

ATTENTION

ALL

KOLACHE BAKE SHOW BAKERS

When entering kolaches it is your decision, not ours to determine which class best fits your kolache. Please keep in mind that kolaches entered in the wrong class is subject to disqualification by the judges. Please reference the attached class information sheet. Also attached is the judge's scoresheet to use as a reference tool.

Thank you,

Kolache Bake Show Committee

STATE of TEXAS KOLACHE BAKE SHOW CLASS INFORMATION

Only ONE entry in each CLASS per baker is allowed, with a MAXIMUM OF FIVE classes entered.

(The Kolache Bake Show is a part of the Kolache Festival held annually the 2nd Saturday of September in Caldwell, TX).

To help classify the kolache entry correctly, especially creative categories, the following information concerning classes is offered.

Seven classes name ONE fruit or ONE other ingredient which is the main component of the kolache filling. The fruit or other ingredient may be flavored with other foods, but the main ingredient of the filling should be the same as the class in which the kolache is entered.

TEA RING STRUDELS OR ANY OTHER NON-KOLACHE FORM OF BAKED GOODS WILL NOT BE ACCEPTED!

CLASS A - APPLE: May include cinnamon, or other such spice or flavor combination as long as the additions do not represent more than flavor enhancement of the main ingredient. An apple/pineapple kolache would be entered under Class K Other fruit rather than Class A Apple.

CLASS B - APRICOT: (same as Apple information above).

CLASS E - PEACH: (same as Apple information above).

CLASS G - PRUNE: (same as Apple information above).

CLASS K - OTHER FRUIT: Includes fruit OTHER THAN apple, apricot, peach, and prune, OR such fruit in combination with one of the fruit classes named above, OR a combination of more than one fruit class named above. Examples: dewberry, blueberry, fig, pear, pineapple, plum, raspberry, strawberry, apple/pineapple, blueberry/raspberry, apricot/peach, etc. The addition of cheese would move the kolache to Class D Cheese Combination. Note: Coconut is a fruit.

CLASS C - CHEESE: Traditionally cottage cheese, and more recently, cream cheese. Cheese combined with the main ingredient of any other CLASS goes to Class D Cheese Combination.

CLASS D - CHEESE COMBINATION: A filling that combines cheese with any other CLASS, such as Cheese & Apple, Cheese & Peach, Cheese & Poppysseed, Cheese & Sausage, ham (or any other meat), Cheese & cherry (or any other fruit), etc.

CLASS F - POPPYSEED: Only kolaches, either open with filling uncovered, or with filling inside the kolache dough.

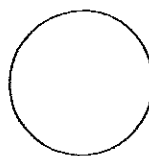
CLASS H - SAUSAGE: The main ingredient has to be sausage. If the filling has additions of another CLASS, such as Apple or Cheese, the entry is NOT allowed in this class and MUST go to Class D Cheese Combination, OR Class M Other.

CLASS L - OTHER MEAT: Any meat (including poultry, game or fish) other than sausage. If the filling has additions of another CLASS, such as Apple or Cheese, the entry is NOT allowed in this class and MUST go to Class D Cheese Combination, OR Class M Other.

CLASS M - OTHER: Anything that doesn't fit above. Examples: cabbage, pizza, tomato, spinach, sausage/apple, ham/pineapple, etc. (can include any 2 classes.)

For more information contact Bake Show Co-Chairmen Lydia Faust (979) 272-8317 or Ann Sebesta (210) 244-3362.

Entry ID:
 Letter = class
 Number = entry order
 Color = Division



KOLACHE BAKE SHOW JUDGING SHEET

CLASS CODES: A=Apple; B=Apricot; C=Cheese; D=Cheese Combination; E=Peach; F=Poppyseed; G=Prune;
 H=Sausage; K=Other Fruit; L= Other meat; M=Other --- COLOR CODES: Yellow=Non-Professional Burleson
 County; Blue=Non-Professional State; Pink=Youth State; Purple=Youth Burleson County; Green=Professional;
 Orange=Champion

Overall Appearance	Filling	Dough
Comments about...	Comments about...	Comments about...
uniformity:	taste:	flavor:
filling/dough	consistency:	texture:
balance: evenly	any other comments:	other comments:
baked:		

General notes:

Ranking: (Please Circle One)

1 st	2 nd
3 rd	Participant

Guidance for judging/scoring the best kolaches in Texas:

OVERALL APPEARANCE

- Uniformity- are they all the same size? Do they look good together?
- Filling/dough balance- does the filling "fit" the dough: not too much, not too little? Are they all filled about the same?
- Evenly baked- are they evenly brown on top and bottom? Do they look appetizing and make you want to eat them right away?

FILLING

- Taste- does it taste good? Is it true to the taste of the class entered?
- Consistency- is the filling too runny....too thick?

DOUGH

- Flavor of the dough- Does it taste good? Does it please your mouth and make your tongue want to do a happy dance?
- Texture- is it light to the touch... not too dense or heavy? Is it "just right"... not too dry... not undercooked?

Each class will have 1st, 2nd, 3rd, rankings and all others will have Participant. Please make positive comments for each contestant.

What else do you notice about this Kolache? What's really good? What could be done better? Tell them what's missing. If there was something you could tell the baker about the Kolache, what would it be? Leave em a note!