

Baked Foods Handbook



*Creative living
at the Oregon
State Fair*

BAKED FOODS

IMPORTANT DATES

ENTRY AND RELEASE SCHEDULE

Baked Foods Online Entry Deadline:

10 pm, Monday, August 19

Deliver Baked Food Entries:

Wednesday, August 21, 2 pm to 8 pm

Enter through Red Gate on 17th Street and follow signs to Columbia Hall.

Bring a copy of your online registration receipt (see instructions this page).

No Baked Foods will be returned.

By submitting an entry into the Fair, exhibitors **agree** to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting entries.

It is important that exhibitors read and be familiar with the General Rules as well as the Competition Rules in this Handbook.

ONLINE REGISTRATION AND ENTRY INSTRUCTIONS

ONLINE ENTRY OPENS MAY 15, 2019

Read the complete rules, division descriptions and entry information in this Handbook **BEFORE** going to online Registration.

1. Then go to <http://oregon.fairmanager.com>
2. Click **Register** or **Sign In** (for return visits).
 - Register using your First and Last Name and create a password (write your password down).
 - Fill in requested information, including email address. Enter age only if under 18. Click **Continue**.
 - Select **Department** ex.: Baked Foods
 - Select a **Division** ex.: Cookies, Division 310
 - Select a **Class** ex.: Class 3104 Chocolate Chip
 - Fill in all information for class(es) you are entering, including a brief **Description** if needed.
3. When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. (NOTE: If you think you may want to modify your entries, you may save your current session and check out at a later session. Be sure to **Check Out before the closing date listed for your Department; entries are not submitted to the Fair office until the check-out process is complete.**)
4. Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Handbook.
5. Click **Submit**.
6. Please print and bring a copy of your detailed online entry receipt **with your entries** when you bring them to the Fair.

Oregon State Fair Creative Living Office

971-701-6571 or email creativeliving@oregonstatefair.org

www.oregonstatefair.org

Follow us on Facebook, Instagram and Pinterest!

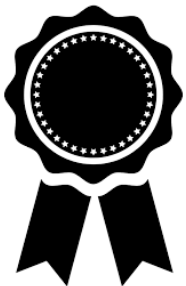
GENERAL RULES

1. Oregon State Fair (OSF) competitions are open to residents of Oregon only. Entries do not need to be entered or have won at a county fair to be eligible for any competition.
2. All articles must be the handiwork of the exhibitor and not been previously exhibited in a prior year at the Oregon State Fair.
3. Online entries must be submitted by the date indicated within each Department Handbook. Paper applications will not be accepted. Information must be accurate and complete. Walk-in entries may be accepted during intake days on a limited basis.
4. Entries must be delivered and removed only during the scheduled times. Any exception shall be at the discretion of OSF staff.
5. Entries will receive a claim check upon delivery. Exhibitor must present claim check or valid Oregon ID when picking up entries.
6. Some competitions require an entry fee. See specific departments for fee and processing information.
7. OSF staff or a judge may disqualify or transfer any exhibit which is not a true representation of the class in which it is entered or if rules are not followed.
8. Judging is closed to the public unless otherwise noted. Every reasonable effort is made to secure highly qualified judges with expertise in their field.
9. Entries by OSF staff and judges are prohibited in the department in which they are working. They may enter other departments.
10. Ribbons and/or prizes will be awarded as warranted. All judges' results are final. Results cannot be provided over the phone but will be posted online when available. (www.oregonstatefair.org)
11. Protests may be submitted to the Creative Living office accompanied by a deposit of \$25 which will be forfeited if the protest is not sustained. Protests must plainly state the cause of the complaint or appeal and submitted within 24 hours of the action.
12. Ribbons and scorecards (as available) are provided with return of entries after Fair. See specific departments for return days.
13. OSF is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
14. Exhibitors shall indemnify OSF from and against all claims for damage to persons or property caused by them or their exhibits.
15. OSF will take reasonable precautions to ensure safety of exhibits while on the fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to exhibits or exhibitors, unless the loss or damage is due to the negligence of OSF staff and volunteers.
16. Exhibitors found in violation of rules, or to be in practices unethical or adverse to OSF, shall be penalized by forfeiture of awards and/or privileges, and removed from the exhibit.
17. Items not picked up by final return days of each department are forfeited by exhibitor.

The Oregon State Fair reserves the final and absolute right to interpret any and all terms, conditions, rules and regulations contained in any and all parts of Department Handbooks and to settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, connected with or incidental to the Oregon State Fair. OSF further reserves the right to determine unforeseen matters not covered by General or Competition Rules, and to withdraw award offerings in all Competitions should any emergency exist and circumstances demand.

COMPETITION RULES

1. All Oregon State Fair General Rules apply. Your submission indicates you have read and agree to abide by the General Rules and the Competition Rules.
2. Only **amateur** exhibitors may enter Baked Food divisions.
3. No entry fee is required. Each exhibitor is limited to **one** entry per class **except** in the Juniors and Teens Divisions. Juniors and Teens may enter up to 3 entries in each Class in Divisions 300 and 301. **All exhibitors are limited to a maximum of 20 entries.**
4. Entries in the Juniors Divisions are encouraged to have adult supervision while baking.
5. The "OTHER (specify)" class is to be used only when an item does not fit the description of any other class in the division. For online entry, use the "Description" text box where "specify" is indicated for an entry.
6. All entries must be home-prepared by the exhibitor. Entries must be from scratch and must not contain packaged mixes.
7. **All entries must be delivered individually on a disposable plate/board, covered with plastic wrap or aluminum foil or in a box.** No entry will be accepted uncovered.
8. Entries in **some** Classes may require a recipe on a 3x5 card. Refer to specific Class rules and requirements.
9. Pies must be baked in an aluminum (non-returnable) pan. For a good bottom pie crust, place aluminum pie pan on an old dark cookie sheet or old iron skillet when baking.
10. Limited refrigeration is available (i.e. for Cheesecakes, etc.) and will be provided at the discretion of the department coordinator.
11. **Entries may be disqualified by the judge if rules are not followed. The exhibitor must follow additional rules/instructions described for specific division.**
12. **All** baked foods will be disposed of at the end of fair.
13. Entries will be judged using the American Judging System.



In this Department, ribbons may be awarded as merited for the following categories:

Best of Show (\$150)

Best of Division

1st, 2nd, 3rd for each class

All judges' decisions are final.

DIVISIONS & CLASSES

**NOTE: Division 300 is for Juniors (Ages 6-12) and Division 301 is for Teens (Ages 13-17)
Juniors & Teens may also enter in the Adult Divisions and will be judged with all entries in the Class.
Divisions 302-319 are for Adults (Ages 18+).**

DIVISIONS

300 Juniors (Ages 6-12)

301 Teens (Ages 13-17)

302 Alternate Dietary Needs*

304 Cakes

307 Cheesecakes

308 Confections

310 Cookies

312 Pies and Pastries (Single Crust)

313 Pies and Pastries (Double Crust)

315 Cobblers

316 Crisps

317 Quick Breads

319 Yeast Breads

320 Oregon Award

300 JUNIORS

Juniors may enter up to three entries in each of the Classes listed below (see Rule 3)

3001 Cakes & Cupcakes (1 cake; ½ doz. cupcakes)

3002 Confections (½ dozen pieces)

3003 Cookies (½ dozen, may be frosted)

3004 Oatmeal Chocolate Chip Cookies (½ doz.)

3009 Any Other (specify)

301 TEENS

Teens may enter up to three entries in each of the Classes listed below (see Rule 3)

3011 Alternate Dietary Needs*

3012 Cakes & Cupcakes (1 cake; ½ doz. cupcakes)

3013 Confections (1/2 dozen pieces)

3014 Cookies (1/2 dozen, may be frosted)

3015 Pies and Cobblers

3016 Quickbreads

3017 Crumb Cake (1 cake)

3018 White Yeast Bread[^]

3019 Any Other (specify)

302 ALTERNATE DIETARY NEEDS*

(1 cake, loaf, or ½ doz. cookies, & confections)

3021 Gluten Free – Cake[^]

3022 Gluten Free – Cookies[^]

3023 Gluten Free – Quick Bread[^]

3024 Gluten Free – Yeast Bread[^]

3025 Paleo

3026 Vegetarian/Vegan

3029 OTHER (specify)

ALTERNATE DIETARY NEEDS TIPS

- ***Entries must include full recipe on a 3x5 card.**
- Product may be entered in only one class (i.e.: product or same recipe cannot be entered in both “Gluten Free” and “Paleo”).
- “Paleo” means the products may contain fruits, vegetables, lean meats, seafood, nuts and seeds, healthy oils such as olive, coconut, avocado, meat and nut oil excluding peanut oil. They should not contain dairy, grains, processed food and refined sugar, legumes, starches and alcohol.
- Vegetarian/Vegan means these products will be described in the following manner: “Lacto-ovo vegetarian” should not include meat, but may contain dairy products (milk, butter, cheese) and eggs. “Ovo-vegetarian” can contain eggs, but no meat or dairy products. “Vegan” should contain no meat or animal products.

***Entries REQUIRE full recipe on 3x5 card**

[^]See special awards page for details on entering

304 CAKES

(1 cake or ½ dozen cupcakes)

- 3041 Angel Food
- 3042 Applesauce
- 3043 Banana
- 3044 Bundt
- 3045 Burnt Sugar
- 3046 Cake Pops
- 3047 Carrot
- 3048 Chiffon
- 3049 Chocolate
- 3050 Coconut
- 3051 Cupcakes
- 3052 Cupcakes - mini
- 3053 German Chocolate
- 3054 Pineapple Upside Down
- 3055 Pound
- 3056 Spice
- 3057 Sponge
- 3058 Torte
- 3059 White
- 3060 Yellow
- 3061 Brown Sugar Pound Cake
- 3069 OTHER (specify type of fruit, veg., etc.)

307 CHEESECAKES^

- All cheesecakes must be received on ice (containers must be clearly identified with Exhibitor's name).
- Only baked cheesecakes will be accepted.
- Cheesecake must be at least 6" in diameter.
- Cheesecake must not be in a spring form pan or on a spring form bottom.
- Only real dairy products are to be used – no margarine, cool whip, etc.

- 3071 Plain
- 3072 Flavored
- 3079 OTHER (specify)

308 CONFECTIONS

(½ dozen pieces candy or 1 cup of nuts)

- 3081 Brittle
- 3082 Candies
- 3083 Caramel
- 3084 Chocolate (Dipped or Molded)
- 3085 Divinity
- 3086 Fudge - Chocolate
- 3087 Fudge - OTHER
- 3088 Marshmallows
- 3089 Mints
- 3090 Pralines
- 3091 Sweetened Nuts
- 3092 Tarts
- 3093 Toffee
- 3094 Truffles
- 3099 OTHER (specify)

310 COOKIES

(½ dozen; may be frosted)

- 3101 Bar
- 3102 Biscotti
- 3103 Brownies
- 3104 Chocolate Chip
- 3105 Decorated
- 3106 Filled
- 3107 Ginger
- 3108 Macaroons
- 3109 Molasses
- 3110 No Bake (Cookie or Bar)
- 3111 Oatmeal
- 3112 Peanut Butter
- 3113 Refrigerator
- 3114 Rolled
- 3115 Shaped or Pressed
- 3116 Shortbread
- 3117 Snickerdoodles
- 3119 OTHER (specify)

312 PIES & PASTRIES (Single Crust)

(1 pie – 7” or larger OR 6 pastries)

Crusts must be standard pastry and oven baked.

Use ONLY disposable pie plates.

- 3121 Apple
- 3122 Berry
- 3123 Cherry
- 3124 Nut
- 3125 Peach
- 3129 OTHER (specify)

313 PIES & PASTRIES (Double Crust)

(1 pie – 7” or larger OR 6 pastries)

Crusts must be standard pastry and oven baked.

Use ONLY disposable pie plates.

- 3131 Apple
- 3132 Blackberry
- 3133 Blueberry
- 3134 Cherry
- 3135 Marionberry
- 3136 Peach
- 3137 Raisin
- 3138 Raspberry
- 3139 Rhubarb
- 3140 Strawberry
- 3149 OTHER (Specify)

315 COBBLERS – BISCUIT TYPE TOPPING

(1 cobbler)

- 3151 Apple
- 3152 Berry
- 3153 Cherry
- 3154 Peach
- 3159 OTHER (Specify)

316 CRISPS – CRUMBLE TOPPING

(1 crisp)

- 3161 Apple
- 3162 Berry
- 3163 Cherry
- 3164 Peach
- 3169 Other (Specify)

317 QUICK BREADS

(1 loaf or amount indicated)

- 3171 Baking Powder Biscuits (½ doz.)
- 3172 Banana
- 3173 Coffee Cake
- 3174 Corn
- 3175 Doughnuts – Cake (½ doz.)
- 3176 Gingerbread
- 3177 Muffins (Specify) (½ doz.)
- 3178 Nut
- 3179 Pumpkin
- 3180 Scones (Specify) (½ doz.)
- 3181 Zucchini
- 3189 OTHER (specify)

319 YEAST BREADS

(1 loaf or amount indicated)

- 3191 Cheese
- 3192 Cinnamon
- 3193 Coffee Cake
- 3194 Dinner Rolls (½ doz.)
- 3195 Doughnuts (Specify) (½ doz.)
- 3196 Focaccia
- 3197 French
- 3198 Herb
- 3199 Oatmeal
- 3200 Rye
- 3201 Sourdough
- 3202 Sweet Rolls
- 3203 White^
- 3204 Whole Wheat
- 3209 OTHER (Specify)

320 OREGON AWARD

(1 entry per exhibitor)

Gift basket showcasing the bounty of Oregon – may include Oregon products and/or baked items made from these products



Show your Oregon Pride! To be eligible, entries need to be Oregon-centric – highlighting a physical aspect of Oregon or promoting an export or commodity. The winner will receive a special ribbon and cash prize.

SPECIAL AWARDS



Bake
ANYTHING
...
Love
EVERYTHING



Voted #1
Certified
Gluten Free
Flour ...
AGAIN!

GF Jules

Best Gluten Free Baked Food

\$25.00 gift certificate

(Classes 3021, 3022, 3023, and 3024)

Red Star Yeast

Classes 3203 and 3018 white yeast bread

Must include empty packet of Red Star yeast
and recipe



Willamette Valley Kitchen Co.

Special awards to the top 3 cheesecakes

(Classes 3071, 3072, and 3079)

JUDGING CRITERIA

ALTERNATIVE DIETARY NEEDS
APPEARANCE
TEXTURE
FLAVOR
RECIPE CLARITY AND PRESENTATION
JUDGES DISCRETION

BREADS
APPEARANCE Shape (proper "dome"), smoothness, crust color.
LIGHTNESS
CRUST Thickness, quality, crispness, tenderness.
CRUMB Color and texture.
TEXTURE No streaks or close grain. Size and uniformity of cell walls. Elasticity.
FLAVOR Taste and color – Sweet, nutty, blended. Points awarded for flavor at judges tasting discretion.

CONFECTIONS
APPEARANCE Color, size, and shape of pieces.
TEXTURE Crystalline – Velvety, creamy. Non-crystalline – Should hold shape, no crystals.
CONSISTENCY Crystalline – Firm, not hard or soft. Non-crystalline – Should hold shape, no crystals.
FLAVOR Blending high quality, pleasing.

COOKIES
APPEARANCE Outside – Uniform, not too thick. Size – Not over 3". Surface – Color and texture.
TEXTURE Characteristic of type.
FLAVOR Natural flavor of ingredients, not off-flavor. Points awarded for flavor at judges tasting discretion.

PIES & PASTRIES, 1-CRUST
APPEARANCE Color Shape
CRUST Texture – Flaky, tender. Flavor – Agreeable, no pronounced taste of fat or salt.
FILLINGS Consistency – Fruit moist, but not syrupy, well cooked, filling should hold shape but be smooth and soft. Flavor – Natural or well blended. Meringue – Light, tender, evenly browned, no shrinking from sides, at least ¼-inch, no “weeping”.

PIES & PASTRIES, 2-CRUST
APPEARANCE Color Shape
CRUST Texture – Flaky, tender. Flavor – Agreeable, no pronounced taste of fat or salt.
FILLINGS Consistency – Fruit moist, but not syrupy, well cooked, filling should hold shape but be smooth & soft. Flavor – Natural or well-blended.

COBBLERS (BICUIT TYPE TOPPING), CRISPS (CRUMBLE TOPPING)
APPEARANCE Color Shape
Topping Texture- fluffy biscuit or crispy crumble Flavor-Agreeable, no pronounced taste of fat or salt
FILLINGS Consistency-Fruit moist, well cooked with a good balance of syrup Flavor-Natural and well blended

CAKES
OVERALL APPEARANCE
FLAVOR
TEXTURE
JUDGES' DISCRETION

CHEESECAKE
APPEARANCE
TEXTURE
FLAVOR