitted including Jr. & Teen classes.

6. A portion of all items entered will be displayed with the remainder being sent to charitable organizations.
7. Displayed items cannot be returned and will be discarded after the fair. Decorated "dummy" cakes can be returned to the exhibitor with their claim ticket.
8. No premium will be awarded if the exhibit is considered unworthy by the judge. All judges decisions are final.
9. Entries must remain in place until 8 pm Monday night or until removed by the Baked Goods Dept. Pick up ribbons 8-9:30 p.m. Monday or 5-6:30 p.m. Tuesday.

All Premiums: 1st - \$5, 2nd - \$4, 3rd - \$3
(Unless Otherwise Specified)

SECTION 1 - YEAST BAKING

Special prizes donated by **RED STAR** ★

Winners selected by Judges Choice

- | | |
|----------------------------|--|
| 1. White Bread - Loaf | 8. Sweet Bread (Loaf or Braided) |
| 2. Whole Wheat Bread - | |
| 3. Rye Bread - Round Loaf | 9. Ethnic class with yeast - tarts, donuts, horns, etc. 6 on a plate. State nationality. |
| 4. Dinner rolls - 1/2 doz. | 10. Herb Yeast - state variety |
| 5. Sweet Rolls - 1/2 doz. | 11. Misc. Yeast - state variety |
| 6. Pecan Rolls - 1/2 doz. | |
| 7. Tea Ring | |

12. Best In Yeast Baking - All firsts competing - Rosette

SECTION 2 - MISCELLANEOUS BREADS

NO YEAST - FULL SIZE LOAF PAN

- | | |
|-------------------|---|
| 1. Zucchini Bread | 5. Pumpkin Bread |
| 2. Banana Bread | 6. Lemon Bread |
| 3. Nut Bread | 7. Other Miscellaneous Breads - state variety |
| 4. Apple Bread | |
8. Best in Miscellaneous Breads - All First Competing - Rosette

SECTION 3 - MUFFINS/SCONES

Muffins (6 on a plate, baked in muffin tin or paper cups)
Scones (6 on a plate)

- | | |
|---------------------|---------------------------------|
| 1. Blueberry Muffin | 5. Apple/Cinnamon Muffin |
| 2. Bran Muffin | 6. Banana Muffin |
| 3. Cornmeal Muffin | 7. Misc. Muffins, state variety |
| 4. Oatmeal Muffin | |

8. Best In Muffins - All First Competing - Rosette

- | | |
|---------------------------|---------------------------------|
| 9. Lemon Poppyseed Scones | 11. Orange Cranberry Scones |
| 10. Blueberry Scones | 12. Misc. Scones, state variety |

13. Best in Scones - All First Competing - Rosette

SECTION 4 - CANDY (6 Pieces)

Cut candy small enough and make molds small enough to fit
6 pieces on a 6" plate.

- | | |
|-------------------------------|-----------------------------------|
| 1. White/Swirl Fudge | 6. Peanut Brittle |
| 2. Chocolate Fudge | 7. Caramels |
| 3. Peanut Butter Fudge | 8. Buckeyes |
| 4. Misc. Fudge, state variety | 9. Molded Chocolate, any color |
| 5. Turtles | 10. Favorite Candy, state variety |

11. Best in Candy - All First Competing - Rosette



SECTION 5 - COOKIES (6 on a Plate)

- | | |
|---------------------------------|---------------------------------|
| 1. Sugar | 8. Ginger |
| 2. Chocolate | 9. Molasses |
| 3. Chocolate Chip | 10. Refrigerator |
| 4. Coconut | 11. Peanut Butter |
| 5. Decorated, holiday or themed | 12. Oatmeal |
| 6. Ethnic, state nationality | 13. Bar |
| 7. Filled, state variety | 14. Sugar Free, state variety |
| | 15. Misc. Cookie, state variety |

16. Best in Cookies - Rosette Gingerbread House

Premiums: 1st - \$5, 2nd - \$4, 3rd - \$3

17. Gingerbread House - (Age 18 and above)
Best in Adult Gingerbread House - Rosette
(Jr. and Teen Gingerbread House entry in Section 12 & 13)

Must be mounted on hard unbending surface. No larger than 14" x 12," front of house must be on the 14" side. Gingerbread house and all decorating must be edible. Suggested reading (Gingerbread Houses by Christa Currie - A Complete Guide to Baking, Building and Decorating).

SECTION 6 - PIES

Fruit pies must have 2 crusts - regular or lattice
All pies must be in an 8" or 9" disposable aluminum foil pan.
No custards or creams.

ALL PIES MUST BE IN DISPOSABLE PIE BOXES.

- | | |
|-----------------|--------------------------------|
| 1. Apple-Raisin | 6. Strawberry-Rhubarb |
| 2. Cherry | 7. Pecan |
| 3. Blackberry | 8. Favorite Pie, State Variety |
| 4. Peach | |
| 5. Blueberry | |

9. Best in Pies - all firsts competing - Rosette

SECTION 7 - CAKES

Notice: All cakes must be displayed on foil-covered heavy cardboard or other suitable material, not more than ONE inch larger than cake. No custards or creams.

ALL CAKES MUST BE IN DISPOSABLE CAKE BOXES.

1. Frosted Cupcakes - State Variety - 6 on a plate
 2. Decorated Cupcakes - State Variety - 6 on a plate
 3. Chocolate - 2 Layers - Chocolate Frosting
 4. Spice - 2 Layers - Frosted
 5. Carrot Cake - 2 Layers - Frosted
 6. Yellow - 2 Layers - Frosted
 7. Your Favorite Cake - State Variety, other than above
- 8. Best in Cakes - All First Competing - Rosette**

BUNDT - (Made In Bundt Pan)

- | | |
|---------------|-----------------------------------|
| 9. Marble | 11. Miscellaneous - State Variety |
| 10. Chocolate | |

12. Best in Bundt Cakes - All First Competing - Rosette

SECTION 8 - CAKE DECORATING

Notice: All cakes must be displayed on foil covered, heavy cardboard or other suitable material, not more than one inch larger than cake. Cakes should not be more than 25 inches high including decorations. 75% of decorations must be edible. Decision of Judges is final.

These cakes will not be judged for texture. Dummy cakes may be used. Cakes will be judged on design, construction, detail, balance and overall appearance. **NEW! Categories for Juniors and Teens, see section 12 & 13.**

BEGINNER

(With less than two years of decorating)

Premiums: 1st - \$7, 2nd - \$5, 3rd - \$4

Must be decorated in all buttercream icing and/or sugar molds.
Plastic and/or artificial items are allowed. No fondant icing.

- | | |
|---------------------|---|
| 1. Birthday | 3. Decorated cupcake cake,
8-12 cupcakes |
| 2. Special Occasion | |

4. Best in Beginner Cake Decorating All First Competing - Rosette

INTERMEDIATE

Premiums: 1st - \$7, 2nd - \$5, 3rd - \$4

The following may be decorated in royal icing, candy clay, gumpaste, fondant, etc. NO plastic or artificial items except on wedding cakes. 25" height does not apply to wedding cakes.

5. Birthday
6. Special Occasion
7. Decorated Cupcake Cake, 8-12 Cupcakes
8. Wedding Cake: 1st - \$12, 2nd - \$10, 3rd - \$8, 4th - \$5

9. Best in Intermediate Cake Decorating All First Competing - Rosette

ADVANCED AND TEACHERS

Premiums: 1st - \$7, 2nd - \$5, 3rd - \$4

The following may be decorated in royal icing, candy clay, gumpaste, fondant, etc. NO Plastic or artificial items except on wedding cakes. 25" height does not apply to wedding cakes.

10. Birthday
11. Special Occasion
12. Wedding Cake: 1st - \$12, 2nd - \$10, 3rd - \$8, 4th - \$5

13. Best in Advanced Cake Decorating All First Competing - Rosette

SECTION 9 - CLASS FOR MEN ONLY

Fruit Pies must have 2 crusts - regular or lattice
All Pies must be in an 8" or 9" disposable aluminum pan
No Custards or Creams. State variety.

ALL PIES/CAKES MUST BE IN DISPOSABLE PIE/CAKE BOXES

Entries in this section cannot be entered in any other section.

- | | |
|---|--|
| 1. Favorite Cake
(No custards or creams) | 5. Plate of cookies - 6
(one kind only) |
| 2. Yeast Bread, any variety
state variety | 6. Favorite Pie - No custards,
creams or pumpkin |
| 3. Misc. Bread in full size loaf
pan (No yeast), state variety | 7. Variety Not Listed - state
variety - No custard,
creams |
| 4. Rolls, any kind - 6 on a plate | |
- 8. Best in Men's Baking - All First Competing - Rosette**

SECTION 10 - PASTRIES

- | | |
|---|--|
| 1. Strudel - 6 slices | 5. Variety Not Listed - state
variety - 6 pieces on a plate |
| 2. Tarts or Tartlette -
6 on a plate | 6. Single Pie Crust - no
fillings, in a disposable pie
tin, any size |
| 3. Eclairs w/Chocolate
Frosting - 6 on a plate | |
| 4. Baklava (Greek) -
6 on a plate | |
- 7. Best in Pastries - All First Competing - Rosette**

SECTION 11 - GLUTEN FREE

All recipes must be submitted with exhibit.

1. Cookies, state variety, plate of 6
 2. Bread, yeast or misc., state variety, no mini loaves
 3. Brownies, frosted or plain, plate of 6
 4. Favorite Cake or Bundt, state variety
 5. Favorite Pie, state variety
 6. Favorite Muffins, state variety
 7. Misc. Gluten Free, state variety
- 8. Best in Best Gluten Free, All first competing - Rosette**

SECTION 12 - JUNIOR BAKING

(Children 12 years and under)

No Membership or Exhibitor Ticket Required - 5 ribbons

Premiums: \$3, \$2, \$1, \$1, \$1

No Box Mixes. Dummy cakes not allowed in Class 14, however allowed in Class 17.

Cakes/Cupcakes must be in disposable cake box or cupcake container, except for Class 17 - Decorated Cake.

1. Gingerbread Person, Made with Molasses, 6 on a plate
2. Chocolate Brownies, 6 on a plate
3. Peanut Butter Cookies - 6 on a plate
4. Oatmeal Cookies - 6 on a plate
5. Chocolate Chip Cookies - 6 on a plate
6. Sugar Cookies, Frosted - 6 on a plate
7. Bar Cookies, state variety - 6 on a plate
8. Muffins, state variety, 6 on a plate
9. Yeast Baking, state variety - 6 on a plate for rolls or full size loaf
10. Misc. Bread, no yeast - full size loaf

11. Best in Junior Baking

All First Competing - Rosette

12. Six Frosted Cupcakes, state variety
13. Bundt Cake, state variety
14. Whole Two Layer Undecorated Frosted Cake, state variety

15. Best in Junior Cakes

All First Competing - Rosette

16. Gingerbread House (same rules as in Section 5)
Best in Jr. Gingerbread House - Rosette
17. Decorated Cake Any Occasion (same rules as in Section 8)
Best in Junior Decorated Cake - Rosette

SECTION 13 - TEEN BAKING

Ages 13 - 17

Premiums: \$3, \$2, \$1, \$1, \$1

All pies must be in a disposable aluminum foil pan - 8" or 9" only. **Pies, Cakes, Cupcakes must be in disposable pie/cake box or cupcake container except for Class 15 - Decorated Cake.**

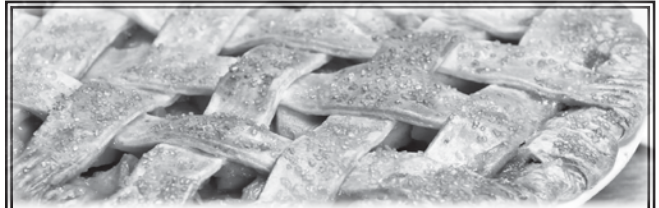
No Box Mixes. Dummy cakes not allowed in Class 3, however allowed in Class 15.

1. Pie, state variety - no custard, cream or pumpkin
2. Frosted Cupcakes, state variety - 6 on a plate
3. Whole Two Layer Undecorated Frosted Cake, state variety
4. Muffins, state variety - 6 on a plate
5. Yeast Baking, state variety - 6 on a plate for rolls or full size loaf
6. Bread, No Yeast - full size loaf
7. Brownies - 6 on a plate
8. Cookies, state variety - 6 on a plate
9. Bar Cookies, state variety - 6 on a plate
10. Filled Cookies, state variety - 6 on a plate
11. Ethnic Cookies, state variety & nationality - 6 on a plate
12. Candy, state variety - 6 on a plate

13. Best In Teen Baking

All Firsts Competing - Rosette

14. Gingerbread House (Same rules as in Section 5)
Best in Teen Gingerbread House - Rosette
15. Decorated Cake, any occasion (same rules as Section 8)
Best in Teen Decorated Cake - Rosette



APPLE PIE DAY CONTEST

SATURDAY -

VERNON HOWARD BAND PAVILION

Saturday, September 5, 2020

Public Auction: 1 p.m.

Sponsored by: Patterson Fruit Farm & Auxiliary

Open competition (no prior entry required)

Registration: Saturday, September 5, 9-11:30 a.m.

Domestic Arts Building

Class 1 - 24 years and under

Class 2 - 25 years to 50 years

Class 3 - 51 years and over

Prizes in each class: 1st - \$10, 2nd - \$8, 3rd - \$5

RULES FOR COMPETITION

1. Must be made with fresh apples - (ONLY APPLES).
2. Two crust pie required, no nuts or extras added
3. No purchased, ready-made crusts
4. Must be baked in a disposable, 8 or 9 inch, aluminum foil pan only (no glass or metal pans). **Reminder:** Aluminum foil pans require approximately 15 minutes longer cooking time.
5. Past Grand Champion winners are eligible for competition after 3 years.
6. Winners will be announced on PA system.
7. Apple Pies will be sold during a public auction at **1 p.m.** on Saturday held at the Vernon Howard Band Pavilion. All proceeds to benefit the Auxiliary Fund.
8. All awards presented during the public auction.
9. Pies judged and sold at judge's discretion of quality.

ALL AWARDS INCLUDING GRAND CHAMPION ARE PRESENTED BY THE PATTERSON FRUIT FARM.

2019 Apple Pie Contest Winners:

GROUP I: 1st: Sawyer Campbell
2nd: Ecco Conte
3rd: Campbell Reese



GROUP II: 1st: Allen Stay
2nd: Elizabeth Flanigan
3rd: Lynda Hyland

GROUP III: 1st: Pat Miller
2nd: Wilma Sweet
3rd: Patty Constantino

GRAND CHAMPION: Allen Stay

We appreciate and encourage the support given by everyone who attends & bids at the Apple Pie Auction