

Department 012

Home Goods

Committee Co-Chairs:

Amy Armentrout, Karla Johnson, Eva Skaggs

Committee:

Sam Johnson

PREMIUMS:

1st \$2.00

2nd \$1 .50

3rd \$1.00

Entries Due: Tuesday 7:30 am – 9:00 am

Judging: Tuesday 9:00 am

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

Entries Due Wednesday 8:00-9:00 am

Judging 9:30 am

Adult pie entries and Youth entries

Entries Due: Thursday 12:00- 1:00 pm, judging 1:00 pm

Specialty cake

Chili Entries Due: Saturday 10:00 – 10:30 am

Judging 11:00 am

Ice Cream Entries Due: Saturday 12:00-1:00 pm

Judging 1:00 pm

GENERAL RULES:

1. Limited to one entry per class.
2. All items must have the exhibitor's tag (picked up from fair office prior to drop off) attached to the top of the cover with clear tape before presenting for exhibit.
3. Regulation rounds and 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 adds 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, Blue `11st and 2nd Ribbon Winners in cakes, cookies, candies, pies, specialty items and baking made healthier. Youth Best of Show, Reserve best of Show, 1st, 2nd and 3rd place. Youth exhibitors are requested to present their baked goods at the auction. Auction proceeds will be mailed to the exhibitor. The fair retains 35% adult and 25% youth.

7. Items not sold at auction should be picked up immediately after judging. If not picked up these items will be disposed of appropriately.
8. Premiums can be picked up on Sunday 1:00-3:00 pm in the fair office. Ribbons in the Grange building. If not picked up by August 1, premiums will be 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.

Adult - Cakes, Cookies, Specialty Items, Candies, and Healthy Options:

Entries Due: Tuesday 7:30-9:00 am

Judging: Tuesday 9:30 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. Classes 001 - 012 presented on a regulation round w/ cover. Class 013 needs a regulation cupcake container.
4. Must be made from scratch, no mixes.
5. Frostings with cream cheese need to be clearly identified when an entry is submitted.

Class 001: Yellow Cake

Class 002: Devil's Food Cake

Class 003: Salted Caramel Chocolate Cake

Class 004: Hummingbird Cake

Class 005: Cherry Cake

Class 006: Sweet Potato Cake

Class 007: Almond Cream Cake

Class 008: Chiffon Layer Cake (any flavor)

Class 009: Pineapple Upside Cake

Class 010: Strawberry Bundt Cake

Class 011: Olive Oil Cake

Class 012: Angel Food Cake

Class 013: White Cake Cupcakes w/ filling -
13 Cupcake (1 on separate plate)

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 with or without added ingredients

Class 002: Molasses Cookies

Class 003: Sugar Cookie - iced

Class 004: Gingerbread People Cookies - decorated

Class 005: Snickerdoodle Cookies

Class 006: Meringue Cookies

Class 007: White Chocolate Cherry Cookies

Class 008: Peanut Butter without added ingredients

Division 003: ADULT CANDIES

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

Class 001: Cookies & Cream Fudge

Class 002: Buckeyes

Class 003: Chocolate Covered Cherries

Class 004: Peanut Brittle

Class 005: Chocolate Nut Cluster

Class 006: Gum Drops (24 count)

Division 004: SPECIALTY ITEMS

1. Ingredient list required
2. Presented on regulation round w/ cover, unless otherwise stated.
3. Made from scratch. No mixes

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

Class 002: Zucchini Bread - regulation round w/ cover

Class 003: Cake Pop Bouquet - 13 pieces one on a sturdy plate in a resealable bag. Theme - 175
years at the Logan County Fair

Class 004: Baked Cheesecake any flavor -regulation round w/ cover

Class 005: Yeast Donuts -13 per regulation round w/ cover

Division 005: Baking Made Healthier

General Rules:

1. Ingredient list required
2. Presented on regulation pie/cake round with cover or cupcake container (unless otherwise stated)
3. Must be made from scratch, no mixes

Healthier Baking Guidelines:

1. Use of Whole Grains: At least 50% of the flour used must be whole grain (e.g., whole wheat, oat, or spelt flour).
2. Natural Sweeteners: Limit refined sugars; natural sweeteners such as honey, maple syrup, or coconut sugar should be used.
3. Healthy Fats: Use healthy fats like olive oil, avocado oil, or coconut oil instead of butter or margarine.
4. Inclusion of Fruits and Vegetables: Incorporate fruits or vegetables into the recipe (e.g., zucchini, carrots, apples, bananas).
5. Reduced Sodium: Limit the use of added salt; use low-sodium baking powder and soda when possible.
6. Dairy Alternatives: Allow for the use of dairy alternatives (e.g., almond milk, coconut milk) to accommodate dietary restrictions and preferences.
7. No Artificial Ingredients: Avoid artificial colors, flavors, and preservatives.
8. Low Glycemic Index: Prefer ingredients with a low glycemic index to help maintain stable blood sugar levels.
9. Protein-Rich: Encourage the addition of protein-rich ingredients like nuts, seeds, or Greek yogurt.
10. Fiber Boost: Aim to boost fiber content by including ingredients like flaxseeds, chia seeds, or bran.
11. Portion Control: Entries should be mindful of portion sizes, with an emphasis on reasonable serving sizes.

Class 001: Flourless Dark Chocolate Cake

Class 002: Oatmeal Cookies - 13

on a sturdy plate in a resealable bag.

Class 003: Energy balls - 13 on a sturdy plate in a resealable bag.

Class 004: Banana Nut Muffins *See Guidelines

13 -12 per cupcake container and 1 on separate plate

Class 005: Sugar-Free/Alternative Sweetener Cherry Pie

YOUTH SHOW - All Items

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

Judging: Wednesday 9:30 am

Division 006: YOUTH SHOW

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 that can be closed/sealed. Entries that arrive uncovered will be disqualified.

CAKES

Class 001: Chocolate Layer Cake

Class 002: Any Flavor Chip Layer Cake

Class 003: Marble Layer Cake

Class 004: Ice Cream Cone Cupcakes (13 pops)

COOKIES (13 per plate)

Class 005: No Bake Cookies (any kind)

Class 006: Chocolate Chip Bar Cookies without added ingredients

Class 007: Peanut Butter Blossoms

Class 008: Snickerdoodles

CANDIES (1 pound per plate)

Class 009: Fudge (any flavor)

Class 010: Chocolate Covered Pretzels

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 - 175 years at the Logan County Fair

Class 012: Ages 7-12 yrs old

Theme - 175 years at the Logan County Fair

Class 013: Ages 13-17 yrs old

Theme - 175 years at the Logan County Fair

ADULT PIES

Entries Due: Wednesday 8:00 am - 9:00 am

Judging: Wednesday 9:30 am

Division 007: ADULT PIES

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: Old Fashioned Cream Pie

Class 002: Banana Cream Pie

Class 003: Grasshopper Pie

Class 004: Pumpkin Pie

Class 005: S'mores Pie

Class 006: Pecan Pie

Class 007: Blueberry Crumble Pie

TWO CRUST PIES

Class 008: Apple Pie

Class 009: Mixed Berry Pie

Class 010: Strawberry Pie

Class 011: Cherry Pie

Class 012: Spiced Peach Pie w/ Lattice Top

CHILI COOKOFF

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

Judging: Saturday 1:00 pm

Division 008: CHILI COOKOFF

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 first place winners of each class.

Class 001: Mild Chili

Class 002: Spicy Chili

Class 003: Unique Chili

ICE CREAM FREEZE OFF

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

Judging: Saturday 1:00 pm

Division 009: ICE CREAM FREEZE OFF

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 first place winners of each class.

Class 001: Ice Cream Sandwich - Chocolate Chip Cookie with vanilla ice cream

Class 002: Gelato

Class 003: Ice Cream with fruit

Class 004: Ice Cream with candy

Class 005: Ice Cream with nuts

BAKED SPECIALTY CAKE

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

Judging: Thursday 1:00 pm

Division 010: BAKED SPECIALTY CAKE

1. All entrants must follow the provided recipe: Grandma's Inside Out Peppermint Patty 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.

Grandma's Inside Out Peppermint Patty Cake

Ingredients

For the Cake:

- 4 sq. Unsweetened Chocolate
- ½ cup Hot Water
- 1 ¾ cup Granulated Sugar
- ½ cup Butter - room temperature
- 3 Large Eggs - room temperature
- 2 cup Cake Flour
- 1 tsp Baking Soda
- ½ tsp Salt
- ⅔ cup Milk
- 1 tsp Vanilla Extract

For the 7 Minute Peppermint Marshmallow Frosting:

- 4 Egg White
- 3 cups Granulated Sugar
- ⅔ cup Cold Water
- 1 Tbsp Light Corn Syrup
- ¼ tsp Salt
- 2 tsp Peppermint Extract
- 3 Regular Size Marshmallows - cut into pieces

Instructions

- Preheat the oven to 350 degrees. Prepare three 8-inch cake pans with grease and flour.
- In a large bowl, sift together the cake flour, baking soda and salt; set aside.
- Using a double boiler, melt chocolate over boiling water. Add hot water and stir until thickened. Add ½ c. sugar and cook over boiling water stirring constantly for 2 minutes. Set aside to cool until lukewarm.
- In a mixing bowl, cream butter well, add remaining 1 ¼ c sugar, beat until light and fluffy. Add eggs one at a time beating well after each addition. Add dry ingredients alternately with milk. Beat until smooth. Add chocolate mixture and vanilla stirring only until mixed. DO NOT OVER MIX.
- Equally divide the batter among the three prepared pans. Bake at 350 degrees for about 25 to 30 minutes or until a toothpick comes back clean.-Cool in the pan for about 10 minutes, turn out onto a rack to cool completely.
- For the icing, combine all ingredients except peppermint extract and marshmallows in a double boiler. Place over rapidly boiling water and beat constantly with a hand mixer for 7 minutes. Stiff peaks will form. Remove from heat stir in peppermint extract and pieces of marshmallows. Beat until spreadable. Frost cake while frosting is still warm. The frosting will set up fast once cooled.
- Equally divide the batter among the three prepared pans. Bake at 350 degrees for about 25 to 30 minutes or until a toothpick comes back clean. Cool in the pan for about 10 minutes, turn out onto a rack to cool completely.
- For the icing, combine all ingredients except peppermint extract and marshmallows in a double boiler. Place over rapidly boiling water and beat constantly with a hand mixer for 7 minutes. Stiff peaks will form. Remove from heat stir in peppermint extract and pieces of marshmallows. Beat until spreadable. Frost cake while frosting is still warm. The frosting will set up fast once cooled.