

**Department 012 • Home Goods**

**Committee Co-Chairs:**

Karla Johnson, Eva Skaggs

**Committee:**

Sam Johnson

\*Additional committee members/helpers welcome\*

**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. If tags are not attached prior to arrival please stop at the tagging table and affix tags with tape before bringing to the counter for check-in.
3. Regulation covers where required will be purchased at the fair office. 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 the blue-ribbon auction on Wednesday at 6:00 pm: Adult categories Best of Show, Reserve Best of Show, Blue 1st place Ribbon Winners in cakes, cookies, candies, pies, and specialty items. Youth Best of Show, Reserve best of Show, 1st, 2nd and 3rd place in cakes, cookies, candies, and decorated cakes. 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. 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.

**PREMIUMS:**

1st \$2.00, 2nd \$1.50, 3rd \$1.00

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

Entries Due: Tuesday 8:00 am-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. Cream Cheese Frostings must be clearly identified when an entry is submitted.

Class 001: White Cake  
Class 002: Lemon Cake  
Class 003: Chocolate Cake  
Class 004: Banana Cake  
Class 005: Caramel Cake  
Class 006: Cranberry Cake  
Class 007: Piña Colada Cake  
Class 008: Pumpkin Cake  
Class 009: Chocolate & Peanut Butter Roll Cake  
Class 010: Apple Bundt Cake  
Class 011: German Chocolate Cake  
Class 012: Fruit Flavored Angel Food Cake  
Class 013: Chocolate 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 without added ingredients  
Class 002: Peanut Butter Cookies with added ingredients  
Class 003: Drop Sugar Cookie - without icing  
Class 004: Oatmeal Cookies  
Class 005: Cut-out Sugar Cookies - decorated  
Class 006: Pinwheel Cookies  
Class 007: Thumbprint Cookies  
Class 008: Nutella Stuffed Cookies

#### **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: Chocolate Fudge without added ingredients  
Class 002: Cranberry Pistachio Fudge  
Class 003: Peanut Butter Fudge with added ingredients  
Class 004: Buckeyes  
Class 005: Caramels  
Class 006: Hard Tack

## **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: Banana Bread

Class 003: Lemon Bars

Class 004: Baked Chocolate Cheesecake with or without added ingredients

Class 005: Floral Focaccia Bread

Class 006: Dill Sourdough\*

Class 007: Energy Balls\* - 13 on a sturdy plate in a resealable bag.

Class 008: Any Flavor Cookies\* using honey as a sweetener

Class 009: Oat Muffin\* - Natural Sweetener

Class 010: Rosemary Lavender Cookies\* w/ almond flour

## **YOUTH SHOW - All Items**

**Entries Due:** Wednesday 8:0 am - 9:00 am

**Judging:** Wednesday 9:30 am

## **Division 005: 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: Yellow Layer Cake

Class 002: Strawberry Layer Cake

Class 003: Red Velvet Layer Cake

Class 004: Funfetti Cupcakes (13 cupcakes)

### COOKIES (13 per plate)

Class 005: No Bake Cookies (any kind)

Class 006: Chocolate Chip Cookies without added ingredients

Class 007: Peanut Butter Cookies without added ingredients

Class 008: Monster Cookies

### CANDIES (1 pound per plate)

Class 009: Rocky Road Fudge

Class 010: Chocolate Covered Pretzel Rods (13 rods)

## 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 closed container or box appropriate for the size and shape of the cake. Cakes that arrive uncovered will be disqualified. Select the grade you will be entering in 2026.

Class 011: Kindergarten - 3rd Grade

Theme - Animal Adventures

Class 012: 4th Grade - 8th Grade

Theme - Gaming & Gadgets

Class 013: 9th Grade - 12th Grade

Theme - Around the World

## **ADULT PIES**

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

**Judging:** Wednesday 9:30 am



### **Division 006: 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: Peanut Butter Cream Pie

Class 002: Key Lime Pie

Class 003: Lemon Meringue Pie

Class 004: Butterscotch Pie

Class 005: Dutch Apple Pie

Class 006: Pumpkin Pie

Class 007: Walnut Pie

## TWO CRUST PIES

Class 008: Cherry Pie

Class 009: Strawberry-Rhubarb Pie

Class 010: Pear Pie w/ Lattice Top

Class 011: Apple Pie w/ added ingredients

Class 012: Blueberry Lavender cover with Cut-Out Pie Crust

## **CHILI COOKOFF**

**Entries Due:** Saturday 11:00 am - 11:30 am

**Judging:** Saturday 11:30 am

### **Division 007: 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:** Texas Chili - made with chunks of beef, chili peppers, and bold spices - no beans or tomatoes.

#### **ICE CREAM FREEZE OFF**

**Entries Due:** Saturday 12:30 pm - 1:00 pm

**Judging:** Saturday 1:00 pm

#### **Division 008: 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: Vanilla

Class 002: Unique - Maybe any flavor that does not fit into the other classes. Examples: Superman, PBJ, Cookie Monster

Class 003: Ice Cream w/ fruit

Class 004: Ice Cream w/ candy

Class 005: Ice Cream w/ nuts

#### **BAKED SPECIALTY CAKE**

**Entries Due:** Saturday 12:00 pm - 12:30 pm

**Judging:** Saturday 12:30 pm

#### **Division 009: BAKED SPECIALTY CAKE**

1. All entrants must follow the provided recipe: Cinnamon Roll Cheesecake
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.

## **Cinnamon Roll Cheesecake**

### **Ingredients**

#### **Graham Cracker Crust**

- 1 1/2 cups graham cracker crumbs 180 grams, or digestive biscuits
- 1/4 cup brown sugar 55 grams
- 1/2 tsp cinnamon
- 6 tbsp unsalted butter melted, 85 grams

#### **Cinnamon Roll Swirl**

- 1 cup brown sugar 220 grams
- 1/3 cup all-purpose flour 39 grams
- 1 tbsp ground cinnamon
- 1/3 cup unsalted butter melted, 76 grams

#### **Cheesecake batter**

- 4 packages of 8 oz. cream cheese softened 907 grams
- 1 cup brown sugar 220 grams
- 1/4 cup granulated sugar 50 grams
- 1/2 cup sour cream 120 grams
- 4 large eggs room temp
- 1 tbsp vanilla extract
- 1/2 tsp salt

#### **Cream Cheese Frosting**

- 6 tbsp cream cheese 85 grams
- 1 cup powdered sugar 125 grams
- 1 tsp vanilla extract
- 1 cup heavy whipping cream 240 ml
- 1-2 tsp cinnamon powder

### **Instructions**

#### **Graham Cracker Crust**

1. Pre-heat the oven to 325°F.
2. Place the graham cracker in a food processor and process to obtain fine crumbs.
3. Add the brown sugar and the cinnamon to the graham cracker crumbs, and mix to combine.
4. Melt the butter and add to the bowl. Mix with a spatula.
5. Press the mixture on the bottom of an 8" or 9" cheesecake pan. If using an 8" springform pan, it must be deep.
6. Bake the crust in the oven for 10 minutes.
7. Remove it from the oven and let it cool down.

#### **Cinnamon Roll Swirl**

1. Mix the brown sugar with the flour and cinnamon. Add the melted butter and mix to combine. Set it aside and make the cheesecake batter.

## Cheesecake Batter

1. Grease the sides of the cheesecake pan.
2. Beat the cream cheese for 3 minutes with a mixer at medium speed, until creamy.
3. Add the brown sugar and granulated sugar to the cream cheese and beat for another 2 minutes at medium speed.
4. Scrape the bowl and beat for another 30 seconds.
5. Add the sour cream and mix to combine. Scrape the bowl.
6. Make sure to scrape the bowl a few times during the mixing process, to avoid the cream cheese from forming lumps in the batter.
7. Add the eggs to the batter, mix just until combined. It's best to add one egg at a time, waiting for one egg to be incorporated before adding the next one.
8. Avoid over mixing once the eggs are added, to prevent cracking of the cheesecake.
9. Add the vanilla, salt, and mix briefly.
10. Pour 1/3 of the cheesecake batter in the pan, over the baked and cooled crust.
11. Next, spread 1/3 of the Cinnamon Swirl on top of the batter. Use your fingers to break up the crumbs while you sprinkle it over the batter.
12. Pour another 1/3 of the batter over the Cinnamon Swirl.
13. Spread 1/3 of the cinnamon filling on top of the cheesecake batter.
14. Follow by the remaining batter.
15. Top the cheesecake with the rest of the cinnamon filling. Use a spatula to spread the crumbs around and cover them with the batter, that will help the cheesecake not crack.
16. Wrap the bottom of the pan with a few layers of foil.
17. Place the pan in a larger roasting pan, and add hot water to the roasting pan, to form a water bath. This is very important so the cheesecake doesn't crack.
18. Bake the cheesecake in the pre-heated 325°F oven for 60 to 75 minutes.
19. To check if the cheesecake is done baking, give the pan a little wiggle, it should jiggle slightly in the center, but the edges should look set.
20. Turn the oven off, and leave the cheesecake in there for 1 hour.
21. Remove the cheesecake from the oven and place it in the fridge for at least 6 hours.

## Cream Cheese Frosting

1. Beat the cream cheese with an electric mixer for about 1 minute. Add the powdered sugar and mix with the mixer for another minute.
2. Add the vanilla and mix.
3. Set aside.
4. To another mixer bowl, add the heavy cream and whip with an electric mixer until it has stiff peaks, for about 3 minutes.
5. Add the whipped cream to the cream cheese mixture, and fold with a spatula to combine.

## To decorate

1. Place the frosting in a piping bag lined with a round tip.
2. Pipe in a swirl on top of the cheesecake.
3. Sprinkle the cinnamon on top.