

Any other quick bread	G-1-47	G-1-48
Cake Doughnuts	G-1-49	G-1-50
Gingerbread	G-1-51	G-1-52
Muffin	G-1-53	G-1-54
Biscuits	G-1-55	G-1-56

CAKES

Rules

1. Cakes made from a commercial mix shall not be entered.
2. Cakes are to be exhibited without frosting; except in the "Decorated Cakes" class.
3. Exhibit: 1/2 layers or 1/2 cakes
4. Judging Criteria: flavor, odor, shape, volume, surface, texture, grain, and color.

Cakes	Adult	Youth
Angel Food Cake	G-1-172	G-1-173
Applesauce Cake	G-1-57	G-1-58
Carrot Cake	G-1-59	G-1-60
Chiffon Cake	G-1-61	G-1-62
Chocolate Cake	G-1-63	G-1-64
Pound Cake	G-1-65	G-1-66
Spice Cake	G-1-67	G-1-68
Sponge Cake	G-1-69	G-1-70
Yellow Cake	G-1-71	G-1-72
Decorated Cake	G-1-73	G-1-74
Any other cake not listed	G-1-75	G-1-76
Cake Rolls	G-1-	G-1-

COOKIES

Rules

1. Exhibit: 4 cookies, NO FROSTING;
2. Judging criteria: flavor, shape, size, color, grain and texture characteristic of the type of cookie

Cookies	Adult	Youth
Brownies	G-1-78	G-1-79
Chocolate Chip	G-1-80	G-1-81
Bar Cookies	G-1-82	G-1-83
Filled	G-1-84	G-1-85
Fruit Bars	G-1-86	G-1-87
Ginger	G-1-88	G-1-89
Nut Drop	G-1-90	G-1-91
Oatmeal	G-1-92	G-1-93
Party (May be frosted)	G-1-94	G-1-95
Peanut Butter	G-1-96	G-1-97
Refrigerator	G-1-98	G-1-99
Sour Cream	G-1-100	G-1-101
Sugar	G-1-102	G-1-103
Unbaked	G-1-104	G-1-105
Any other cookie not listed	G-1-106	G-1-107

PIES

Please bring an entire pie. A single piece will be displayed

Pies	Adult	Youth
Apple	G-1-108	G-1-109
Cherry	G-1-110	G-1-111
Strawberry	G-1-112	G-1-113
Berry, any other kind	G-1-114	G-1-115
Mince Meat	G-1-116	G-1-117
Raisin	G-1-118	G-1-119
Rhubarb	G-1-120	G-1-121
Any other pie not listed	G-1-122	G-1-123

CANDY

Rules

1. Exhibit: 6 pieces of candy must be displayed on a plastic plate.
2. All candy must be made in the home. Professional candy makers are to enter competition in professional division.
3. Judging Criteria: flavor, appearance, texture, and consistency characteristic of type of candy.

Candy	Adult	Youth
Caramel	G-1-126	G-1-127
Chocolate Creams (Hand Dipped)	G-1-128	G-1-129
Divinity	G-1-130	G-1-131
Fudge (Chocolate, Nut)	G-1-132	G-1-133
Glass Candy, all flavors	G-1-134	G-1-135
Mints, all types	G-1-136	G-1-137
Penuche	G-1-138	G-1-139
Peanut Brittle	G-1-140	G-1-141
Sea Foam (Brown Sugar)	G-1-142	G-1-143
Taffy	G-1-144	G-1-145
Toffee	G-1-146	G-1-147
Any other candy not listed	G-1-148	G-1-149

PROFESSIONAL CANDY: OPEN TO THE WORLD

Rules

1. Definition of Professional is anyone making candy for a monetary return. Test question: Do you sell candy for a profit? If yes is the answer, you are a professional.
2. Exhibit: 6 pieces of candy must be displayed on a plastic plate.
3. All candy must be made in the home.
4. Judging Criteria: flavor, appearance, texture, and consistency characteristic of type of candy.

Candy	Professional
Caramel	G-1-150
Chocolate Creams (Hand Dipped)	G-1-151
Divinity	G-1-152
Fudge (Chocolate, Nut)	G-1-153
Glass Candy, all flavors	G-1-154
Mints, all types	G-1-155
Penuche	G-1-156
Peanut Brittle	G-1-157
Sea Foam (Brown Sugar)	G-1-158
Taffy	G-1-159
Toffee	G-1-160
Any other candy not listed	G-1-161

HONEY PRODUCTS

Include the percentage of honey in your recipe on your recipe card.

Honey products	Adult	Youth
Bread	G-1-162	G-1-163
Cookies (four)	G-1-164	G-1-165
Cakes	G-1-166	G-1-167
Candy (six pieces)	G-1-168	G-1-169
Canned goods	G-1-170	G-1-171

CULINARY CONTESTS

*Qualifies for Families at Fair Sweepstakes

OUR FAMILY'S FAVORITE COOKIE

Past Winners

2003 – Francesca Jones

2004 – Francesca Jones

2005 – Nicole Jordan

2006 – Mary Morrison