

BAK

SOURDOUGH BREAD SODA BREAD CORN BREAD MUFFINS
YEAST ROLLS COFFEE CAKE BANANA BREAD BUTTERMILK
BISCUITS CHEESE STRAWS SCONES DEVIL'S FOOD GERMAN CHOCOLATE
COCONUT SPICE CAKE BUTTERCREAM FONDANT ICING ROYAL ICING

- Exhibit Manager - Debbie O'Brien
- Submit questions to: ncsfCompetitions@ncagr.gov
- Registration deadline is Monday, September 15, 2025
- Pre-registration is required.
- Competition is open to residents of North Carolina only.
- The State of North Carolina will require submission of a NC Substitute W-9 prior to making any payment of \$600 or greater or any payment that results in a total of \$600 or more during one calendar year from the North Carolina Department of Agriculture and Consumer Services to any individual or entity. All exhibitors are strongly encouraged to complete and upload the NC Substitute W-9 form to prevent any delay in receiving premium prize money.
- The **General Rules and Regulations of the Fair** will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail.
- Each exhibitor may only enter once per Class.
- Deliver exhibits to the Education Building
 - Saturday, October 11 8 am - 6 pm
 - Sunday, October 12 8 am - 6 pm
- Exhibits released from other fairs will be accepted with prior permission from Entry Department, call 919 839 4513 for details.
- Exhibits will be released Monday, October 27, 8 am - 6 pm.
The fair is not responsible for entries left after 6 pm, and will be discarded
- All entries must have been prepared by the exhibitor since the 2024 NC State Fair. Anything that has been entered in a previous NC State Fair will be disqualified. Commercially produced entries are not allowed.
- Only one individual in a household may make an entry under a Class number. The same product may not be shared for entry by more than one individual. Violators will be disqualified.
- Except where noted, all entries must be made from scratch. No mock products will be accepted as entries.
- Entries needing refrigeration or those with frosting containing cream cheese, cream and/or raw egg products will be disqualified.
- No product that contains a filling injected after the baking process, such as a cream-filled éclair, will be accepted.
- Once your entry has been accepted, judged, and displayed, the display cases will be locked and will not be opened for any reason during hours of fair operation. Any corrections or repairs to the entries will be done before or after Fair hours.



Bakery

- Baked goods can be delivered to the department in any form of disposable covered container. You can use a rigid plastic plate inside a food grade plastic bag (plastic wrap not allowed). Half cake containers, cup cake clam shell containers and lidded containers no larger than 8 X 10" are permitted. Unlisted containers may lead to disqualification. Containers are not returned to exhibitors.
- All entries will be placed on a standard fair plate following judging for display purposes
- A Best of Show ribbon may be given to the best entries in each category, if appropriate. Judges may make remarks and attach to the entry tag.



DIVISION 101: BREAD

1st - \$15 2nd - \$12 3rd - 10 Best of Show \$25

- Class 01 – WHITE YEAST BREAD *½ loaf*
Class 02 – WHOLE WHEAT YEAST BREAD *½ loaf*
Class 03 – OTHER FLOUR YEAST BREAD *Rye, oatmeal, or flour mixtures, ½ loaf.*
Class 04 – SOURDOUGH BREAD *Any Flour, ½ loaf*
Class 05 – ANY OLD WORLD BREAD *Traditional French, Italian etc. ½ loaf*
Class 06 – ANY FRUIT, NUTS OR SPICE BREAD *½ loaf*
Class 07 – SKILLET OR SODA BREAD *½ loaf*
Class 08 – CORN BREAD, PLAIN *Muffins, Squares, Wedges or Sticks. 6 items*
Class 09 – CORN BREAD, FLAVORED: *Muffins, Squares, Wedges or Sticks. 6 items*
Class 10 – WHITE YEAST ROLLS *6 rolls*
Class 11 – WHOLE WHEAT ROLLS *or other flours. 6 rolls*
Class 12 – STICKY BUN YEAST ROLLS *With white flour or other flours. 6 rolls*
Class 13 – FRUIT MUFFIN *6 muffins*
Class 14 – VEGETABLE MUFFIN *6 muffins*
Class 15 – MUFFIN, ANY OTHER *6 muffins*
Class 16 – COFFEE CAKE OR TEA RING *9 inches or less*
Class 17 – QUICKBREAD, BANANA *½ loaf*
Class 18 – QUICKBREAD, ANY OTHER FRUIT *½ loaf*
Class 19 – QUICKBREAD, VEGETABLE *½ loaf*
Class 20 – QUICKBREAD, NUT OR OTHER *½ loaf*
Class 21 – GLUTEN FREE QUICKBREAD, WITH FRUIT *½ loaf*
Class 22 – PLAIN OR BUTTERMILK BISCUITS *6 biscuits*
Class 23 – SAVORY BISCUITS, CHEESE, GARLIC, ETC. *6 biscuits*
Class 24 – SWEETPOTATO BISCUITS *6 biscuits*
Class 25 – CHEESE STRAWS *2 dozen*
Class 26 – SCONES - ANY TYPE OR FLAVOR *6 scones*

CRITERIA FOR JUDGING

	GOOD QUALITIES	POOR QUALITIES
I. Appearance 25 points	pleasing appearance even golden brown color good shape, well proportioned even rounded top	appearance not pleasing too pale or too brown irregular or poor shape has cracks or bulges
II. Texture 25 points	fine even grain small thin cell walls light for size crisp crust about 1/8" thick hard, dry crust	large cells, coarse grain thick cell walls tunnels or large holes heavy for size
III. Crumb 25 points	even color throughout slightly moist light and elastic tender	gray or dark streaks harsh, crumbly, dry doughy tough
IV. Flavor 25 points	good well-blended flavor sweet nutty flavor pleasing	flat tasting sour fermented flavor any flavor too strong off flavor



DIVISION 102: CAKES

1st - \$17 2nd - \$14 3rd - \$12 Best of Show \$25

Tube, Sheet, or Loaf Cakes

Class 01 – ANGEL FOOD CAKE $\frac{1}{2}$ cake

Class 02 – CUP CAKES 6 See Youth categories for Youth Cupcakes

Class 03 – JELLY ROLL CAKE $\frac{1}{2}$ cake

Class 04 – SPICE CAKE $\frac{1}{2}$ cake

Class 05 – BAKED FRUIT CAKE 6 $\frac{1}{2}$ inch slices

Class 06 – TRUE POUND CAKE $\frac{1}{2}$ cake

Class 07 – MOCK PLAIN POUND CAKE $\frac{1}{2}$ cake

Class 08 – CHOCOLATE POUND CAKE $\frac{1}{2}$ cake

Class 09 – FLAVORED MOCK POUND CAKE, ANY OTHER $\frac{1}{2}$ cake

Class 10 – FRUIT FLAVORED TUBE, SHEET OR LOAF CAKE, NOT LISTED $\frac{1}{2}$ cake

Class 11 – ANY TUBE, SHEET OR LOAF CAKE, NOT LISTED $\frac{1}{2}$ cake

Layer Cakes, Iced (See Rules)

Class 12 – DEVIL'S FOOD LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 13 – GERMAN CHOCOLATE LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 14 – OTHER CHOCOLATE LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 15 – COCONUT LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 16 – SPICE LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 17 – YELLOW LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 18 – SUGAR-FREE LAYER CAKE, SUGAR-FREE ICING $\frac{1}{2}$ cake

Class 19 – WHITE LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

Class 20 – ANY FRUIT FLAVORED LAYER, ANY ICING $\frac{1}{2}$ cake

Class 21 – ANY OTHER LAYER CAKE, ANY ICING $\frac{1}{2}$ cake

True pound cake contains only butter or margarine, sugar, eggs, and flour. Flavorings permitted.

No baking powder, baking soda, or milk is allowed.

Mock pound cake can include baking powder, baking soda and milk, but cannot include boxed cake mix.

CRITERIA FOR JUDGING

I. Appearance 25 points

GOOD QUALITIES:
pleasing appearance
slightly rounded top
symmetrical
smooth and uniform crust
frosting; smooth and
evenly spread

POOR QUALITIES:
not pleasing in appearance
peaked or sunken top, flat
higher on one side
humps or cracks on top
hard, sticky, shiny or cracked crust
frosting crystalized, sticky, sugary
or coarse; unevenly spread or too thick
thick cell walls
coarse or uneven grain
tunnels or big holes
heavy
soggy or sad
harsh or dry
tough
off color
bitter or "off" flavor
flat
strong flavor or egg or other ingredients
unpleasant flavor

II. Texture 25 points

fine even grain
thin cell walls
feathery, light
crumbly when cut
smooth and velvety
slightly moist
light and tender
pleasing color

III. Crumb 25 points

IV. Flavor 25 points

delicate well-blended flavor
sweet flavor
free from strong flavor
taste good



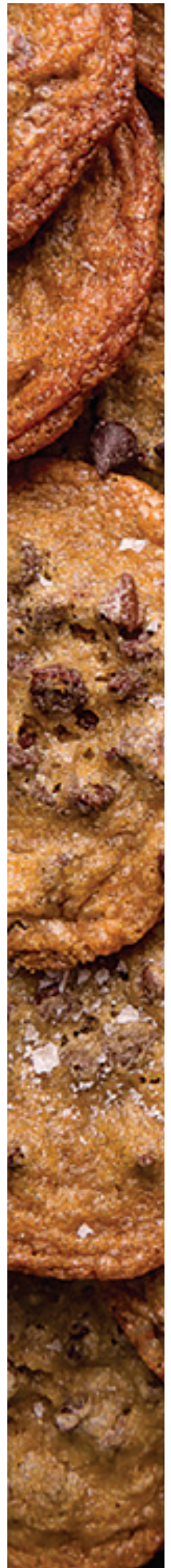
DIVISION 103: COOKIES

1st - \$12 2nd - \$10 3rd - \$8 Best of Show \$25

- Class 01 – BROWN SUGAR LACE COOKIE *Commissioner's Favorite* 9
Class 02 – CHOCOLATE CHIP/CHOCOLATE CHUNK COOKIE 9
Class 03 – OATMEAL RAISIN COOKIE 9
Class 04 – PLAIN SUGAR COOKIE, SPRINKLES ALLOWED 9
Class 05 – ANY DROP COOKIE NOT LISTED 9
Class 06 – ICE BOX OR ROLLED COOKIE 9
Class 07 – SHAPED COOKIE, PRESSED OR MOLDED 9
Class 08 – ROYAL ICING DECORATED COOKIES *Not tasted* 4
Class 09 – BAR COOKIES *Cooked in sheet, cut in strips. Not brownies.* 9
Class 10 – SANDWICH COOKIES OR FILLED COOKIES 9 *See Rules*
Class 11 – PLAIN BROWNIES *No icing, no nuts, no baking chips, etc.* 9
Class 12 – BROWNIES WITH ADDITIONAL INGREDIENTS *Icing, nuts, baking chips, marshmallows, etc.)* 9
Class 13 – FAT FREE BROWNIES 9
Class 14 – BISCOTTI, ANY TYPE 9
Class 15 – COOKIES, NOT LISTED 9

CRITERIA FOR JUDGING

	GOOD QUALITIES	POOR QUALITIES
I. Appearance	crust: color uniform characteristic of type shape: regular, even, uniform good proportion attractive	burned pale dull color or off color irregular or poor shape too large or too small too thick or too thin not attractive
II. Texture	thin cookies (rolled, ice box, pressed), crisp and tender thick cookies (drop, sheet or bar), soft and tender, even grain	too hard or dry too limp coarse grain heavy or soggy
III. Tenderness	tender, but holds together well	tough, rubbery, crumbly
IV. Flavor	tastes good free from excessive flavoring flavor well-blended characteristic flavor of kind	tastes bad or flat too strong taste of flavoring or spices uneven flavor throughout off flavor



DIVISION 104: CANDY

1st - \$15 2nd - \$12 3rd - \$10 Best of Show \$25

Class 01 – COOKED CHOCOLATE FUDGE *Chocolate only, old fashioned beaten by hand or mixer. 12 pieces*

Class 02 – QUICK CHOCOLATE FUDGE *Chocolate only, quick methods. 12 pieces*

Class 03 – ANY OTHER FUDGE *Other flavors including chocolate combinations. 12 pieces*

Class 04 – CARAMELS *12 pieces*

Class 05 – FRUIT CANDY *12 pieces*

Class 06 – DIVINITY *12 pieces*

Class 07 – MINTS, PULLED *12 pieces*

Class 08 – MINTS, OTHER *12 pieces*

Class 09 – PEANUT BRITTLE *12 pieces*

Class 10 – HAND DIPPED CANDY *12 pieces*

Class 11 – ANY OTHER CANDY *12 pieces*

CRITERIA FOR JUDGING

	GOOD QUALITIES	POOR QUALITIES
I. Appearance 25 points	color uniform attractive shape: regular, even, uniform	poor color, not uniform unattractive irregular or poor shape
II. Texture/Tenderness 40 points	appropriate for type crystalline-firm, not hard or soft non-crystalline-should hold shape, no crystals	too soft/hard/tough too sticky/too dry crumbly hard or soft crystal formation
III. Flavor 35 points	tastes good or pleasing flavor uniform and blended	flat flavor strong, unpleasant flavor



YOUTH BAKING

- True pound cake contains only butter/margarine, sugar, eggs, and flour. No baking powder, baking soda, or milk is allowed. Liquid flavorings, including vanilla and spices are allowed.
- Entries needing refrigeration or those with frosting containing cream cheese, cream and/or raw egg products will be disqualified. No product that contains a filling injected after the baking process, such as a cream-filled éclair, will be accepted.
- A \$25 Best of Show Award will be awarded to the Best Overall Youth Baked Good.

DIVISION 105: YOUTH BAKING AGES 6 - 12

1st - \$12 2nd - \$10 3rd - \$8

Class

- | | |
|---|--------------------|
| 01 - YEAST BREAD (1/2 loaf or 6 rolls) | 04 - CUP CAKES (6) |
| 02 - QUICK BREADS (1/2 loaf or 6 rolls) | 05 - COOKIES (9) |
| 03 - BISCUITS, PLAIN OR BUTTERMILK (6) | 06 - BROWNIES (9) |

DIVISION 106: YOUTH BAKING, AGES 13 - 17

1st - \$15 2nd - \$12 3rd - \$10

Class

- | | |
|---|---------------------------------|
| 01 - YEAST BREAD (1/2 loaf or 6 rolls) | 05 - MUFFINS (6) |
| 02 - HOLIDAY BREAD (1/2 loaf) | 06 - TRUE POUND CAKE (1/2 cake) |
| 03 - QUICK BREADS (1/2 loaf or 6 rolls) | 07 - CUP CAKES, ANY (6) |
| 04 - BISCUITS, PLAIN OR BUTTERMILK (6) | 08 - LAYER CAKE (1/2 cake) |

DIVISION 107: YOUTH COOKIE BAKING, AGES 13 - 17

1st - \$12 2nd - \$10 3rd - \$8

Class

- | | |
|-------------------------|----------------------------------|
| 01 - DROP COOKIES (9) | 04 - FUDGE, ANY TYPE (12 pieces) |
| 02 - ROLLED COOKIES (9) | 05 - PEANUT BRITTLE (6 pieces) |
| 03 - BAR COOKIES (9) | |

GROUP HOME & SPECIAL NEEDS

1st - \$12 2nd - \$10 3rd - \$8

- The same entry will not be allowed in more than one Class number or competition
- Group home entries must be registered in the group home's name and entered in the group home categories under each class.
- The NC State Fair abides by developmental age grouping for individuals with exceptional/special needs.

DIVISION 108 – BAK GROUP HOME

Class

- 01 - GROUP HOME, ANY CATEGORY LISTED

DIVISION 109 – BAK SPECIAL NEEDS

Class

- 01 - SPECIAL NEEDS, ANY CATEGORY LISTED



DECORATED CAKES

1st - \$25 2nd - \$15 3rd - \$10 Best of Show \$25



- Decorated cakes do not need to be delivered in a plastic bag or covered container.
- Designs should be chosen to adhere to category specifications.
- Entries that do not adhere to size limitations will be disqualified.
- Designs that feature fresh fruit will be disqualified.
- Full sized Decorated Cakes must be on a round base that is no larger than 18" in diameter. Entries may not be over 18" high and 18" in diameter, including all decorations, toppings and pillars.
- Miniature Decorated Cakes must be on a round base that is no larger than 6" in diameter and cannot be over 10" high including decorations.
- Measurements include the platter on which the cake rests.
- Entrants are encouraged to use Styrofoam to shape cakes (round, square, or oblong) and novelty designs. All techniques (including the shape of cake/novelty design) must be possible with real cake. Purchased items used as decoration should be kept to a minimum.
- All entries in **Division 111 and Division 112** must be made and submitted by non-professionals only. A non-professional is defined as a person who does not teach cooking classes, has not taught cooking classes, and/or does not produce any candies, cookies, breads, cakes, or other baked goods included in this department for sale.
- Decorated cakes may not be sold on the fairgrounds, By order of the NC Health Department.

DIVISION 110: PROFESSIONAL DECORATED CAKES

DIVISION 111: AMATEUR DECORATED CAKES

Class 01 – WEDDING CAKE - BUTTERCREAM/ROYAL ICING DECORATIONS ONLY

Class 02 – WEDDING CAKE - GUM PASTE DECORATIONS ONLY

Class 03 – SHAPED CAKE - ROYAL ICING DECORATIONS ONLY

Class 04 – SHAPED CAKE - BUTTERCREAM DECORATIONS ONLY

Class 05 – NOVELTY SHAPE & DESIGN - YOUR CHOICE OF DECORATIONS

Class 06 – ANY OTHER, NOT LISTED *combination of frosting/icing/decorations not listed above*

Class 07 – DECORATED CAKE - BUTTERCREAM FROSTING ONLY

Class 08 – MINIATURE DECORATED CAKE

Buttercream frosting, fondant icing, or royal icing; your choice of decoration medium(s)

Class 09 - AMERICA 250 CELEBRATION "THE GREAT AMERICAN STATE FAIR"

Using any type of frosting/icing/fondant etc. Decorate a Cake Showcasing the American State Fair

DIVISION 112 – JUNIOR AMATEUR DECORATED CAKES

Class 01 – AGES 6-12 - DECORATED CAKE, ANY STYLE

(Playdough or use of other mediums for decorations are allowed for this age group only.)

Class 02 – AGES 13-17 - DECORATED CAKE, ANY STYLE



DECORATED PIE CRUST

1st - \$25 2nd - \$15 3rd - \$10 Best of Show \$25

- *Bakers can let their imaginations run wild, crusts are judged on their appearance only.*
- *Entries will not be tasted. Recipes not required.*
- *Pies will not be returned to exhibitors.*
- *Any disposable pie pan from 5 to 10 inches can be used.*
- *Pie filling can only be puffed rice marshmallow mixture (rice crispy treats) which can be dyed any normal pie filling color. (see instructions below)*
- *Designs should be chosen to adhere to Class specifications.*
- *Entries that do not adhere to size limitations will be disqualified.*
- *Contact us with any questions: ncsfCompetitions@ncagr.gov*

DIVISION 113 – DECORATED PIE CRUST

Class 01 – LATTICE DESIGN *Any variation of inter-woven pie crust*

Class 02 – WILD CARD *Any design other than lattice.*

Instructions on how to make a FAKE fruit filling for your pie.

- *You will need:*
 - 6 cups Rice Krispies cereal*
 - 10 oz. (1 bag) marshmallows (mini's melt faster)*
 - Food Coloring (spray works best)*
- *Soften a bowl full of marshmallows in the microwave in 30 second increments. (marshmallows will puff up when ready to mix)*
- *Mix in 6 cups of Rice Krispies cereal.*
- *Spoon mixture into disposable pie pan and allow to dry until hard (2-4 days).*
- *Apply food coloring by either painting it on with a brush or spraying it on.*
- *Bake pie crust until golden and then air dry for at least a day.*
- *You can also use dried beans if you wish. Entry must stay on display 11 days.*



