Department 3 Baked Foods - Senior

Please review "Exhibit Information - General Rules and Information." See "Main Menu - Calendar" for entry schedule.

- 1. Judging will be based on Appearance 25%, Taste and Texture 75%.
- 2. All exhibits must be entered on disposable plates and placed in plastic zip-lock bags. Pies should be baked in disposable aluminum pie tins and placed in zip-lock bags or covered with plastic wrap. Cakes must be entered on heavy cardboard covered with foil 1 inch larger than the cake and covered with plastic wrap.
- 3. Exhibitor will be required to bring ½ cake to be judged, except for decorated cakes, and this cake will remain for the Fair.
- 4. Decorated cakes will be judged on decoration only. Dummy bases may be used.
- 5. Standard size ½ pie or 3 tart pie tins will be required.
- 6. Exhibitor will be required to bring ½ loaf of bread or one mini-loaf.
- 7. Cookies, brownies and candies are 1 dozen (12) on a plate. ½ dozen biscuits and muffins.
- 8. A professional is defined as anyone who has sold bakery items for a period of more than 1 year.
- 9. The Fair has the option to discard food as it spoils.
- 10. Exhibitors shall submit recipes with each entry.
- 11. All entries become the property of Cullman County Fair Association.
- 12. One entry per person in each class
- 13. No purchased items are eligible.
- 14. Entries in this category will not contribute to the "King/Queen of the Kitchen" award.

Awards: 1st - \$15 2nd - \$12 3rd - \$9 Entry Reimbursement - \$7

Division # and Name	Class # and Name
01 Senior Baking	01 Brownies
	02 Cakes
	03 Candies
	04 Cookies
	05 Pies
	06 Quick Breads
	07 Yeast Breads