



Bake Off Competition Handbook

IMPORTANT DATES

Online or Paper Entry Form deadline	Friday, December 2, 2022, 6:00 p.m.
Deliver items to: The New Waverly Public Library	Saturday, December 10, 2022, 10:30 a.m. – 11:00 a.m.
Judging Starts	Saturday, December 10, 2022, 11:00 a.m.
Awards Ceremony	Saturday, December 10, 2022, 12:30 p.m.
For more information: Call: 936-344-2198 or Email: nwplbakeoff@gmail.com	

Benefits of Competing?

The New Waverly Public Library is proud to showcase the bounty of talented people from around the area. Not only do we provide you the opportunity to win ribbons and prize money... it's also a great way to share your talent with the community.

Competition Overview

Entry Fee:

- Kids Division \$10 per entry
- Junior Division \$20 per entry
- Adult Division \$20 per entry

Entry Fees are non-refundable

Eligibility

The Baking Divisions

- **Kids Division** – 12 and under
- **Junior Division** – 13-17 years of age
- **Adult Division**- 18 and up.
- Those in the kids' division may receive MINIMAL help from an adult
- This competition is not open to professional cooks or chefs. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends and not for a salary.

Definitions

Home-Made Food Entries: Entries that are completely prepared at home. This does not, however, exclude "Professional or Commercial Quality" items or equipment sold for home use.

Made from scratch: Entry created from the raw ingredients and not simply adding water to a packet mix.

Commercially Made Ingredients: "Commercially Made" products as food items that are prepared in a commercial plant or kitchen. For example, graham crackers, Oreos, Jell-O, marshmallow cream, etc.

Entry Rules

PREPARATION GUIDELINES

Entries should be "Home-Made" and "Made from scratch." Commercially made ingredients may be used as long as they are not the main ingredient in the final product. For example, using frozen cookie dough to make a cookie sandwich would not be acceptable. Try to avoid using commercially made ingredients as described in above "Definitions." The judges will take this into consideration when awarding prizes.

- Entries made with bread machines are not allowed.
- All piecrusts must be made from scratch.
- All baked items must be sweet, not savory. (This does not include breads)
- Entries requiring a freezer are not allowed. Entries must be able to be stored without refrigeration for at least three hours without spoiling.
- Entered items must be accompanied by the attached recipe form and must be legible.

See Page 3 for Recipe Form instructions and Recipe Form on Page 4.

GENERAL ENTRY RULES

Submit either an entire cake or loaf of bread, or one dozen of the baked items (i.e. cookies, muffins, biscuits) on a disposable plate for judging.

- After the awards ceremony you can retrieve or leave your baked goods with the library.
- Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
- Entries completed by two or more individuals are permitted but will be counted as one exhibitor.

Disqualifications

- Late delivery of entry
- Hair or foreign object found on the entry
- Perishable entry arriving at a temperature deemed unsafe for consumption by Judges
- Entry does not meet quantity requirements.
- Product considered by judges to be unsafe to taste

Judging & Awards

- Please be sure to have all items in the office on time. The judges will be ready to begin; it is a bit of a lengthy process. **Late entries will not be accepted.**
- Please do not bring add-ons to your recipes. For example, cookies should not have any accompanying “dips,” and breads should not have any accompanying “butters” or “spreads.” Have your dish prepared for the judge. If something is to be added, it should be a part of the specific dish, not something the judge is expected to “add on” i.e. frosting is acceptable as it is prepared on a cupcake, while butter is not, as the judge would need to “add” it to the dish.
- Our judging panel will be comprised of local community leaders and business owners, who just happen to have a love for delicious treats!
- **The decision of the judge(s) is final.**

Judging Criteria:

The judging will be based on appearance, flavor, texture, aroma, and overall taste.

a. Appearance: This is the judge’s review of the overall look of your dessert, and neatness.

b. Flavor: This is the judge’s review of the taste and the balance of the dessert flavoring.

c. Texture/Consistency: This is the judge’s review of how evenly the dessert is cooked.

d. Aroma: This is the judge’s review of the dessert entry’s aroma.

e. Overall: This is the judge’s review of the overall taste of the dessert entry.

Awards Information

First Place – 50/50 Payout of entries in the category per age group and Bake Off Ribbon

Second Place – Fifth Place - Bake Off Ribbon

How to Enter

Take a moment to look through this Competition Packet to ensure you understand the rules.

Email this form to nwplbakeoff@gmail.com

Mail Entry Form to:

New Waverly Public Library

9372 State Hwy 75 South

New Waverly, TX 77358

Entry Forms must be postmarked by Friday, December 2nd, 2022.

Failure to complete any portion of entry form may result in disqualification.

Payment Options

Make checks payable to:

New Waverly Public Library

A \$25 fee will be charged for any returned checks and must be paid prior to entry submission.

Pay Online at: www.newwaverlypubliclibrary.org

Delivery of Entries

All entries must be delivered to the library between 10:30 – 11:00 a.m. on Saturday, December 10, 2022.

LATE ENTRIES WILL NOT BE ACCEPTED

Disclaimer

Please be advised that competition entries are entered at the exhibitor's risk. The New Waverly Public Library does not insure and is not responsible for any loss, damage, or theft of entries, even if the loss, damage, or theft occurs as the result of the handling of the exhibit by staff, volunteers, and/or visitors. If the exhibitor desires insurance coverage, this coverage should be secured from a personal insurance agent prior to entry, and the policy written to cover the period of exhibition and transportation. Reasonable care will be taken to prevent loss or damage to exhibits. Unauthorized persons are not permitted in the building after closing hours. The New Waverly Public Library shall not be responsible for exhibits remaining at the library after designated release times. All elements remaining at the library after the designated release time will be treated as abandoned property and will be disposed of properly.



2022 New Waverly Public Library Holiday Bake Off Recipe Guidelines

USE THIS AS A GUIDE FOR THE ENTRY FORM THAT IS TO BE ATTACHED TO EACH ENTRY

Recipe Form Guidelines

All entries must be accompanied by the attached recipe form.

Type or print legibly

Recipes must include:

- Title of the recipe
- List the source of your recipe, if you did not create it totally by yourself
- Name of exhibitor
- List all ingredients in order of use
- Include container sizes, for example, 8 oz. can or 1 lb. package.
- Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.
- Temperatures and times for baking, chilling, etc.

Other things to consider:

Use standard abbreviations for measurements and be consistent in the spelling of the title of your recipe

T. or tbsp. — tablespoon

oz. — ounce

reg. — regular

tsp. — teaspoon

doz. — dozen

lg. — large

c. — cup

lb. — pound

med. — medium

pt. — pint

pkg. — package

sm. — small

qt. — quart

env. — envelope

ctn. — carton or container

gal. — gallon

opt. — optional

Sample of Recipe format

Golden Lemon Bread

by Jane Doe

Source: Family Recipe taught to me by my grandmother

Ingredients:

½ c. shortening

¾ c. sugar

2 eggs

1 tsp. Lemon Extract

1 zest of one lemon

1 ½ c. all-purpose flour

1 ½ tsp baking powder

½ tsp. salt

¾ c. milk

Glaze:

½ c. confectioner's sugar

2 tsp. grated lemon zest

2-3 tsp. lemon juice

Directions:

Preheat oven to 350°.

Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add lemon extract and zest. Combine flour, baking powder, and salt, then add to creamed mixture alternately with milk.

Pour into greased 9x5 loaf pan. Bake for 40-45 minutes.

Combine glaze ingredients and pour over warm bread. Cool before removing from the pan, Enjoy....



2022 New Waverly Public Library Holiday Bake Off Recipe Form

PLEASE COMPLETE THIS FORM AND BRING IT WITH YOUR ENTRY

Please Print or type (Contact information is used for OFFICE USE ONLY)

<input type="checkbox"/> Kids - 12 and under	<input type="checkbox"/> Youth - 13-17	<input type="checkbox"/> Adult - 18+
Exhibitor Name (First, Last):		
Address:		
Phone Number:		
Email:		
Name of Recipe:		

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. **Staple the recipe to this form.**

ATTACH RECIPE CARD HERE



2022 New Waverly Public Library Holiday Bake Off

Baking Competition Entry Form

Entry Forms must be postmarked by Friday, December 2nd, 2022. Failure to complete any portion of the entry form may result in disqualification.

Please print legibly

Exhibitor Name (First, Last)		
Mailing Address		
City	State	Zip Code
Phone ()	Email	

Entry Fee: Kids - \$10 Juniors - \$20 Adults \$20 per entry
 Exhibitors may enter as many items as they'd like with a paid entry per item

#	Age Group	TITLE OF THE RECIPE	FEE
1			
2			
3			
4			
5			
6			
7			
8			
Total Amount Due \$			

I hereby certify that I have read the New Waverly Public Library General Rules for the New Waverly Public Library Bake off and that the above item(s) is/are entered for exhibition strictly in accordance with these rules, by which I agree to be governed. I also agree that the New Waverly Public Library may use my name, likeness, photograph, or, in any manner relating to my participation in the New Waverly Public Library Holiday Bake Off, free of charge and without further notice or consultation.

Signature of exhibitor (Guardian)

Date

Mail Entry Form to:

New Waverly Public Library
 9372 State Hwy 75 South
 New Waverly, TX 77358

Make checks payable to: New Waverly Public Library

OFFICE USE ONLY

Date: _____

Total Fee: _____

Paid ☐ YES ☐ NO

Type ☐ Cash ☐ Check

Check No. _____