

Class F – Baking

Superintendents
Gina Munch, Kelly McGowan

Lis Blum, Kathy Gallo, Bonnie Johnson, Katie & Raegan LaPointe,
Sara & Thomas McGowan, Laura Munch, Christine Murphy,
Cindy & Theresa Radauskas, Janet Turner

WHO MAY ENTER: Adult exhibitors age 12 and over.

ENTRY BLANKS: See general rules.

ENTRY TAGS: Must be securely fastened to exhibit. See department rules.

NON-LIVESTOCK EXHIBITORS: See general rules for exhibit delivery and removal.

DELIVERY OF EXHIBITS: To south section of Main Exhibit Building, **Thursday from 6 to 9 pm. No exhibits will be accepted on Friday.**

ENTRY FEES: Exhibitors must include entry fee (see general rules) which entitles them to enter exhibits in other areas of the Fair and provides for admission to the Fair on all three days.

DEPARTMENT RULES

1. Exhibits must remain until 5:30 pm Sunday.
2. Entries not removed by 6:30 pm Sunday will become the property of the Fair.
3. Entries must be on a disposable plate inside a Ziploc-type bag. Entry tag must be tied to the disposable plate. Exceptions:
 - Pies may be submitted in a pie dish/tin that is put in a Ziploc-type bag with entry tag fastened to the pie dish.
 - Frosted cakes do not need to be covered or in a bag.
4. Any entry found to be made using a mix of any kind will be disqualified.

CLASSES

Prizes for Class number 1: 1st - \$10.00 2nd - \$8.00 3rd - \$4.00

1. State Baking Contest
See pages 69-71 for rules, recipe, and prizes.

Prizes for Class numbers 2-19: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

BREAD – Yeast

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|------------|---|
| 2. White | 6. Whole Wheat |
| 3. Rye | 7. Other Yeast Bread – Must name variety on entry tag |
| 4. Oatmeal | 8. Rolls, Yeast – 6 per plate |
| 5. Raisin | |

BREAD – Quick Loaf

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| 9. Zucchini | 15. Baking Powder Biscuits – 6 per plate |
| 10. Cranberry | 16. Corn Meal Muffins – 6 per plate |
| 11. Banana | 17. Blueberry Muffins – 6 per plate |
| 12. Soda Bread | 18. Other Muffins – 6 per plate – Must name variety on entry tag |
| 13. Other Quick Bread – Must name variety on entry tag | 19. Scones – 6 per plate |
| 14. Quick Coffee Cake | |

Class F — Baking, *continued*

Prizes for Class numbers 20-39: 1st - \$7.00 2nd - \$6.00 3rd - \$5.00

PIE

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|-------------|--|
| 20. Apple | 24. Blueberry |
| 21. Pecan | 25. Other Pie – Must name variety on entry tag |
| 22. Pumpkin | |
| 23. Peach | |

CAKE

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| 26. Zucchini | 35. Pound |
| 27. Carrot | 36. Chiffon |
| 28. Coconut Layer | 37. Other Cake – Must name variety on entry tag |
| 29. Angel Food | 38. Cupcakes – 6 on plate |
| 30. Cheesecake | 39. Decorated Cake – Judged for decoration; cake only, no fresh flowers or plants |
| 31. Chocolate Layer w/
Chocolate Frosting | 1st - \$15.00 2nd - \$10.00 3rd - \$5.00 |
| 32. Applesauce | |
| 33. Devil's Food | |
| 34. Pineapple Upside Down | |

Prizes for Class numbers 40-57: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

COOKIES – 6 per plate

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|---------------------------|--|
| 40. Plain Sugar Cookies | 49. Raisin Cookies |
| 41. Oatmeal Cookies | 50. Coconut Cookies |
| 42. Filled Cookies | 51. Snickerdoodle Cookies |
| 43. Ginger Cookies | 52. Shortbread Cookies |
| 44. Molasses Cookies | 53. Decorated Cookies |
| 45. Toll House Cookies | 54. Other Cookie Not Listed – Must name variety on entry tag |
| 46. Brownies | 55. Other Bar Cookie Not Listed – Must name variety on entry tag |
| 47. Peanut Butter Cookies | |
| 48. Macaroon Cookies | |

OTHER

- | | |
|---|----------------------------|
| 56. Pastry – 6 per plate – Must name variety on entry tag | 57. Biscotti – 6 per plate |
|---|----------------------------|

For Men Only

58. Chocolate Chip Muffins – 6 per plate **1st - \$7.00 2nd - \$6.00 3rd - \$5.00**

Lillian Merrill Baking Contest

59. Quick-Knead Multigrain Bread
See page 68 for rules, recipe, and prizes.

King Arthur Flour Baking Contest

60. Traditional Angel Food Cake
See page 73 for rules, recipe, and prizes.

For Bethlehem Residents Only

61. Shortbread Cookies – 6 per plate **1st - \$7.00 2nd - \$6.00 3rd - \$5.00**

Lillian Merrill Baking Contest

PRIZES

1st - \$100

2nd - \$75

3rd - \$50

Quick-Knead Multigrain Bread

Ingredients

- 1/2 cup old-fashioned oats
- 1/4 cup plus 1 cup water
- 1 envelope (1/4 ounce) rapid-rise yeast
- 3 tablespoons sugar
- 1/4 teaspoon salt
- 2 tablespoons canola oil
- 2 cups whole wheat flour
- 1 cup all-purpose flour
- 1/8 cup extra flour for dusting board
- Nonstick cooking spray

Directions

1. Place oats in a small bowl. Pour 1/4 cup boiling water on top of oats. Allow to cool.
2. Warm remaining cup of water (120-130°F) and place in a medium-size mixing bowl with yeast, sugar, salt, canola oil, flours, and cooled oats. Mix well using a spoon, or use a mixer with a dough hook.
3. When dough is combined, turn out onto a cutting board sprinkled with flour and knead for 5 minutes or until smooth. Sprinkle board with more flour as needed during kneading.
4. Cover dough with a dish towel, and let rise 30 minutes. After 30 minutes, shape into a loaf and put in a 9" x 5" loaf pan that has been sprayed with nonstick cooking spray. Cover again and allow to rise 30 more minutes.
5. Place in a preheated 375°F oven and cook for 20-25 minutes until lightly browned and hollow-sounding when tapped. Turn out of pan and cool on a rack.
6. Submit bread on a disposable plate in a Ziploc-style bag with tags attached to the plate.

Contest and Prizes contributed in memory of Lillian Merrill by Bethlehem Grange #121.