

**DEPARTMENT 012
HOME GOODS**

Committee Co-Chairs: Eva Skaggs, Amy Armentrout
Committee: Karla Johnson, Sam Johnson, Samantha Crews

Premiums:

1st \$2.00

2nd \$1.50

3rd \$1.00

GENERAL RULES:

1. Limited to one entry per class.
2. Best of Show and Reserve Best of Show will be awarded in each division at judge's discretion from 1st place winners except division 010.
3. The following will be sold at auction on Wednesday at 6:00 pm: Best of Show, Reserve Best of Show, first and second place in cakes, cookies, candies, pies and healthy options in adult categories, youth 1st, 2nd and 3rd place winners. Youth exhibitors present their baked goods at the auction.
4. Premiums can be picked up on Sunday 1:00-3:00 pm. If not picked up by August 1, premiums will be returned to the Fair's general fund.
5. For additional guidelines refer to the Open Class Information and Open Class Rules and Regulation pages.
6. Regulation rounds and covers where required will be purchased at the fair office for \$2.00 each
7. All items in each division must have an ingredient list.
8. All required covers are purchased from the fair office.

Adult - Cakes, Cookies, Specialty Items, Candies, and Baking Made Healthier:

Entries Due: Monday 4:00-6:00 pm

Judging: Tuesday 9:00 am

Division 001: ADULT CAKES

1. Ingredient list required.
2. Need to be at least two (2) layers except classes 009-013 which are specialty cakes.
3. Presented on a regulation round w/ cover.
4. Must be made from scratch, no mixes.
5. See class 013 for specific rules.
6. Frostings with cream cheese need to be clearly identified when an entry is submitted.

Class 001: Yellow Cake
Class 002: Chocolate Cake
Class 003: Pecan Cake
Class 004: Black Forest Cake
Class 005: Cinnamon Cake
Class 006: Lime Cake
Class 007: Orange Cake
Class 008: Chip (any flavor) Cake
Class 009: Lemon Blueberry Bundt Cake
Class 010: Rainbow Roll Cake
Class 011: Pineapple Upside Down Cake
Class 012: Neapolitan Cake
Class 013: Decorated Cakes - Adult 18+ **Theme – Beach** *This entry can be a box cake or cake made from scratch. The flavor of cake should be indicated when an entry is submitted.

Division 002 Adult Cookies

1. Ingredient list required
2. Thirteen Cookies per plate
3. Presented on at least an 8" paper plate in a resealable type bag.
4. Made from scratch. No mixes or premade doughs.

Class 001: Chocolate Chip Cookies without added ingredients
Class 002: Oatmeal Cookies with or without added ingredients
Class 003: Sugar Cookie Cutouts - iced
Class 004: Whoopie Pie Cookies
Class 005: Shortbread Cookies
Class 006: Turtle Cookies
Class 007: Lemon Crinkle Cookies
Class 008: Peanut Butter Blossoms

Division 003: ADULT CANDIES

1. Ingredient list required
2. Presented on a sturdy plate in a resealable bag. (Slide or Ziplock style)
3. One (1) pound minimum
4. Made from scratch. No mixes

Class 001: Chocolate Peanut Butter Fudge
Class 002: Buckeyes
Class 003: Peanut Brittle

Class 004: Divinity
Class 005: Turtles
Class 006: Truffles

Division 004: SPECIALTY ITEMS

1. Ingredient list required
2. Presented on regulation round w/ cover.
3. Made from scratch. No mixes

Class 001: Coffee Cake
Class 002: Hand/Fry Pie - Apple (7 per)
Class 003: Tart - Any Fruit
Class 004: Danish - Cheese (7 per)
Class 005: Crostata - Pear

Division 005: Baking Made Healthier

1. Ingredient list required
2. Presented on a regulation round w/ cover.
3. Must be made from scratch, no mixes.
4. Frostings with cream cheese need to be clearly identified when an entry is submitted.

Class 001: Gluten Free Lemon Brownies
Class 002: Almond Flour Shortbread Cookies (13), Presented on at least an 8" paper plate in a resealable type bag
Class 003: Avocado Chocolate Cake
Class 004: Any Cookie Sweetened w/ Honey (13), Presented on at least an 8" paper plate in a resealable type bag
Class 005: Greek Yogurt "Cheesecake"

YOUTH SHOW - All Items

Entries Due: Wednesday 7:30 am - 9:00 am

Judging: Wednesday 9:30 am

Division 006: YOUTH

1. Open to Logan County Youth up to age 17
2. Ingredient list required
3. Same rules as adults

CAKES

Class 001: Chocolate Layer Cake

Class 002: Tie Dye Layer Cake

Class 003: Cake Pop Bouquet (13 pops)

COOKIES (13 per plate)

Class 004: No Bake Cookies (any kind)

Class 005: Chocolate Chip Cookies without added ingredients

Class 006: Peanut Butter Blossoms

Class 007: Sandwich Cookie (any kind)

CANDIES (1 pound per plate)

Class 008: Fudge (any flavor)

Class 009: Buckeyes

YOUTH DECORATED CAKES

*This entry can be a box cake or cake made from scratch. The flavor of cake should be indicated when an entry is submitted.

Division 007 Adult Pies

Entries Due: Wednesday 7:30 am - 9:00 am

Judging: Wednesday 9:30 am

Division 007: ADULT PIES

1. Ingredient list required
2. Presented on a regulation round w/ cover
3. Must be made from scratch, no mixes or packaged crust
4. Pies must be at least 8 inches

ONE CRUST PIES

Class 001: Banana Cream Pie

Class 002: Sugar Cream Pie

Class 003: Pecan Pie

Class 004: Pumpkin Pie

Class 005: Peach Pie Streusel/Crumble Top

Class 006: Peanut Pie

Class 007: Honey Pie

TWO CRUST PIES

Class 008: Apple Pie

Class 009: Strawberry Pie

Class 010: Cherry Pie

Class 011: Pear Pie

Class 012: Mixed Berry Pie

CHILI COOKOFF

Entries Due: Saturday 10:00 am - 10:30 am

Judging: Saturday 11:00 am

Division 008: CHILI COOKOFF

1. Ingredient list required
2. Entry must be prepared by an individual.
3. Family members can enter, but with different recipes
4. Must be cooked in a **sanitary** manner and presented in a clean, undamaged crock pot.
5. Made from scratch: no raw meat and no store-bought sauces.
6. Crock pots must be turned on immediately upon arrival.
7. Judging will be on taste, aroma and consistency.
8. One winner in each of the three (3) classes; Best of Show and Reserve Best of Show will be selected from all classes.

Class 001: Mild Chili

Class 002: Spicy Chili

Class 003: Unique Chili

ICE CREAM FREEZE OFF

Entries Due: Saturday 12:00 pm - 1:00 pm

Judging: Saturday 1:00 pm

Division 009: ICE CREAM FREEZE OFF

1. Ingredient list required
2. Entry must be prepared by an individual.

3. Family members can enter, but with different recipes.
4. Must be cooked in a sanitary manner.
5. Made from scratch
6. Ice cream must be packed in a plastic 1 ½ quart or greater container.
7. Judging will be on taste and consistency.
8. One winner in each of the classes; Best of Show and Reserve Best of Show will be selected from all classes.

Class 001: Vanilla

Class 002: Chocolate

Class 003: Ice Cream w/ fruit

Class 004: Ice Cream w/ nuts

Class 005: Ice Cream w/ candy

ADULT BAKED SPECIALTY CAKE

Entries Due: Thursday 12:00 pm - 1:00 pm

Judging: Thursday 1:00 pm

Division 010: ADULT BAKED SPECIALTY CAKE

1. All entrants must follow the provided recipe: [French Vanilla Cake](#)
2. Open to Logan County Residents over the age of 18.
3. Entrants will bake and ice the cake per the supplied recipe.
4. Presented on a regulation round w/ cover.

French Vanilla Cake

Ingredients

For the cake:

- 2 ¾ cups all-purpose flour
- 2 ½ teaspoon baking powder
- 1 teaspoon salt
- 1 3.4 oz small box dry instant French vanilla pudding mix
- 1 cup French vanilla coffee creamer (I get this from the refrigerated section. It's the creamer in the milk section, not the dry powdered creamer. This really pumps up the flavor and the moistness, but if you don't have this, replace with half & half cream, heavy cream, or whole milk.)
- ½ cup whole milk
- 2 tablespoon oil

- 2 teaspoons French vanilla extract (French vanilla extract adds a different type of vanilla flavor than regular extract, but if you don't have it or can't get it, you can use regular vanilla extract instead in the same amount.)
- 1 cup butter (slightly cooler than room temp)
- 1 $\frac{2}{3}$ cups sugar
- 3 large eggs

For the buttercream:

- $\frac{1}{4}$ cup milk
- 2 tablespoon dry French vanilla pudding mix
- 2 cups butter (room temperature)
- $\frac{1}{4}$ teaspoon salt
- 7 cups confectioner's sugar
- 1 teaspoon French vanilla extract (If you can't get this, you can substitute with regular vanilla extract)
- $\frac{1}{4}$ cup French vanilla coffee creamer (If you don't have this, you can substitute with cream or milk)

Instructions

For the cake:

1. Preheat the oven to 325 degrees.
2. Grease and flour two 8" round cake pans and set aside.
3. In a bowl, combine the flour, baking powder, salt and small package of dry instant French vanilla pudding. Whisk well and set aside.
4. In another bowl, add the French vanilla coffee creamer, milk, oil and French vanilla (or regular vanilla) extract. Whisk well and set aside.
5. In a large mixing bowl, add the room temperature butter and mix on medium until smooth. Add in the sugar and mix on medium and then on medium high for several minutes until light and fluffy.
6. Add in the eggs one at a time and mix on medium just until combined. Only mix until the egg is just incorporated. Try not to over mix. If your eggs are super cold, your batter may look a little curdled at this point, but just keep going.
7. Scrape down the sides of the bowl and mix again on medium, just until everything is incorporated.
8. Alternately add in the flour mixture and the liquid mixture. Starting and ending with the flour mixture. (Add in $\frac{1}{3}$ of the flour mixture and mix on medium just until combined. Add in $\frac{1}{2}$ the liquid mixture, mixing only until combined. Add in another $\frac{1}{3}$ of the flour mixture, mixing only until combined. Add in the last of the liquid mixture, mixing only until combined, then the last of the flour mixture and mix until combined.)
9. Scrape down the sides of the bowl and mix again until well combined. You only want to mix until well combined, which is about 15 seconds. Mixing for several minutes is too long for a scratch cake.
10. Divide batter into the prepared pans. Batter will be quite thick so just spread it around evenly in your pans.
11. Bake at 325 degrees for approximately 55 – 60 minutes. The cake will be a little darker than the normal golden brown. Insert a toothpick somewhere in the middle and a few moist crumbs should stick to the toothpick.
12. Remove from the oven and cool in the pan on a wire rack for about 20 minutes, then turn out onto a rack and cool completely before adding buttercream.

For the buttercream:

1. In a small bowl, add the milk and the two tablespoons of dry french vanilla pudding mix. Whisk well and set aside.
2. In a large mixing bowl, cream the butter well for a minute or two on medium/low to medium speed.
3. Add in three cups of confectioner's sugar and the salt and mix on low until incorporated and then medium until well mixed.
4. Add one tablespoon of French vanilla creamer and mix on low, then medium until incorporated.
5. Add the last four cups of confectioner's sugar and mix on low until incorporated and then medium until well mixed.
6. Add in the milk and pudding mixture plus the vanilla extract and mix on low until incorporated, then on medium until well mixed.
7. Check the consistency. If it's too thick, add another tablespoon of the French vanilla coffee creamer and mix again. You may need to add more cream, or milk to get the correct spreading consistency.
8. Once you reach the consistency desired, beat on medium speed for a couple minutes until fluffy, then spread onto cake.