Superintendents: Karen Smith-Griffith & Karen Clough

Only one item per class.

Place food items on a paper plate and in a plastic bag or plastic wrap. All bread should be one (1) loaf. Muffins, biscuits, cupcakes, rolls, cookies, doughnuts should consist of three (3), Eggs should consist of 1 dozen (12). *Judges tip: no Pam.* All cake pans used should be 9" in size or cakes may be disqualified

> ALL FOODS MUST BE EDIBLE. "NO BOX MIXES"

(except for decorated cakes).

DIVISION QUICK BREADS

1600: ADULTS 1601: YOUTH 14-17 1602: YOUTH 7-13 1603: YOUTH UNDER 7 1604: PROFESSIONAL

CLASS 01: Baking Powder Biscuits 02: Bread, fruit type 03: Bread, nut 04: Bread, vegetable type 05: Bread, other (coffee cake, etc.) 06: Muffins 07: Scones

DIVISION YEAST BREADS

1605: ADULTS 1606: YOUTH 14-17 1607: YOUTH 7-13 1608: YOUTH UNDER 7 1609: PROFESSIONAL

CLASS

01: Biscuits 02: Fancy, sweet 03: French Bread, 1 loaf 04: Rolls, Dinner 05: Rye of Bran Bread or Flax seed 06: White Bread 07: Whole Wheat (100%) 08: Whole Wheat (not 100%)



DIVISION BREAD MACHINE BREADS

1610: ADULTS 1611: YOUTH 14-17 1612: YOUTH 7-13 1613: YOUTH UNDER 7 1614: PROFESSIONAL

CLASS

01: Cinnamon Rolls 02: White 03: White 04: Whole Wheat

DIVISION POTATO BREAD

1615: ADULTS 1616: YOUTH 14-17 1617: YOUTH 7-13 1618: YOUTH UNDER 7 1619: PROFESSIONAL

CLASS

01: Bread 02: Rolls

DIVISION SOUR DOUGH BREAD

1620: ADULTS 1621: YOUTH 14-17 1622: YOUTH 7-13 1623: YOUTH UNDER 7 1624: PROFESSIONAL

CLASS

01: Bread 02: Rolls

MILLER WHEAT INC,

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