

★ THE ★
Evergreen
STATE FAIR
MONROE WA

Open Class
BAKING

August 24-29 & Aug. 31-September 4, 2023

The Evergreen State Fairgrounds
A Division of Snohomish County
Conservation & Natural Resource / Parks and Recreation
14405 179th AVE SE, Monroe, WA. 98272
360-805-6700 Evergreenfair.org

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Accommodations for people with disabilities will be provided upon request. Please call (360) 805-6700 or TTY users please dial Relay #1-800-833-6388. Please allow two weeks advance notice.

FAIR PERSONNEL

Division Manager	KARA U
Fair Manager.....	MIKE O
Programs Supervisor	DEBBIE D
Administrative Specialist	JANA N
Operations Specialist	BRENDA G
Superintendent Coordinator	SHERRY S
Maintenance Supervisor.....	WILLIAM A
Marketing Specialist.....	AMY C

WASHINGTON FAIRS COMMISSION

The Evergreen State Fair extends its appreciation to the Washington State Department of Agriculture which administers our state's Fair Fund. We value the input provided by the commissioners who attend and evaluate our fair on an annual basis. Staff and fair participants recognize the many hours' members dedicate promoting and maintaining the funding and their support of Washington State Fairs.

Derek Sandison, Director
 Patrick Capper, Deputy Director
 Michelle Chavez

Department of Agriculture
 Department of Agriculture
 Fairs Coordinator Administrator

WA FAIRS COMMISSIONERS

Rich Hartzell
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 Trish Meyers
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WA STATE FAIRS ASSOCIATION

Gale Sobolesky, Executive Secretary Chehalis

LEGISLATIVE LIAISON TO WSFA

Mike Burgess Olympia

The Evergreen State Fair.. Little Moments, Big Memories!!

OPEN CLASS DIVISION

RULES AND REGULATIONS

Adoption of Rules

The Evergreen State Fairgrounds, hereinafter referred to as Fair, is a division of Snohomish County government. The fairgrounds facility operates year-round with a full-time staff of twenty-two. Each year special emphasis is given to the agricultural exhibits, as agriculture is one of Washington State's largest industries. Exhibitors are encouraged to showcase all aspects of the agriculture industry of yesterday, today, and tomorrow. Information and programs are available to all citizens without discrimination regarding sex, race, color, disability, national origin, or religion. Fair management is authorized to adopt and interpret such rules and regulations as it deems necessary for the safe and orderly operation of the annual fair. This year's theme is **The Evergreen State Fair. Little Moments, Big Memories!** Good luck on your Fair adventure!

GENERAL RULES & INFORMATION

The following rules and regulations apply to all non-commercial exhibitors/exhibits participating in the current year fair; exhibitors are required to familiarize themselves with them. Fair management reserves the final and absolute right to interpret these rules and regulations.

GROUNDS SUPERVISION

- The general supervision of the grounds, and the entire exhibition, are vested in Fair management.
- Outside agencies are contracted to provide medical care and law enforcement during the annual fair.
- Property of the Fair (i.e. flower baskets, landscape material, fire extinguishers) may not be removed.

ADMISSIONS AND TRAFFIC

The east and west pass gates will open at 8:00am for fair participants. The green (livestock) and white (equestrian) gates will open at 6:00am. The outside pedestrian gates of the Fair open at 10:00am daily for the general public. Admission prices are posted at entrance gates.

- No person shall knowingly use roads or walks of the Evergreen State Fairgrounds in such a manner as to hinder or obstruct their proper use. No person shall knowingly interfere with the free flow of persons or vehicles upon or through the fairgrounds or otherwise knowingly prevent orderly and efficient use of county property for its primary purpose (S.C.C. 2.33.040 Rule 3).
- Vehicles, including automobiles, trucks, recreational vehicles, trailers, golf carts, motor scooters, bicycles, etc., are not allowed inside barns or on lawn at any time.
- Overnight parking is allowed only in Fair RV lots or as provided in writing by Fair management. References RV/Car reservation Form at the back of this book. As of Aug. 1, only cash, cashier's checks, money orders or VISA/MC will be accepted. A \$35 service fee will be charged for all NSF checks. Premiums may be withheld until all NSF charges and/or entry fees are cleared.
- Area traffic/parking signs will be observed at all times. Designated fire lanes must be kept clear.
- Multi-Day parking tickets are available in advance using the reservation form in the back of this book or at the Fair Pass Booth (bldg. #201).

GROUNDS & BUILDING USE

- Smoking is prohibited throughout the Evergreen State fairgrounds.
- Possession of alcoholic beverages, illegal controlled substances, firearms or lethal weapons is prohibited.

SKATEBOARDS, SCOOTERS, ETC.

- **NO** Skateboards, roller skates, roller blades, bicycles, motorcycles, scooters or similar recreational vehicles or toys are allowed on the grounds.

WEAPONS AND FIREWORKS

- No person shall possess or discharge any firearm, bow and arrow, air or gas weapon, slingshot, fireworks or explosive in any County property (fairgrounds) except at times and in areas specifically designated by the County and posted for such use.

DOGS AND OTHER PETS

- Dogs, birds, or other pets not intended for exhibition will be denied entry to the fairgrounds. Please leave your animal at home for its own protection, with the exception of on duty police dogs, "assistant animals" (as defined by ADA), trained animals in scheduled act and dogs entered in competition.
- No animals in restrooms or showers.

ADVERTISING AND SALES

- No person will be permitted to distribute advertising matter, handbills, fliers or herald upon the grounds.
- The tacking or posting of any advertisement, bill, sign, banner, etc. is prohibited.
- Advertising and Sales – sales, solicitations, commercial product display, raffles, drawings, etc., by any entity on the Fairgrounds is prohibited, except as authorized by a written license agreement issued by Fair Management.

HOLD HARMLESS AND NON-LIABILITY

- EXHIBITOR'S RISK - Exhibits at the Fair are entered and displayed at the risk of the exhibitor. Fair cannot accept responsibility for loss or damage resulting from conditions imposed by large crowds, the arrangement of the displays, the great number of exhibits, disease, weather or any other condition.
- Prior to entry, exhibitor should consider the sentimental and monetary value of the exhibit, as Fair provides no restitution for loss or damage.
- HOLD HARMLESS - By submitting an entry into the Fair, Exhibitor has agreed to protect, save harmless, indemnify, and defend, at their own expense, Snohomish County, its elected and appointed officials, officers, employees, and agents from any loss or claim for damage solely caused by the negligence or willful misconduct of Snohomish County, its elected and appointed officials, officers, employees, or agents; and that Snohomish County shall not be held liable or responsible for any loss, injury or damage to persons, animals or property on the fairgrounds by any reason of fire, theft, vandalism, weather, wind, flood, earthquake, collision damage, disease or illness, nor does it assume any liability for injury to persons, animals or property while on any portion of the fairgrounds or while using its facilities (S.C.C. 2.33.050).

FORFEITURE OF PRIVILEGES OR AWARDS

- Any person who violates any general or special rule will forfeit all privileges and premiums and be subject to such penalty as Fair management may order.

BANKING - CHECK CASHING SERVICES are not available on the fairgrounds.

- ATMs are located at various sites on the fairgrounds.

PUBLIC SAFETY

FIRE PROTECTION

- All matters of fire protection are under the direct supervision of the State and County Fire Marshall Offices. The Fair will use precaution to guard against fire but will not be responsible for any loss or damage suffered by such event.

FIRST AID

- Under no circumstances shall an individual attempt to treat a person that is "down". In the case of a medical situation exhibitor shall immediately contact the nearest department superintendent, clerk or Fair employee. They are responsible for making the appropriate contacts.
- Exhibitor may help the situation further by keeping the area cleared until medical assistance arrives.
- The first aid office is available to all exhibitors and patrons during public hours of the fair. Report to building #407 for assistance.

LAW ENFORCEMENT AND SECURITY

- The Snohomish County Sheriff's Office is contracted to provide security and crowd control on the fairgrounds. They are based in building #407 near the Administration Building.

LOST PERSON CENTER

- All persons who are lost or have misplaced another person may contact the Lost Person Center operated by Valley General Hospital. Center is located near building #407.

LOST AND FOUND

- The Lost and Found department is open in the West Gate Pass Booth Building #201 from 8:00 am – 10:00 pm
- Owner may claim item by verbally identifying it, prior to viewing, in the West Gate Pass Booth #201 after Labor Day in the Fairgrounds Administration Office Building #405.
- The Fair office will retain lost/found items beginning Labor Day for a period of (30) thirty days.

DEPARTMENTS OF EXHIBITION

DURATION OF STAY

- All exhibits must remain on display, as individual department schedules stipulate.
- Exhibits must be ready for public viewing daily between the hours of 10:00am and 10:00pm.

ENTRY OF EXHIBIT

- Entry of exhibits is allowed during the dates and times specified in the individual department sections of this book.
- All exhibits must be entered for competition in the name of the owner or maker whose number must be endorsed on the entry form.
- Anyone attempting to deceive the judge in regard to ownership, or who shall purchase articles or borrow them to exhibit in his or her name, shall forfeit all claims as an exhibitor.
- Fair management reserves the right to accept entries later if it is found such action would not cause injury to other exhibitors.

OBJECTIONABLE EXHIBIT

- Fair management reserves the right to remove from display area any exhibit or animal that may be falsely entered, or may be deemed unsuitable or objectionable, without assigning a reason therefore.

ERRONEOUS ENTRY

- Exhibits that have been erroneously entered may be transferred to the proper division/class/lot prior to judging if such classes have been judged; however, they shall not be reopened. All determinations are at the department Superintendent's discretion.

DETERMINATION OF PRIZE WINNERS

- Where there is no competition and/or where there are fewer articles in a class than the number of premiums offered, the judge and Superintendent, at their discretion, may award a prize or prizes of such rank as the article deserves.

- Awards will be marked as to meaning and will be made according to the merits of the exhibit. The judge may disqualify or award blue, red, or white premiums at his/her discretion. Special awards will be made only after the judge has agreed with the department superintendent that such award should be made.
- Where there is one exhibit in a class, the award shall be made on merit alone and a premium, or no premium, may be awarded. An article without merit shall not be awarded a premium; and premiums shall not be awarded merely because there is no competition.
- The American and Danish systems of award are used in the Open Class Division. Upon request, department superintendent will provide information on specific judging/award system by division/class.
- Prize winners shall be determined by reference to the judge/clerking sheets. The department superintendent and judge signatures certify the placing to be correct.

DEPARTMENT SUPERINTENDENT

- All open class division superintendents are hired and contracted by Fair administration. Each department superintendent, under the direction of Fair management and staff, shall have charge of the department to which he/she may be assigned. Exhibitors will follow the order and direction of the superintendent. If the order of the superintendent differs from the rules and regulations in this book, superintendent will provide exhibitor with verification of Fair management approval for deviation from rules.
- Superintendent has the authority to recommend to Fair management reduced premiums when rule violations and/or disciplinary problems exist.
- Superintendent has the right to request certificates of registration and transfer and examine same before the prizes and premiums are awarded, and to notify the judge that the exhibitor has complied with these requirements.
- The superintendent is not allowed, under any circumstances, to permit exhibitor access to display cases.

DEPARTMENT CLERK

- It is the department clerk's responsibility to make a note of all cases where registration or entry blanks are not satisfactory to the superintendent and to indicate same on the judges' report sheets.
- Clerks are prohibited from allowing anyone, except the department superintendent, to examine the department records while judging is in progress.
- Clerk or judge will announce the placing of the entry after adjudication of each class. When required, judge will give reason for placing.
- Clerk is not permitted, under any circumstances, from allowing the entry /clerking sheets to go from his/her possession to be inspected by anyone, nor shall an entry be made known by the clerk until the entry sheets are placed in the hands of the superintendent.

JUDGES

- Fair management will approve the judges in all departments. No one will be allowed to act as a judge in the class in which he/she exhibits.

• **The decision of the judges will be final in all cases, except where mistake, fraud, misrepresentation or collusion, not discovered at the time of the award, is proven. In such cases, Fair management will make the decision.**

- Judges names are public information. Following judging of exhibits the judge's names may be disclosed upon request.
- Fair reserves the right to substitute judges as needed.

PROTESTS AND APPEALS

- All protests and appeals must be made in writing and accompanied by a deposit of \$25.00 cash only. This deposit will be forfeited if protest/appeal is not sustained. Said document must state plainly the cause of complaint or appeal, and must be filed with Fair manager within 24 hours

after cause of protest/appeal. Submit written complaint in the Fair Administration Office (bldg. #405).

- Appeals from decision of a judge or department superintendent must be made in writing, and must contain at least one specific charge stating at length the facts relied upon or the rule violated, and naming the witnesses and their addresses by which proof is to be made.
- When a protest is to be made against the competition of an article in any class, notice of same shall be filed with the department superintendent before the class is passed upon, so the judge may be instructed to place a reserve award in order that premiums may be properly distributed in the event of the protest being sustained.
- No complaint or appeal based upon the statement that a judge or judges are incompetent or have overlooked an article will be considered by Fair management.
- All questions of dispute or differences not provided for under the rules and regulations shall be referred to Fair management whose decision shall be final.
- In addition to the right of protest therein guaranteed to exhibitors, Fair management reserves the right to take cognizance of fraud consummated or attempted in connection with an exhibit and take such action as may be deemed just and proper.

EXHIBITOR TICKETS

- Upon submittal of entry, display hall (non-animal) exhibitor will receive a coupon redeemable at the fair gates. Coupon is valid for purchase of one (1) half price admission ticket for an adult, senior citizen, student or child. One coupon per department entered.

ENTRY

- Entries are accepted after completion of on line entry before deadline or entry form at check in. Entries are accepted during the times printed within each department schedule in the Exhibitor Handbook.
- Exhibits that are wet or tacky to the touch will **NOT** be accepted. Exhibitor will complete exhibit within a timeline that virtually guarantees an intact exhibit.
- On entering an exhibit, an Entry Tag will be furnished which contains all data pertinent to the exhibitor and the exhibit. This tag must be attached to exhibit according to the direction of the Superintendent or department clerk. Exhibitor will be given a stub from the entry tag.
- **EXHIBITOR IS REQUIRED TO PRESENT ENTRY TAG STUB PRIOR TO RELEASE OF ENTRY.**

RELEASE OF EXHIBIT

- All exhibits must remain intact until the release time. Specified in each department. Failure to comply with this requirement will cause forfeiture of premiums and awards won in any department of the Fair.
- It is the sole responsibility of the owner to retrieve exhibit. Reference individual department for release times.
- Non-animal (Display Hall) exhibitors must present their entry tag stub, to clerk or superintendent, before release of exhibit.
- Exhibits displayed in the Display Hall will be released on Tuesday, September 4 from 12:00 noon to 7:00pm The Fair is not responsible for items after this time.

AWARDS

The judges will award prizes and premiums only on articles, divisions and classes listed in this book. An error in the record of premiums and prizes awarded, caused by oversight or neglect on the part of the superintendent or judge, shall be subject to correction by Fair manager.

MONETARY PREMIUMS

- Each department in this book outlines premium amounts applicable to divisions/classes and lots.
- If, for any reason such as war, rain or any act of God beyond the control of Fair, the income for the current year of the Fairgrounds shall be impaired, all prizes, premiums, and awards will be pro-rated accordingly.
- Any person violating rules of the Fair will forfeit any premiums awarded. Exhibitors check special rules for each department.

PREMIUM AMOUNTS

- Superintendents recommend, and Fair management approves, the premium amounts within each department. They are analyzed and determinations made based on what is in the best interest of the exhibitor, Snohomish County and Fair.

PREMIUM WARRANTS (checks)

- Warrants (checks) for premiums will be mailed to exhibitor by the 31st day of October.
- **ANY INCORRECT OR MISSING PREMIUM CHECK MUST BE REPORTED BY November 30TH.**

REQUESTS FOR MISSING CHECKS WILL NOT BE PROCESSED AFTER December 31ST.

- Questions regarding the detailed amounts paid should be directed to the applicable department superintendent.
- To avoid delays in processing premiums, exhibitor is responsible for completing all areas of the Entry Form and Online forms that apply. It is mandatory that the Exhibitor Name and complete address are typed or printed legibly on the Entry Form or Online.
- **Premium warrants (checks) are void 90 days after date of issuance. After That date, checks become null & void and premiums are forfeited.**
- **No Checks \$5.00 or under will be processed.**
- **LOST** premium warrants may be replaced after completing the process. (1) Call or come to Fair Administration to request a "Lost Warrant Affidavit" form (2) Complete form (3) Mail or deliver form to Snohomish County Administration Building, Department of Budget and Finance, 3000 Rockefeller Ave., Everett, WA 98201.

RIBBONS/ROSETTES

- Awards will be designated by ribbons and rosettes in colors as specified:
 First.....Blue
 Second.....Red
 Third.....White
 Fourth.....Pink
 Fifth.....Yellow
 Sixth.....Green

OTHER AWARDS

- Refer to individual department for information on special and sponsored awards.

The Evergreen State Fair..... Little Moments, Big Memories!



Mission

Snohomish County's Evergreen State Fair Park collaborates with its partners to sustain, maintain, and innovate for the purpose of creating an inclusive and accessible space for Snohomish County's residents and visitors. The Evergreen State Fair Park allows communities to connect with their diverse cultures, traditions, and rich histories. The Evergreen State Fair Park will be a safe and welcoming place for all to learn, grow, and make community connections. We are a space to showcase agriculture, be entertained, share our traditions, and create new ones.

Vision

How we will do this:

- We will put the wellbeing of our community at the center of our decisions
- We will offer support to help those in need
- We will listen to our residents to ensure we always reflect the joy, hard work, creativity, and diversity of our community
- We will strengthen and sustain a culture of equity and inclusion that increases opportunities, programs, and resources, ensuring accessibility and service for everyone
- We will honor and value programs that focus on youth and education
- We will celebrate our rich agricultural history and culture
- We will be good stewards of resources and custodians of infrastructure
- We will protect our land, air, and water for future generations to enjoy

The Evergreen State Fair...Little Moments, Big Memories!

DEPARTMENT N -- BAKING

Kathleen Wright, O/C Superintendent (206) 335-4457

Email kathcart20@hotmail.com

Dave Elhai Assistant Superintendent

NO ENTRY FEE

Enter On-Line at: <http://egreen.fairwire.com>

Fairground's website: www.evergreenfair.org

Online entry close August 15th

Walk in Entries closes August 21

(If you miss the on-line entry deadline you can still bring your items to the Fairgrounds on Monday, August 21

To enter them without pre-registering)

Department Schedule:

DAY	DATE	TIME	ACTIVITY	Bldg. #/Door
Sun.	08/06		Entries due for "Heritage Recipe Contest"	
Email to the Superintendent or mail to the Fairgrounds. Attention: O/C Baking Department				
Mon	08/21	10am – 8pm	Entries Admitted	500 E
		11am – 7pm	Interview Judging:	500 E
Tue.	08/22	10am	Closed Judging	500
Wed	08/23	10am	Closed Judging – set up	500
Tue.	09/05	12noon – 7pm	Release of Exhibits	500 F

Free Training & Seminars on:

- ❖ Judges training this year June 10th, 8:45 am – 2:30 pm.
- ❖ Seminar on "How to Successfully enter your Baking & Food Preservation" Entries on Thursday, July 20 starting at 7:00pm in our Bldg. #500 Door F
- ❖ Seminar on "How to Successfully enter your Baking & Food Preservation" Entries on Saturday July 22 starting at 10:00am in our Bldg. #500 Door F

WANTED – Demonstrators, Host, Hostesses – WANTED

Here is an opportunity for you to demonstrate your special talent during the FAIR! If you would like to share your knowledge of baking or cake decorating, please be a DEMONSTRATOR. We are also looking for special volunteers to act as HOST/HOSTESS throughout the fair, do you have 4 hours to spare? For information contact the department Superintendent listed above.

IT IS THE EXHIBITOR'S RESPONSIBILITY TO READ AND COMPLY WITH ALL GENERAL RULES, REGULATIONS AND DEPARTMENT RULES. Department Rules:

Department Rules: Eligibility

No entries containing Cannabis (Marijuana) or any derivative of Cannabis (Marijuana) will be accepted.

1. Competition in the open class departments is open to both youth and adults.
2. Competition within some classes is limited to specific age categories, level of professionalism etc.
3. The O/C Baking Primary, Junior, and Young Adult Class is limited to exhibitors 18 years and younger, that are not simultaneously exhibiting in the 4-H Baking Department.
4. Commercially prepared baking mixes are not acceptable. If any doubt, the judge will disqualify the entry. The judge's decision is final. Homemade mixes must include recipe for mix.
5. No entries containing cream cheese, cottage cheese, other cheeses or vegan cheese, or meat will be accepted.
6. Sour cream, (dairy or vegan) to be used only in the same proportions as fresh milk would be used. No egg-based frostings.
7. Entries made with starters containing dairy products will not be accepted.
8. A single recipe of dough (batter) may not be entered more than once using variations. Example: you cannot submit yeast rolls and cinnamon rolls made from a single batch of dough. You can make 2 separate batches of dough, one for the yeast rolls and one for the cinnamon rolls.
9. Bread baked in a bread machine will not be accepted.

10. No group baking, i.e., a single recipe of dough, more than one baker.
11. Copy of recipe REQUIRED on a plain white 3x5 recipe card(s) or paper. Name **must not** be on recipe card.
12. Complete Recipe should list ingredients, measurements, mixing, baking instructions, and yield. **Do not** put your name on your recipe. Any taste or texture unique to that recipe should be noted.
13. Recipes WILL NOT be returned. Recipes are destroyed – none are given **out**.
14. Developmentally Disabled: is defined as any person with a developmental age that does not correspond to their chronological age. All developmentally disabled baking entries will be judged at the developmental age of the exhibitor and displayed at the exhibitor's chronological age.

Entry/Release

15. No Pre-registration required, except Heritage Recipe.
16. Maximum entries for Adult & Senior – twenty (20) per person, Junior and Young Adult ten (10) per person, only ONE entry per Class Code. Maximum number of entries for Primary Age Class is two (2). (Special Contests do not count toward maximum number.)
17. A recipe may only be entered in ONE Class Code.
18. No entries or ribbons will be released before September 5th.
19. Entries will be disposed of if they become unattractive due to decay. The entry ticket will remain on display.
20. All entries in Division A, B, C, D, E, and F and H will be disposed of after the fair due to health hazards, **none will be returned**.
21. All entries in Division G will be disposed of by Superintendent **unless** exhibitor submits a specific written request at time of entry.
22. All items entered must remain on display for the duration of the fair.
23. Ribbons not picked up after the fair will be mailed.
24. Exhibitor passes – See General Rules and Regulations at the front of the book.

Showing/Judging

25. The Danish (competition against standards) and American (competition against other entries) Systems of judging will be used. Ribbons will be awarded based on the following:

Blue – Excellent	90% - 100% of the standard
Red – Good	80% - 89% of the standard
White – Fair	70% - 79% of the standard
Green – Participation	69% or less of the standard

Disqualification will receive an explanation and may not be placed on display.
26. Interview Judging: We will have judges available from 11am – 7pm on entry day for interview (face to face) judging. Interview judging is limited to one item per exhibitor and excludes items from **Divisions E, G, H** and special contests. Approximate time of interview is 10 – 15 minutes. There may be a short wait so please be patient. Let the clerk know you want to have an interview with a judge. The purpose of this type of judging is to give Open Class youth and adults an opportunity to participate in the judging process.
27. Within each Class Code, at the discretion of the judge, a Merit Ribbon may be awarded to one of the blue-ribbon winners. The Merit Ribbon has a premium value of \$1.50 in all divisions.
28. Merit Ribbons awarded in age classes N11-N15.
29. To qualify for Special Awards listed at the end of this department there must be at least five entries from three exhibitors.
30. No results will be made public until opening day of the Fair.
31. The judge's names are public information. After judging of exhibits the judges' names may be disclosed upon request.
32. Fair administration reserves the right to substitute judges if necessary.

Exhibitor Conduct

33. Any exhibitor displaying unacceptable conduct (i.e. profane language, abusive treatment) may, at the discretion of superintendent and fair management, be dismissed and jeopardize awarding of points/premiums.
34. Smoking is prohibited on the Evergreen State Fairgrounds.

CLASS CODES

Prefix Code

N10 – Primary= 6 yrs. & under **N11 – Junior= 7 – 12 yrs.**
N12 – Yg Adult= 13 – 18 yrs. **N13 – Adult= 19 – 59 yrs.**
N14 – Senior= 60 yrs. & over
N15 – Challenged – developmentally disabled or physically disabled – any age (see Rule #14)

A. YEAST BREAD, ROLLS, and DOUGHNUTS

Premiums: Blue – \$5.00 Red – \$3.00 White – Ribbon only

Enter one half of a 9-1/2" x 5-1/2" loaf (except where noted).
Entry must be in a sealed plastic bag. Recipe card (3x5) shall be in a plastic protector (baggie) and stored inside exhibit bag. See rule #5 for use of cream cheese (dairy or vegan), other cheeses, or meat. Rule #6 regarding use of sour cream see rule #7 regarding starters and rule #9 regarding bread machines.

Yeast Breads (yeast also refers to fermentations that use starter, sponge, biga, levain, and poolish methods.)

Class Code (follows Prefix Code)

- A10. White Bread – any shape, enter whole bread
- A11. Whole Wheat Bread – any shape, enter whole bread
- A12. Rye Bread – any shape, enter whole bread
- A13. Sourdough Bread – any shape, enter whole bread
- A14. Raisin Bread
- A15. Any other Yeast Loaf Bread
- A16. Gluten Free Yeast Bread

The following may be any shape-Enter whole item unless otherwise noted. Recipe card (3x5) shall be in a plastic protector (baggie) and stored inside exhibit bag.

Class Code (follows Prefix Code)

- A17. Yeast Foreign Bread
- A18. Yeast Holiday Bread
- A19. Yeast Novelty Bread
- A20. Any other Yeast Bread

Class Code (follows Prefix Code) (Enter 4 items for A21- A26)

- A21. Cinnamon Rolls (Yeast)
- A22. Special Sweet Rolls (Yeast)
- A23. Dinner Rolls (Yeast)
- A24. Other Rolls (Yeast)
- A25. Gluten Free Rolls (Yeast)
- A26. Raised Doughnuts (Yeast)
- A27. Vegan Yeast Bread or Rolls, may enter multiple entries

B. QUICK BREAD, MUFFINS, SCONES, and DOUGHNUTS

Premiums: Blue – \$5.00 Red – \$3.00 White – Ribbon only

Enter one half of a 9-1/2" x 5-1/2" loaf (except where noted).
Entry must be in a sealed plastic bag. Recipe card (3x5) shall be in a plastic protector (baggie) and stored inside exhibit bag. See rule #5 for use of cream cheese (dairy or vegan), other cheeses, or meat. Rule #6 regarding use of sour cream see rule #7 regarding starters and rule #9 regarding bread machines.

Quick Breads

Class Code (follows Prefix Code)

- B10. Nut Bread (quick)
- B11. Zucchini Bread
- B12. Pumpkin Bread
- B13. Vegetable Bread
- B14. Banana Bread
- B15. Ethnic Bread (quick), Any Shape
- B16. Any other Quick Loaf Bread
- B17. Baking Powder Coffee Cake – enter half of cake
- B18. Corn Bread – may enter half
- B19. Soda Bread – enter whole loaf
- B20. Low Fat Quick Bread * - enter half of bread
- B21. Any other Quick Bread – enter half of bread
- B22. Gluten Free Quick Bread – enter half of bread
- B23. Any Vegan Quick Bread – enter half of bread

May enter more than one entry in **B22 & B23**.

*Must list # of servings and fat grams per serving. To qualify for low fat a serving must have 3 grams of fat or less.
Enter 4 items B23-B30 B32, may enter more than one.

- B24. Baking Powder Biscuits
 - B25. Scones
 - B26. Crackers
 - B27. Muffins
 - B28. Gluten Free Muffins
 - B29. Cake Doughnuts
 - B30. Any Other Quick Bread or Crackers
 - B31. Any other Gluten Free Quick Bread or Crackers
 - B32. Any Vegan, Biscuit, Scone, Cracker, Muffin, Doughnut
- May enter more than one entry in B31 & B32.

C. COOKIES

Required entry is 4 cookies in a sealed plastic bag. Recipe card (3x5) shall be in a plastic protector (baggie) and stored inside exhibit bag. All Class Code C15 entries are eligible for the Snohomish Co. Dairy Women's Award, highlight butter in the recipe (see Special Awards section). Sour cream (see rule #6) must be baked into the cookie in correct proportion to the flour used. No cream cheese (see rule #5). Cookies that are baked with a topping made with eggs, such as Lemon Bars and Nut Cookie Tarts are considered to need refrigeration and cannot be accepted.

Premiums: Blue – \$3.00 Red – \$2.00 White – Ribbon only

Class Code (follows Prefix Code)

- C10. Drop Cookies-except Chocolate Chip
- C11. Chocolate Chip Cookies
- C12. Oatmeal Cookies
- C13. Bars or Squares (except Brownies)
- C14. Brownies
- C15. Butter Cookies (NO margarine or shortening)
- C16. Cookie Cutter Cookies
- C17. Snickerdoodles
- C18. Macaroon
- C19. Molasses
- C20. Shortbread
- C21. Hand Molded or Hand Shaped
- C22. Peanut Butter Cookies
- C23. Spritz (or Cookie Gun Cookie)
- C24. Sugar Cookies
- C25. Cookie baked in a mold
- C26. Deep Fried cookies (not donuts)
- C27. Refrigerator Cookies (shaped in rolls& sliced)
- C28. Filled Cookies
- C29. Low Fat Cookies
- C30. Gluten Free Drop Cookies
- C31. Gluten Free Bar Cookies
- C32. Gluten Free Hand Molded or Shaped
- C33. Gluten Free Shortbread
- C34. Foreign (Ethnic) Cookies
- C35. No-Bake Cookies
- C36. Any Other Cookies
- C37. Any Vegan Cookies, may enter multiple entries
- C38. Parent-Child Sugar Cookie Person/Critter Contest form below for details

*Must list # of servings and fat grams per serving. To qualify for low fat a serving must have 3 grams of fat or less.

Parent-Child Sugar Cookie Person/Critter Contest

Grand Prize: ESF Adult T Shirt and ESF Child T Shirt, Best of Class Ribbon Rosette

Special Contest Rules:

1. A parent is limited to two entries and a child to one entry per year. (Example: a parent may enter different recipes with two children but not two different recipes with the same child.)
2. A parent is defined as the mother or father, grandparent, legal guardian, or a stepparent of the child.
3. Children must be 18 years or younger.

4. Any sugar cookie recipe qualifies. Add what you like and shape and decorate the people/critters as you like.
5. Bring 3 cookies on a nine (9") inch disposable plate sealed in a Ziplock bag on entry day.
6. Place copy of recipe (3" x 5" plain white card) in a baggie inside exhibit bag.
7. Submit a paragraph (50 words or less) with your recipe telling what you and your child did to make the cookies. Bring with entry-on-entry day.
8. Parent/Child Sugar Cookie Person/Critter Contest **does not** count toward the maximum number of Baking entries.

**PARENT-CHILD SUGAR COOKIE PERSON/CRITTER CONTEST
REGISTRATION FORM**

Please accept my registration in the Evergreen State Fair Parent-Child Sugar Cookie Person/Critter Contest. We understand we are subject to the published rules.

Complete registration and bring with entry on entry day to Bldg. #500.

Parent

Signature _____
 Name _____
 Print _____
 Address _____
 City _____ State _____
 Zip _____
 Date of Birth _____
 Phone (____) _____
 Date: _____

Child

Name _____
 Print _____
 Address _____
 City _____ State _____
 Zip _____
 Date of Birth _____
 Phone (____) _____
 Date: _____

D. CAKES

Entry requires one half of an 8" cake, (except where noted) submitted in a sealed plastic bag or disposable covered cake box. Recipe card (3x5) shall be in a plastic protector and stored inside exhibit bag. NO cream cheese, sour cream (or vegan cream cheese or sour cream), whipped cream, egg white or egg type frosting. See rule #5 and #6. No German Chocolate Cakes, due to eggs in the filling.

Class Codes D18, D26, and D37 may enter more than one. Premiums: Blue - \$7.00 Red - \$3.00 White – Ribbon only The following must be 2 or more layers. Cakes should be frosted or glazed, but not decorated.

Class Code (follows Prefix Code) (enter half cake)

- | | |
|---------------------|-----------------------------|
| D10. White Cake | D14. Red Velvet Cake |
| D11. Yellow Cake | D15. Marbled Cake |
| D12. Chocolate Cake | D16. Any other layer Cake |
| D13. Spiced Cake | D17. Gluten Free layer Cake |
| | D18. Vegan Layer Cake |

The following must be baked in a tube or Bundt pan (except where noted). Enter half cake.

M

Class Code (follows Prefix Code)

- D19. Angel Food Cake (unfrosted)
- D20. Gluten Free Angel Food Cake
- D21. Chiffon Cake (unfrosted)
- D22. Sponge Cake (unfrosted)
- D23. Pound Cake (unfrosted) loaf pan may be used
- D24. Any other glazed or frosted
- D25. Any other unglazed or unfrosted
- D26. Any other Gluten Free Cake
- D27. Vegan Angel Food, Chiffon, Sponge, or Pound Cake

Class Code (follows Prefix Code)

- D28. Applesauce Cake
- D29. Zucchini Cake
- D30. Carrot Cake
- D31. Pumpkin Cake
- D32. Banana Cake
- D33. Gingerbread Cake
- D34. Gluten Free Fruit Cake
- D35. Gluten Free Vegetable Cake
- D36. Any other Fruit or Vegetable Cake
- D37. Any other unglazed or unfrosted Cake
- D38. Any other glazed or frosted Cake
- D39. Any Vegan Fruit or Vegetable Cake,

E. PIES

Pies MUST be in 8" or 9" disposable, aluminum pans. Pies baked in other pie pans will be marked down a placing. Entry requires whole pie. Only fruit pies made with fresh, frozen, or commercially canned fruit (dried fruit or nuts may be added) will be accepted. No commercial or home canned pie fillings. Pie filling MUST be baked with the pie crust(s) in the oven. Cover top of pie with aluminum foil. Tape copy of recipe on a plain 3"x 5" card in a plastic baggie to top of pie; be sure to include the pie crust recipe. NO pumpkin, mincemeat, pecan, custard, cream or other refrigerator type pies will be accepted. Fruit pies with eggs in the filling are considered custard type pies and will not be accepted.

Premiums: Blue - \$5.50 Red - \$4.00 White – Ribbon only

Class Code **Class Code**

- | | |
|---------------------------|------------------------------|
| E10. Apple (double crust) | E15. Other Berry |
| E11. Cherry | E16. Peach |
| E12. Rhubarb | E17. Any other two-crust pie |
| E13. Blueberry | E18. Any other one-crust pie |
| E14. Blackberry | E19. Gluten Free Pie |

May enter more than one entry in E19.

F. CANDY

Entry requires 4 pieces, in a sealed plastic bag. Recipe card (3x5) shall be in a plastic protector and stored inside exhibit bag. No cream cheese (see rule #5) or eggs – egg whites in divinity ok. Sour cream see rule #6.

Premiums: Blue - \$3.00 Red - \$2.00 White – Ribbon only

Class Code (follows Prefix Code)

F10.	Chocolate Fudge	F17.	Taffy
F11.	White Fudge	F18.	Truffles
F12.	Penuche	F19.	Mints
F13.	Divinity	F20.	Almond Roca
F14.	Caramels	F21.	Any other candy
F15.	Peanut Brittle	F22.	Dipped-tempered chocolate candies
F16.	Peanut Butter Fudge		

G. DECORATED CAKES & GINGERBREAD COOKIE HOUSES

For judging purposes Adults and Seniors must designate which level of decorating experience they have. (This information will be placed on the entry form by the clerk.)

Entry must be the work of the entrant only, no multiple decorators.

Amateur: Have not taught cake decorating classes for money and may sell an occasional cake (to cover the expense of cake).

Home Professional: Actively sells cakes from their home (for usually more than the expense of the cake) and may teach basic cake decorating classes.

Business Professional: Works as a cake decorator, has their own cake decorating business, has published cake decorating books, or teaches advanced methods of cake decorating.

Instead of a recipe, a description of the techniques and materials used in constructing and decorating your entry is REQUIRED. If entry was made in a class, this MUST be stated with the description. Technique description may be either on a 3" x 5" card or 5 ½" x 8 ½" or 8 ½" x 11" paper for display purposes. Decorated cakes may be any shape, either cake or mock-ups, but they must be possible in real cake. Mock-ups may be foam, Styrofoam, or cardboard. Base may be up to 16"x16"x2", any shape. Larger entries need superintendent authorization.

Premiums: Blue - \$10.00 Red - \$6.00 White - \$5.00

Decorated Cakes

Class Code (follows Prefix Code)

G10.	Birthday Cake – minimum 8" cake
G11.	Special Occasion and Holiday Cake – minimum 8" cake
G12.	Tiered Cake – two (2) or three (3) tiers, one on top of the other, may use 1 set of pillars
G13.	Any Other Decorated Cake – minimum 8" cake
G14.	Special Item – Non-cake sugar art such as gum paste, fondant, molded sugar, or color flow display pieces.
G15.	"Cupcake Cake" Must contain a minimum of 12 cupcakes. Assemble in a shape or design, such as a dog or cat not 12 individual cupcakes.
G16.	Special Occasion & Holiday Cake minimum 8" cake More than one decorator

Gingerbread cookie houses and other decorated - dimensional gingerbread cookie items must be made with real food (e.g., gingerbread cookies, graham crackers, cookies, candy, etc.). Base cannot exceed 16"x 16".

Class Code (follows Prefix Code)

G17 Gingerbread Cookie Houses (Rolled and cut out
Gingerbread cookie dough)

- G18. Any other three (3) dimensional Gingerbread Cookie item- Train, Carousel, etc.
- G19. Graham cracker or Store-Bought Cookie and Candy Houses
G20 Gingerbread House (Rolled & Cut) More than one Baker/decorator
G21 Graham cracker or Store-Bought Cookie & Candy House More than one decorator
- Any questions contact superintendent listed at beginning of this section.

H. HERITAGE RECIPE CONTEST

Contest Rules:

1. Contest open to young adult, adult, and senior age classes.
 2. Entrants must pre-register by August 6th. Include your recipe, a short essay (200 words or less), and a release form (below). Mail pre-registration release form (following), essay, and recipe to the fairgrounds. Bring your entry-on-entry day to Bldg. 500.
 3. May submit essay and recipe in email form, sent to Supt. Email address by August 6th, or mail to the fair office, Attention: O/C Baking Dept. Bring recipe release form with your entry-on-entry day.
 4. Entry may be Breads, Cookies, Cakes, Pies, or Candies. Comply with special rules in each division.
 5. Your Heritage Recipe should be a special family recipe handed down from an ancestor or by you to your children, etc.
 6. Write a short essay (200 words or less) talking about your recipe and family.
 7. Everyone who enters will receive booklets compiling all the recipes and essays entered this year.
 8. Each entry will be judged first by Danish Standards, then one will be chosen as the Grand Prize Winner, a second or runner-up will also be chosen.
 9. Heritage Contest does not count towards the maximum number of baking entries.
 10. Any questions call the Superintendent.
- Grand Prize: "Heritage" Fair Shirt & Best of Class Ribbon Rosette,
Runner Up: Ribbon Rosette

Class Code (follows Prefix Code)

A10. Heritage Recipe Contest

EDUCATIONAL DISPLAY – See Department Z for rules and regulations make sure that you put **OC Baking** in Description Section and Title in Title Section of ShoWorks

HERITAGE RECIPE CONTEST RELEASE FORM

Release authorizing use of Heritage Recipe and Essay by Evergreen State Fair, Snohomish County Parks Department.

In consideration of the good and valuable consideration, receipt of which is acknowledged, I do hereby authorize the ESF to use that recipe and essay attached hereto and made a part thereof for publication in a booklet of Heritage Recipes and Essays or for any other lawful purpose whatsoever.

I do hereby waive any right I may have to inspect or approve the finished product or the advertising or any other copy that may be used in connection therewith or the use to which it may be applied.

I waive any right to any royalty or residual in connection herewith.

I further warrant that I am of legal age and that I have read the above authorization and release, prior to its execution and that I am familiar with the contents thereof.

_____	_____	_____
Name	Date of Birth	Recipe Title
_____	_____	() _____
Signature	Date	Phone Number
_____	_____	
Address	City, State, Zip	

Parent or guardian must sign here if person submitting recipe is under the age of eighteen (18):

X _____

SPECIAL AWARDS

SWEEPSTAKES RIBBON –

A Sweepstakes Ribbon will be awarded to the top exhibitor in the Senior and Adult classes. Top exhibitor is determined by the number of blue ribbons won. In the event of a tie, Merit, Best of Division and Best of Show Awards will be used to break the tie.

BEST OF CLASS RIBBON & JUNIOR ACHIEVEMENT RIBBON

A Best of Class Ribbon will be awarded to the top exhibitor in the Primary Class. Junior Achievement Ribbon to Top Exhibitor in the Young Adult and Junior classes.

BEST OF DIVISION RIBBON

Within Divisions A through F a Best of Division Ribbon will be awarded in each of the following age classes: Senior, Adult, Young Adult, and Junior. In Division G a Best of Division Ribbon may be awarded in each of the following classes: Senior Amateur, Senior Home Professional, Senior Business Professional; Adult Amateur, Adult Home Professional, Adult Business Professional; Young Adult; and Junior.

BEST OF SHOW RIBBON

A Best of Show Ribbon will be awarded to the Best entry in each of the following age classes: Senior, Adult, and Young Adult.

BEST PRESENTATION RIBBON

A Best Presentation Ribbon will be awarded to the Best Entry in Division G in the following age classes: Senior Amateur, Senior Home Professional, Senior Business Professional, Adult Amateur, Adult Home Professional, Adult Business Professional, Young Adult, Junior, and Primary.

BERTHA WRIGHT MEMORIAL BAKING POWDER BISCUIT AWARD

Awarded to the best Baking Powder Biscuit entered in Class Code B24.

Senior – 60 years and older..... \$15.00 and Rosette
 Adult – 19 through 59 years old..... \$15.00 and Rosette
 Young Adult – 13 through 18 years old...\$15.00 and Rosette
 Junior – 7 through 12 years old.....\$15.00 and Rosette

RED STAR YEAST AWARD

Due to the impact of the Pandemic, Red Star will no longer sponsor the Red Star Yeast Awards.

New Special Awards:

THE J.P. NESBITT MEMORIAL AWARD

This award is in honor of an excellent pie baker and ESF exhibitor, J.P. Nesbitt.

Winner selected by the Pie Judge, open to all ages.
 Winner – 1st place rosette and gift pie plate.

The past winners are: 2019 Winner – Janet Waters

2018 – Billie Linder	
2017 – Janet Waters	
2016 – Belinda Moening	2013 – Billie Linder
2015 – Ashley Drake	2012 – Eric Stewart
2014 – Robin George	2011 – Janet Shafer

THE PEARL HALL MEMORIAL AWARD

This award is in honor of long time Evergreen State Fair Exhibitor, Pearl Hall. This award is determined using your top ten scores from both the Baking Department and the Food Preservation Department.

To be eligible for this award, please indicate on your entry form which ten items from each department you would like to have counted by simply placing a (PH) next to the description of the item on the entry blank. Do this for both Baking and Food Preservation. There is no entry fee or extra paperwork to fill out, just indicate which of your items you wish to have considered. We will do the rest. All categories and classes in both Baking and Food Preservation are eligible.

We encourage you to participate in this contest and help preserve the memory of one of our finest competitors. If you have questions or would like clarification, don't hesitate to contact the superintendent listed at the beginning of this department.

The award is a revolving trophy which will be engraved with the winner's name and the year in which they won. The trophy will remain the property of ESF and be on display each year.

The past winners are: 2022 Winner Laura Elhai
2019 Winner was Stephanie Moran
2018 – Laura Elhai
2017 – Laura Elhai
2016 – Laura Elhai
2015 – Laura Elhai
2014 – Anne Knight
2013 – Cindy Alldredge
2012 – Theresa Rose
2011 – Laura Elhai
2010 – Laura Elhai
2009 – Julie Lindgren

2008 – Julie Lindgren
2007 – Laura Elhai
2006 – Irene Sprague
2005 – Irene Sprague
2004 – Ila Rosiepetal
2003 – Ila Rosiepetal
2002 – Kathleen Wright
2001 – Laura Reed
2000 – Myrl DuPuis

We encourage you to participate in this contest and help preserve the memory of one of our finest judges and competitors. If you have any questions regarding this award, contact the Superintendent listed at the beginning of this department.

The award is a revolving trophy, which will be engraved with the winner's name and year in which they won. The Trophy will remain property of the Evergreen State Fair and be on display each year.

The past winners are: 2022 Winner Laura Elhai
2019 – Laura Elhai
2018 – Laura Elhai
2017 – Laura Elhai
2016 – Laura Elhai
2015 – Janet Waters
2014 – Laura Elhai
2013 – Belinda Moening
2012 – Laura Elhai
2011 – Theresa Rose
2010 – Lisa Marshall
2009 – Stephanie Hagarty
2008 – Shelley Miars

~End of Baking Department~

THE DOUGLAS E. MOENING MEMORIAL AWARD

This AWARD is in honor of an excellent O/C Baking Pie Judge, fair exhibitor, "Voice of the Fair" and good friend.

To be eligible for this award an entrant **must enter in each of the following Divisions: Breads - A or B; Cookies – C; Cakes – D; Pies – E; and Candy – F.**

Please indicate on your entry form which five items you would like counted towards this award, by simply placing a (DM) next to the description of the item on the entry form.

Due to Division B Breads being expanded into two Divisions A – Yeast Breads and B – Quick Breads you may choose either Division for the Bread requirement of The Doug.

One each from the following must be entered to be eligible for The Doug, 1. Breads Div. A or B; 2. Cookies Div. C; 3. Cakes Div. D; 4. Pies Div. E; and 5. Candy Div. F.

The top score will determine the winner. In the event of a tie, Merit, Best of Division and Best of Show awards will be used to break the tie.

The Evergreen State Fair..... Little Moments, Big Memories!