

SECTION M - BAKED PRODUCTS & CANDY

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Section "M" Superintendent
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PRE-ENTRY DEADLINE IS JULY 31st, 2009
None of the exhibits will be returned to the exhibitor.

FIRST WEEK BAKING SHOW - Classes M1 thru M67

Exhibits for the First week baking show must be entered on Monday, August 24th, from 2PM to 8PM, or on Tuesday, August 25th, from 9AM to 7PM.

SECOND WEEK BAKING SHOW - Classes M68 – M148

Exhibits for the Second week Baking Show must be entered on Tuesday September 1st, 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. Baked products will be transferred to plastic containers to retain freshness: candy will be displayed in 6" x 9" boxes upon entry. 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 M61-M67.
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 24th, from 2PM – 8 PM or Tuesday, August 25th from 9AM – 7 PM

AWARDS, ALL CLASSES

- 1st Place \$8.00
2nd Place \$6.00
3rd Place \$5.00
4th 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.

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

TEEN BAKING CLASS

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

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 Devil's food cake, white frosting ½ cake
M16 Yellow or white cake, any frosting ½ cake
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 Macarons
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 Ethnic cookies, **DESCRIBE ON ENTRY TAG**
M31 Cookies, other, **DESCRIBE ON ENTRY TAG**
M32 Special Award - FAIR USE ONLY-DO NOT ENTER

M33 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.
1st - \$15.00 2nd - \$10.00 3rd - \$7.00 4th - \$5.00 5th - \$4.00

CANDY, OPEN (6 pieces per class)

- M34 Fudge, chocolate, cooked, without nuts, no other flavoring
M35 Fudge, chocolate, microwave
M36 Fudge, chocolate, cooked with nuts
M37 Fudge, peanut butter, cooked without nuts
M38 Chocolate peanut butter fudge, cooked, no nuts
M39 Fudge, other
M40 Vanilla butter creams, dipped
M41 Chocolate butter creams, dipped
M42 Peanut butter creams, dipped
M43 Coconut
M44 Caramels
M45 Divinity
M46 Seafoam
M47 Fondant, uncooked
M48 Peanut brittle
M49 Peanut brittle, microwave
M50 Butter crunch, chocolate coated
M51 After dinner mints
M52 Molded/Shaped candy
M53 Candy-Diabetic (no sugar) **DESCRIBE ON ENTRY TAG**
M54 Candy, other, **DESCRIBE ON ENTRY TAG**
M55 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.

- M56 Cupcakes, yellow batter, no frosting 4
- M57 Cupcakes, white batter, no frosting 4
- M58 Cupcakes, chocolate batter, no frosting 4
- M59 Yellow or white batter cake, any frosting ½
- M60 Devil's food or chocolate cake, any frosting ½

DECORATED CAKES

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

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

TEEN BAKING (Ages 13 – 18)

- M61 Decorated cake, any kind, all decorations must be edible, whole cake

OPEN

- M62 Child's birthday cake, whole
- M63 Adult's birthday cake, whole
- M64 Shower cake, baby, whole
- M65 Shower cake, bridal, whole

DECORATED CAKES (CONTINUED)

- M66 **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

- M67 **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

SECOND WEEK BAKING SHOW

Exhibits must be entered on Tuesday, September 1st, from 3PM – 8PM

AWARDS, ALL CLASSES
1st Place - \$8.00 2nd Place - \$6.00 3rd Place - \$5.00 4th Place - \$4.00

CHILDREN'S BAKING (Ages 6 – 12)

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

- M68 Muffins, any kind, 4
- M69 Cornbread, ½
- M70 Snickerdoodles, 6
- M71 Oatmeal cookies, 6
- M72 Peanut butter cookies, 6
- M73 Sliced refrigerator cookies. 6
- M74 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.

- M75 Fruit bread, ½ loaf
- M76 Yeast bread, any kind, ½ loaf, or 4 pieces
- M77 Peanut butter cookies, 6
- M78 Sugar cookies, cut-out, 6
- M79 Special Award - **FAIR USE ONLY-DO NOT ENTER**

COOKIES, OPEN (6 pieces per class)

- M80 Oatmeal cookies
- M81 Peanut butter cookies
- M82 Sugar cookies, cut out
- M83 Sugar cookies, soft
- M84 Sliced refrigerator cookies

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.

- M85 White ½
- M86 Rye ½
- M87 Graham or whole wheat ½
- M88 Cheese ½
- M89 Oatmeal ½
- M90 Raisin ½

YEAST BREAD AND ROLLS, OPEN (CONTINUED)

- M91 Sour dough ½
- M92 Challah ½
- M93 Tri-color ½
- M94 Artisan, free form not pan shaped, ½
- M95 Machine bread, exhibitor's choice, **DESCRIBE ON TAG 1/2**
- M96 Bread, other than above, **DESCRIBE ON ENTRY TAG ½**
- M97 Dinner rolls, 4
- M98 Whole wheat rolls, 4
- M99 Sweet rolls with raisins and frosting, 4
- M100 Sticky buns, 4
- M101 Swedish tea ring, 9" diameter or less, enter ½
- M102 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.

- M103 Biscuits, plain, 4
- M104 Biscuits, other, **DESCRIBE ON ENTRY TAG, 4**
- M105 Muffins, plain, 4
- M106 Muffins, blueberry, 4
- M107 Muffins, whole wheat, 4
- M108 Muffins, other, **DESCRIBE ON ENTRY TAG, 4**
- M109 Corn bread, 4 or ½
- M110 Scones, 4
- M111 Coffee cake, ½ cake
- M112 Zucchini bread, ½
- M113 Banana bread, with or without nuts, ½
- M114 Fruit bread, no bananas, with or without nuts **IDENTIFY FRUIT USED ½**
- M115 Quick bread, other than above, **DESCRIBE ON ENTRY TAG, ½**
- M116 Pie shell, no filling, use disposable pan
- M117 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.

- M118 Apple Pie
- M119 Peach Pie
- M120 Cherry Pie
- M121 Berry or any combination of fruit pie
- M122 Pumpkin pie
- M123 Pecan pie
- M124 Exhibitor's choice pie, **DESCRIBE ON ENTRY TAG**
- M125 Special Award – **FAIR USE ONLY – DO NOT ENTER**

CAKES, OPEN

Basis for Judging Cake classes – ½ 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.

- M126 Pound cake, no frosting ½
- M127 Chocolate pound cake, no frosting ½
- M128 Red velvet cake, any frosting ½
- M129 Spice cake, any frosting ½
- M130 German chocolate cake, traditional frosting ½
- M131 Carrot cake, frosting optional ½
- M132 Angel food cake, no frosting ½
- M133 Chiffon cake, no frosting ½
- M134 Chocolate chiffon cake, no frosting ½
- M135 Sponge cake, no frosting ½
- M136 Applesauce cake, no frosting ½
- M137 Nut cake, no frosting ½
- M138 Ethnic cake, **DESCRIBE ON ENTRY TAG ½**
- M139 Exhibitor's choice, **DESCRIBE ON ENTRY TAG ½**
- M140 Gingerbread cake, no frosting ½
- M141 Jellyroll cake, no frosting ½
- M142 Coconut cake ½
- M143 Tea Cakes (small petit fours, cake bon bons, etc.)
DESCRIBE ON ENTRY TAG 6
- M144 Special Award - **FAIR USE ONLY –DO NOT ENTER**

AWARDS FOR CLASS M145

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

- M145 Cheesecake, any kind, no topping, 9" size, 1/2 cake

M146
**Making it “THE BEST OF GLUTEN AND DAIRY FREE”
BAKED GOODS ONLY**

Entry must be both GLUTEN-FREE (no wheat or other gluten ingredients), AND DAIRY FREE (no dairy or Lactaid dairy ingredients). General rules for the Home Arts Department and class descriptions will apply (ex: brownies, cookies, candy, require 6 pieces per class, cakes, breads, must be ½ etc.). NO HOT FOODS OR CASSEROLES ARE ACCEPTED. A COPY OF THE RECIPE MUST ACCOMPANY ENTRY.

AWARD PRIZES
1st Place - \$15.00 2nd Place - \$10.00 3rd Place - \$8.00 4th Place - \$5.00

M147
Treasured HEIRLOOM Recipes (Baked Goods)
Must be a treasured recipe, handed down through your family.

General rules for the Home Arts Department and class descriptions will apply (example: brownies, cookies, candy, require 6 pieces per class...cakes, breads, must be ½ etc.). No hot foods or casseroles are accepted. A copy of the RECIPE must accompany entry.
Describe short recipe background on entry tag.

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

M148
DIABETIC – BAKING MADE “SUGAR FREE” DELICIOUS

Entry must be SUGAR-FREE. Sugar substitutes may be used and may include Splenda, Nutri-sweet, etc. General rules for the Home Arts Department and class descriptions will apply (ex: brownies, cookies, candy, require 6 pieces per class; cakes, breads must be ½. Etc.

NO HOT FOODS OR CASSEROLES ARE ACCEPTED. A COPY OF THE RECIPE MUST ACCOMPANY ENTRY AND SPECIFY TYPE-BRAND OF ANY SWEETENER USED.

AWARD PRIZES
**1ST - \$15.00, 3ND - \$8.00
2ND - \$10.00 4TH - \$5.00**

M149
**“MARYLAND’S STATE DESSERT”
(BAKED GOODS ONLY)**

LET’S SEE THIS STATE’S TASTIEST BAKED DESSERT!

General rules for the Home Arts Department will apply. A copy of the recipe must accompany entry. No hot foods or casseroles are accepted.

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