

Total Division Premium Dollars Offered: \$2,225.00 (OSF = \$2,225.00; Sponsors = \$0.00)

Sponsor(s): Open Opportunity

Entry Deadline: June 20, 2008

Delivery Date/Time: Refer to specific divisions.

Division Notes:

- General Guidelines, Delivery Calendar, Events Calendar, Recipe Form, and Entry Form are online.
- Entries are limited to amateur bakers – *no professionals*. Definition of a professional: A person who prepares and sells food to the public for profit through any food establishment, catering or home based operation.
- **One entry form** per exhibitor is required regardless of the number of divisions entered.
- Judging is scheduled promptly to assure entry freshness.
- Recipe Form must be submitted with each entry at time of delivery date.
- Recipes are required for all divisions (except #3410 Ugliest Decorated Cake Competition).
- Recipes may not be exhibited in more than one class.
- Exhibitors who placed (won awards) in 2007, may not enter the same recipe(s) in 2008.
- The director reserves the right to remove any display items that lose visual appeal during the Fair.
- Entry tag should be attached with a lightweight string or cord and tied to the base or container. If possible, punch a hole in the edge of the disposable plate or cardboard.
- Culinary division ribbons will be mailed out post-Fair.
- **IMPORTANT:** Exhibitors entering this division may purchase a parking permit, which can be used each time you drop off/pick up entries, to allow vehicle (at no additional charge) onto the Fairgrounds (through Gate 2) during the Fair. If you do not purchase a parking permit for your vehicle, the Entry Department will send you a Gate 2 Load/Unload permit; however, you **cannot** park with this permit.
- *Directions:* Refer to General Guidelines (last page).

Judging Guidelines:

- Refer to specific divisions for guidelines.

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$231.00

Delivery Date/Time: July 31, 2008 - 12pm-5pm

Open Judging: July 31, 2008 - 6pm DiSalle Auditorium

Division Notes:

- Entries are to be WHOLE cakes (baked from the recipe submitted).
- Cakes in classes 3, 4, 6, and 7 may be two or three layer cakes with frostings and fillings.
- Entries are to be delivered on a disposable plate or cardboard.
- Cakes are to be delivered with a clear disposable wrapping.
- Cakes must be made from scratch – no box mixes (except class #7).

Judging Guidelines:

- Appearance
 - Pleasing to the eye.
 - Unfrosted: smooth, uniform, light brown.
 - Frosted: even covering, smooth, or swirled attractively.
- Texture
 - Fine even grain, thin cell walls, feathery light.
- Flavor
 - Delicate, well blended flavor.
 - Sweet flavor; free from strong flavor.
 - Taste; ingredient balance.

- Crumb
 - Smooth and velvety.
 - Light and tender.
 - Slightly moist.
 - Pleasing color.

Class:	Awards		
1. Angel food (bottom up, un-iced)	\$15	\$10	\$8
2. Carrot cake (favorite icing)	\$15	\$10	\$8
3. Chocolate cake (favorite icing)	\$15	\$10	\$8
4. German chocolate cake (with traditional icing)	\$15	\$10	\$8
5. Pound cake (un-iced)	\$15	\$10	\$8
6. White cake (favorite icing)	\$15	\$10	\$8
7. Favorite cake (other than listed, may use boxed cake mix; icing optional)	\$15	\$10	\$8
BEST OF SHOW Rosette			

DIVISION: Candies and Confections

DIVISION: 3402

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$266.00

Delivery Date/Time: July 30, 2008 - 12pm-5pm

Open Judging: July 30, 2008 - 6pm DiSalle Auditorium

Division Notes:

- Candy entries are to be a cooked sugar mixture (soft ball, hard crack, etc.) resulting in a sweet product that may or may not be covered with chocolate or other coating.
- Confection entries contain ingredients combined with minimal to no cooking/heating.
- An entry is nine pieces of candy in a disposable covered container/plate).

Judging Guidelines:

- Texture, flavor, eye appeal, shape, size, color and gloss.

Class - Candies:	Awards		
1. Candied fruit peel	\$10	\$5	\$4
2. Caramels	\$10	\$5	\$4
3. Chocolate fudge (with or without nuts)	\$10	\$5	\$4
4. Divinity	\$10	\$5	\$4
5. English toffee (with or without nuts)	\$10	\$5	\$4
6. Nut clusters	\$10	\$5	\$4
7. Peanut brittle	\$10	\$5	\$4
8. Pralines	\$10	\$5	\$4
9. Favorite other candy (not listed above)	\$10	\$5	\$4
BEST OF SHOW Rosette			

Class – Confections:	Awards		
10. Chocolate – buckeyes or turtles (dipped or dropped)	\$10	\$5	\$4
11. Flavored nuts – any variety or combination (one cup)	\$10	\$5	\$4
12. Peanut butter fudge	\$10	\$5	\$4
13. Truffles (any flavor)	\$10	\$5	\$4
14. Favorite other confection (not listed above)	\$10	\$5	\$4
BEST OF SHOW Rosette			

DIVISION: Cookies and Pastries

DIVISION: 3403

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$266.00

Delivery Date/Time: July 30, 2008 - 12pm-5pm
Open Judging: July 30, 2008 - 6pm DiSalle Auditorium

Division Notes:

- An entry is six cookies/pastries on a disposable covered container/plate.

Judging Guidelines:

- Appearance
 - Attractive
 - Crust – color uniform characteristic of type
 - Good proportion
 - Shape – regular, even, uniform
- Texture and Tenderness
 - Thin (rolled, icebox, pressed), crisp and tender
 - Drop and sheet or bar cookies, soft and tender, even grain
 - Tender, but holds together well
- Flavor
 - Free from excessive flavoring spices, or other flavor; characteristic flavor of kind
 - Well blended

Class - Cookies:

		Awards	
1. Bar cookie (two or more layers)	\$10	\$5	\$4
2. Brownies – chocolate (with or without nuts; iced or not)	\$10	\$5	\$4
3. Chocolate chip cookie	\$10	\$5	\$4
4. Decorated cookie	\$10	\$5	\$4
5. Drop cookie (other than chocolate chip)	\$10	\$5	\$4
6. Filled cookie	\$10	\$5	\$4
7. Hand molded shaped cookie	\$10	\$5	\$4
8. Molasses cookies	\$10	\$5	\$4
9. Oatmeal cookies (with or without raisins)	\$10	\$5	\$4
10. Peanut butter cookie (any type)	\$10	\$5	\$4
11. Pressed cookie (shaped with mold or tool)	\$10	\$5	\$4
12. Refrigerator cookie (sliced)	\$10	\$5	\$4
13. Scotch shortbread (any shape)	\$10	\$5	\$4

Class – Pastry:

		Awards	
14. Pastry (with fruit, jam, or nut filling)	\$10	\$5	\$4

BEST OF SHOW Rosette

DIVISION: Cookie Canister with Theme **DIVISION: 3404**

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$47.00
Delivery Date/Time: July 31, 2008 - 12pm-5pm
Open Judging: July 30, 2008 - 6pm DiSalle Auditorium
Theme: Hand-In-Hand

Division Notes:

- Must use theme.
- Jar/container must have 36 cookies (i.e. an assortment of six different kinds with six of each kind).
- Jar/container must be no larger than 12”x 15”.
- Jar/container must be functional (it will be opened to better view the cookies).
- Jar/container must be in good taste (taste is at the discretion of the director).
- Cookies must be baked by exhibitor.
- Recipes are required for all cookies.

Judging Guidelines:

- Appearance of the jar/container.
- Quality of the cookies.

Class:		Awards
1. Cookie jar/container	\$20	\$15 \$12
FIRST PLACE		Rosette

DIVISION: Honey In Baking

DIVISION: 3405

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$57.00

Delivery Date/Time: July 31, 2008 - 12pm-5pm

Open Judging: July 31, 2008 - 6pm DiSalle Auditorium

Division Notes:

- Honey must be the main source of sweetening, and when used in a frosting or icing, a sufficient quantity to produce a honey flavor is required.
- Full cakes are required.
- Entries are to be delivered on a disposable covered container/plate.

Judging Guidelines:

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Class:		Awards
1. Bar cookies (6)	\$10	\$5 \$4
2. Drop cookies (6)	\$10	\$5 \$4
3. Honey spice cake	\$10	\$5 \$4
BEST OF SHOW		Rosette

DIVISION: Pies - Baked Fruit Filled and Single Crust

DIVISION: 3407

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$264.00

Delivery Date/Time: August 5, 2008 - 9am-11am

Open Judging: August 5, 2008 - 11am DiSalle Auditorium

Division Notes:

- Pie entries may be 8", 9", or 10" pies made with traditional pastry shells.
- Pies may not contain raw uncooked eggs.
- Crumb crusts are not permitted for single crust pies.
- Recipe is required for the crust and filling as well.
- Deliver entry in a pie pan of your choice.
- Pies and non-disposable pie pans will be available for pick up one hour after judging is complete.
- The director will select pies that will be displayed.

Judging Guidelines:

- Appearance
- Uniformity of browning
- Texture of crust
- Tenderness and consistency of filling (when cut)
- Flavor and balance of ingredients

Class – Baked Fruit Filled Pies:		Awards
1. Apple - crumb	\$15	\$10 \$8
2. Apple - two crust	\$15	\$10 \$8
3. Berry – two crust (i.e. blackberry, blueberry, etc.)	\$15	\$10 \$8
4. Cherry – two crust	\$15	\$10 \$8
5. Peach – two crust	\$15	\$10 \$8

6. Raisin – two crust	\$15	\$10	\$8
7. Any fruit pie – two crust (not listed above or combination)	\$15	\$10	\$8

BEST OF SHOW Rosette

Class – Single Crust Pies:

8. Any (no fruit, cream, custard, or highly perishable fillings)	\$15	\$10	\$8
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Awards

BEST OF SHOW Rosette

DIVISION: Quick Breads

DIVISION: 3408

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$462.00

Delivery Date/Time: July 31, 2008 - 12pm-5pm

Open Judging: July 31, 2008 - 5pm DiSalle Auditorium

Division Notes:

- Entries in classes 4-14 should submit a whole baked product.
- Entries in classes 7-15 must use a standard size loaf pan (approximately 9x5).

Judging Guidelines:

- Shape – uniform, free from bulges on sides or top, characteristic of product. Peaked top free of indentions (which indicates an underdone product).
- Crust – uniform browning characteristic of product.
- Product must be thoroughly baked.
- Texture – medium even crumb, free of large air pockets; moistness characteristic of product.
- Flavor – well-blended flavor; flavor characteristic of product; ingredient flavor balance.

Class:

		Awards	
1. Baking powder biscuits (6)	\$15	\$10	\$8
2. Muffins (any variety - 6)	\$15	\$10	\$8
3. Scones (6)	\$15	\$10	\$8
4. Coffee cake	\$15	\$10	\$8
5. Cornbread	\$15	\$10	\$8
6. Gingerbread	\$15	\$10	\$8
7. Loaf – apple bread (with or without nuts)	\$15	\$10	\$8
8. Loaf – date bread	\$15	\$10	\$8
9. Loaf – lemon bread (without nuts)	\$15	\$10	\$8
10. Loaf – pumpkin bread	\$15	\$10	\$8
11. Loaf – zucchini bread (sweet version; without nuts)	\$15	\$10	\$8
12. Loaf – banana bread (sweet version; without nuts)	\$15	\$10	\$8
13. Loaf – original recipe	\$15	\$10	\$8
14. Loaf – savory flavor quick bread	\$15	\$10	\$8

BEST OF SHOW Rosette

DIVISION: Ugliest Decorated Cake

DIVISION: 3409

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$137.00

Classes 1-3 Delivery Date/Time: July 31, 2008 - 12pm-5pm

Children’s Onsite Competition Date/Time: August 4, 2008 - 5:30pm-6pm

Open Judging - Children’s Onsite Competition: August 4, 2008 - 6pm DiSalle Auditorium

Division Notes:

- Have fun. Entries judged on looks only!
- Cakes should be decorated as ugly as can be – the uglier, the better (but in good taste and for family viewing). This is an ugliest decorated cake competition, not a craft competition.
- Cakes and decorations do not have to be edible.
- Cakes must hold up for the duration of the Fair. Please do not use food items that draw flying insects (such as bananas), or food that will quickly rot or mold.
- Adult entries must be complete upon delivery.
- Children’s Competition
 - Age categories: 7-12 and 13-17.
 - Cakes will be decorated on site.
 - Limited to the first 25 registered entry forms (per class) received by June 20, 2008.
 - Children must bring their own utensils and decorations (and icing, if desired).
 - A standard size (store bought) angel food cake will be provided. The competition will allow children 15 minutes to make their cake (the ugliest ole cake in good taste) they can possibly create.
 - 1st/2nd/3rd Worst placings must remain on display.

Judging Guidelines:

- Cakes will be judged by Ohio State Fair commissioners – not serious cake judges.
- If it’s not ugly, you may not win, but if you have fun with it, it will have been worth it.
- *Will we have to put you in contact with a psychiatrist after seeing your creation?*

Class:

		Awards	
1. Ugliest decorated cake (adults)	\$15	\$10	\$8
2. Ugliest decorated cake (children – no entry fee – ages: 7-12)	\$15	\$10	\$8
3. Ugliest decorated cake (children – no entry fee – ages: 13-17)	\$15	\$10	\$8
4. Onsite contest – ugliest decorated cake (children – no entry fee - ages: 7-12)	\$10	\$5	\$4
5. Onsite contest – ugliest decorated cake (children – no entry fee - ages: 13-17) ...	\$10	\$5	\$4

1st, 2nd, and 3rd WORST PLACINGS FOR EACH CHILDREN’S CLASS Ugly Rosette
 FIRST PLACE – Class 1 Ugly Rosette

DIVISION: Yeast Entries

DIVISION: 3410

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$495.00

Delivery Date/Time: July 31, 2008 - 12pm-5pm

Open Judging: July 31, 2008 - 6pm DiSalle Auditorium

Division Notes:

- One standard size loaf (approximately one pound) constitutes an entry (class 1-8).
- Entries should be covered.
- Baskets must include two different kinds of dough and three different shapes (loaf, pan rolls, cloverleaf rolls, etc.). Three rolls of one variety are required (class 10).
- Basket recipes are required for *each* bread (class 10).
- One coffee cake or six rolls submitted on a disposable plate/container constitutes an entry (classes 9-16)

Judging Guidelines:

- Appearance - looks tender; even browning (top & bottom); even rounded top (good volume); good shape (well proportioned). This all applies to the cakes/rolls, which includes the uniformity of shape.
- Crumb – characteristic of ingredients; slightly moist; light and elastic; tender.
- Flavor – color characteristic of ingredients; well-blended flavor; sweet nutty flavor; fresh & pleasing.
- Texture – fine even grain; small thin cell walls; light for size; crisp crust (about 1/8” thick).

Class – Yeast Breads:

		Awards	
1. French	\$15	\$10	\$8
2. Oatmeal	\$15	\$10	\$8
3. Sour Dough	\$15	\$10	\$8
4. Raisin	\$15	\$10	\$8

5. Rye (hearth loaf)	\$15	\$10	\$8
6. White	\$15	\$10	\$8
7. Whole wheat	\$15	\$10	\$8
8. Favorite (other than above; may be machine made)	\$15	\$10	\$8

BEST OF SHOW Rosette

Class – Yeast Breads in a Basket:

9. Collection of yeast breads made by exhibitor and displayed in a basket	\$15	\$10	\$8
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Awards

FIRST PLACE Rosette

Class – Yeast Coffee Cakes and Rolls:

10. Cinnamon rolls (iced or not)	\$15	\$10	\$8
11. Coffee cake (round or square)	\$15	\$10	\$8
12. Pecan rolls (bottoms up)	\$15	\$10	\$8
13. Tea ring (any size with or without glaze)	\$15	\$10	\$8
14. Rolls – any shape (white)	\$15	\$10	\$8
15. Rolls – any shape (whole wheat)	\$15	\$10	\$8

Awards

BEST OF SHOW (Class 10-13) Rosette

BEST OF SHOW (Class 14-15) Rosette