BAKED GOODS

Chairperson TBA

PREMIUMS

(Unless otherwise noted)

ADULT ages 14 and over: 1st \$5.00 2mt; \$4.00 3mt; \$3.00 YOUTH ages 13 and under: 1st \$4.00 2nd \$3.00 3rd \$2.00

GUIDELINES:

- 1. Entries: Accepted Friday evening between **4:00-7:30 p.m.** in the annex to the Vegetable Building. Judging begins 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 as your presentation. Please bring a separate item 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.
- 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 from 5:00 6:00 p.m.. Please note: vehicles will not be allowed on the grounds Monday until 6:00 p.m. Also ribbons and prizes will not be mailed. Please plan accordingly.

BAKED GOODS AUCTION:

The Auction will take place on Monday at 3:45 p.m. at the baked goods department. Please come support our bakers and all of their hard work! **Baked goods will be auctioned with their plate/pan**; so please plan accordingly as we do not supply plates or containers. Recipients of all auction proceeds will be 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, one for Adults and one for Youth (please see ages noted above in the guidelines). King Arthur offers wonderful prizes to talented local Bakers! Competition instructions are included in this section. Recipes may be found as a link within the Sandwich Fair Website or at the King Arthur website: www.kingarthurflour.com.

CATEGORIES

- 1. King Arthur Flour Baking Competition: Adults and Teens (Sponsored by KAF)
 *RULES for the King Arthur Baking Competition:
- a. Exhibitor must bring the opened bag of King Arthur Flour **or** submit a UPC label from the flour bag when he/she submits the entry.
- b. Contestant must follow the designated recipe exactly. For the Adult entry the recipe for **Raspberry Coffee Cake** must be used exactly as it appears on the link/website:

Raspberry Cream Cheese Coffee Cake Recipe | King Arthur Baking

For the Youth entry the recipe for **Cinnamon-crisp coffee cake** must be used exactly as it appears on the link/website: Cinnamon-Crisp Coffee Cake Recipe | King Arthur Baking

- c. All entries must be submitted on a disposable container for judging.
- d. Failure to follow the rules may result in disqualification.

Premiums for the King Arthur Baking Competition:

KA Adult Category

- 1st place: \$75 gift certificate to the Baker's Catalogue/ kingarthurflour.com
- 2nd place: \$50 gift certificate to the Baker's Catalogue/ kingarthurflour.com
- 3rd place: \$25 gift certificate to the Baker's Catalogue/ kingarthurflour.com

KA Junior/ Youth Category

- 1st place: \$40 gift certificate to the Baker's Catalogue/ kingarthurflour.com
- 2nd place: \$25 gift certificate to the Baker's Catalogue/ kingarthurflour.com
- 3rd place: King Arthur Tote Bag

CATEGORIES CONTINUED

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

HAPPY BAKING!!

^{*}These rules are specific to the King Arthur Baking Competition.