

Mitchell County Fair 2026

Open Class
Pantry

Loaf Yeast Bread Baking Contest

Registrant

Name: _____

Address: _____

Email: _____

Phone: _____

Recipe

Name: _____

Entry Number: _____

Send registration form to: Mitchell
County Fair Loaf Yeast Bread Baking
Contest Att.-Janean Kolbet

1429 Main St. P.O. Box 245 Osage, IA
50461

or to: janean@kolbetrealtors.com or fax
to 641-732-4406

by July 26, 2026

Official Rules:

1. This contest is open to bakers of all ages.
2. Bread must be entered in the name of the person who made it.
3. Contestant may enter one bread only.
4. Entry must be a 8" or 9" loaf yeast bread from "scratch". Entry must be made from "scratch". The entire bread entry must be submitted for judging on cardboard or other disposable setting. Entry must include a cover. You may not use pre-made store-bought mixes.

Categories

No breads requiring refrigeration (dairy-based, cream or meat) are allowed.

Enter a loaf of yeast bread

1. Bring your yeast bread loaf to the contest site at the Events Center at the Mitchell County Fair Grounds between 10:00a.m. -Noon on the Tuesday of Fair Week. At this time your loaf bread will be given an entry number, maintaining confidentiality of the bakers.

2. Include copy of your bread recipe, on a 3x5 card or 8"x11" paper, with a list of ingredients, and a list of all common food allergens.

3. Your entry authorizes the Fair Board to take photos of winners and use same in promotional materials.

4. All contest entrants will receive a ribbon.

5. Breads may be picked up between 5:00-5:30p.m. that same day.

Prizes

1st Place - \$30.00

2nd Place - \$20.00

3rd Place - \$10.00

Most Attractive - \$10.00

Judging

1. Judging will start at 1:00p.m. Judges will not be present at the Event Center while breads are delivered to ensure confidentiality of the bakers.
2. Judging will be off limits to all except the Judges.
3. There will be at least two judges.
4. Breads will be judged on the following:
 - a. Outside Characteristics – Consistent Shape/Size/Surface; Overall Appeal – 15 pts.
 - b. Texture – Moist/Tender Crumb; Not Soggy or Dry – 25 pts.
 - c. Inside Characteristics – Even Grain, Evenly Baked, Free From Air Pockets – 20 pts.
 - d. Overall Flavor – 30 pts.
5. The decision of the judges is final.