

# HUDSON CREAM FLOUR BAKEFEST

Superintendent - Elaine Woolf

**NEW DAY & TIME: \*\*Thursday, July 13, 2017\*\***

4-H Exhibit Building  
Stafford County Fairgrounds  
Stafford, Kansas

**ENTRIES DUE: 6:30 p.m. – 7:00 p.m.**  
**Judging Begins at 7:00 p.m.**

## 4 Classes in this competition:

1. **Fruit Pie**
2. **Specialty Bread**
3. **Quick Bread**
4. **Chocolate Cake**

## PRIZES IN EACH CONTEST:

**1st- \$25, 2nd- \$15, 3rd- \$10, 4th- \$5, 5th- \$5, 6th- \$5**

Prizes will be awarded immediately following the Bakefest. All entries become the property of the Fair Board and will be sold following the Bakefest.

## GENERAL RULES

- Flour used must be Hudson Cream Flour made by Stafford County Flour Mills.
- White, unbleached, self rising, bread flour or wheat flour are all acceptable, please state on recipe which type of flour was used.
- To help ensure food safety, entries made with cream cheese or custard fillings will not be allowed.
- All products and recipes submitted become the property of the Stafford County Fair Board.
- Once a person wins with a given recipe he/she may not enter that recipe again.
- All recipes should be written or printed on a 3" x 5" index card. All products are required to be labeled with the name of the product.
- Please use the official entry form located below or on the Stafford County Extension website: [www.stafford.ksu.edu](http://www.stafford.ksu.edu)

## SPECIFIC CLASS RULES

**Fruit Pies:** - No larger than 9" pie in aluminum disposable pie plate. No cream pies or pies using eggs, egg whites or milk can be accepted.

**Specialty Bread:** Only whole loaves or 12 rolls will be accepted.

**Quick Bread:** is a term used to describe bread leavened by baking powder or baking soda instead of yeast. Texture should be fine grained, not crumbly. Flavor should be characteristic of ingredients used. Any nuts or fruit should be evenly distributed. Loaves should be baked in standard bread pans 9"x5"x3" or 8"x4"x3", only whole loaves will be accepted.

**Chocolate Cake:** to have a minimum of two (2) layers but may have up to a maximum of four (4). Participant may use any flavor or type of frosting that they feel will enhance the cake. Frostings using dairy products **MUST BE COOKED.** Please include recipe for the frosting along with the cake recipe.

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## HUDSON CREAM FLOUR BAKEFEST ENTRY FORM

Entries Due: Thursday, July 13, 2017

6:30 p.m. -- 7:00 p.m.

Judging Begins at 7:00 p.m. in the 4-H Exhibit Building

**This event is sponsored by:  
STAFFORD COUNTY FLOUR MILLS**

Quick Bread Contest  Specialty Bread Contest  Fruit Pie Contest  Chocolate Cake

NAME \_\_\_\_\_ ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ PHONE \_\_\_\_\_

(Include: Recipe on 3x5 card, product, and entry form)

**ONE ENTRY PER DIVISION PER PERSON**