



MRS JENKS BAKING CONTEST: RULES

July 2026

General Rules and Guidelines

- The contest will contain two categories: Early American recipes (before 1800 - entries must include historical recipe source) and Modern (no restriction). Any type of bread is eligible (yeast bread, quick bread, flatbread).
- Each entry must be prepared from scratch by the exhibitor and accompanied by a 3x5 recipe card which contains the recipe on the front and the exhibitor's name and contact information on the back (this format is required in order to maintain anonymity for judging).

Delivery and Packaging

- Entries must be delivered to the main desk at the Richard Sugden Library between 10:00 AM and 5:00 PM on Thursday, July 16. Judging will take place at 6:00 PM.
- All entries must be removed from the pan and placed on a disposable plate and covered by a resealable plastic bag. The 3x5 card must accompany each item.

Judging Criteria

- Flavor and Aroma (40 points): Tastes must be completely blended and devoid of off-flavors such as raw yeast or stale ingredients.
- Texture and Crumb: (30 points): The interior should have a light, uniform cell structures with no heavy streaks or dense spots.
- Crust (15 points): Evaluated on crispness, tenderness, thickness, and even browning.
- General Appearance (15 points): The loaf should have a proper dome, an even shape, and a smooth exterior consistent with recipe.