

**DEPARTMENT 012  
HOME GOODS**

Committee Co-Chairs: Eva Skaggs, Amy Armentrout  
Committee: Karla Johnson, Sam Johnson

**Premiums:**

1<sup>st</sup> \$2.00

2<sup>nd</sup> \$1.50

3<sup>rd</sup> \$1.00

**GENERAL RULES:**

1. Limited to one entry per class.
2. All items must have exhibitor's tag attached to the top of the cover with clear tape **before** presenting for exhibit.
3. Regulation covers where required will be purchased at the fair office for \$2.00 each. See division and class requirements.
4. All items in each division must have an ingredient list. (No alcohol additions after baking)
5. Best of Show and Reserve Best of Show will be awarded in each division at judge's discretion from 1st place winners except division 010.
6. The following will be sold at auction on Wednesday at 6:00 pm: Adult categories: Best of Show, Reserve Best of Show, first and second place in cakes, cookies, candies, pies, specialty items and healthy option. Youth can auction 1st, 2nd and 3rd place winners. Youth exhibitors present their baked goods at the auction. Auction proceeds will be mailed to the exhibitor.
7. Items not sold at auction should be picked up immediately after judging. If not picked up these items will be disposed of.
8. Premiums can be picked up on Sunday 1:00-3:00 pm. If not picked up by August 1, premiums returned to the Fair's general fund.
9. For additional guidelines refer to the Open Class Information and Open Class Rules and Regulation pages.
10. Review the Open Class schedule for all departments for the schedule of entry and judging information.

**PREMIUMS:**

1st \$2.00

2nd \$1 .50

3rd \$1.00

## **Adult - Cakes, Cookies, Specialty Items, Candies, and Baking Made Healthier Options:**

**Entries Due:** Monday 4:00-6:00 pm

**Judging:** Tuesday 9:00 am

### **Division 001: ADULT CAKES**

1. Ingredient list required.
2. Need to be at least two (2) layers except classes 009-013 which are specialty cakes.
3. Presented on a regulation round w/ cover except class 013.
4. Must be made from scratch, no mixes.  
See class 013 for specific rules.
5. Frostings with cream cheese need to be clearly identified when an entry is submitted.

**Class 001:** White Cake

**Class 002:** Chocolate Cake

**Class 003:** Caramel Cake

**Class 004:** Spice Cake

**Class 005:** Strawberry Cake

**Class 006:** Zucchini Cake

**Class 007:** Pistachio Cake

**Class 008:** German Chocolate Cake

**Class 009:** Caramel Apple Upside Down Bundt Cake

**Class 010:** Lemon Pound Cake

**Class 011:** Apple Cider Donut Bundt Cake

**Class 012:** Angel Food Cake

**Class 013:** Decorated Cupcake Cake - Adult 18+ **Theme - County Fair.** \*This entry can be a box cake or cake made from scratch. The flavor of cake should be indicated when an entry is submitted.

### **Division 002: ADULT COOKIES**

1. Ingredient list required
2. Thirteen Cookies per plate
3. Presented on at least an 8" paper plate in a resealable type bag.
4. Made from scratch. No mixes or premade doughs.

**Class 001:** Chocolate Chip Cookies without added ingredients

**Class 002:** Monster Cookies

**Class 003:** Sugar Cookie Cutouts - iced

**Class 004:** Thumbprint Cookies

**Class 005:** Snickerdoodle Cookies

**Class 006:** Russian Tea Cake Cookies

**Class 007:** Blueberry Cookies

**Class 008:** Peanut Butter with or without added ingredients

### **Division 003: ADULT CANDIES**

1. Ingredient list required
2. Presented on a sturdy plate in a resealable bag. (Slide or zip lock style)
3. One (1) pound minimum
4. Made from scratch. No mixes

Class 001: Fruit Flavored Fudge

Class 002: Buckeyes

Class 003: Chocolate Peppermint Patties

Class 004: Honeycomb Candy

Class 005: Turtles

Class 006: Caramels

### **Division 004: SPECIALTY ITEMS**

1. Ingredient list required
2. Presented on regulation round w/ cover. Class 004 will use a cupcake container.
3. Made from scratch. No mixes

Class 001: Brownies - 13 per on a sturdy plate in a resealable bag.

Class 002: Hand/Fry Pie - Cherry (7 per)

Class 003: Cream Puffs - 13 per container

Class 004: Chocolate Cake Cupcakes w/ filling -13 Cupcakes (cupcake container & 1 on separate plate)

Class 005: Baked Donuts -13 per container

### **Division 005: Baking Made Healthier**

#### **General Rules:**

1. Ingredient list required
2. Presented on regulation round with cover (unless otherwise stated). Class 004 will use cupcake container.
3. Must be made from scratch, no mixes
4. Frostings with cream cheese need to be clearly identified when an entry is submitted

Class 001: Keto Coffee Cake

Class 002: Gluten-Free Oatmeal Cookies 13  
on a sturdy plate in a resealable bag.

Class 003: Granola bars/Energy balls - Vegetarian  
13 on a sturdy plate in a resealable bag.

Class 004: Lemon Poppyseed Muffins alternative sweetener - 13, (cupcake container &1 on sturdy plate)

Class 005: Keto Cheesecake

## **Division 006: YOUTH SHOW**

**Entries Due:** Wednesday 7:30 am - 9:00 am

**Judging:** Wednesday 9:30 am

1. Open to Logan County Youth up to age 17
2. Ingredient list required
3. Same rules as adults
4. Youth Decorated cakes do not need regulation round or cover. Must be in an appropriately sized box.

### CAKES

Class 001: Chocolate Layer Cake

Class 002: Yellow Layer Cake

Class 003: Confetti Layer Cake

Class 004: Cake Pop Bouquet (13 pops)

### COOKIES (13 per plate)

Class 005: No Bake Cookies (any kind)

Class 006: Peanut Butter Chip Cookies

Class 007: Peanut Butter Blossoms

Class 008: Tie Dye Sugar Cookies with or without icing

### CANDIES (1 pound per plate)

Class 009: Fudge (any flavor)

Class 010: Buckeyes

### YOUTH DECORATED CAKES

\*This entry can be a box cake or cake made from scratch. The flavor of cake should be indicated when an entry is submitted. These cakes must be submitted in a container or box appropriate for the size and shape of the cake.

Class 011: Ages 4-6 yrs. old

Theme - Disney

Class 012: Ages 7-10 yrs. old

Theme - Insects

Class 013: Ages 11-17 yrs. old

Theme - Music

## **Division 007: ADULT PIES**

**Entries Due:** Wednesday 7:30 am - 9:00 am

**Judging:** Wednesday 9:30 am

1. Ingredient list required
2. Presented on a regulation round w/ cover
3. Must be made from scratch, no mixes or packaged crust
4. Pies must be at least 8 inches

### ONE CRUST PIES

Class 001: Butterscotch Cream Pie

Class 002: Peanut Butter Cream Pie

Class 003: Mississippi Mud Pie

Class 004: Lemon Pie

Class 005: Key Lime Pie

Class 006: Chocolate Pecan

Class 007: Dutch Apple Pie

### TWO CRUST PIES

Class 008: Blueberry Pie

Class 009: Strawberry Rhubarb Pie

Class 010: Raspberry Pie

Class 011: Pineapple Pie

Class 012: Peach Pie

## **Division 008: CHILI COOKOFF**

**Entries Due:** Saturday 10:00 am - 10:30 pm

**Judging:** Saturday 11:00 pm

1. Ingredient list required
2. Entry must be prepared by an individual.
3. Family members can enter, but with different recipes
4. Must be cooked in a **sanitary** manner and presented in a clean, undamaged crock pot.
5. Made from scratch: no raw meat and no store bought sauces.
6. Crock pots must be turned on immediately upon arrival.
7. Judging will be on taste, aroma and consistency.
8. One winner in each of the three (3) classes; Best of Show and Reserve Best of Show will be selected from all classes.

Class 001: Mild Chili

Class 002: Spicy Chili

Class 003: Unique Chili

## **Division 009: ICE CREAM FREEZE OFF**

**Entries Due:** Saturday 12:00 pm - 1:00 pm

**Judging:** Saturday 1:00 pm

1. Ingredient list required
2. Entry must be prepared by an individual.
3. Family members can enter, but with different recipes.
4. Must be cooked in a **sanitary** manner.
5. Ice cream must be packed in a plastic 1 ½ quart or greater container.
6. Judging will be on taste and consistency.
7. One winner in each of the classes; Best of Show and Reserve Best of Show will be selected from all classes.

Class 001: Chocolate Vanilla Swirl

Class 002: Sherbet

Class 003: Ice Cream w/ fruit

Class 004: Ice Cream w/ candy

Class 005: Ice Cream w/ nuts

## **Division 010: BAKED SPECIALTY CAKE**

**Entries Due:** Thursday 12:00 pm - 1:00 pm

**Judging:** Thursday 1:00 pm

1. All entrants must follow the provided recipe: [Southern Caramel Cake](#)
2. Open to Logan County Residents.
3. Entrants will bake and ice the cake per the supplied recipe.
4. Presented on a regulation round w/ cover.

### **Southern Caramel Cake**

Ingredients

*For the Cake:*

- 3 cups cake flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) of unsalted butter, softened at room temperature
- 2 cups granulated sugar
- 4 large eggs
- 1 cup milk
- 1 teaspoon pure vanilla extract
- Caramel icing, recipes below
- 3/4 cup of finely chopped toasted pecans, or whole pecan halves, *optional*

*For the Caramel Icing:*

- 2 cups of granulated sugar
- 1-1/2 teaspoons of baking soda

- 2 tablespoons of white corn syrup
- 1/2 cup of buttermilk
- 1/2 cup of vegetable shortening
- 1/2 cup of unsalted butter
- 1 teaspoon pure vanilla extract

## Instructions

Have everything at room temperature. Preheat the oven to 350 degrees. Spray the bottoms of three 9-inch cake pans with cooking spray. Cut rounds of parchment paper to place into the bottoms of each pan and grease or flour the pan and paper, or spray with Baker's Joy; set aside. In a large bowl, sift together the cake flour, baking powder and salt; set aside.

With a mixer, cream the butter first on medium speed, then add the sugar a little at a time, beating well for about 6 minutes total. Reduce the speed to low and add the eggs, one at a time, mixing each in before adding the next one. Start adding the flour and alternate adding in the flour and the milk, starting with the flour and ending with the flour. Add the vanilla and mix well.

Equally divide the batter among the three pans and level the batter. Bake at 350 degrees for about 25 to 30 minutes, or until a toothpick comes back clean, shifting the pans around halfway through. Don't overcook it or it will be dry, so check at about 20 minutes. Cool in the pan for about 10 minutes, turn out onto a rack to cool completely.

For the icing, combine all ingredients except vanilla in a saucepan. Cook over medium heat, whisking constantly, until it reaches the desired caramel color. Remove from heat and add vanilla. Use a hand-held mixer to beat it until it cools and becomes thick enough to spread. Spread thinly on each layer, on the top and along the sides. Sprinkle the nuts on top before icing sets, or decorate the top and sides with whole pecan halves.