

2016

Fort Vallonia Baking Contest Rules

General Rules:

1. All entries must be dropped off at the Gymnasium between 11 a.m. and 12 p.m. Judging will promptly begin at 12:15 a.m. and will be based on overall presentation, overall taste, overall texture, and recipe. All decisions final. Winners will be announced immediately following the judging at approx. 1 p.m. Prizes and/or ribbons will be awarded to winning entries.
2. Entries should be accompanied by a recipe. Pies and cakes must be uncut, and cookies must include at least 6 of the same kind.
3. Multiple contest entries are permitted per person. However, you will not be allowed to enter more than one item in each category or in another person's name.
4. Contest judges will be chosen by the Baking Committee - the decision of the judges is final. All desserts except persimmon pudding may be retrieved after judging at approx. 1 p.m. and will be held until 2 p.m.
5. Contestants agree to have photos and recipes of entries published as deemed appropriate by the Baking Committee.

The Fort Vallonia Baking Committee reserves the right to disqualify participants who do not follow the rules or whose entries do not fit the nature of the competition.

Signature: _____ Date: _____

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ENTRY#: _____ NAME: _____

CATEGORY: _____

DESCRIPTION: _____

CATEGORIES:

All baked entries must fit one of the four category descriptions.

Persimmon Pudding

-Entries for the pudding contest must contain 3 square 3-inch by 3-inch pieces and must be placed on an 8- or 9-inch white paper plate, covered with wax paper or plastic wrap. No topping of any kind is allowed.

Pies/Cobblers

-Pies must be presented in their normal circular form representing an 8 or 9” pie plate. Cobblers must be served in square or rectangular dish. Both single or double crusts are acceptable. All sweet fillings are acceptable. All pies are to be of the dessert variety; no meat pies.

Cakes

-All cakes must be evenly risen, tender, light, springy, free from sogginess in center and have no noticeable flavor of egg, oil, baking soda or shortening.

“Taste of the Season”- Toffee

-Every year, the Baking Committee shall select of “Taste of the Season” for this category, a special ingredient or type of baked good that will be the focal point of the entry. *For 2015, the “Taste of the Season” ingredient is Toffee. The entry should be centered around a Toffee flavor and/or appearance.*

Cookies, Squares, or Bars (Only for 16 yrs. and younger)

All cookies, squares, or bars should be uniform in size and shape, have even color, and be free from surface flour. Thickness to suit the mixture; thin cookies should be crisp.