

## SECTION M - BAKED PRODUCTS & CANDY

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Section "M" Superintendent  
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**PRE-ENTRY DEADLINE IS AUGUST 1<sup>st</sup>, 2010**  
None of the exhibits will be returned to the exhibitor.

### FIRST WEEK BAKING SHOW - Classes

Exhibits for the First week baking show must be entered on Monday, August 23<sup>rd</sup>, from 2PM to 8PM, or on Tuesday, August 24<sup>th</sup>, from 9AM to 7PM.

### SECOND WEEK BAKING SHOW - Classes

Exhibits for the Second week Baking Show must be entered on Tuesday August 31<sup>st</sup>, from 3PM to 8PM.

### RULES AND REGULATIONS

1. Please read the General Rules for the Home Arts Department, which apply, to all Sections.
2. Classes are open to amateurs only. Amateur is defined as one who doesn't derive their primary living from baking or candy making.
3. "Open" class has no age restriction.
4. All products will be transferred to plastic containers to retain freshness upon entry. Appropriate sized containers will be supplied.
5. No cakes will be refrigerated except coconut cakes and cheesecakes.
6. NO COMMERCIAL MIXES PERMITTED. Unbaked cookies will not be accepted.
7. Only ½ cakes and ½ loaf of bread will be accepted for entry except in decorated cake classes M68-M74
8. All exhibits must be the work of the exhibitor. Children's entries will be judged the same as adult entries. Ages will be considered. Print age on entry tag.
9. Hellen B. Smyth Memorial Award – ribbons only – cookies and yeast bread.
10. All special awards given in this section will be \$10.00.
11. **BASIS FOR JUDGING:** Please see individual categories for description of category and basis for judging. Judges will, in all cases, award only such premiums as they think the merits of the products may warrant. No premium will be awarded to unworthy products, even without competition.

## **FIRST WEEK BAKING SHOW**

Entries must be entered on Monday, August 23<sup>rd</sup>, from 2PM – 8 PM or Tuesday, August 24<sup>th</sup> from 9AM – 7 PM

### AWARDS, ALL CLASSES

- 1<sup>st</sup> Place \$8.00  
2<sup>nd</sup> Place \$6.00  
3<sup>rd</sup> Place \$5.00  
4<sup>th</sup> Place \$4.00

### CHILDREN'S BAKING CLASS

Ages 6 – 12 (6 pieces per class, except, 4 pieces for cupcakes, and one for decorated cupcakes, liners can be used)

**Basis for Judging** - Same as for adult entries.

- M1 Brownies, 6  
M2 Chocolate Chip Cookies, 6  
M3 Fudge, chocolate, cooked, no nuts, 6  
M4 Fudge, peanut butter, cooked, no nuts, 6  
M5 Molded/Shaped candy, uncooked, 6  
M6 Cupcakes, yellow batter, no frosting 4  
M7 Cupcakes, devil's food, no frosting 4  
M8 Decorated cupcake, any kind, standard size, 1  
M9 Special Award - FAIR USE ONLY – DO NOT ENTER

### **M10-GIANT DECORATED CHOCOLATE CHIP COOKIE CONTEST**

(Age 6 –12), 1 entry per person. Cookie **MUST** be round and measure 6" to 8" in diameter. All decorations must be edible.

1<sup>st</sup> - \$10.00 2<sup>nd</sup> - \$7.00 3<sup>rd</sup> - \$5.00 4<sup>th</sup> - \$4.00 5<sup>th</sup> - \$3.00

### TEEN BAKING CLASS

Ages 13 – 18 (6 pieces per class, except cakes, ½ , pies whole)

**Basis for Judging** – Same as for adult entries.

- M11 Brownies, 6  
M12 Chocolate Chip cookies, 6  
M13 Fudge, chocolate, cooked, no nuts, 6  
M14 Peanut butter fudge, cooked, no nuts, 6  
M15 Cakes, devil's food, yellow or white, with frosting ½ cake  
M16 Pies, fruit **DESCRIBE ON ENTRY TAG**  
M17 Special Award - FAIR USE ONLY-DO NOT ENTER

### COOKIES, OPEN (6 pieces per class)

- M18 Brownies, traditional, without nuts  
M19 Brownies, traditional, with nuts  
M20 Brownies, other  
M21 Butter and nut snowball cookies  
M22 Fruit bars  
M23 Macaroons  
M24 Molasses cookies, soft

### COOKIES, OPEN (6 pieces per) CONT.

- M25 Gingersnaps  
M26 Chocolate Chip Cookies  
M27 Spritz cookies  
M28 Bar cookie other than fruit  
M29 Shortbread  
M30 Oatmeal cookies  
M31 Peanut butter cookies  
M32 Sugar cookies, cut out  
M33 Sugar cookies, soft  
M34 Slice refrigerator cookies  
M35 Ethnic cookies, **DESCRIBE ON ENTRY TAG**  
M36 Cookies, other, **DESCRIBE ON ENTRY TAG**  
M37 Special Award - FAIR USE ONLY-DO NOT ENTER

**M38 Cookie Collection:** 4 different kinds, 6 each, arrange in a decorated box or basket that you would use as a gift. Only cookies listed in either baking show classes may be used. Only one kind may be from class M31 "Cookies, other". Place one each in a plastic bag for judges to taste.  
1<sup>st</sup> - \$15.00 2<sup>nd</sup> - \$10.00 3<sup>rd</sup> - \$7.00 4<sup>th</sup> - \$5.00 5<sup>th</sup> - \$4.00

### CANDY, OPEN (6 pieces per class)

- M39 Fudge, chocolate, cooked, without nuts, no other flavoring  
M40 Fudge, chocolate, microwave  
M41 Fudge, chocolate, cooked with nuts  
M42 Fudge, peanut butter, cooked without nuts  
M43 Chocolate peanut butter fudge, cooked, no nuts  
M44 Fudge, other  
M45 Vanilla butter creams, dipped  
M46 Chocolate butter creams, dipped  
M47 Peanut butter creams, dipped  
M48 Coconut  
M49 Caramels  
M50 Divinity  
M51 Marzipan  
M52 Fondant, uncooked  
M53 Peanut brittle  
M54 Peanut brittle, microwave  
M55 Butter crunch, chocolate coated  
M56 After dinner mints  
M57 Molded/Shaped candy  
M58 Candy-Diabetic (no sugar) **DESCRIBE ON ENTRY TAG**  
M59 Candy, other, **DESCRIBE ON ENTRY TAG**  
M60 Special Award - FAIR USE ONLY-DO NOT ENTER

## FIRST WEEK BAKING SHOW (CONTINUED)

### CAKES/CUPCAKES, OPEN

**Basis for judging,** Cupcake classes-4 cupcakes, Cake classes – ½ cakes. Liners may be used for cupcakes. Cakes should be medium sized, if layered the layers uniform in size, light in weight, straight sides, free from cracks, peaks and bulges with level or rounded top according to the type of cake. The coloring used for frosting or candies should be light and delicate. All decorations must be edible and appealing to the eye. The flavor should be pleasing with no positive egg, shortening or flavoring taste. No mixes allowed.

- M61 Cupcakes, yellow batter, no frosting 4
- M62 Cupcakes, white batter, no frosting 4
- M63 Cupcakes, chocolate batter, no frosting 4
- M64 Yellow or white batter cake, any frosting ½
- M65 Devil's food or chocolate cake, any frosting ½
- M66 Cupcakes other (black bottoms, filled)
- M67 Teacakes (small petit fours or bon bons)

### DECORATED CAKES

**Basis for judging** – Amateurs only. Cake and all decorations must be edible; cake will be tasted

**AWARDS, CLASSES M60-M64**  
1<sup>st</sup> Place \$10.00 4<sup>th</sup> Place \$6.00  
2<sup>nd</sup> Place \$8.00 5<sup>th</sup> Place \$5.00  
3<sup>rd</sup> Place \$7.00

### TEEN BAKING (Ages 13 – 18)

- M68 Decorated cake, any kind, all decorations must be edible, whole cake

### OPEN

- M69 Child's birthday cake, whole
- M70 Adult's birthday cake, whole
- M71 Shower cake, baby, whole
- M72 Shower cake, bridal, whole

### DECORATED CAKES (CONTINUED)

- M73 **GOVERNOR'S CAKE:** Whole cake may be any kind, decorated in the theme of Maryland and placed on stiff paper plate or one that need not be returned, Cake and all decorations must be edible, cake will be tasted. No cheesecakes. The first prize cake bearing the name and address of the exhibitor will be given to the Governor of the State of Maryland on the day of his official visit to the Fair. The cake will be presented by the exhibitor if convenient. The other prize winners will be presented to other State and Fair Officials throughout the week. Exhibitors must be Maryland residents. Winner of the 2008 competition will not be eligible for this year's contest.  
**AWARDS: 1st Place - \$25.00 2nd Place - \$20.00**  
**3rd Place - \$15.00 4th Place - \$12.00**  
**5th Place - \$10.00**

- M74 **FAIR PRESIDENT'S CAKE:** Whole cake may be any kind, decorated in the theme of the state fair, and placed on stiff paper plate or one that need not be returned. Cake and all decorations must be edible, cake will be tasted. No cheesecakes. The first prize cake will be given to the Fair President. Winner of the 2008 competition will not be eligible for this year's contest.  
**AWARDS: 1st Place - \$25.00 2nd Place - \$20.00**  
**3rd Place - \$15.00 4th Place - \$12.00**  
**5th Place - \$10.00**

**M75**  
**ECLAIRS OR CREAM PUFFS**  
ONE (1) LARGE OR FOUR (4) MINI (FROSTING IS OPTIONAL)

A copy of recipe **MUST** accompany entry. Recipe must be on an index card no larger than 4x6

**1<sup>st</sup> Place - \$15.00 2<sup>nd</sup> Place - \$10.00 3<sup>rd</sup> Place - 8.00 4<sup>th</sup> Place - 5.00**

**M76**  
**SMITH ISLAND CAKE**  
(Maryland's State Dessert)

A copy of recipe **MUST** accompany entry. Recipe must be on an index Card no larger than 4x6

**1<sup>st</sup> Place - \$15.00 2<sup>nd</sup> Place - \$10.00 3<sup>rd</sup> Place - \$8.00 4<sup>th</sup> Place - \$5.00**

## SECOND WEEK BAKING SHOW

### PLEASE USE LAND STREET GATE FOR DELIVERY OF SECOND BAKING SHOW ENTRIES

Exhibits must be entered on Tuesday August 31st, from 3PM – 8PM

**AWARDS, ALL CLASSES**

**1<sup>st</sup> Place - \$8.00 2<sup>nd</sup> Place - \$6.00 3<sup>rd</sup> Place - \$5.00 4<sup>th</sup> Place - \$4.00**

### CHILDREN'S BAKING (Ages 6 – 12)

**Basis for Judging** – The same as for adults. Liners may be used for cupcakes.

- M77 Muffins, any kind, 4
- M78 Cornbread, ½
- M79 Snickerdoodles, 6
- M80 Oatmeal cookies, 6
- M81 Peanut butter cookies, 6
- M82 Sliced refrigerator cookies. 6
- M83 Special Award- **FAIR USE ONLY-DO NOT ENTER**

### TEEN BAKING (Ages 13 – 18)

**Basis for Judging** – Basis for judging is the same as for adult entries.

- M84 Fruit bread, ½ loaf
- M85 Yeast bread, any kind, ½ loaf, or 4 pieces
- M86 Peanut butter cookies, 6
- M87 Sugar cookies, cut-out, 6
- M88 Muffin, any kind, 4
- M89 Special Award – **FAIR USE ONLY – DO NOT USE**

### YEAST BREAD AND ROLLS, OPEN

**Basis for Judging** – Appearance should be rounded top, straight sides, smooth crust, and even golden color, well proportioned. Texture is tender, crisp, thin crust & light, elastic crumb. Flavor/aroma is delicate, sweet & nut like.

- M90 White ½
- M91 Rye ½
- M92 Graham or whole wheat ½
- M93 Cheese ½
- M94 Oatmeal ½
- M95 Raisin ½
- M96 Challah ½
- M97 Artisan, free form not pan shaped, ½
- M98 Machine bread, exhibitor's choice, **DESCRIBE ON TAG 1/2**
- M99 Bread, other than above, **DESCRIBE ON ENTRY TAG ½**
- M100 Dinner rolls, 4
- M101 Whole wheat rolls, 4
- M102 Sweet rolls with raisins and frosting, 4

**YEAST BREAD AND ROLLS, OPEN (CONTINUED)**

- M103 Sticky buns, 4
- M104 Swedish tea ring, 9" diameter or less, enter 1/2
- M105 Special Award - **FAIR USE ONLY - DO NOT ENTER**

**QUICK BREADS, OPEN**

**Basis for Judging** – Liners may be used for muffins. The top should be well rounded and pebbled for muffins, level and smooth for biscuits. Uniform size, straight sided, light in weight. Texture should be light, tender and uniform in color. Flaky texture for biscuits. No commercial mixes allowed.

- M106 Biscuits, plain, 4
- M107 Biscuits, other, **DESCRIBE ON ENTRY TAG, 4**
- M108 Muffins, plain, 4
- M109 Muffins, blueberry, 4
- M110 Muffins, whole wheat, 4
- M111 Muffins, other, **DESCRIBE ON ENTRY TAG, 4**
- M112 Corn bread, 4 or 1/2
- M113 Scones, 4
- M114 Coffee cake, 1/2 cake
- M115 Zucchini bread, 1/2
- M116 Banana bread, with or without nuts, 1/2
- M117 Irish Soda Bread
- M118 Quick bread, other than above, **DESCRIBE ON ENTRY TAG, 1/2**
- M119 Pie shell, no filling, use disposable pan
- M120 Special Award – **FAIR USE ONLY – DO NOT ENTER**

**PIES OPEN**

**Basis for judging** – Pies must be in disposable aluminum pans, Piecrust must be homemade. Whole pie required.

- M121 Apple Pie
- M122 Peach Pie
- M123 Cherry Pie
- M124 Berry or any combination of fruit pie
- M125 Pumpkin pie
- M126 Pecan pie

**PIES OPEN, CONTINUED**

- M127 Exhibitor's choice pie, **DESCRIBE ON ENTRY TAG**
- M128 Special Award – **FAIR USE ONLY – DO NOT ENTER**

**CAKES, OPEN**

**Basis for Judging** Cake classes – 1/2 cakes, Tea Cake, 6. Cakes should be medium sized, if layered the layers uniform in size, light in weight, straight sides, free from cracks, peaks and bulges with level or rounded top according to the type of cake. The coloring used for frosting or candies should be light and delicate. All decorations must be edible and appealing to the eye. The flavor should be pleasing with no positive egg, shortening or flavoring tastes. No mixes allowed.

- M129 Pound cake, no frosting 1/2
- M130 Chocolate pound cake, no frosting 1/2
- M131 Red velvet cake, any frosting 1/2
- M132 Spice cake, any frosting 1/2
- M133 German chocolate cake, traditional frosting 1/2
- M134 Carrot cake, frosting optional 1/2
- M135 Angel food cake, no frosting 1/2
- M136 Chiffon cake, no frosting 1/2
- M137 Chocolate chiffon cake, no frosting 1/2
- M138 Sponge cake, no frosting 1/2
- M139 Applesauce cake, no frosting 1/2
- M140 Nut cake, no frosting 1/2
- M141 Ethnic cake, **DESCRIBE ON ENTRY TAG 1/2**
- M142 Exhibitor's choice, **DESCRIBE ON ENTRY TAG 1/2**
- M143 Gingerbread cake, no frosting 1/2
- M144 Jellyroll cake, no frosting 1/2
- M145 Coconut cake 1/2
- M146 Special Award - **FAIR USE ONLY –DO NOT ENTER**

**AWARDS FOR CLASS M147**

- 1<sup>st</sup> Place - \$10.00 2<sup>nd</sup> Place - \$8.00 3<sup>rd</sup> Place - \$7.00**
- 4<sup>th</sup> Place - \$6.00 5<sup>th</sup> Place - \$5.00**

- M147 Cheesecake, any kind, no topping, 9" size, 1/2 cake

**M148**  
**HOLIDAY/SEASONAL BAKED DESSERT**  
**(FOR USE AS A CENTERPIECE)**

**MUST NOT NEED REFRIGERATION**

A copy of the recipe **MUST** accompany entry. Recipe must be on an index card no larger than 4x6

**AWARD PRIZES**  
**1<sup>st</sup> Place - \$15.00 3<sup>rd</sup> Place - \$8.00**  
**2<sup>nd</sup> Place - \$10.00 4<sup>th</sup> Place - \$5.00**

**M149**  
**BAKED COCONUT DESSERT**  
**(OTHER THAN CLASSES ALREADY LISTED)**

A copy of the recipe **MUST** accompany entry. Recipe must be on an index card no larger than 4x6

**AWARD PRIZES**  
**1<sup>ST</sup> - \$15.00 3<sup>RD</sup> - \$8.00**  
**2<sup>ND</sup> - \$10.00 4<sup>th</sup> - \$5.00**