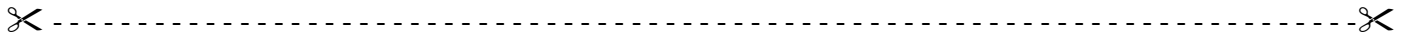


BIG M – BOONVILLE FAIR CAKE BAKING CONTEST

Categories: Yellow Cake Tuesday, July 28, 2009
Chocolate Cake Wednesday, July 29, 2009
Spice Cake. Thursday, July 30, 2009

Prizes: Premium money in the amount of \$200.00

- Rules:
1. There is no entry fee or age limit
 2. For every one cake brought to the Fair Admission Gates, ONE person will be admitted to the Fair free of charge.
 3. Cakes must be brought to the Exhibit Hall on the fairgrounds by 1:00 PM on the appropriate day for it's category.
 4. Each cake must be made from scratch, no pre-packaged mixes.
 5. Entries must be accompanied by the recipe used to make them.
 6. Cakes must be 8" or 9" round and only one layer. **CAKES MAY NOT BE FROSTED UNTIL AFTER JUDGING HAS TAKEN PLACE!!** Frosted cakes will not be judged.
 7. The first place winner in each category may not submit an entry in another category. However, other finishers may compete on a different day.
 8. The first place winner in each category on Tuesday, Wednesday, and Thursday must be willing to return on Friday, July 31 at 7:00 PM to the Exhibit Hall to bake their cakes from scratch for the final bake-off.
 9. **IN THE FINAL CAKE BAKE-OFF, THE CAKE MUST BE TWO LAYERS.** Once again, the cakes in the final bake-off may not be frosted.
 10. Bakers may take their cakes home after judging has been completed.
 11. Standards for cakes:
 - Size: 8" or 9" layers should be uniform in thickness.
 - Shape: Level or very slightly rounded
 - Color: Cakes made with fat-golden brown & sponge cakes-light brown.
 - Crust: Cakes made with fat-tender, smooth, thin, & sponge cakes-rough and slightly sugary
 - Flavor: No decided taste of shortening, egg, or flavoring
 - Texture: Cakes made with fat: light, tender, and easily broken with fine and uniform grain.
 - Moisture: Slightly moist, but elastic when pressed with finger.



Bring this entry form to the Fair with your cake (please print)

Name _____

Address _____

City _____ State _____ Zip Code _____

Phone: (_____) _____ Type of Cake _____