

2024 Clark County Fair Baking Contest

Rules and Regulations

The Baking Contest will be held on Wednesday, July, 17, 2024 in the Commercial building starting at 5:30 pm. It will be held rain or shine. (Tornadoes are negotiable.) Any changes will be announced on the Clark County Missouri Agricultural Fair Facebook page and a call or text message.

There is a \$3 entry fee per class to enter into the baking contest.

Only entry is allowed per class.

Pies and other baked goods must not require refrigeration before serving and may not contain raw/uncooked eggs (white or yokes)

Judges have the right to refuse to judge an item if they believe it is not completely baked. That item will have points deducted for taste because our judges were not safely able to taste it.

All items must be made from scratch. No store brought crust, dough, mixes and/or canned fillings or frostings may be used.

Any decoration added to the baked good must be edible.

Items must be prepared by the individual submitting their entry for judging.

Items must be presented in/on a disposable tin or plate.

A recipe must accompany your baked good. Recipes must include name of item, ingredient list, instructions, and contestant's name. (The contestant's name will be covered for the judging process)

Also, please do not write your name on the tin/plate. Your baked good will be assigned a number at registration, which allows anonymity during judging.

Pre-registration is due by July 5th, 2024. Application and entry fee is to be mailed to Michaela Hyde or dropped off at the Clark County Extension office by July 5th, 2024. (Please enclose the application/entry fee in an envelope if you plan to drop them by the extension office.) Applications submitted without their entry fee(s) will be discarded.

Michaela Hyde
21408 Elizabeth St.
Luray, MO 63453

Three entries are required to form a class. Classes will be formed by applications submitted BY PRE-REGISTERING. These classes we will call active classes. These active classes will be the only classes available for same day registration and will be announced prior to the Clark County Fair.

Entry fees are non-refundable. If a class is canceled for having less than 3 entries during pre-registration, the entry fee will not be returned and will be donated to the fair for improvements.

Any questions or concerns can be answered by Michaela Hyde at (319)470-7601.

Have fun baking and good luck!

JUDGING

- ✧ Judges will not know the identity of the bakers.
- ✧ Judging will begin at 5.30 pm with awards presented immediately following the completion of judging all classes.
- ✧ Judges will independently assign each baked good a score without consultation.
- ✧ In case of a tie, judges will judge those items again.
- ✧ All judges decisions are final. Arguing with a judge will result in dismissal from the contest and banned from entering any further baking contests held by the Clark County Missouri Agricultural Fair.
- ✧ Judging of each class will be based on the following criteria:

Cake/Cupcakes

Quantity Requirement:

One Whole Cake or Six Cupcakes

Overall appearance	20
Cake Flavor & Texture	15
Frosting Flavor & Texture	15
Overall Flavor	50
Total Possible Points	100

Candy (Confections)

Quantity Requirement: Six Items

Examples of Candies: Fudge, Caramels, Barks, Truffles, Cake Pops.

Overall Appearance	15
Texture	30
Taste	40
Ease of Chewing	15
Total Possible Points	100

Cookies/Bars

Quantity Requirement: Six Items

Overall Appearance	20
Aroma	20
Texture	30
Taste	30
Total Possible Points	100

Pastry

Quantity Requirement: Six Items

Overall Appearance	20
Crust	35
Filling	30
Topping	15
Total Possible Points	100

Pie/Cobbler/Crisp Class

Quantity Requirement: One whole 8in Pie or 8”x8” Square tin

Pre-Slice – basic eye appeal and the extent to which the whole pie entices you to want to try it, in addition to creative and appetizing decoration.

After Slice – a single slice unveils the looks and consistency of the filling and crust. Pies should have generous, well distributed fruit as well as, good color and definition.

Overall Appearance (Pre slice & After Slice)	20
Crust	15
Filling	15
Overall Flavor	50
Total Possible Points	100

Quick Breads, Yeast Risen Breads, and Sourdough Breads Contest

Quantity Requirement: One loaf or 6 individual servings

Comparison of quick, yeast, and sourdough breads:

- I. A quick bread is described as a bread that uses chemical leavening agents such as baking powder and/or baking soda. The baking powder and baking soda do not require a rise time so the batter is baked immediately after mixing. (ex: Banana Bread, Muffins, Scones, etc.)
- II. Yeast breads are leavened with yeast and the dough must be kneaded and allowed to rise before baking. Can include the use of instant yeast, active dry yeast, and fresh (cake) yeast. (ex: Cinnamon Rolls, White Loaf Bread, etc.)
- III. Sourdough is a natural leavening agent created by combining a mixture of flour and water. That, in turn, creates wild yeast and lactic acid bacteria from the environment.

Overall Appearance	15
Rise	15
Flavor	40
Consistency/Texture	30
Total Possible Points	100

2024 Featured Flavor of the Year: Peach

This category is a fun class! Every variety of baked good qualifies as long as it is loaded with peach and peach flavor! Be creative and have fun with this class!

Quantity Requirement: Please follow what is listed in the previous categories. (Example: Breads: 1 Loaf, Muffins: 6 Items, etc.)

Overall Appearance	20
Texture	20
Peach Flavor	50
Creativity	10
Total Possible Points	100

Best in Show

The Best in Show class will be our best of the best class. Any item can be entered from any class. Each item will go head to head to determine which baked good is the very best for all: appearance, taste, consistency, and flavor profile. This class will be judged more strictly with its own rubric to help our judges determine a clear first, second, and third place.

Quantity Requirement: Please follow what is listed in the previous categories. (Example: Breads: 1 Loaf, Muffins: 6 Items, etc.)

Best of Show: Scoring Scale				
	0	(1-2)	(3-4)	(5-6)
Appearance	Items are visually unappealing. Appear to be either under baked or burnt	Items vary in color, some are too light or too dark in color. Crust appears to be too soft or tough. Lacks visual appeal.	Slight color variance, good crust, shape is visually appealing and/or uniform. For yeast breads: cracks or blisters are visible.	Exceptional color and doneness, properly shaped, visually appealing.
Consistency	Size, Shape, and/or color is inconsistent. Incorrect yield requirement	Size, shape and/or color shows few inconsistencies. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds expectations. Correct yield.
Taste	Flavor is unpleasant. Zero desire to try another bite.	Flavor is ok. Not good/not bad. Could be better.	Very nice flavor.	Delicious overall taste.
Flavor Profile	Flat taste. No complexity in flavor.	Some components are good. Not all. don't mesh together well. Little complexity in taste	Each component taste great individually with a complex taste but don't mesh well together.	All components work together and compliment each other beautifully. Complex and balanced taste

Note:

The difference between the taste category and flavor profile is as follows:

Taste is the overall answer to "how good does it taste as a whole" while the flavor profile is a more in depth look at the baked good and judging it based on its balance of salty, sweet, sour, and bitter. A flavor profile is the combination of different flavors into one dish/ baked good and how well they compliment each other.

Class Name and Identification Numbers	
BC100	Cakes/Cupcakes
BC101	Candy
BC102	Cookies
BC103	Pastry
BC104	Pies/Cobbler/Crisp
BC105	Quick Breads
BC106	Sourdough
BC107	Yeast Risen Breads
BC108	Best in Show
BC109	2024 Featured Flavor: Peach

2024 Clark County Fair Baking Contest Application

Name: _____

Phone Number: _____

Address: _____

<u>Class Number</u>	<u>Class Name</u>	<u>Item Name</u>	<u>Entry Fee</u>
Total:			\$

Note:

- ✧ Only one entry per class
- ✧ Each entry has a \$3 entry fee
- ✧ Any application turned into without an entry fee will be discarded
- ✧ Entry fees are non-refundable.