

DEPARTMENT C

Entry Fee: \$1.00 per each category EXCEPT \$2.00 FOR PIES & CAKES.

*Any person showing for premiums over \$10.00 must purchase an Exhibitor Pass.

NOTHING ACCEPTED AFTER 9:00 AM DAY OF JUDGING!!! STRICTLY ENFORCED!

All must be made from scratch; no mixes and made by exhibitor.

Best of Show ribbon awarded in each category. Any class with only one entry will be combined & judged with another class.

After judging is complete, ribbons & samples of product must remain on display; rest of the item can be picked up after Noon.

Any 1st place winner of a pie or cake can only sell one item of their choice.

Premiums 1st - \$5.00; 2nd - \$4.00 - except 1st place items sold at auction.

NO premiums on items sold at auction but will receive 50% of the bid and the fair board 50% of the bid.

Richwood Fair Board will not be held responsible for spoilage of items. Buyers purchase items at their own risk.

10 Inch Cake Circles will be provided by the fair.

Premiums paid by records of judge's book.

- Pies** 200 Cherry Pie
- Judging** 201 Any Pie Baked by a Man
- Sat 9:30** 202 Apple - Crumb
- 203 Peach Pie
- 204 Pecan Pie
- 205 Pumpkin Pie
- 206 Rhubarb or Strawberry Rhubarb
- 207 Strawberry Pie
- 208 Combination Pie - List Flavors
- 209 Any Other Pie - List flavor - No cream/pudding
- 210 Favorite Pie - **Youth Ages 9-17 Years**
- Cakes** 211 Chocolate Layer
- Judging** 212 Pound Cake, uniced
- Sat 9:30** 213 Coffee Cake - **Use Printed Recipe at the bottom**
- 214 Bundt Cake
- 215 Any Cake Baked by a Man
- 216 German Chocolate Cake, layer
- 217 Carrot Cake Layer
- 218 Hummingbird Cake
- 219 Strawberry Cake
- 220 Angel Food Cake uniced
- 221 Any Other Cake (No cream or pudding) Specify Flavor
- 222 Decorated Patriotic Cake
- 223 Favorite Cake **Youth Ages 9-17**
- 224 Decorated Patriotic Cake - **Youth Ages 9-17**
- Cupcake** 225 Any Cupcake (3 to a plate) Specify Flavor

- Cookies** 233 Gingerbread Cookies
- Judging** 234 Oatmeal Cookies
- Wed** 235 Snickerdoodles
- 6:30** 236 Peanut Butter Cookies
- 237 Chocolate Chip Cookies
- 238 Any Cookies Baked by a Man
- 239 Any Other Cookies - List flavor
- 240 No Bake Cookies
- Youth** 241 Favorite Bread - **Youth Ages 9-17**
- Judging** 242 Favorite Cookies - **Youth Ages 9-17 Years**
- Wed** 243 Favorite Brownie - **Youth Ages 9-17**
- 6:30** 244 Favorite Fudge - **Youth Ages 9-17**
- Misc** 245 Homemade Brownie
- Judging** 246 Any Flavor Fudge - list flavor
- Wed** 247 Buckeyes - 4/plate
- 6:30** 248 Molded Candy 4/plate

- Canning** 249 Carmels 4/plate
- 250 Peaches
- 251 Any Meat
- 252 Applesauce
- 253 Spaghetti Sauce
- 254 Tomatoes
- 255 Stewed Tomatoes
- 256 Vegetable Sauce
- 257 Chili Sauce
- 258 Any Soup
- 259 Green Beans
- 260 Sauerkraut
- 261 Mixed Vegetables
- 262 Tomato Juice
- 263 Grape Juice
- 264 Fruit Salsa
- 265 Any Pie Filling
- 266 Maple Syrup
- 267 Any Fruit Syrup
- 268 Pickled Beans
- 269 Pickled Beets
- 270 Pickle Chunks
- 271 Bread & Butter Pickles
- 272 Sweet Pickles
- 273 Tomato Based Salsa
- 274 Pizza Sauce
- 275 Pepper Rings
- 276 Zucchini Relish
- 277 Any Other Canned Goods
- Jellies** 278 Apple
- 279 Cherry
- 280 Pepper
- 281 Grape
- 282 Any Other Jelly
- Butters** 283 Apple Butter
- 284 Peach Butter
- 285 Any Other Butter
- 286 Strawberry Jam
- 287 Raspberry Jam
- 288 Any Other Jam
- Display** 289 Best Display of Maple Products 3 or more
- 290 Best Display of Honey Products 3 or more
- 291 Gourmet Gift in a Jar with Recipe attached
- 292 Best Display of 3 Jams, Jellies, Butter or Preserves

Everyone Uses this same Coffee Cake Recipe

CAKE: 1 Egg; 1/4 Cup Oil; 1 tsp Vanilla; 3/4 Cup Sugar
 1/2 Cup Milk ; 1/4 tsp Salt; 2 tsp Baking Powder
 1 1/2 Cups Flour
STREUSEL: 2 TBSP Butter; 1/2 Cup Brown Sugar;
 2 Tsp Cinnamon; 2 TBSP Flour; 1/2 Cup Walnuts Chopped
DIRECTIONS:
#1 - Preheat Oven 375 Degrees; Lightly grease 9X9 square baking dish or line with parchment
#2 Beat egg into mixing bowl. Mix in sugar, milk, salt, oil; vanilla
#3 Spoon flour into measuring cup. Dump flour on top of the batter. Sprinkle baking powder over flour and gently mix into the top half of the flour. Stir flour mixture into batter until combined. Pour into baking dish.
#4 Mixing the Streusel in a microwave-safe bowl, melt butter in microwave. Remove and mix in brown sugar, cinnamon, and flour and still until well combined. Add nuts.
#5 Sprinkle streusel onto the cake. Use the small end of a wooden spoon to poke the streusel halfway down into the cake batter, randomly 12 -18 times.
#6 Bake for 25 - 30 minutes, until a toothpick inserted into the middle comes out with moist crumbs.
DO NOT OVER BAKE!

FUN ENTRY - BRING YOU FLOP CAKE OR PIE!!!
New Category - Not Entered Ahead of time!
Flop of Pie or Cake! It didn't turn out as expected??
We want to see it!!! No Entry Fee

- Bread** 226 Doughnuts (3/plate)
- Judging** 227 Dinner Rolls (3/plate)
- Wed** 228 Zucchini Bread
- 6:30** 229 Any Other Bread - list flavor
- 230 Cinnamon Rolls - Iced (3 plate)
- 231 Scratch Biscuits (3 plate)
- 232 Gluten Free Bread