

BAKED GOODS

Sally Johnston Chairperson
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PREMIUMS

(unless otherwise noted)

| | | | |
|--------------------------------|--------------------------|--------------------------|--------------------------|
| <u>ADULT</u> ages 14 and over | 1 st : \$5.00 | 2 nd : \$4.00 | 3 rd : \$3.00 |
| <u>YOUTH</u> ages 13 and under | 1 st : \$4.00 | 2 nd : \$3.00 | 3 rd : \$2.00 |

GUIDELINES

1. Entries: Accepted Friday evening between **4:00-8:00 PM** in the annex to the Vegetable Building. Judging begins promptly at 8:00 PM. **Entries will not be accepted once judging begins.**
2. We are not able to supply plates or containers for your entries. Please bring your own.
3. **Submit 6 items packaged together as your presentation. In addition, package 1 additional item separately for the judge to sample for a total of 7 items.** Cakes, breads, and pies are exceptions to this guideline.
4. We accept perishable items; however, please let us know if your item requires refrigeration.
5. All entries must be homemade; no packaged mixes or dough may be used.
6. **Each baker may enter only one item per category.**
7. We cannot accept entries from commercial and professional bakers/bakeries. Thank you for understanding.
8. Ribbons and entries not being auctioned must be picked up on Monday between 5:00 - 6:00 PM. **Ribbons and prizes will not be mailed.** Please plan accordingly. Note: vehicles will not be allowed on the grounds until 6:00 PM on Monday.

BAKED GOODS AUCTION

The auction will take place at 3:45 PM on Monday at the baked goods department. **Baked goods will be auctioned with their plate or pan**, so please plan accordingly. We do not supply plates or containers.

Please come support our bakers and all their hard work! It is a fun auction and all proceeds are donated to local food pantries.

SPECIAL SPONSORS

1. **KING ARTHUR FLOUR (KAF):** King Arthur Flour has graciously agreed to sponsor our KAF recipe bake-off competition with two categories, Adults (ages 14 and over) and Youth (ages 13 and under). King Arthur offers wonderful prizes to talented local bakers! Competition rules and instructions are listed below. Recipes may be found as a link within the Sandwich Fair website or at the King Arthur website: www.kingarthurflour.com.
2. **JONATHAN BEEDE HOUSE B&B:** Located in Center Sandwich, Sue and John Davies are sponsoring the prize for the Best Apple Pie for Adults and Youth.
3. **THE DESSERT TABLE:** Located in Center Sandwich, Wendy Shambaugh is sponsoring our Scone category for Adults and Youth.

CATEGORIES

1. King Arthur Flour Baking Competition: Adults and Youth (sponsored by KAF)

Rules and instructions specific to the King Arthur Baking Competition

- a. Bakers must bring the opened bag of King Arthur Flour **or** submit a UPC label from the flour bag when submitting the entry.
- b. **Bakers must follow the designated recipe exactly.** Recipes may be found at www.kingarthurflour.com or follow the link(s) below. **Resist the temptation to embellish beyond the recipe; any embellishment may disqualify the entry.**
- c. For the Adult entry, follow the recipe for **Blueberry Hand Pies** exactly as it appears on the link/website: [Blueberry Hand Pie](#).
- d. For the Youth entry, follow the recipe for **Whole Grain Banana Bread** exactly as it appears on the link/website: [Whole Grain Banana Bread](#).
- e. All entries must be submitted on a disposable container for judging.
- f. **Failure to follow the rules may result in disqualification.**

Premiums for the King Arthur Baking Competition for *both adult and youth categories*

1st place: \$40 gift certificate to the Baker's Catalogue/www.kingarthurflour.com
 2nd place: \$25 gift certificate to the Baker's Catalogue/www.kingarthurflour.com
 3rd place: King Arthur Flour Baker's Companion Cookbook

CATEGORIES (CONTINUED)

2. Back to Basics: **Yeast Breads & Rolls**
3. **Specially Decorated Cakes** (judged on appearance only)
4. **Apple Pie** (sponsored by Jonathan Beede House B&B)
5. **Coffee Cakes & Buckles** (yeasted and un-yeasted)
6. **Homemade Candies**
7. **Scones** (sponsored by The Dessert Table)
8. **Bars, Squares, & Brownies**
9. **Cheesecakes**
10. **Frosted Cupcakes**
11. **Cookies**
12. **Non-Apple Pies** (single and double crust)
13. **Quick Breads**
14. **Muffins**
15. **Frosted Cakes**
16. **Savories** (think pizza, calzone, pasties, stuffed breads & rolls; use your imagination)
17. **Gluten-free**

Listed below are general criteria that judges consider (examples provided):

Presentation (Is it appealing to the eye?);

Uniformity and Consistency (Are all frosted cupcakes or rolls look alike?);

Taste (Is the flavor appealing, not absent or overpowering?);

Texture (Is the pie crust flaky? Tough? Is the bread moist? Are the cookies crunchy or chewy? Is the texture consistent throughout the cake layers or cheesecake?)

GOOD LUCK and HAPPY BAKING!!

Don't forget the Baked Goods Auction !

Monday at 3:45 outside the Baked Goods Building

