

2020 LOGAN COUNTY CAKE CLASSIC

Superintendent: Rebekah Johnson Phone: 217-671-4010

To be eligible for the Cake Classic, an Exhibitor must be 10 years of age or older and have exhibited a cake and won a blue ribbon at the Logan County Fair in one of the eight cake classes described in the Fair catalog. In case an Exhibitor wins a blue ribbon in more than one class, the Exhibitor must choose one cake (and only one cake) to bake in the Cake Classic. In case the blue ribbon winner of any class does not enter the Cake Classic, then in decreasing order of placing, winners will be eligible to enter the Cake Classic.

All Exhibitors must meet with the Cake Classic Director immediately following competition of cake judging on Friday. If eligible winners or a representative are not present following competition of cake judging on Friday, the next eligible person present will be permitted to participate in the Cake Classic. At that time, a drawing for baking order will be held and Exhibitors will receive final Cake Classic instructions.

1. First Place Cake Classic winners for the years 2017, 2018, and 2019 are **NOT eligible to enter the 2020 Cake Classic.**
2. **Baking starts promptly at 12:00 P.M. on Sunday, August 9.** Exhibitors must be present at ready to bake in order determined at drawing. The building will be open to bakers at 11:30 A.M.
3. Angel food and chiffon will bake first.
4. **Exhibitors are allowed no outside help.** When entering baking area, exhibitor will bring all needed material and be prepared to bake. Only Exhibitors, Cake Classic Director, Cake Classic Committee and McEntire's Home Appliance & TV employees are allowed in Cake Classic area once baking has started. Questions should be directed to Cake Classic Director.
5. Exhibitors may bring timing devices BUT MAY NOT USE AUTOMATIC TIMERS ON RANGES.
6. Judging will be based on quality, flavor, texture and appearance of the finished cake and not on presentation or stage presence of the participant.
7. Exhibitors will furnish own ingredients, utensils and mixers. Each Exhibitor must bring enough ingredients for two cakes. Please **NO PACKAGE MIXES.** Exhibitor will bring foil or white covered board at least the same diameter as, but not exceeding one inch larger than the cake on which to display cake for judging. Display board should accommodate a dome lid. Each participant will display their recipe during the Cake Classic.
8. **All frostings must be homemade, made in advance and brought to the Cake Classic.** Cakes will be frosted with powdered sugar frostings, except for German Chocolate and Red Velvet cakes which will be frosted according to the cake recipe. Please no cream cheese frostings.
9. Each participant will be provided a 2 – 8X10" papers to write their recipe which will be displayed at the Cake Classic.
10. Fair Directors, Cake Classic Superintendent, committee members and employees of McEntire's Home Appliance & TV are not responsible in case of accidents.
11. A gift of appreciation will be given to all Cake Classic Participants by the University of Illinois Extension for Logan County.
12. The Cake Classic Committee's decisions and the decision of the Judges are final. At the end of the judging and awarding of prizes, cakes will be auctioned and proceeds will go to the Logan County 4-H activities.

1st- \$100.00 and gift from committee, 2nd- \$50.00, 3rd- \$30.00, 4th- \$20.00

1737	Logan County Cake Classic
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Annie McLaughlin Memorial Award Sponsored by: Glenn McLaughlin Family

Forrest Culler Memorial Award Sponsored by: The Culler Family

1st & 2nd Place Winner Award Sponsored by: Darlene Begolka Tupperware

Stoves are provided compliments of McEntire's Home Appliance & TV

