

Bakery Division

Chairman: Sandy Ivy

Phone: (615) 390-4943

Email: tsfbaking@gmail.com

Entry Fees: Adults/Open Division: \$2.00 per entry. Youth Division: \$1.00 per entry.

Check-In: Tues., Sept. 6th, 5 p.m. - 7 p.m. & Wed., Sept. 7th, 9 a.m. to 11 a.m.

Release: Non-placing entries must be picked up before 5 p.m., Wed. Sept 7th or they will be discarded.

Premium Schedule: 1st- \$8, 2nd- \$6, 3rd- \$4

Eligibility and Rules

1. Fair management reserves the right to alter, cancel or refuse to show any item in the best interest of the public.
2. Adult Divisions exhibitors are to be aged 19 and older. Youth Division exhibitors are for students aged 18 or a senior in high school of the current year or younger. Please notice the class groups.
3. All articles for exhibit in this department must be strictly the handiwork of the exhibitor. Those engaged in any line of work as a profession or business or as teachers of same are considered professional and must exhibit in Adults/Open Division where specified.
4. Entrants may enter items in as many classes as they choose. Only one item is allowed per class. Any one item entered may qualify for only one class (i.e. one painting may not be entered under both the "Fair Themed Item" and "Oil or Acrylic" classes).
5. Articles shall not have been entered in the Tennessee State Fair previously and must be in good condition, clean and free of odor.
6. The management will give good care to all articles on exhibition, but will not be responsible for loss or damage, should any occur.
7. BEST OF SHOW will be a single exhibit especially selected by the Judge(s) as outstanding, chosen from 1st place winners in class(es). Best of Show ribbons will be awarded for Divisions ONLY where they are listed. Best of Show award will not be given to same person two years in succession.
8. Judges reserve the right to withhold premiums/ribbons if entries are insufficient or are not of award caliber. Decision of the judge(s) is final.
9. Exhibits must be in **disposable** containers (preferably large zip lock bags). The Fair cannot be responsible for lost or broken containers. **Non-placing entries will be discarded following judging, if not picked up by 5:00 p.m., Wed., Sept. 7th.**
10. All entries that place first, second and third will be exhibited.

Adult Show

Division 319

Premiums Offered: \$1,292.00

A-Pies

Judging Criteria:	
General Appearance	25%
Texture of Crust/Meringue	25%
Filling	25%
Flavor	25%
	100%

Class	Description
01	Chess
02	Fudge
03	Refrigerated
04	Crème
05	Chocolate, Meringue
06	Fruit
07	Fried
08	Cobbler
09	Lemon
10	Pecan
11	Any other pie

B-Cookies

Judging Criteria:	
General Appearance	25%
Texture	25%
Tenderness	25%
Flavor	25%
	100%

(Minimum - 12 pieces)

Class	Description
12	Squares, Fruit or other
13	Brownies, un-iced
14	Chocolate Chip
15	Chocolate
16	Peanut Butter
17	Rolled, cut-out, mold or press
18	Refrigerated Dough
19	Old Fashioned Tea Cakes
20	Oatmeal
21	Macaroon
22	Gingersnaps
23	Creative Mix Tricks (cake mix as base)
24	Any other cookie

C-Candy

Judging Criteria:	
General Appearance	25%
Texture	25%
Filling	25%
Flavor	25%
	100%

(12 piece minimum)

Class	Description
25	Chocolate Sucker
26	Chocolate Fudge
27	Any other Fudge
28	Divinity

- 29 Hand Dipped, soft centers
- 30 Hand Dipped, fruit or nut
- 31 Clusters
- 32 Any other Candies

D-Cakes

Judging Criteria:	
Workmanship:	
Degree of difficulty	25%
Neatness	25%
Overall Appeal:	
Originality	25%
Creativity & Balance	25%
	100%

Classes 33-36: Cake dummies and or real cakes may be used. Entries entered will be displayed during the fair, the display can not be more than 24" x 24".

Class	Description
33	Novice Decorated Cake (1 yr. experience)
34	Fair Theme Decorated Cakes
35	Any Other Theme Decorated Cakes, Cookies, Cupcakes or Cake Pops

Cakes - Iced and Not Iced

Judging Criteria:	
General Appearance	25%
Texture: Lightness	25%
Grain	25%
Flavor	25%
	100%

*Classes 37-48: *These cakes will be tasted and one quarter of cake will be used as a display.

Class	Description
36	Any Flavor Cake Pop/Balls (minimum 8)
37	Any Flavor Cupcakes (minimum 4)
38	Fruit Cake
39	Veggie Cake
40	Chocolate (cake and icing)
41	Cheese Cake
42	Coconut Cake
43	Glazed Cake
44	Holiday Specialty Cake
45	Pound Cakes
46	White Cake with frosting
47	Any other cake

Breads

Breads Judging Criteria:	
Exterior: Browning & Tenderness	25%
Symmetry & Volume	25%
Interior: Texture & Moisture	25%
Flavor	25%
	100%

Biscuit Judging Criteria:	
Appearance	25%
Texture	25%
Tenderness	25%
Flavor	25%
	100%

100%

E-Yeast Breads

Class	Description
48	Sweet Rolls - (minimum 6)
49	Dinner Rolls - (minimum 6)
50	Any Other Yeast Bread

F-Quick Breads

Class	Description
51	Biscuits - (minimum 6)
52	Cheese Biscuits-(minimum 6)
53	Corn Bread
54	Banana Bread
55	Fruit Breads
56	Vegetable Bread
57	Muffin-(minimum 6)
58	Any other Quick Breads— (cultural or ethnic)

G- Gluten Free

Class	Description
59	Pie
60	Cookies
61	Candy
62	Cakes
63	Bread

Special Awards

Best of Show Categories:

Pies	\$15
Cookies	\$15
Candy	\$15
Cakes	\$15
Yeast Breads	\$15
Quick Breads	\$15
Gluten Free	\$15

Award will be chosen from 1st place winners.

TSFA Baker of the Year \$50
(Winners of Best of Show compete for Award.)

Youth Show

Division 320

Premium Offered: \$87.00

Class	Description
01	Any baked good by exhibitor Pre-K - 2nd Grade
02	Any baked good by exhibitor 3rd - 5th Grades
03	Any baked good by exhibitor 6th - 8th Grades
04	Any baked good by exhibitor 9th - 12th Grades

Special Awards

Best of Show \$15
Award will be chosen from 1st place winners.

TN State Fair Baker of the Year

- 2012 Kathryn M. McCoy, Lebanon, TN
- 2013 Sammie Darlene Corr, Nashville, TN
- 2014 Jeri Bradley, Portland, TN
- 2015 Sylvia Locklayer, Nashville, TN

Goo Goo CLUSTER BAKING CONTEST

Sat. Sept 10th

Received From: 12:00 p.m.—12:45 p.m.

Judging: 1:00 p.m. in the Bakery Area

Registration Deadlines: Online-Sept. 8th



Rules:

1. Contest is open to residents of Tennessee. Ages 12 years and over.
2. Must use at least 2 Goo Goo Clusters in the recipe.
3. The recipe must be presented with the entry and becomes the property of the Tennessee State Fair.
4. Judging will be based on:
 - Creativity.....40%
 - Taste.....40%
 - Difficulty.....20%
5. Prizes will be provided by Goo Goo Cluster manufactured by the Standard Co® in Nashville, TN

LOVELESS CAFE BISCUIT CONTEST

Sat. Sept 10th

Received From: 12:00 p.m.—12:45 p.m.

Judging: 1:00 p.m. in the Bakery Area

Judges: Members of the Loveless Café Team

Registration Deadlines: Online-Sept. 8th



Rules:

1. Cook, Bake, or create an entrée, side dish, or dessert incorporating your homemade biscuits. Biscuits must be made from “scratch.”
2. Only one entry per person.
3. Maintaining the dish at the proper temperature is the responsibly of the competitor.
4. The recipe must be presented with the entry and becomes the property of the Tennessee State Fair. Recipes will be posted on www.lovelesscafe.com with credit to the participant.
5. Contest is open to residents of the state of Tennessee, 12 years or older.
6. Judging will be based on:
 - Creativity.....40%
 - Taste.....40%
 - Difficulty.....20%
5. The decision of the judges are final.
6. Loveless Cafe, Nashville, Tn will provide 1st, 2nd and 3rd place gift baskets with gift cards.

A special thanks to the 2015 Judges of Classes and Special Awards

Polly Wright & Christie Barnes

Crumb De La Crumb

Jason & Lorie Burchan

7428 Harness Drive

Nashville, TN 37221

910-616-0447

www.crumbdelacrumb.com



The Curious Kitchen

Rachel Spensatelli

1602 West Northfield, Suite #2

Murfreesboro, TN 37129

615-956-6077

www.thecuriouskitchen.net



Jo's Custom Cakes

Jo West

117 Spring Circle

Smyrna, TN 37167

615-459-9305

www.joscakesandcatering.com



Nashville Sweets

Theresa Wright

3505 Brentwood Court

Antioch, TN 37013

615-243-9190

www.nashvillesweets.com



O'Possum's Pub

Gary & Jennifer McGuire

2341 Memorial Boulevard

Murfreesboro, TN 37130

615-567-5757

www. opossumspub.com



The Rolling Pin

Allison Davis

1042 Sandy Valley Road

Hendersonville, TN 37075

(615)476-2672

www.facebook.com/therollingpintn



Sweet Dreams

Angela Elzey

Smyrna, TN 37167

615-971-3720

www.sweetdreamscakebakery.webs.com



Tennessee Apple Pie Contest

The Tennessee State Fair wants to find the
BEST apple pie in the State of Tennessee!

Chair: Kinsey Emery
Phone: 615-785-0650 or Email: kinsey@tnstatefair.org

First place – Pie recipe, bio of the winning baker, and picture will be **published in *The Cooperator***. Winner will also receive **\$500** and **Tennessee State Fair cutting board**.

Second place – Will receive **\$150**.

Third place – Will receive **\$75**.

Contest Date: Saturday, September 17, 2016
Mail-In Entry Deadline Wednesday, September 7, 2016
Online Entry Deadline Tuesday, September 13, 2016

Rules of the pie-baking contest:

- Competitor must be a Tennessee resident 18 years of age or older
- Competitor must be an individual, not a company
- Only one submission per person
- Submissions will not be accepted without the recipe card attached to the container (Do not include name or address on recipe card)
- Apples must be the predominant fruit baked into the pie
- All pies must be baked in a 9" pie shell
- All pies must be submitted in a disposable container. Containers will not be returned to competitors at the conclusion of the contest.
- Once a pie has been submitted, Fair officials will not assist in pouring, spreading, drizzling, etc. a topping onto the pie. Toppings **MUST** be on the pie at the time of submission.

Judging Criteria:

General Appearance	25%
Originality	25%
Flavor	50%

Directions for submission:

- Each competitor will receive by email a copy of this information sheet and a Fair pass no later than Wednesday, September 14, 2016.
- The Fair pass is good for free parking and entry to the fair for the competitor only. You **MUST** have pie in hand to receive free parking and free entry.
- Fair gates open at 10:00AM on Saturday, September 17, 2016; however, submissions for the competition will be received from 11:00 AM to 12:00 PM in the Creative Arts Building. **NO SUBMISSIONS WILL BE RECEIVED AFTER 12:00 PM**. Please refer to the countdown clock at the check-in station.
- Preliminary judging will take place immediately following the 12:00 PM submission deadline.
- The final round of judging will take place at 1:15PM with a first, second, and third place winners crowned at its conclusion.

Submissions can be made online or mailed* to:

Tennessee State Fair Association, P.O. Box 24747, Nashville, TN 37202

*MUST include: Name, county, mailing address, and phone number of baker.

Dept. I- Creative Arts, Division 319-Bakery, Class S65

Tennessee Apple Pie Winners

2013 Molly Callicott, Lawrenceburg, TN

2014 Jackie Rule, Nashville, TN

2015 Sherrie Williams, Hendersonville, TN