

2023 Cake & Pie Auction

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Rules and Regulations:

- The First Place winner of each class in Section 3 (Cakes) and the first place winner of each class in Sections 4 (Pies) will be asked to donate the winning cake or pie to be auctioned off.
- If the First place winner declines, the second place winner will be asked to donate his or her pie or cake.
- The Pie and cake auction is optional for winning exhibitors.
- The exhibitor must mark the entry ticket of each pie or cake "yes or no" to indicate that he or she would be willing to participate should he or she be a winner.
- An exhibitor will not be allowed to auction more than 3 entries, unless there is a category with no contribution for auction.
- Fair Board is not responsible for notifying winners.
- Proceeds from the Auction will be divided 50% to the exhibitor and 50% to the Fair Board for use in improvements in the Art Hall.

Culinary Department

Department NO. 11 - Culinary

Member In Charge-Gary Gerber

Katie Chafin-Superintendent
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Rules Governing This Department:

Please Read All Rules Carefully

- A. Entries for Art Hall are open July 6th-July 15th online and in office. Entries close and must be into the Senior Fair Board Office by 3pm. On Saturday July 15th 2023. If entries are mailed, you may check with the fair board office at 513.892.1423 to see if they have been received before the deadline. We are not responsible for delay or loss of mailed entries. **No Late Entries Accepted.**
- B. Open Class exhibitors must purchase a Society Membership, 4-Day Pass or 7-Day Pass. This pass gives you 50 entries for the Art Hall. Once 50 entries are made the cost is .25¢ per entry, except for Junior or Children's Classes.
- C. **ENTRY FEES:** If participant qualifies by age, to enter Jr./Child Division Classes and is not a FFA, 4-H, or Cloverbud member, there is a \$5.00 entry fee. (This fee does not include gate admission. \$5.00/day for 12 and under, or \$5.00 for a wristband for the whole week.) If this Jr./child enters any Sr./adult classes, they must purchase a 4-day or 7-day pass instead.
- D. Culinary products must be in place in the culinary section of the Art Hall as stated at the beginning of each division shown below. Commercial products and products made from mixed will not be judged. All baked goods must be well covered with plastic wrap or in plastic bags. No entry will be accepted without the appropriate Fair pass, as explained elsewhere in the Fair Book. Fresh baked projects that do not place need to be picked up by 6:00 p.m. on the day of judging.
- E. All articles will be released Sunday, July 30th between 10:00 a.m. and 12:30 p.m. Please make arrangements with Superintendents if picking up early. Unclaimed articles will be considered abandoned and will be disposed of by the Butler County Agricultural Society.

Section 1- Decorated Cake

NOTICE:

- ⇒ **Entries Must Be In Place by 11:00am Sunday July 23rd.**
- ⇒ Entry Tags must accompany all cakes.
- ⇒ All decorated cakes will remain on display for the duration of the Fair.
- ⇒ Judging will begin on Sunday, July 23rd @ 1:00 p.m.
- ⇒ All visible parts must be edible except for separator plates and columns. Other non-edible parts used for decoration will be judged at the judge's discretion.
- ⇒ No more than one inch margin allowed between cake base and plate edge. Styrofoam as well as regular cake base may be used.
- ⇒ Cakes will be judged on appearance, originality and workmanship.

Premiums for Decorated Cake Classes

1st \$11.00 2nd \$9.00 3rd \$7.00

Jr. Classes: 1st \$6.00 2nd \$5.00 3rd \$4.00

****Best Overall Cake in each group will Receive Rosette****

Professional Classes:

*Business cards may be placed with cake after judging.

*All decorated cakes must be on boards no larger than 15½ inches square and no higher than 2 feet.

*They must fit in cases for display.

1. Wedding Cake
* Premiums for this class only*
1st \$15.00 2nd \$10.00 3rd \$8.00 4th \$5.00
2. Any Occasion Cake
3. Butler County Fair Theme Cake
4. Decorated Cupcakes
* Any Theme Plate of 6
5. Decorated Cookies
* Any Theme Plate of 6

Amateur Classes:

*Open only to those who do not decorate cakes for pay or sale.

6. Any Occasion Cake
7. Butler County Fair Theme Cake
8. Decorated Cupcakes
*Any Theme Plate of 6
9. Decorated Cookies
*Any Theme Plate of 6
10. Dessert Imposters
*on real cake

Junior Classes:

*16 Years and Under

11. Fancy Cake With Flowers
12. Novelty Cake
13. Theme Fair Food

Section 2- Candy

NOTICE:

- ⇒ Entry products must be in place in the Art Hall by 11am Sunday, July 23rd.
- ⇒ Judging will begin on Sunday, July 23rd
Following completion of judging of decorated cakes.
- ⇒ Candy must be displayed on a paper plate (6 pieces on the plate) and in a zip-lock bag.
- ⇒ Only placing candies will remain on display. The rest can be picked up Sunday evening.

Premiums for Candy Classes

1st \$5.00 2nd \$2.00 3rd \$3.00

Jr. Classes: 1st \$4.00 2nd \$3.00 3rd \$2.00

****Best of Show Adult Candy and Jr. Candy will Receive Rosette****

Adult Candy Classes:

1. Chocolate Fudge
*6 Pieces
2. Divinity Candy
*6 Pieces
3. Caramel Candy
*6 Pieces
4. Peanut Brittle
*6 Pieces

5. Peanut Butter Fudge
*6 Pieces
6. Buckeyes
*6 Pieces
7. Any Other Candy
*Name and Ingredients
*6 Pieces

Junior Classes:

*16 Years and Under

8. Chocolate Fudge
*6 Pieces
9. Divinity Candy
*6 Pieces
10. Caramel Candy
*6 Pieces
11. Peanut Brittle
*6 Pieces
12. Peanut Butter Fudge
*6 Pieces
13. Buckeyes
*6 Pieces
14. Any Other Candy
*Name and Ingredients *6 Pieces

Section 3 – Cake

NOTICE:

- ⇒ **Cakes Must Be in Place in the Art Hall by 10:30am on Monday July 24th.**
- ⇒ All cakes must be out of baking pans and well covered, but do not leave in Tupperware or other such containers. Do not use decorative cake plates or holder.
- ⇒ Judging will begin Monday, July 24th @ 10:30 a.m.
- ⇒ Cakes will be released for pick up Monday afternoon when judging is complete

Premiums for Cake Classes

1st \$6.00 2nd \$4.00 3rd \$3.00

Best Of Show Cake will Receive Rosette

Cake Classes:

1. Applesauce Cake
2. Angel Food Cake
*No Icing
3. Carrot Cake With Icing
4. Chiffon Cake With Icing
5. German Chocolate Cake
6. Jam Cake
7. Devil's Food Cake With Caramel Icing
8. Pound Cake
*No Icing
9. Pineapple Upside Down Cake
10. Plate of 13 Spectacular Iced Cupcakes
*Using Your Favorite Recipe With Tomato being one of the Ingredients
*Name and List Ingredients
11. White Layer Cake With White Icing

12. Yellow Layer Cake With Chocolate Icing
13. Chocolate Layer Cake with Chocolate Icing
14. Pumpkin Cake
15. Plain Cheese Cake
16. Your Favorite Cheese Cake
*Name and List Ingredients
*Refrigeration Available
17. Your Favorite Cake
*Name and List Ingredients

Section 4 – Pies

NOTICE:

- ⇒ Pies must be in place in the Art Hall by 10:30am on Tuesday, July 25th.
- ⇒ Pies will be scored considering general appearance, tenderness, flakiness and flavor of the crust. The flavor and consistency of the pie filling will also be considered.
- ⇒ Refrigeration will be available for cream pies.
- ⇒ Judging will begin @ 10:30am on Tuesday, July 25th.

Premiums for Pie Classes

1st \$6.00 2nd \$4.00 3rd \$3.00

Best Of Show Pie will Receive Rosette and \$10.00

Two Crust Fruit Pie Classes:

1. Cherry
2. Peach
3. Berry
4. Cooked Strawberry
5. Special Apple Pie Contest
*You Must Use Fresh Apples in the Pie
*Label Shortening used in Crust

One Crust Pie Classes:

6. Butterscotch Made From Scratch
7. Old Fashioned Sugar Cream
8. Coconut Cream Made From Scratch
9. Chocolate Cream Made From Scratch
10. Pumpkin Pie
11. Pecan
12. Lemon Meringue
13. Hand Pies Fruit or Cream Filling (Baked or Fried)
14. Your Favorite Pie
*Name and List Ingredients

Best Of Show Pie

Section 5 – Yeast Bread & Quick Bread

NOTICE:

- ⇒ Breads must be in place in the Art Hall by 10:30am Wednesday, July 26th
- ⇒ Entries must be on paper plates and stored in zip lock bags or covered with plastic wrap. Do not use Tupperware or similar storage containers
- ⇒ Breads will be scored on general appearance, lightness, crust, crumb, texture and flavor.
- ⇒ Quick Breads: Do not leave bread in pan
- ⇒ Yeast Breads: Do not leave bread in pan
- ⇒ Judging will begin Wednesday, July 26th @ 10:30 a.m.

Premiums for Yeast & Quick Breads Classes

1st \$5.00 2nd \$4.00 3rd \$3.00

****Best Of Show Yeast Product will Receive Rosette & \$5.00****

****Best Of Show Quick Bread will Receive Rosette & \$5.00****

Yeast Bread Classes:

1. Raisin Bread
*Loaf
2. White Bread
*Loaf
3. Wheat Bread
*Loaf
4. Loaf: Any Other Combined Grain(s)
*State Name and Grain(s) Used
5. Any Style Dinner Rolls
*6 Rolls
6. Cinnamon Rolls
*6 Rolls
7. Yeast Coffee Cake
*8"x8" 9"x9" 8"round ONLY
*Favorite Filling - Named
8. Machine Bread
*Name - Any Variety

Quick Bread Classes:

9. Your Favorite Quick Bread Not Listed Below
* Include Name
10. Pumpkin Bread
*Loaf
11. Your Favorite Donut
*6 On a Plate
12. Ginger Bread
*Loaf, *8"x8" 9"x9" 8" Round ONLY
13. Nut Bread
*Loaf
14. Banana Bread
*Loaf
15. Crumb Top Coffee Cake
*8"x8" 9"x9" 8" Round ONLY
16. Biscuits
*Your Favorite
*6 On a Plate *Include Name

17. Muffins
*Any Variety
*6 On a Plate *Include Name
18. Cakeroll
*Any Variety
19. Zucchini Bread
*Loaf
20. Cornbread
*Cut into 6 Pieces on a Paper Plate
21. Dried Homemade Noodles
*Store in Zip Lock Bag

Best of Show Yeast Product

Best of Show Quick Bread

Section 6 – Cookie

NOTICE:

- ⇒ Cookies must be in place in the Art Hall by 10:30am on Thursday July 27th.
- ⇒ Adult Cookies – Six Cookies on a paper plate in zip lock bags.
- ⇒ **Judging will begin @ 10:30am on Thursday, July 27th.**

Premiums for Cookie Classes

1st \$5.00 2nd \$4.00 3rd \$3.00

Sr. Fair Board Cookie Jar: 1st \$8.00 2nd \$5.00 3rd \$3.00

Men's Bake Off: 1st \$15.00 & Rosette 2nd \$10.00

****Best Of Show Cookie will Receive Rosette & \$5.00****

Adult Cookie Classes:

1. Chocolate Chip Cookies
2. Ginger Cookies
3. Oatmeal Cookies
4. Peanut Butter Cookies
5. Refrigerator Cookies
6. Brownies
7. Sugar Cookies
8. Snickerdoodles
9. Bar Cookies
*Any Variety *List Name & Ingredients
10. Best Diabetic/Gluten Free Brownie or Cookie
*List Name & Ingredients
11. Your Favorite Cookie
*List Name & Ingredients
12. **Senior Fair Board Cookie Jar Contest**
*Cookie Jar Must Include 6 each of 5 Variety of Cookies
*Each Variety of six cookies should be in a zip lock bag
*Cookies will not be returned after Judging
13. **Men's Bake-Off Contest**
*Each Male Contestant will enter 3 Items
*A plate of 6 of his favorite cookies, cake & pie
*Pie must have homemade crust
**Each Item must be named. Judging will be based on quality, flavor & appearance of each item.
***Using a point system, the total high points will determine the winner.

Section 7 – Juniors: Boys & Girls

NOTICE:

- ⇒ 16 Years and Younger
- ⇒ Baked goods must be in place in the Art Hall by 10:30am on Friday, July 28th.
- ⇒ All baked goods must be out of the baking pans and displayed on either a foil-covered board or a paper plate and covered with plastic wrap or in a zip lock bag.
- ⇒ Do not leave Tupperware containers.
- ⇒ **Premiums will not be available until after conclusion of fair.**
- ⇒ Judging will begin @ 10:30am On Friday, July 28th

Premiums for Junior Classes

1st \$5.00 2nd \$4.00 3rd \$3.00

****Best Of Show Junior will Receive Rosette & \$5.00****

Junior Classes:

1. Chocolate Cake
*Iced
2. Yellow Cake
*Iced
3. Plate of 6 of Your Favorite Cupcakes
*Iced & Named
4. Plate of 6 of Your Favorite Biscuits
*Named
5. Plate of Your Favorite Muffins
*Named
6. Plate of 6 Chocolate Chip Cookies
7. Plate of 6 Peanut Butter Cookies
8. Plate of 6 Snickerdoodle Cookies
9. Plate of 6 Brownies
*Not Iced
10. Loaf of White Yeast Bread
11. Your Favorite Quick Bread
*Named
12. Any Two-Crust Fruit Pie
13. Plate of 6 Decorated Cookies
*Judged only on Decoration

Section 8 – Jelly, Preserve & Jam

NOTICE:

- ⇒ **Jams, Jellies and Preserves must be in place in the Art Hall between 9:00 a.m. and 3:00 p.m. on Saturday, July 22nd.**
- ⇒ Entries must be in clean, proper canning jars with rings on the lids. The exhibitor must have prepared the entry within the year 2021-2022 and never before exhibited.
- ⇒ All jars may be opened by the judge. Jars with rusted lids will not be judged. Each jar must be neatly labeled and edible in the judge's opinion.

- ⇒ Must be in canning jelly jars and processed
- ⇒ Preserves – Preserves contain whole or large pieces of fruit
- ⇒ Jam Jar – Jams are crushed or chopped fruit
- ⇒ **Judging will begin on Sunday, July 23rd, following completion of the candy judging.**

Premiums for Jams, Jellies and Preserves Classes

1st \$5.00 2nd \$4.00 3rd \$3.00

*****Best of Show Exhibitor will be Chosen from Sections 8,9 & 10*****

******Winner will Receive a Rosette & \$10.00******

Jelly Classes:

1. Apple Jelly
2. Blackberry Jelly
3. Crab Apple Jelly
4. Grape Jelly
5. Raspberry Jelly

Preserves Classes:

6. Blackberry Preserves
7. Cherry Preserves
8. Grape Preserves
9. Peach Preserves
10. Plum Preserves
11. Strawberry Preserves
12. Raspberry Preserves
*Black or Red
13. Tomato
*Red or Green
14. Apple Butter
15. Any Other Butter
*Non Dairy

Jam Classes:

16. Blackberry Jam
17. Raspberry Jam
*Black or Red
18. Strawberry Jam
19. Sugarless Jam
*Any Variety * Named
20. Freezer Jam
*Any Variety
21. Marmalade
*Any Variety
22. Pepper Jelly
*Any Color * Mild, Medium or Hot * Please Label
23. Your Favorite Jam or Jelly Not Listed Above
* Include Name and Ingredients

Section 9 – Pickles– Pints or Quarts**NOTICE:**

- ⇒ **PICKLES MUST BE DELIVERED TO THE At Hall on Saturday, July 22nd between 9:00am and 3:00pm**
- ⇒ Entries may be pints or quarts.
- ⇒ **Judging will be Sunday, July 23rd following the completion of judging of preserves, etc.**

Premiums for Pickle Classes

1st \$5.00 2nd \$4.00 3rd \$3.00

Best of Show Exhibitor will be Chosen from Sections 8,9 & 10

****Winner will Receive a Rosette & \$10.00****

Pints or Quarts Classes:

1. Pickled Beets
2. Pickled Mixed Vegetables
3. Corn Salad or Any Other Vegetable Pickled Salad
4. Zucchini Pickles
5. Bread & Butter Pickles
6. Dill Pickles
7. Green Tomato Pickles
8. Sweet Pickles
9. Any Other Pickles

*Include Name & Ingredients

Best Sauce or Relish Classes:

10. Tomato Sauce
 11. Chili Sauce
 12. Sweet Relish
- *List Name & Ingredients
13. Sweet Pepper Relish
 14. Catsup
 15. Salsa
 16. Spaghetti Sauce
 17. Any Other Relish or Sauce
- *Must Include Ingredients

Best of Show –Pickles/Sauce/Relish**Section 10 – Fruit & Vegetable****NOTICE:**

- ⇒ **Fruits and Vegetables MUST BE DELIVERED TO THE Art Hall on Saturday, July 22nd between 9:00am and 3:00pm**
- ⇒ Best canned pints or quarts, one variety of fruit or vegetable per jar, except as noted.
- ⇒ **Judging will be Sunday, July 23rd following the completion of judging of preserves, etc.**

Premiums for Fruit & Vegetable Classes

1st \$5.00 2nd \$4.00 3rd \$3.00

Best of Show Exhibitor will be Chosen from Sections 8,9 & 10

****Winner will Receive a Rosette & \$10.00****

Fruit & Vegetable Classes:

1. Apples
 2. Apple Sauce
 3. Blackberries
 4. Pears
 5. Peaches
 6. Black or Red Raspberries
 7. Green Beans
 8. Lima Beans
 9. Beets
- *Not Pickled
10. Carrots
 11. Corn
 12. Peas
 13. Tomatoes
 14. Mixed Vegetables
 15. Canned Sauerkraut
 16. Squash
- *Any Variety
17. Okra
 18. Dried Vegetables
- *Any Variety-IN Jar
*Does Not have to be Sealed
19. Dried Fruit
- *Any Variety-IN Jar
*Does Not have to be Sealed