

Harnett County Ag Day Baking Contest Rules 2023

Please read all the information carefully. Any questions should be directed to Jackie Helton at Jackie_helton@ncsu.edu

Registration Deadline is **Monday, November 6th, 2023** by 5pm

- **Pre-registration is required.**

- Competition is open to residents of **Harnett County** only.
- Each exhibitor may only enter once per Class. You may enter more than one entry in a Division.
- Deliver baked goods to the Harnett County Main Library Lobby in Lillington on Friday, November 10, 2023, between 8:30am and 10am.
- Exhibits will be released Saturday, November 11, 2023 at 2pm. Exhibits left after this date and time will be discarded.
- **Commercially produced entries are not allowed.**
- The same product may not be shared for entry by more than one individual. Violators will be disqualified.
- All entries must be made from scratch. No mock products will be accepted as entries.
- All submitted recipes become the property of Harnett County Cooperative Extension.
- Point system listed is used to aid judges in selecting winners, but is not the sole factor in the awarding of ribbons
- Baked goods can be delivered to the Central Library Lobby in any form of disposable covered container. You can use a rigid plastic plate inside a food grade plastic bag (*plastic wrap not allowed*). Half cake containers, cupcake clamshell containers and lidded containers no larger than 8 X 10" are permitted. **Unlisted containers may lead to disqualification.** Containers are not returned to exhibitors.

Any entry that must be refrigerated will not be accepted. No Cream Cheese Frosting, no cream filled items.

Youth Category is age 8 – 18 years of age

Adult Category is 19 and older years of age

There are 3 Divisions for the contest:

1. Breads
2. Cakes
3. Cookies

DIVISION 1 – BREADS – Youth and Adult

WHITE YEAST BREAD ½ loaf

WHOLE WHEAT YEAST BREAD ½ loaf

OTHER FLOUR YEAST BREAD Rye, oatmeal, or flour mixtures, ½ loaf.

SOURDOUGH BREAD Any Flour, ½ loaf

ANY OLD-WORLD BREAD Traditional French, Italian etc. ½ loaf

ANY FRUIT, NUTS OR SPICE BREAD ½ loaf

SKILLET OR SODA BREAD ½ loaf

CORN BREAD, PLAIN Muffins, Squares, Wedges or Sticks. 6 items

CORN BREAD, FLAVORED: Muffins, Squares, Wedges or Sticks. 6 items

WHITE YEAST ROLLS 6 rolls

WHOLE WHEAT ROLLS or other flours. 6 rolls

STICKY BUN YEAST ROLLS With white flour or other flours. 6 rolls

FRUIT MUFFIN 6 muffins

VEGETABLE MUFFIN 6 muffins

MUFFIN, ANY OTHER 6 muffins

COFFEE CAKE OR TEA RING 9 inches or less

QUICKBREAD, BANANA ½ loaf

QUICKBREAD, ANY OTHER FRUIT ½ loaf

QUICKBREAD, VEGETABLE ½ loaf

QUICKBREAD, NUT OR OTHER ½ loaf

GLUTEN FREE QUICKBREAD, WITH FRUIT ½ loaf

PLAIN OR BUTTERMILK BISCUITS 6 biscuits

SAVORY BISCUITS, CHEESE, GARLIC, ETC. 6 biscuits

SWEET POTATO BISCUITS 6 biscuits

CHEESE STRAWS 2 dozen

SCONES - ANY TYPE OR FLAVOR 6 scones

CRITERIA FOR JUDGING:

GOOD QUALITIES

1. **Appearance** 25 points
pleasing appearance
even golden-brown color
good shape, well-proportioned
even rounded top
2. **Texture** 25 points
fine even grain
small thin cell walls
light for size
crisp crust about 1/8"
3. **Crumb** 25 points
even color throughout
slightly moist
light and elastic
4. **Flavor** 25 points
good well-blended flavor
sweet nutty flavor
pleasing any flavor

POOR QUALITIES

- appearance not pleasing
too pale or too brown
irregular or poor shape
has cracks or bulges
- large cells, coarse grain
thick cell walls
tunnels or large holes
thick heavy for size hard, dry crust
- gray or dark streaks
harsh, crumbly, dry
doughy, tender, tough
- flat tasting
sour fermented flavor
too strong off flavor

DIVISION 2 – CAKES – Tube, Sheet, or Loaf Cakes – Youth and Adult

- ANGEL FOOD CAKE ½ cake
 - CUP CAKES 6 cupcakes (Nothing refrigerated)
 - JELLY ROLL CAKE ½ cake
 - SPICE CAKE ½ cake
 - BAKED FRUIT CAKE 6 ½ inch slices
 - TRUE POUND CAKE ½ cake
 - MOCK PLAIN POUND CAKE ½ cake
 - CHOCOLATE POUND CAKE ½ cake
 - FLAVORED MOCK POUND CAKE, ANY OTHER ½ cake
 - FRUIT FLAVORED TUBE, SHEET OR LOAF CAKE, NOT LISTED ½ cake
 - ANY TUBE, SHEET OR LOAF CAKE, NOT LISTED ½ cake Layer Cakes, Iced (Nothing refrigerated)
 - DEVIL'S FOOD LAYER CAKE, ANY ICING ½ cake
 - GERMAN CHOCOLATE LAYER CAKE, ANY ICING ½ cake
 - OTHER CHOCOLATE LAYER CAKE, ANY ICING ½ cake
 - COCONUT LAYER CAKE, ANY ICING ½ cake
 - SPICE LAYER CAKE, ANY ICING ½ cake
 - YELLOW LAYER CAKE, ANY ICING ½ cake
 - SUGAR-FREE LAYER CAKE, SUGAR-FREE ICING ½ cake
- *True pound cake contains only butter or margarine, sugar, eggs, and flour. No baking powder, baking soda, or milk is allowed. Mock pound cake can include baking powder, baking soda and milk, but *cannot* include boxed cake mix.

WHITE LAYER CAKE, ANY ICING ½ cake
 ANY FRUIT FLAVORED LAYER, ANY ICING ½ cake
 ANY OTHER LAYER CAKE, ANY ICING ½ cake

CRITERIA FOR JUDGING

	GOOD QUALITIES	POOR QUALITIES
<p>1. Appearance 25 points pleasing appearance</p> <p>slightly rounded top flat symmetrical smooth and uniform crust frosting; smooth and hard, evenly spread frosting too thick</p>		<p>not pleasing in appearance</p> <p>peaked or sunken top, higher on one side humps or cracks on top sticky, shiny or cracked crust crystalized, sticky, sugary or coarse; unevenly spread or</p>
<p>2. Texture 25 points</p> <p>fine even grain thick cell walls feathery, light</p>		<p>thin cell walls coarse or uneven grain tunnels or big holes crumbly when cut heavy</p>
<p>3. Crumb 25 points</p> <p>smooth and velvety slightly moist light and tender pleasing color</p>		<p>soggy or sad harsh or dry tough off color</p>
<p>4. Flavor 25 points</p> <p>delicate well-blended flavor sweet flavor strong flavor</p>		<p>bitter or “off” flavor flat free from strong flavor unpleasant flavor</p>

DIVISION 3 – COOKIES – Youth and Adult

<p>BROWN SUGAR LACE COOKIE 9 cookies CHOCOLATE CHIP/CHOCOLATE CHUNK COOKIE 9 cookies OATMEAL RAISIN COOKIE 9 cookies PLAIN SUGAR COOKIE, SPRINKLES ALLOWED 9 cookies ANY DROP COOKIE NOT LISTED 9 cookies ICE BOX OR ROLLED COOKIE 9 cookies (nothing refrigerated) SHAPED COOKIE, PRESSED OR MOLDED 9 cookies DECORATED COOKIES, WITH ROYAL ICING 9 cookies (nothing refrigerated) BAR COOKIES Cooked in sheet, cut in strips. Not brownies. 9 pieces SANDWICH COOKIES OR FILLED COOKIES 9 cookies (nothing refrigerated) PLAIN BROWNIES No icing, no nuts, no baking chips, etc. 9 brownies BROWNIES WITH ADDITIONAL INGREDIENTS Icing, nuts, baking chips, marshmallows, etc.) 9 brownies FAT FREE BROWNIES 9 brownies</p>	<p>*Entries containing cream and/or raw egg products will be disqualified. No product that contains a filling injected after the baking process, such as a cream-filled eclairs.</p>
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BISCOTTI, ANY TYPE 9 pieces
COOKIES, NOT LISTED 9 cookies

CRITERIA FOR JUDGING:

GOOD QUALITIES

1. **Appearance** 25 points
crust color uniform
characteristic of type
shape: regular, even, uniform
good proportion
attractive

2. **Texture** 25 points
(rolled, ice box, pressed),
crisp and tender

thin cookies

thick cookies (drop, sheet or bar),
coarse grain soft and tender,

3. **Tenderness** 25 points
tender, but holds together well

4. **Flavor** 25 points
tastes good
free from excessive flavoring
flavor well-blended or spices
characteristic flavor of kind

POOR QUALITIES

burned
pale dull color or off color
irregular or poor shape
too large or too small
too thick or too thin not attractive

too hard or dry
too limp

even grain heavy or soggy

tough, rubbery, crumbly

tastes bad or flat
too strong taste of flavoring
uneven flavor throughout, off flavor

REGISTRATION TIPS:

READ THE RULES before you fill out the Baking Contest entry registration form. There are Contest Rules in the beginning of this document. The deadline to register your entries in the Harnett County Ag Day Baking Contest is Monday, November 6th, 2023 at 5pm. Registration forms may be mailed to/or dropped off at the Harnett County Ag Extension Office 126 Alexander Dr., Lillington, NC 27546. A google form option will be available soon.

Recipes for each baked good that is entered must be accompanied by the recipe for that item. All submissions will become the property of Harnett County Extension and may be available to the general public in digital or hardcopy formats.

How to write a recipe:

Recipes for Harnett County Ag Day Baking Contest must be typed. They can be submitted electronically by email to Jackie Helton at Jackie_helton@ncsu.edu or uploaded if you are entering online. Recipes are not judged; they are reviewed to ensure that safety procedures are followed. There is no need to decorate your recipe with photos or drawings. Recipes may be posted on the Harnett County Extension website.

1. Give your recipe a title

- If the recipes are adapted from another recipe, tell us where it came from.

2. Explain the number of servings and serving size

3. List all the ingredients

- List all ingredients in order of use.
- Include measurements such as cups, tablespoons, ounces, etc.
- If the recipe has different elements, make a different ingredient list for each element
- Any ingredients used at the same time, list them in descending order according to volume.
- Don't use two numerals together, list the second number in parenthesis. example: "1 (8-ounce) package cream cheese."

- Capitalize the first letter of any ingredient that begins a sentence
- If preparation of an ingredient is simple, include technique in the ingredient list. example: "1 stick butter, softened."
- If an ingredient is used more than once, list the total amount where it is first used, then add "divided." Indicate the amount used at each step.

- Use generic names of ingredients.

4. Explain the preparation method

- Indicate the size of bowls and cookware - "large mixing bowl"
- Be as short and concise as possible.
- With instructions for the stove-top, indicate the level of heat - "Simmer over low heat."
- State exact or approximate cooking times.
- Separate each step into a different paragraph.
- Include serving instructions - how to plate, how to garnish.
- The last instruction should be regarding storage, if applicable.

5. Test your recipe

- Make sure they work, the amounts and serving sizes are correct, and that they taste as great as you claim.