

BAKING CONTEST – 2009
WASHINGTON STATE GRANGE CWA DEPARTMENT

WHAT TO ENTER

Group 1 – Bread

Class A: Yeast Breads & Dinner Rolls. One standard size loaf (approximately 1 to 1½ lbs. dough), any shape, or one dozen rolls. No mini loaves. Bread to be presented on a sturdy covered cardboard base in a clear plastic sealable bag.

Class B: Sweet Yeast Pastry such as rolls, braids, & twists. Enter one dozen sweet rolls or an equivalent amount of dough for a braid or twist. This is a sweet pastry used for breakfast or dessert. To be presented on a sturdy covered cardboard base in a clear plastic sealable bag.

Class C: Quick Breads. One standard size loaf. Presented on a sturdy covered cardboard base in a sealable bag.

Class D: Bread Machine Bread. One standard-size bread machine loaf. To be presented in a clear plastic sealable bag.

Group II – Cakes & Cookies

Class E: Frosted Layer or Frosted Sheet Cake. Layers may be square or round, 8 to 10 inches. Sheet may be 8"x12" or 9"x13", presented on a sturdy covered cardboard base about one inch larger than the entry. Place in a sturdy throw-away cake box.

Class F: Bundt Cake. Bundt may be plain, lightly dusted with powdered sugar or lightly glazed. Use 10" to 12" bundt pan.

Class G: Cake Mix Cake. Frosted layer, frosted sheet or plain bundt cake using a cake mix. Sizes and other requirements are the same as stated in Classes E and F.

Class H: Baked Cookies (Adults only), 13 baked cookies per entry.

Class I: Cookie or Cake Mix Cookies. Any kind of baked cookies, 13 per entry. To be made from a cake or cookie mix.

Group III – Juniors

Class J: Baked Cookies by children ages 5 through 9, 13 cookies per entry presented on a disposable paper plate or tray (no foam meat trays), enclosed in a sealable bag. Do not stack cookies.

Class K: Quick Breads by children ages 10 through 14. One standard size loaf. No mini or commercial size loaves. Present on a sturdy covered cardboard base enclosed in a sealable bag.

Group IV – Diabetic

Class L: Diabetic Quick Breads. Entry to consist of one standard size loaf such as banana, zucchini, etc. No mini or commercial sizes. Diabetic information must be included with the recipe.

Class M: Diabetic Cookies. Any kind of baked cookies, 13 per entry. Diabetic information must be included with the recipe.

*****CUT LINE*****

GROUP _____ CLASS _____ RECIPE NAME _____

NAME _____ AGE (GROUP III) _____

MAILING ADDRESS _____

GRANGE _____ NO. _____ POMONA _____ NO. _____

DISTRICT _____ TELEPHONE _____

REQUIREMENTS

Size or quantities must be followed or will be disqualified at the Pomona and State level.

Each entry must be accompanied by one copy of the recipe for product and frosting, if used. In a #10 legal size (4"x9 1/2") envelope. Recipes may be on recipe cards or a piece of paper.

No raw eggs in frostings and no meats used in the cakes.

Complete the entry form on the front of this flyer and tape or paste it to the front of the envelope; or you may copy the information directly onto the envelope. The judge's never see the envelope.

At the Pomona level, determine if the contestant will send their entry to state for judging. If the answer is "no", the second place entry should go.

PRESENTATION

Remember the importance of presentation. The judge's first introduction to your entry is visual. Use sturdy, non-porous cardboard or hardboard backing for products and enclose them in clear plastic bags. Sturdy throw-away cake boxes may be used for cakes. Backing should be at least 1" larger all around the outside of the product to allow for handling. Do not use Styrofoam meat trays or flimsy paper plates. Use plastic bags rather than plastic wrap to protect the product. No saran wrap. All cakes must be removed from pans. Product should not be stacked.

Note: We will not be responsible for containers brought to state and we do not have plates, etc. upon which to display the entries.

ELIGIBILITY

Open to Grange members and non-members.

Recipes winning first place may not be entered in the contest again until the fourth year after winning.

First place contestants cannot enter for one year in the class in which they won but may enter in any other class.

Children may enter in Adult classes except Class H, but adults may not enter in children's classes.

Only one entry per class from each Pomona can come to the state contest.

Mixes may be used **only** in Classes G and I.

JUDGING

Entries will be judged on appearance (including method of presentation), texture, and flavor. Containers are to be sturdy, neat, and large enough to present the product.

AWARDS

Pomona contest awards are the responsibility of the Pomona Grange. State awards are: First place \$20, Second place \$15, Third place \$10, except Group III, Classes H and I, which are: First \$12, Second \$11, Third \$10.