
Bake Off Rules

CONTACTING THE CONTESTANTS:

The Bake Off Superintendent will receive the eligible names & phone numbers from the Culinary Superintendent. The maximum number of contestants shall be 21 in Class A, Open Hazen Family Bake Off, and 21 in Class AA, Junior Hazen Family Bake Off, unless there is a tie. In the event of a tie, the Bake Off Superintendent shall, at her option, either break the tie or allow an additional person to bake off. Refer to the Exhibitor's Guide for dates.

ASSIGNING TIMES TO COMPETE:

The Bake Off Superintendent shall assign the time each participant is to bake. In order to facilitate this, the exhibitors must, when contacted, provide the superintendent with the total length of preparation time, baking time and any other relevant information to allow adequate scheduling.

PREPARATION: Entrants must come prepared to bake with all necessary utensils, ingredients and a complete recipe. A stove and range-top, electrical outlets, refrigeration and water are provided. Entrants are required to prepare and clean up their area. Strict health and cleanliness regulation must be observed.

DURING THE CONTEST: An area shall be designated as the Bake Off Competition Area. Contestants may leave the bake off area at their own discretion (ie: while bread is rising, product is baking, etc.). If the contestant is unable to complete the entry without help, they will be disqualified. The superintendent may assist juniors with hot items, electrical implements, etc. for safety reasons, but must receive instruction from the contestant regarding length of time, and other special instructions.

DISQUALIFICATIONS: The superintendent shall make the final decision regarding disqualification. The judges may not disqualify an entry - they must trust the superintendents judgement regarding adherence to rules and judge what is placed before them.

Bake Off Participation

Bake Off contestants are selected from winning entries in the Culinary division of the Tanana Valley State Fair according to points awarded by the judges. Those with the highest scores in each of the following classes will be invited to compete:

- Class A (AA) - Yeast Breads
- Class B (BB) - Sourdough
- Class C (CC) - Yeast rolls
- Class D (DD) - Quick Breads & Biscuits
- Class E (EE) - Cookies
- Class F (FF) - Cakes
- Class G (GG) - Pies

Only baked products are eligible to compete. No-bakes are not eligible.

Three participants from each category shall qualify to compete. In the event duplication of points make more than three participants eligible to bake off in any category, the Bake Off Superintendent shall, at her option, either break the tie or allow a fourth person to bake off.

If a contestant receives top awards in more than one class, the contestant shall bake off the item in the class where the greatest number of points was received, or the Bake Off Superintendent shall decide the class to be baked off.

In all events, the participant will bake the product they entered in the Culinary Division.



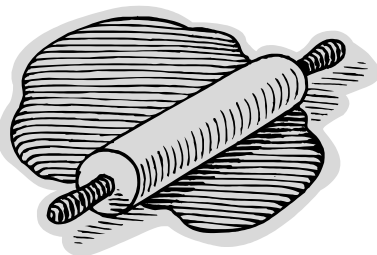
HAZEN FAMILY BAKE OFF

DIVISION 7D EXHIBITOR'S HANDBOOK

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

Since 1961, Fairbanks' best bakers have demonstrated their skill to Fair audiences in the Bake Off, a special highlight of the Tanana Valley State Fair. Contestants are selected from winners in the Culinary Division and are assigned individual times to prepare their products in the Badger Hall Demonstration Kitchen. Those individuals chosen for the honor to compete will be contacted by the Bake Off superintendent.

**Superintendent:
Anne Apalsch—457-8458**



Tanana Valley State Fair Association
1800 College Rd, Fairbanks, AK 99709-4173
451-5553/452-3750
www.tananavalleyfair.org

JUDGING AT THE FAIR

Judging at the Tanana Valley State Fair is accomplished through a network of volunteers. Judges are recruited & chosen for their expertise in a particular area, and it is through their generous donation of time and knowledge that we are able to showcase your achievements. Judges are trained by the superintendent and through the Fair Office to follow the guidelines set down by the Fair Association. They are expected to:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.

Each exhibit must have a completed score sheet. These score sheets are for the education of the exhibitor only & are not for public view. An exhibitor may request to see a score sheet for any of their entries by asking the exhibit attendant on duty, asking the superintendent, or requesting assistance through the Office.

Although our judges work hard to provide a positive experience for the exhibitor, sometimes there can be discrepancies or inconsistencies. If so, the exhibitor is encouraged to contact the superintendent who can investigate the problem. If necessary, the exhibitor may file a protest through the Office. A \$25.00 fee must accompany any protest filed. Please contact the competitive exhibits manager for further information.



JUDGING CRITERIA

External Characteristics

Points are determined before the product is tasted or cut into. Decisions are based on the appearance of the product. Factors include uniformity, shape, size, color, and surface texture.

Internal Characteristics

Decisions are based on tasting and interior appearance. Factors include texture, grain, and color.

Flavor

Judges look for a well-balanced flavor that mirror the recipe (such as an appropriate lemon flavor in a lemon cake recipe). Smell is sometimes a factor.

The range of points which may be deducted for the following criteria:

CRITERIA	Deductions (points)
Over-baked	1 - 3
Under-baked	1 - 3
Flavor	1 - 5
External appearance	1 - 5
Internal characteristics	1 - 5
No recipe included	5
Not required quantity	5
Not displayed properly	1 - 5
Doesn't conform to recipe	1 - 3

SAMPLE JUDGING SHEET

Division 7D Hazen Family Bake Off	
Exhibit Tag # _____ ID # _____	
Class _____ Lot _____	
Judge's Initials _____	
	POINTS POSSIBLE
External Characteristics (shape[6], size[6], color[6], volume[6], surface [6])	30
Internal Characteristics (texture[10], grain[10], color[10])	30
Flavor	40
	TOTAL (100 = perfect score)
COMMENTS _____	

Perishable Exhibit Pick Up

Juniors may pick up their perishable entries on Adult Perishable Entry Day. All others may retrieve their exhibits on the Sunday following the close of the fair.

Admission onto the grounds will be granted if the junior exhibitor has their claim check in hand at the gate. All others must pay admission.

Perishable exhibits that are not picked up by the Sunday following the close of the fair will be discarded. The Office cannot guarantee the return of personal property (such as platters, plates, etc.) after this time.

Security

You are encouraged to enter your best work. The Competitive Exhibits team (staff, superintendents, judges & volunteers) all recognize the value these hold & all effort is made to provide for their security.

Each building has a team of volunteers to watch over the exhibits & to make sure they are not handled or stolen, but because of the volume of entries we get each year, we cannot guarantee the safety of each exhibit.



QUESTIONS

We have tried to create a lot for everything, but if you cannot find an appropriate lot in which to enter an item, please contact the Division Superintendent. They can help you in selecting a lot, or can add any lots as needed. Be sure to contact them before Entry Day.

If you are unable to reach the superintendent, the Office is here to help. Call us anytime between the hours of 9 am & 5 pm, Monday through Friday or e-mail ozzie@tananavalleyfair.org.