

2020 STATE “BEST OF WHEAT” BREAD BAKING CONTEST
Sponsored by the Oklahoma Wheat Commission

Due to COVID 19, the State Fair Bread Baking Contest will be held at the OSU Oklahoma County Extension Conference Center this year located at 2500 NE 63rd Street, Oklahoma City, OK 73111
Sunday, September 27, 2020

GRAND CHAMPION AWARD PRESENTATION will happen following the judging of all classes in both divisions
Fifty dollars and awards will be presented to the Grand Champion of each Division.

***STATE CONTEST RULES are as follows...**

<u>SENIOR DIVISION</u> (18 years and older)	<u>JUNIOR DIVISION</u> (Under 18 years of age at time of county entry)	
CLASS	CLASS	PREMIUMS
#1 White Bread	#7 White Bread	\$20.00 10.00 5.00 4.00 3.00
#2 Whole Wheat Bread	#8 Dinner Rolls	\$20.00 10.00 5.00 4.00 3.00
#3 Dinner Rolls	#9 Other Wheat Breads	\$20.00 10.00 5.00 4.00 3.00
#4 Other Wheat Breads	#10 Sweet Breads	\$20.00 10.00 5.00 4.00 3.00
#5 Sweet Breads	#11 Specialty Shape Breads	\$20.00 10.00 5.00 4.00 3.00
#6 Bread Machine	#12 Bread Machine	\$20.00 10.00 5.00 4.00 3.00

To be eligible for state competition, contestant must have won Champion, Reserve Champion or Bread Machine Class at their County “Best of Wheat”, formerly Wheatheart, competition. **If there is minimal participation at County level and the same person wins Champion, Reserve Champion or Bread Machine Class with two different entries in two different classes, person may enter both entries at State level.**

All class determinations will be at the discretion of the Oklahoma Wheat Commission, no matter how they were entered or judged at the county level. If any part of the recipe is done with a bread machine, then the recipe will be classified in the bread machine category.

Recipes winning first place at the 2019 State Contest are ineligible to compete.

Bread Machine entries will not be eligible for Grand Champion or the silver tray award. 1st through 5th place ribbons will be awarded to the bread machine class in both divisions at the state competition.

Each entry must be prepared and baked by the person whose name is on the entry form. **Winning recipes at County level must be duplicated at State contest.** Recipe must accompany entry at state level.

Any container used to present entry must be disposable and encouraged to look nice if possible for photographs for cookbook.

Participants are responsible for entering their own products at the State Fair or making arrangements for someone else to enter the product. **(Duplicate recipes may not be entered by different family members in any class or division.)**

A duplicate of winner’s baked bread that won on county level must be brought to the **OSU Oklahoma County Extension Conference Center located at 2500 NE 63rd Street, Oklahoma City, OK 73111** on Sunday, September 27, 2020 between 11:00 a.m. and 12:30 p.m. NO late check-ins. JUDGING WILL BEGIN AT 1 P.M. Only whole loaves of bread may be entered. NO HALF LOAVES.

Deadline for submitting state entry form to be last day of county fair. Send to: **Oklahoma Wheat Commission, 8820 Silver Hill Drive, Oklahoma City, OK 73132.** Entry forms to be completed by County Extension Educator or Fair Coordinator.

All non-winners must pick up their entries immediately after the presentation of the Grand Champion awards. **No entries will be retained after 4:30 p.m.** NO PRODUCT WILL BE RELEASED UNTIL GRAND CHAMPION AWARD PRESENTATIONS ARE MADE.

Awards by class will be presented immediately following judging. Premiums are provided by the Oklahoma Wheat Commission.

Whole Wheat Breads Class # 2 – This category will include only the use of whole wheat flour and/or a whole white wheat flour. **NO** All-purpose flour or Bread Flour included in this category. Dough enhancers, vital wheat gluten and whole grains, in addition to whole wheat, are permissible.

Dinner rolls should consist of three (3) rolls per entry. Any shape is acceptable.

The OTHER WHEAT BREADS, class #'s 4 and 9 will include other breads made with yeast such as cheese, French, onion, sourdough, challah, etc. NO QUICK BREADS unless yeast is used as a leavening agent. (Breads must use yeast as a leavening agent.)

Specialty Shapes Class # 11 – Let your imagination go: animals, people, objects, etc. **All garnishes must be edible. Twists and star breads should be entered in the “other wheat breads” or “sweet breads” category and not specialty shapes.**

NOTE: All recipes become property of the Oklahoma Wheat Commission (OWC) and may be printed in the “Best of Wheat” Cookbook distributed by the OWC.