

AMATEURS ONLY PLEASE

TOPS MARKETS PIE BAKING CONTEST

Categories: Peach & Berry Pies-----Friday, July 27th, 2018
Apple Pies -----Saturday, July 28th, 2018

Prizes: Premium Money in the Amount of \$150

Rules:

1. Pies must be brought to the Exhibit Hall on the fairgrounds by 1 p.m. on the appropriate day for its category.
2. Standards for pies:
 - Color: even color, light brown
 - Flavor of the Crust: no decided taste of shortening or salt
 - Texture of the Crust: tender, flaky on cutting
 - Flavor of Filling: agreeable and well blended
 - Consistency of Filling: fruit moist, but not too syrupy, fruit thoroughly cooked
3. Competitors may take their pies home after judging has been completed.
4. One person per pie brought to the gates will be given free admission to the fair for that day.
5. There is no entry fee or age limit.

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Bring this entry form to the Fair with your pie (please print)

Name _____

Address _____

City _____ State _____ Zip Code _____

Phone (_____) _____ Type of Pie _____

AMATEURS ONLY PLEASE

GREAT AMERICAN – BOONVILLE FAIR CAKE BAKING CONTEST

Categories: Yellow & Carrot Cake-----Wednesday, July 25th, 2018
Chocolate Cake-----Thursday, July 26th, 2018

Prizes: Premium Money in the Amount of \$150

Rules:

1. There is no entry fee or age limit.
2. For everyone cake brought to the Fair Admission Gates, ONE person will be admitted to the Fair free of charge.
3. Cakes must be brought to the Exhibit Hall on the fairgrounds by 1 p.m. on the appropriate day for its category.
4. Each cake must be made from scratch, no pre-packaged mixes.
5. Entries must be accompanied by the recipe used to make them.
6. Cakes must be 8" or 9" round and only one layer. **CAKES MAY NOT BE FROSTED UNTIL AFTER JUDGING HAS TAKEN PLACE!!** Frosted cakes will not be judged.
7. Bakers may take their cakes home after judging has been completed.
8. Standards for cakes:
 - Size: 8" or 9" layers should be uniform in thickness
 - Shape: level or very slightly rounded
 - Color: cakes made with fat-golden brown & sponge cakes-light brown
 - Crust: cakes made with fat-tender, smooth, thin & sponge cakes-rough and slightly sugary
 - Flavor: no decided taste of shortening, egg, or flavoring
 - Texture: cakes made with fat: light, tender, and easily broken with fine and uniform grain
 - Moisture: slightly moist, but elastic when pressed with finger



Bring this entry form to the Fair with your cake (please print)

Name _____

Address _____

City _____ State _____ Zip Code _____

Phone (_____) _____ Type of Cake _____