

Baked Foods Exhibitor's Handbook



Summer's **BIG FINISH**

*Creative Living at the 2022
Oregon State Fair*

BAKED FOODS

IMPORTANT DATES

ENTRY AND RELEASE SCHEDULE

Baked Foods Online Entry Deadline:

10 pm, Monday, August 22

Deliver Baked Food Entries:

Wednesday, August 24, 2 pm to 7 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 JUNE 15, 2022

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

1. Then go to <http://oregon.fairwire.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 3103 Chocolate Brownies
 - 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.

Please contact us (below) with any questions.

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 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. Volunteers who submit entries in a department in which they are working may not be present during judging.
11. 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)
12. 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.
13. Ribbons and scorecards (as available) are provided with return of entries after Fair. See specific departments for return days.
14. OSF is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
15. Exhibitors shall indemnify OSF from and against all claims for damage to persons or property caused by them or their exhibits.
16. 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.
17. 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.
18. 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 **non-professionals** may enter Baked Food. A non-professional is defined as a person who has not received monetary compensation for teaching cooking/baking/decorating classes; has never received monetary compensation for any type of breads, cakes, confections, cookies, pies, pastries or other baked goods included in this department.
3. No entry fee required. Each adult exhibitor is limited to **one** entry per class. Juniors and Teens may enter up to two entries per class in Divisions 300 and 301. The same product may not be shared for entry by more than one individual. Violators will be disqualified. **All exhibitors are limited to a maximum of 10 entries.**
4. Entries in the Juniors Divisions are encouraged to have adult supervision while baking.
5. All entries must be made from scratch. No commercially produced flour substitutes accepted (graham crackers, vanilla wafers, etc.). No commercially produced mixes (cake, cookie, pudding, jello, frosting, icing or other mixes) will be accepted as ingredients in the product. No commercially produced pie crust, filo dough, puff pastry, rough puff pastry or flaky pastry will be accepted.
6. An accurate typed or clearly printed recipe on a 4"x6" card needs to be submitted with each entry. Please bring recipe inside a small zipper-lock plastic bag. Entries submitted without a recipe will be disqualified. Recipes will be used in aiding judging and to assure safety of product. Recipes will be discarded after Fair.
7. **Please bring each entry in the appropriate container:**
 - a. Alternative Dietary, Bread, Cake, Cookies, Confections and Pastry entry on a heavy duty disposable paper or plastic plate or a disposable board.
 - b. Pies must be baked in a disposable aluminum pie tin and delivered to the fair in the same pie tin.
 - c. Each entry must be covered securely with plastic wrap, foil or a zipper-lock plastic bag.
Uncovered entries will not be accepted.
 - d. Due to amount of entries and available space, the size of plate or board should fit the size of the entry. For display purposes, all entries will be placed on a standard fair plate following judging.
8. Due to space limitations, refrigeration will only be available for cheesecakes and pastries.
9. Once entries have been accepted, judged and displayed, the display cabinets will be locked and not opened for any reason during hours of fair operation. Any corrections or repairs to entries will be done before or after fair hours.
10. **All** baked foods will be disposed of at the end of fair.



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

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 6-11) | 312 Pies and Pastries (Single Crust) |
| 301 Teens (Ages 12-17) | 313 Pies and Pastries (Double Crust) |
| 302 Alternate Dietary Needs* | 315 Cobblers |
| 304 Cakes | 316 Crisps |
| 307 Cheesecakes | 317 Quick Breads |
| 308 Confections | 319 Yeast Breads |
| 310 Cookies | 320 Oregon Award |

300 JUNIOR (Age 6 – 11)

Juniors may enter up to two entries in each of the Classes listed below.

- 3001 Quick Bread
- 3002 Confections (½ dozen pieces)
- 3003 Cookies (½ dozen, may be frosted)
- 3004 Oatmeal Chocolate Chip Cookies (½ doz.)
- 3009 Any Other (specify)

301 TEEN (Ages 12-17)

Teens may enter up to two entries in each of the Classes listed below.

- 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 Quick Breads
- 3017 Crumb Cake (1 cake)
- 3018 White Yeast Bread
- 3019 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 not contain dairy, grains, processed food and refined sugar, legumes, starches and alcohol.
- Vegetarian may not contain any meat products.
- Vegan may not contain meat or animal products.

304 CAKES

(1 cake or ½ dozen cupcakes)

- 3041 Angel Food
- 3042 Cake Pops
- 3043 Chiffon
- 3044 Chocolate
- 3045 Cupcakes
- 3046 Fruit Filled
- 3047 Fruit Topped
- 3048 German Chocolate
- 3049 Hazelnut
- 3050 Pound
- 3051 Spice
- 3052 Torte
- 3053 White
- 3054 Yellow
- 3055 Ethnic Cake (specify)

307 CHEESECAKES

- All cheesecakes must be received on ice, covered and on disposal plate (containers must be clearly identified with Exhibitor's name).
- Only baked cheesecakes will be accepted.
- Cheesecake must be at least 6" in diameter.
- Only real dairy products are to be used – no margarine, cool whip, etc.

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

308 CONFECTIONS

(½ dozen pieces candy or 1 cup of nuts)

- 3081 Brittle
- 3082 Candied Nuts
- 3083 Caramel
- 3084 Chocolate (Dipped or Molded)
- 3085 Chocolate Fudge
- 3086 Divinity
- 3087 Hard Candy
- 3088 Lollipops
- 3089 Marshmallows
- 3090 Mints
- 3091 Toffee
- 3092 Truffles
- 3093 Ethnic Candy (specify)

310 COOKIES

(½ dozen; may be frosted)

- 3101 Bar
- 3102 Biscotti
- 3103 Chocolate Brownies
- 3104 Chocolate Chip – no nuts
- 3105 Chocolate Chip – with nuts
- 3106 Coconut Macaroons
- 3107 Drop
- 3108 French style Macarons
- 3109 Frosted
- 3110 Rolled
- 3111 Sandwich
- 3112 Shaped or Pressed
- 3113 Shortbread
- 3114 Ethnic Cookies (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 Two or more fruits (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 Berry
- 3133 Cherry
- 3134 Nut
- 3135 Peach
- 3136 Rhubarb
- 3139 Two or more fruits (Specify)

314 COBBLERS – BISCUIT TYPE TOPPING

(1 cobbler)

- 3141 Single Fruit
- 3149 Two or more fruits (specify)

315 CRISPS – CRUMBLE TOPPING

(1 crisp)

- 3151 Single Fruit
- 3159 Two or more fruits (specify)

316 PASTRIES

- 3161 Pastry made with Filo Dough
- 3162 Pastry made with Choux Pastry
- 3163 Pastry made with Flaky Pastry
- 3164 Pastry made with Puff Pastry

- All pastry must be made from scratch by exhibitor
- Please indicate whether or not pastry needs to be refrigerated.

317 QUICK BREADS

(1 loaf or amount indicated)

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

319 YEAST BREADS

(1 loaf or amount indicated)

- 3191 Artisan Loaf
- 3192 Cheese
- 3193 Dinner Rolls
- 3194 Focaccia
- 3195 French
- 3196 Sandwich Bread (any flour - specify)
- 3197 Soft Pretzels
- 3298 Sourdough
- 3299 Sweet Bread
- 3200 Sweet Rolls
- 3201 Yeast Donuts
- 3204 Ethnic Yeast Bread (specify)

321 OREGON AWARD

(1 entry per exhibitor)

A baked food that contains two or more Oregon grown or made products. Include the brand or make of ingredients on the recipe.



Show your Oregon Pride! To be eligible, entries need to highlight Oregon grown or made products. The winner will receive a special award.

JUDGING CRITERIA

ALTERNATIVE DIETARY NEEDS
APPEARANCE
TEXTURE
FLAVOR
RECIPE CLARITY & 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.

CAKES
OVERALL APPEARANCE
FLAVOR
TEXTURE
JUDGES' DISCRETION

CHEESECAKE
APPEARANCE
TEXTURE
FLAVOR

CONFECTIONS
APPEARANCE - Color, size, and shape of pieces.
TEXTURE & CONSISTENCY Crystalline – Velvety, creamy. 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.

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