

Adult Home Baking - Department 114

Superintendent: Lisa Lynch

Rules:

1. The Exhibit Hall will be open to accept exhibits the Wednesday before Labor Day from 5:00 p.m. until 8:00 p.m. and the Thursday before Labor Day from 8:00 a.m. until 6:00 p.m.
2. Exhibitors may only enter one exhibit per class.
3. Judging will take place Thursday after 6:00 p.m.
4. All foods except pies must be removed from the pan and placed on a paper or Styrofoam plate and covered by a resealable plastic bag.
5. Recipes must accompany baked goods on a 3x5 card.
6. Food must be made/prepared by the exhibitor.
7. No box mixes unless otherwise specified.
8. Owner's name should be on the bottom of the returnable pie plate.
9. All recipes become the property of the Spencer Fair.

Judging Criteria:

- Flavor - 30%
- Appearance - 30%
- Texture - 20%
- Recipe Difficulty - 10%
- Follow Entrance Directions - 10%

Classes:

Prizes: First - \$6.00, Second - \$5.00, Third - \$4.00

- 1 - Fruit Muffins (6)
- 2 - Quick Bread
- 3 - Coffee Cake
- 4 - Apple Pie
- 5 - Healthy Choice Cookies
- 6 - Cupcakes (6)
- 7 - Decorated Cake (May be a boxed mix)
- 8 - Decorated Cupcakes (4) (May be a boxed mix)
- 9 - Fudge (6)
- 10 - Brownies (6)
- 11 - Men Only - Mixed Fruit Muffins (6)
- 12 - Oatmeal Cookies
- 13 - Yeast Bread
- 14 - Challenge Class
- 15 - Cookie, Any other
- 16 - Men only -Rhubarb Muffins
- 17 - Any other – made with Maple Syrup
- 18 - Any other – made with Coffee
- 19 - Mock Apple Pie
- 20 - Berry Pie

- 21 - Corn Muffins
- 22 - Whoopie Pies
- 23 - Chocolate Cookie
- 24 - Any other - Gluten Free
- 25 - Any other - Bread
- 26 - Any other - Pie