

SECTION M - BAKED PRODUCTS & CANDY

NEW CLASS SCHEDULE FOR 1ST AND 2ND BAKING SHOWS, PLEASE READ CAREFULLY

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Section "M" Superintendent
410-252-0403

ONLY ONE ENTRY PER PERSON, PER CLASS ALLOWED

PRE-ENTRY DEADLINE IS JULY 31ST, 2018
None of the exhibits will be returned to the exhibitor.

FIRST WEEK BAKING SHOW - Classes M1-M77

Exhibits for First week baking show must be entered on **MONDAY, AUGUST 20TH, 2018 FROM 2PM TO 8PM, OR ON TUESDAY, AUGUST 21ST, 2018 FROM 9AM TO 7PM.**

SECOND WEEK BAKING SHOW – Classes M78-M144

Exhibits for the Second week Baking Show must be entered on Tuesday **AUGUST 28TH, 2018 FROM 3PM TO 8PM.**

4-H ALUMNI BAKING CONTEST – Classes M145-M159

Exhibits for the 4-H Alumni Baking Contest must be entered on Saturday **SEPTEMBER 1ST, 2018 FROM 8:30AM-10:00AM.**

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. **ALL FOOD ITEMS MUST BE ENTERED AT ROOM TEMPERATURE FOR BEST TASTE, TEXTURE AND TO PREVENT SPOILING.**
4. All products will be transferred to plastic containers to retain freshness upon entry. Appropriate sized containers will be supplied. **PIE ENTRIES IN GLASS CONTAINERS WILL NOT BE ACCEPTED.**
5. **NO PRODUCTS WILL BE REFRIGERATED EXCEPT CHEESECAKES.**
6. **NO COMMERCIAL MIXES PERMITTED, EXCEPT CLASSES M13, M76, M134, AND M142.** 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 M13, M76 & M142, Alumni Baking classes M144-M158
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. **AWARDED RIBBONS ARE ONLY AVAILABLE TO RECIPIENTS DURING HOURS OF HOME ARTS ITEM RELEASE. THEY WILL NOT BE MAILED.**

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. **We encourage purchasing fresh ingredients for all baking.**

4-H ALUMNI BAKING CONTEST

PLEASE USE LAND STREET GATE FOR DELIVERY OF 4-H ALUMNI BAKING CONTEST ENTRIES

Exhibits must be entered on Saturday September 1st, 2018 from 8:30 am-10:00 a.m.
AWARDS, ALL CLASSES

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

1. Only 4-H Alumni will be eligible to enter in classes M144 through M158.
2. 4-H Alumni Baking Contest cakes will be judged and placed. Entries from each class will be eligible to be sold in the cake auction Saturday, September 1st, at 2:00pm to benefit The F. Grove Miller Maryland State Fair Scholarship Fund.
3. Pre entry is encouraged however not required, walk-ins will be welcomed.
4. All entries should be exhibited in plastic or disposable containers available at check-in. Personal containers will not be returned.
5. **ALL FOOD ENTRIES MUST BE ACCOMPANIED BY A 3"X5" RECIPE CARD.** The Recipe Card should include the list of the ingredients, the amounts and procedures for preparing a product. Recipe Cards must be printed or typed.
6. The frosting recipe must be included on the Recipe Card. No mixes are allowed (cookie mixes, biscuit or pancake mixes, etc.)
7. Since refrigeration is not available, cream cheese, yogurt, and whipping cream, etc. may not be used in fillings or icings. Eggs used in recipes MUST be cooked.
8. Awards: See Above. 2 Champions and 2 Reserve Champions will be selected.
9. Only whole cakes and pies will be accepted.

- M144 Angel Food Cake-no icing/glaze
- M145 Sponge Cake-no icing/glaze
- M146 Chiffon Cake-no icing/glaze
- M147 Pound Cake-no icing/glaze or layers
- M148 Yellow cake-icing, 2 layers
- M149 Chocolate Cake-icing, 2 layers
- M150 Coconut Cake
- M151 Other Cake-no cream cheese icing
- M152 White Cake-icing, 2 layers
- M153 Fruit Pie Crumb Top
- M154 Fruit Pie Double Crust
- M155 Other Pie-not requiring refrigeration
- M156 Jelly Roll
- M157 Cookie Basket-4 kinds, 6 each (minimum)
- M158 Cupcake Display/Basket-2 kinds, 3 each (minimum)