

DEPARTMENT # 5 - ADULT PRESERVED FOODS

PRESERVED

Open to Amateur Sonoma County Residents
 Cash Awards Offered by Sonoma County Fair - \$1,257.00
 Judges: Audrey Souza, Sutter Creek; Jesus Garcia, Sutter Creek

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Tues. & Wed., July 14 & 15, 2 to 8 p.m., Garrett Bldg.
EXHIBITS RELEASED: Monday, August 10, 12 to 7 p.m.

JUDGING: Saturday July 18, 10:00 a.m.
LIMIT: One entry per exhibitor per class, except for 2 entries in the "Any Other" classes only if they are different and are not eligible for an existing class.
ENTRY FEE: 1-4 entries \$2.00 per entry; 5 or more entries \$1.00 per entry

**American System of Judging
 Cash Awards Offered per Class**

1st	2nd	3rd	4th	5th
\$8.00	\$5.00	\$3.00	Ribbons Only	

RULES

1. All Divisions of foods and home arts may be entered on one form.
2. All entries in these Sections must be home prepared and canned or packaged by the exhibitor within 1 year of the opening date of fair.
3. For all sections except 11 & 12:
 - a. Submit two jars of each product entered-one jar to be opened for judging, the other for display. Jars must have sealed lids with rings. Judging jar should not be decorative.
 - b. Opened jars must be picked up on Tuesday, July 21, from 9:00 a.m. to 6:00 p.m. in the Garrett Building, **or they will be discarded.**
 - c. All jars must be STANDARD and SEALED. Use of paraffin or use of other than standard jars will disqualify exhibit. STANDARD JAR: Container specifically designed for canning.
4. For dried fruits & meats and vinegars see quantity listed.
5. Jars must be labeled on the side or bottom (not lid) prior to arrival at Fair with: Name of Exhibitor, Type of Product and Process of canning. Example:

**Jane Doe
 Apricot Jam
 Hot Pack Method**
6. All jars must be glass.
7. Items entered in "Any other" must be described on entry form.

1-AWARDS
 Sweepstakes Exhibitor\$25.00 + Rosette

**BALL® "BRING OUT YOUR BEST™"
 ADULT FOOD PRESERVATION AWARDS**



DEPARTMENT # 5 - ADULT PRESERVED FOODS

Glossary of Terms

Hot Pack: Product is cooked in advance and filled it hot into jars while still hot.

Cold Pack: Canning procedure in which jars are filled with raw food. "Raw Pack" is the preferred term for describing this practice. "Cold Pack" is often used incorrectly to refer to foods that are open-kettle canned or jars that are heat-processed in boiling water.

Open Kettle Canning: A non-recommended canning method. Food is supposedly adequately heat processed in a covered kettle, and then filled hot and sealed in sterile jars.

Raw Pack: The practice of filling jars with raw, unheated food.

Pickling: The practice of adding enough vinegar or lemon juice to a low-acid food to lower its pH to 4.6 or lowers.

Jelly: is made from strained fruit juice. The product is clear and firm enough to hold its shape when turned out of the container, yet soft enough to spread.

Butters: are made by cooking fruit pulp and sugar until thick enough to spread easily.

Jam: is made from crushed or ground fruit and tends to hold its shape but is generally less firm than jelly.

Conserves: are jams made from a mixture of fruits, usually including citrus fruit; often raisins and nuts are added.

Marmalade: is a tender jelly with small pieces of fruit or peel distributed evenly throughout.

Preserves: are whole fruits or large pieces of fruit in a thick syrup, often slightly jellied.

SECTION 2 - CANNED FRUITS (Minimum 1 pint)

Class

- | | |
|-----------------------|--------------------------------------|
| 1. Applesauce | 4. Peaches |
| 2. Apricots | 5. Pears |
| 3. Cherries, any type | 6. Any Other Fruit (please describe) |

SECTION 3 - CANNED VEGETABLES (Minimum 1 pint)

Class

- | | |
|------------------------------|--|
| 1. Beans, green, string, cut | 4. Any Other Vegetable (please describe) |
| 2. Olives | |
| 3. Tomatoes | |

SECTION 4 - PICKLES AND PICKLING (Minimum 1 pint)

Class

- | | |
|----------------------------|--------------------------------|
| 1. Peppers, pickled | 5. Pickles, sweet |
| 2. Pickles, beet | 6. Pickles, dill |
| 3. Pickles, bread & butter | 7. Any other (please describe) |
| 4. Pickled green beans | |

SECTION 5 - RELISHES AND CHUTNEYS (Minimum ½ pint)

Class

- | | |
|------------|--------------------------------|
| 1. Chutney | 3. Any Other (please describe) |
| 2. Relish | |

SECTION 6 - SALSA (Minimum 1 pint) - Items entered in this division may not be entered in any other divisions.

Class

- | | |
|---------------|--------------------------------|
| 1. Hot | 4. Fruit |
| 2. Mild | 5. Any Other (please describe) |
| 3. Black Bean | |

SECTION 7 - SAUCES (Minimum 1 pint)

Class

- | | |
|----------------|---------------------------------------|
| 1. BBQ Sauce | 4. Any Other Savory(please describe) |
| 2. Pasta Sauce | 5. Any Other Dessert(please describe) |
| 3. Chili Sauce | |

DEPARTMENT # 5 - ADULT PRESERVED FOODS

SECTION 8 - JAMS (Minimum 7 ounces)

Class

- | | |
|-------------------------|---------------------------------|
| 1. Apricot | 8. Ollaliberry |
| 2. Apricot-Pineapple | 9. Peach |
| 3. Blackberry, domestic | 10. Plum |
| 4. Blackberry, wild | 11. Raspberry |
| 5. Boysenberry | 12. Strawberry |
| 6. Loganberry | 13. Any Other (please describe) |
| 7. Mixed Fruit Jams | |

SECTION 9 - JELLIES (Minimum 7 ounces)

Class

- | | |
|----------------|----------------------------------|
| 1. Blackberry | 7. Mixed Fruit (please describe) |
| 2. Boysenberry | 8. Raspberry |
| 3. Cranberry | 9. Strawberry |
| 4. Grape | 10. Pepper |
| 5. Wine | 11. Pomegranate |
| 6. Mint | 12. Any other (please describe) |

SECTION 10 - MARMALADES, BUTTERS, PRESERVES AND CONSERVES

(Min. 7 ounces)

Class

- | | |
|-----------------------|--------------------------------|
| 1. Apple Butter | 4. Marmalade, citrus |
| 2. Butters, Any Other | 5. Preserves, Any Kind |
| 3. Conserve, Any Kind | 6. Any Other (please describe) |

SECTION 11 – DRIED FRUIT & MEATS (Minimum 2 ounces in Ziplock bag or canning jar)

Class

- | | |
|--------------------|--------------------------------|
| 1. Apples | 5. Jerky, meat or Fish |
| 2. Apricots | 6. Vegetables |
| 3. Pears | 7. Herbs |
| 4. Prunes or Plums | 8. Any Other (please describe) |

SECTION 12 - VINEGAR (Minimum 1 pint) container of exhibitor's choice

Class

- | | |
|-------------------|--|
| 1. Herb vinegar | 4. Balsamic Vinegar |
| 2. Garlic vinegar | 5. Any Other vinegar (please describe) |
| 3. Wine vinegar | |

SECTION 13 – SUGAR FREE PRESERVED FOOD (Minimum 7 ounces)

Class

- | | |
|----------|--------------------------------|
| 1. Jam | 3. Any Other (please describe) |
| 2. Jelly | |

SCORECARD FOR JUDGING VINEGAR

Attractiveness & Container	20%
Appearance – particularly color.....	25%
Texture - right thickness, no pieces.....	15%
(specialty vinegar may have floating herbs, but liquid must be of proper texture.)	
Taste – natural flavor	40%
TOTAL	100%

DEPARTMENT # 5 - ADULT PRESERVED FOODS

SCORECARD FOR JUDGING PICKLED & RELISHED FOODS

CONTAINER	10%
Tightly sealed, clear jars, designed for canning of specified size, clean, neatly and properly labeled. Label: Name of product, date of pack method used.	
APPEARANCE	65%
Color: uniform, attractive, characteristic of kind with no darkening on the top or discoloration of ingredients	
Size: Whole or pieces of suitable, uniform size.....	(15%)
Liquid: clear with no scum on top	(15%)

DEPARTMENT # 6 - ADULT BAKED FOODS

BAKED FOODS

OPEN TO AMATEUR SONOMA COUNTY RESIDENTS

ENTRY FEE STRUCTURE: Applies to entire Baked Foods department (Department #6):

- 1 to 4 entries: \$2.00 per entry
- 5 or more entries: \$1.00 per entry

RULES

1. All entries must be home prepared by Exhibitor and should be scratch prepared, unless otherwise specified.
2. Deliver cakes on cake rounds, which should extend slightly beyond base of cake. Do NOT use china or glass plates.
3. Pie size-standard 4" - 8". Fair does not provide pie tins. If exhibitors choose to use non-disposable pie plate, permanent identification must be on bottom of plate. Pie plates may be picked up when exhibits are released. Fair not responsible for breakage or loss.
4. Exhibitors will be responsible for classifying their own entry. Careful attention should be given to filling out entry form. Wrong Section or Class numbers may lead to disqualification.
5. Exhibits that are not picked up within release time will be discarded.
6. EXHIBITORS MEETINGS: Do you have suggestions for class changes, judges, etc.? Please put them in writing and turn them into the Entry Office prior to the Adult Home Arts Exhibitors Meeting. The Adult Home Arts Exhibitors Meeting will be held on Monday, August 10 at noon Sonoma County Fair Directors Room. At that time, while the Fair is fresh in your mind, please bring any suggestions that you think would help in making the Sonoma County Fair the best possible.
7. You will note that there are some classes offered that REQUIRE you to submit the recipe with your baked item when delivered to the Fair. In those instances, if your recipe is not delivered at that time your entry will be disqualified.
8. Same recipe cannot be used in more than one class.
9. No refrigerated cases will be available.
10. DELIVERY: Exhibitors may drive in Gate 2, Pavilion Gate, on the east side of Grace Pavilion from Bennett Valley Road on change-over days from 7 to 9 a.m.

1-BAKED FOODS SWEEPSTAKES

Exhibitors in this department are automatically eligible for the sweepstakes award for all entries. No fee is required. The sweepstakes winner will receive a \$50.00 cash award and plaque in memory of Christina Nahmens, sponsored by the Bud Nahmens Family, Sebastopol

Baked Foods Sweepstakes \$50.00
Additional Award plaque in Memory of Christina Nahmens

Sweepstakes will be calculated as follows (See State Rules for specific guidelines):

First Award-5 points Second Award-3 points Third Award-1 point



DEPARTMENT # 6 - ADULT BAKED FOODS

Open to Amateur Sonoma County Residents
 Cash Awards offered by Sonoma County Fair \$264.00
 Please see page 64 for Department Rules
 Judge: Lisa Lavagetto, Sonoma

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Monday, July 27, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Monday, August 10, 12 noon to 7 p.m.

JUDGING: Monday, July 27, 10:30 a.m.

LIMIT: One entry per exhibitor per class

ENTRY FEE: See page 64

NOTE: Sections on this page only are on display the duration of the Fair.

**American System of Judging
 Cash Awards Offered per Class**

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

1-AWARD

2. BEST OF SHOW DECORATED CAKEGift Certificate
 by Nancy's Fancy's (A Fancie That Company), Santa Rosa

SECTION 2 - DECORATED CAKES

Judged on form and decoration only. A mix of Styrofoam or cardboard form may be used provided the shape is one that could reasonably be achieved through baking. Specify size and type of cake on entry form.

Class

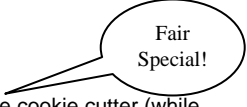
- | | |
|--------------------------|--------------------------------------|
| 1. Cake, Fair Theme | 5. Cake, Wedding |
| 2. Cake, Novelty | 6. Cake, Any Other (please describe) |
| 3. Cake, Party-Birthday | 7. Cupcake |
| 4. Cake, Special Holiday | |

SECTION 3 - SPECIAL GIFT COOKIE ARRANGEMENT

1. Special Gift Cookie Arrangement (At least 3 varieties of cookies attractively arranged in container of your choice.) Judged on eye appeal only.

SECTION 4 - DECORATED COOKIES

1. Decorated Cookie, large (Judged on eye appeal only.)
2. Fair Theme Cookie – enter this class & we will give you the cookie cutter (while supplies last) entry consists of three (3) cookies



SECTION 5 – OOPS!

1. Ugliest Cake
2. Ugliest Cookie

SCORECARD for JUDGING DECORATED CAKES & COOKIES

OVERALL APPEARANCE	45%
Balance	(15%)
Color Harmony	(15%)
Consistency of Pattern.....	(15%)
NEATNESS.....	25%
Texture of Icing.....	(10%)
Uniformity of Repeat Pattern.....	(15%)
ARTISTIC QUALITY	30%
Overall Eye Appeal.....	(15%)
Originality	(15%)
TOTAL.....	100%

DEPARTMENT # 6 - ADULT BAKED FOODS

Open to Amateur Sonoma County Residents
Judges: Gerri Mlodzianowski, San Anselmo; Rick Braggins, San Anselmo
Please see page 64 for Department Rules

MONDAY JULY 27-DAY 1

Cash Awards Offered by Sonoma County Fair-\$852.00

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Monday, July 27, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Friday, July 31, 7:30 to 9:30 a.m.

JUDGING: Monday, July 27, 10:30 a.m.

LIMIT: Two entries per exhibitor per class

ENTRY FEE: See page 64

Items entered in "Any Other" must be described on entry form.

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

SECTION 6 - BREAD, ROLLS, COFFEE CAKE (removing muffin liners is **highly** recommended) (Bread- ½ loaf; Rolls - 4; Coffee Cake – ¼ cake; Muffins - 4)

Class

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Biscuits, Baking Powder 2. Bread, Banana 3. Bread, Banana Nut 4. Bread, Cinnamon 5. Bread, Fruit 6. Bread, Fruit & Nut 7. Bread, Nut (nuts only-no fruit) 8. Bread, Sourdough 9. Bread, White, Yeast 10. Bread, Whole Grain freshly ground unprocessed flour to be used 11. Bread, Dark Yeast, Whole Wheat or Rye 12. Bread, Zucchini 13. Bread, Zucchini with nuts 14. Bread, Zucchini with other 15. Bread, Vegetable (other than zucchini) | <ol style="list-style-type: none"> 16. Bread, Any other (please describe) 17. Coffee Cake, Baking Powder 18. Coffee Cake, Yeast 19. Gingerbread 20. Muffins, Fruit 21. Muffins, Fruit with nuts 22. Muffins, Bran 23. Muffins, any other (please describe type of muffin) 24. Rolls, Clover Leaf 25. Rolls, Crescent 26. Rolls, Sweet 27. Roll, any Other (please describe) 28. Scones 29. Gluten Free item (please describe) 30. Machine Baked Bread, Basic White 31. Machine Baked Bread, 100% Whole Grain |
|--|--|

SCORE CARD FOR JUDGING BREADS, COFFEE CAKE AND ROLLS

GENERAL APPEARANCE.....	10%
(Shape [proper "dome"], smoothness, crust color)	
LIGHTNESS	10%
CRUST(Thickness, quality, crispness, tenderness)	10%
CRUMB(Color and texture)	15%
TEXTURE.....	25%
(No streaks or close grain. Size and uniformity of cell walls-Elasticity)	
FLAVOR (Taste and odor-sweet, nutty blended)	30%
TOTAL	100%

DEPARTMENT # 6 - ADULT BAKED FOODS

MONDAY JULY 27-DAY 1

American System of Judging

Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$20.00	\$16.00	\$12.00	\$6.00	\$6.00

SECTION 7 - SPECIAL RECIPE –

(quantity – 2 cakes)

Class

1. LAVA CAKE

6 oz Semi-sweet baking chocolate (or use your favorite 70%dark chocolate bar)

6 oz butter- diced, room temperature

3 eggs

½ cup granulated sugar

⅓ cup flour

Butter for ramekins

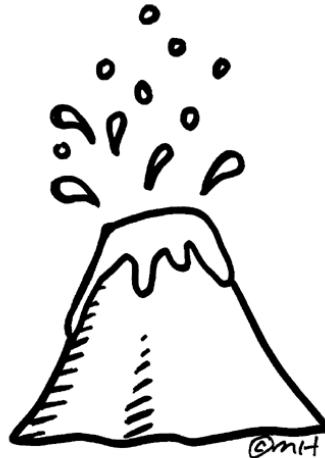
Preheat oven to 350 degrees F

Melt chocolate on low flame in a double boiler. When melted, take off flame and stir in diced butter until melted.

In a mixing bowl, beat eggs and sugar until mixture begins to whiten. Stir in melted chocolate and then flour.

Butter 4 individual ramekins and pour in chocolate batter.

Cook for about 10 minutes. Tip ramekins upside down onto dessert plates.



DEPARTMENT # 6 - ADULT BAKED FOODS

FRIDAY JULY 31-DAY 2

Open to Amateur Sonoma County Residents
Cash Awards by Sonoma County Fair & Expo., Inc.-\$912.00
Please see page 64 for Department Rules

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Friday, July 31, 7:30 a.m. – 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Tuesday, August 4, 7:30 a.m. – 9:30 a.m.

JUDGING: Friday, July 31, 10:30 a.m.
LIMIT: Two entries per exhibitor per class
ENTRY FEE: See page 64

American System of Judging
Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons	Only

Cake may be sheet size 9"X13", 8" or 9" layer cake or bundt cake.

SECTION 8 - CAKES-Layered & frosted (¼ cake)

Class

- | | |
|----------------------|----------------------------------|
| 1. Chocolate | 6. White |
| 2. Chocolate, German | 7. Yellow |
| 3. Carrot Cake | 8. Gluten Free (please describe) |
| 4. Fruit and Nut | 9. Any Other (please describe) |
| 5. Spice | |

SECTION 9 - CAKES-Unlayered & unfrosted (¼ cake) *No cheesecake*

Class

- | | |
|--|--|
| 1. Banana | 8. Rolled and filled (e.g. Jelly Roll, etc.) |
| 2. Bundt | 9. Sponge |
| 3. Carrot cake, with nuts and/or fruit | 10. Upside-down Cake, Pineapple |
| 4. Chocolate | 11. Poppyseed |
| 5. Fruit (applesauce, date, mixed) | 12. Gluten Free (please describe) |
| 6. Gravenstein Raw Apple Cake | 13. Any Other (please describe) |
| 7. Pound | |

SECTION 10 - CAKES-Unlayered & Frosted (¼ cake)

Class

- | | |
|---------------|-------------------------------------|
| 1. Angel food | 3. Any Sheet Cake (please describe) |
| 2. Chiffon | |

SECTION 11 - YOUR FAVORITE SPECIAL CAKE RECIPE (¼ cake)

Class

1. (Frosted or unfrosted)



Recipe must accompany cake to Fair, on 8 ½" sheet of paper.

SECTION 12 – MIX-TRIX – Take a cake mix and make your most unusual, creative cake possible. (¼)

Class

1. Any cake

DEPARTMENT # 6 - ADULT BAKED FOODS

SECTION 13 - CUPCAKES (removing cupcake liners is **highly** recommended) (4 cupcakes)

Class

1. Chocolate, frosted
2. Any Cupcake, Fair Theme, frosted & decorated
3. Light Cupcake, frosted
4. Any Other Cupcake (please describe)

SECTION 14 - TORTES (¼ torte)

Class

1. Chocolate
2. Any Other (please describe)

SECTION 15 - ETHNIC BAKED FOODS (¼ if cake/torte, Others 6)

Class

1. Eastern European
2. Central & South American
3. Asian
4. European
5. Any Other

SCORE CARD FOR BUTTER CAKES AND CAKES WITHOUT FAT

APPEARANCE.....	30%
Surface (crust or frosting).	
Crust-color, texture and depth	
Frosting-glossy not granular, soft, not sticky, suitable flavor	
Filling (if appropriate)-minimum 1/4 inch, fluffy, good flavor blend with cake.	
TEXTURE.....	35%
Butter cakes-tender, fine, even grain, moist but elastic.	
Fruitcake-not sticky or gummy, dry or crumbly.	
FLAVOR-Delicate and pleasing, natural flavor of ingredients.....	35%
TOTAL.....	100%



DEPARTMENT # 6 - ADULT BAKED FOODS

TUESDAY, AUGUST 4 - DAY 3

Open to Amateur Sonoma County Residents
Cash Awards Offered by Sonoma County Fair-\$456.00
Please see page 64 for Department Rules

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Tuesday, August 4, 7:30 a.m. – 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Friday, August 7, 7:30 a.m. – 9:30 a.m.

JUDGING: Tuesday, August 4 , 10:30 a.m.

LIMIT: Two entries per exhibitor per class

ENTRY FEE: See page 64

Note: No refrigeration will be available while exhibits are on display, therefore if foods spoil while on exhibit, they will be discarded.

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

SECTION 16 - PIES, CRUMB CRUST (One 4" or 8" whole pie)

1. Fruit Pie
2. Any Other crumb-crust pie (please describe)

SECTION 17 - PIES, ONE CRUST-DOUGH (One 4" or 8" whole pie)

- | | |
|----------------------|---|
| 1. Chocolate | 5. Pumpkin |
| 2. Fruit | 6. Tart |
| 3. Lemon w/ meringue | 7. Any pie w/ crumb or streusel topping |
| 4. Pecan | 8. Any other pie without meringue |

SECTION 18 - TWO CRUST-DOUGH (One 4" or 8" Whole Pie)

- | | |
|------------|--|
| 1. Apple | 5. Ultimate Gravenstein Apple Pie |
| 2. Apricot | 6. Any other two crust pie (please describe) |
| 3. Berry | |
| 4. Peach | |

SECTION 19 - BISCOTTI (6)

- | | |
|-----------|--------------|
| 1. Plain | 3. Any Other |
| 2. Dipped | |

SCORECARD FOR JUDGING PASTRY

APPEARANCE (20%)	1 Crust	2 Crust
Color	10%	10%
Shape	10%	10%
CRUST (40%)		
Texture-flaky, tender	25%	25%
Flavor-agreeable: no pronounced taste of fat or salt	15%	15%
FILLING (40%)		
Flavor-natural or well blended	15%	20%
Consistency-fruit moist but not syrupy; well cooked; Filling should hold shape but be smooth and soft.....	15%	20%
Meringue-light: tender; evenly browned; no shrinking from sides; no weeping; at least 1/2 inch.....	10%	
Totals.....	100%	100%

DEPARTMENT # 6 - ADULT BAKED FOODS

FRIDAY, AUGUST 7-DAY 4

Open to Amateur Sonoma County Residents
Cash Awards Offered by Sonoma County Fair-\$ 852.00
Please see page 64 for Department Rules

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Friday, August 7, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Monday, August 10, 12 noon - 7 p.m.

JUDGING: Friday, August 7, 10:30 a.m.
LIMIT: Two entries per exhibitor per class (check each section for quantity required)
ENTRY FEE: See page 64

SECTION 20 - SPECIAL RECIPE (submit 4 bars)

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$20.00	\$16.00	\$12.00	\$6.00	\$6.00

Class (Must follow recipe exactly)

1. Apple Pie Bars

2 ½ cups all-purpose flour
2 tablespoons sugar
¼ teaspoon salt
1 cup shortening
2 egg yolks, lightly beaten
⅓ cup milk
Filling:
1 cup crisp rice cereal
8 cups tart apples – peeled, cored and sliced
1 cup sugar
1 teaspoon all-purpose flour
½ teaspoon ground cinnamon
2 egg whites, lightly beaten
1 cup confectioners' sugar
1 tablespoon milk

In a large mixing bowl, combine the flour, sugar and salt; cut in the shortening until crumbly. Combine egg yolks and milk; gradually add to crumb mixture, tossing with a fork until dough forms a ball. Divide in half.

On a lightly floured surface, roll each portion into a 15 inch x 10 inch rectangle. Line a 15 in x 10 in x 1 in baking pan with one rectangle; sprinkle with cereal. Arrange apples over cereal. Combine the sugar, flour and cinnamon; sprinkle over apples. Top with remaining pastry; cut slits in top. Brush with egg white.

Bake at 350 degrees F for 50-55 minutes or until golden brown. Cool completely on a wire rack. In a bowl, combine confectioners' sugar and enough milk to achieve drizzling consistency. Drizzle over bars. Store in the refrigerator.

DEPARTMENT # 6 - ADULT BAKED FOODS

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

FRIDAY, AUGUST 7 - DAY 4

SECTION 21 - BAR COOKIES (6 cookies)

Class

1. Brownies, fudge
2. Brownies, cake
3. Chocolate, with other ingredients
4. Fruit bars
5. Nut bars
6. Oatmeal
7. Peanut Butter
8. Unbaked or Cereal
9. Any Other bar cookies (please describe)

SECTION 22 - DROP COOKIES (6 cookies)

Class

1. Chocolate Chip, original recipe-
your variation
2. Chocolate Chip, with nuts
3. Chocolate Chip, without nuts
4. Chocolate Drop
5. Molasses
6. Oatmeal
7. Oatmeal Variation
8. Peanut Butter
9. Peanut Butter Variation
10. White Chocolate Chip w/nuts
11. Snickerdoodle
12. Ginger
13. Any Other Drop Cookie (please describe)

SECTION 23 - REFRIGERATOR COOKIES (6 cookies)

1. Nut
2. Pinwheel (all varieties)
3. Plain
4. Any Other refrigerator cookies
(please describe)

SECTION 24 - MOLDED OR PRESSED COOKIES (6 cookies)

Using a commercial mold or cookie press

1. Holiday
2. Spritz
3. Any Other molded or pressed cookies (please describe)

SECTION 25 - OTHER COOKIES (6 cookies)

Using a rolling pin and cookie cutter

1. Rolled & cut
2. Gallettes
3. Gluten Free
4. Any Other (please describe)

SCORE CARD FOR JUDGING COOKIES: ROLLED, DROPPED

APPEARANCE.....	30%
Outside-uniform, not too thick	Size-not over 3 inches
Surface-color and texture.	
TEXTURE - Characteristic of type.....	35%
FLAVOR - Natural flavor of ingredients-no off flavor.....	35%
TOTAL	100%