

# Class 10

## Baking

**Superintendents:** Donna Borderlon & Heidi Bordelon

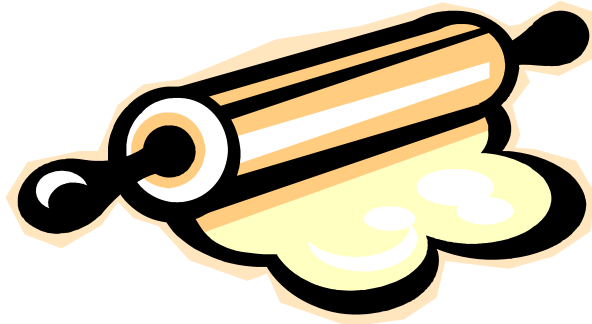
**Assistant Superintendent:** Mary Alice Nugent, Brooke Thrasher, Grace Price and Lauren McKay

*\*\*\* All entries must be items that require no refrigeration; All entries must be ones that are cooked or baked.*

<b>Premiums:</b>				
<b>1<sup>st</sup></b>	<b>2<sup>nd</sup></b>	<b>3<sup>rd</sup></b>	<b>4<sup>th</sup></b>	<b>5<sup>th</sup></b>
<b>\$6.00</b>	<b>\$5.00</b>	<b>\$4.00</b>	<b>\$3.50</b>	<b>\$3.00</b>

### **Junior – Under 14**

1. Biscuits (3)
2. Cornbread (3 muffins)
3. Drop cookies – chocolate chip (6)
  - a. Age 9
  - b. Ages 10-11
  - c. Ages 12-13
4. Drop Cookies – sugar (6)
  - a. Age 9
  - b. Ages 10-11
  - c. Ages 12-13
5. Drop Cookies – other (6)
  - a. Age 9
  - b. Ages 10-11
  - c. Ages 12-13
6. Cookies – no baked (6)
7. Rolled Cookies – cookies cut with cookie cutter (6)
8. Bar Cookies (6)
9. Cupcakes (6)
  - a. Age 9
  - b. Ages 10-11
  - c. Ages 12-13
10. Brownies
  - a. Age 9
  - b. Ages 10-11
  - c. Ages 12-13
11. Chocolate fudge (6 pieces)
12. Candy – other (6 pieces)
13. Loaf quick bread
14. Pound cake (un-iced)
15. Pound cake (iced or glazed)
16. Iced layer cake (white or yellow)
17. Iced layer cake (chocolate cake and frosting)
18. Sheet cake (iced)
19. Gingerbread
20. Decorated cake (decorated will be judged only)
21. German chocolate cake
22. Pecan Pie
23. Fruit pie (that does NOT need refrigeration)



# Baking - Senior -14 and Over

## Premiums:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
\$6.00	\$5.00	\$4.00	\$3.50	\$3.00

Cookies – rolled (6)

24. Cookies – drop (6)
25. Bar cookies (6)
26. Chocolate fudge (6 pieces)
27. Pralines (6 pieces)
28. Candy – other (6 pieces)
29. Brownies
30. Sheet cake
31. Pound cake (iced or glazed)
32. Loaf quick bread
33. Iced layer cake (white or yellow)
34. Iced layer cake (chocolate cake and frosting)
36. German chocolate cake
37. Chiffon cake with icing
38. Yeast rolls (6)
39. Coffee cake (yeast)
40. Sweet rolls (yeast) (6)
41. Decorated cake (decorated will be judged only)
42. Fruit pie
43. Other pie (must not need refrigeration)

## PLEASE NOTE:

- All baked goods should be cooked or baked thoroughly.
- Cookies, brownies, candies, etc., should be placed on a paper plate and then in a zip-type storage bag. The fair tag should be taped to the outside of the bag.
- Cakes should be exhibited uncut; please use disposable cake platters and cover the cake.
- All items should be home-made by the 4-H'er.