

SECTION M - BAKED PRODUCTS & CANDY
NEW CLASS SCHEDULE FOR 1ST AND 2ND BAKING SHOWS, PLEASE READ CAREFULLY

Cheryl Cashman
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.**
NO PRODUCTS WILL BE REFRIGERATED EXCEPT CHEESECAKES.
5. **NO COMMERCIAL MIXES PERMITTED, EXCEPT CLASSES M13, M76, M134, AND M142.** Unbaked cookies will not be accepted.
6. 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
7. 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.
8. Hellen B. Smyth Memorial Award – ribbons only – cookies and yeast bread.
9. **All special awards given in this section will be \$10.00.**
10. **AWARDED RIBBONS ARE ONLY AVAILABLE TO RECIPIENTS DURING HOURS OF HOME ARTS ITEM RELEASE. THEY WILL NOT BE MAILED.**
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.**

FIRST WEEK BAKING SHOW

Entries must be entered on Monday, **August 20th, 2018 from 2PM – 8 PM** or Tuesday, **August 21st, 2018 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.

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|----|--|
| M1 | Brownies, 6 |
| M2 | Chocolate Chip Cookies, 6 |
| M3 | Fudge, chocolate, peanut butter or chocolate peanut butter, cooked, no nuts, 6 |
| M4 | ½ Cake with any frosting |
| M5 | Cupcakes, yellow batter, no frosting 4 |
| M6 | Cupcakes, devil's food, no frosting 4 |
| M7 | Decorated cupcake, standard size, 1. Decorations must be edible |
| M8 | Special Award - FAIR USE ONLY – DO NOT ENTER |

M9- DECORATED RICE KRISPIE TREAT CONTEST

(Age 6 –12), 1 entry per person. Treat shape **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, pies whole)

Basis for Judging – Same as for adult entries.

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|-----|---|
| M10 | Brownies, 6 |
| M11 | Chocolate Chip cookies, 6 |
| M12 | Fudge, chocolate, peanut butter or chocolate peanut butter cooked, no nuts, 6 |
| M13 | Decorated caked-no larger than 9x13, decorations must be edible |
| M14 | Cakes, devil's food, yellow or white, with frosting ½ cake |
| M15 | Pies, fruit DESCRIBE ON ENTRY TAG |
| M16 | Special Award - FAIR USE ONLY-DO NOT ENTER |

COOKIES, OPEN (6 pieces per class)

- | | |
|-----|--|
| M17 | Brownies, traditional, without nuts |
| M18 | Brownies, traditional, with nuts |
| M19 | Brownies, other, describe on entry tag |
| M20 | Butter and nut snowball cookies |
| M21 | Fruit bars - identify |
| M22 | Macarons |
| M23 | Molasses cookies, soft |
| M24 | Gingersnaps |
| M25 | Chocolate Chip Cookies |
| M26 | Spritz cookies |
| M27 | Bar cookie other than fruit, describe on entry tag |
| M28 | Shortbread |
| M29 | Oatmeal cookies |
| M30 | Peanut butter cookies |
| M31 | Sugar cookies, cut out |
| M32 | Sugar cookies, soft |
| M33 | Decorated Sugar Cookies |
| 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 M36 "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)

- | | |
|-----|--|
| 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 |

CONT. CANDY, OPEN (6 pieces per class)

- M43 Chocolate peanut butter fudge, cooked, no nuts
- M44 Fudge, other, **DESCRIBE ON ENTRY TAG**
- M45 Vanilla butter creams, dipped
- M46 Chocolate butter creams, dipped
- M47 Peanut butter creams, dipped
- M48 Coconut
- M49 Caramels
- M50 Fondant, uncooked
- M51 Peanut brittle
- M52 Peanut brittle, microwave
- M53 Butter crunch, chocolate coated
- M54 After dinner mints
- M55 Molded/Shaped candy
- M56 Candy, other than above – describe on entry tag
- M57 Special Diet Candy, **DESCRIBE ON ENTRY TAG**
- M58 Special Award - **FAIR USE ONLY-DO NOT ENTER**

M76
FAIR PRESIDENT'S CAKE
FAIR THEME
NO LARGER THAN 9" X 13"

All decorations and construction materials must be edible.
Judging will be based on decoration only. Cake mixes are allowed.

1st Place - \$35.00	2nd Place - \$30.00
3rd Place - \$25.00	4th Place - \$20.00

M59 Candy Collection: 4 different kinds, 4 each, arrange in a decorated box or basket that you would use as a gift. Only candy listed in either baking show classes may be used. 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

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.

- M60 Cupcakes, yellow batter, no frosting 4
- M61 Cupcakes, white batter, no frosting 4
- M62 Cupcakes, chocolate batter, no frosting 4
- M63 Yellow or white batter cake, any frosting ½
- M64 Devil's food or chocolate cake, any frosting ½
- M65 Cupcakes other (black bottoms, filled) 4, **DESCRIBE ON ENTRY TAG**
- M66 Decorated cupcakes, any frosting, 4

PIES OPEN

Basis for judging – Pies must be in disposable aluminum pans, NO GLASS PIE PLATES. Piecrust must be homemade. Whole pie required.

- M67 Apple Pie
- M68 Peach Pie - traditional
- M69 Cherry Pie
- M70 Blueberry Pie
- M71 Pumpkin pie
- M72 Pecan pie (Traditional Pecan Pie)
- M73 Exhibitor's choice pie, **DESCRIBE ON ENTRY TAG**
- M74 Special Award – **FAIR USE ONLY – DO NOT ENTER**
- M75 Pie Shell, no filling,, use disposable pan only

M77
SMITH ISLAND CAKE
(MARYLAND'S STATE DESSERT)
A copy of the recipe must accompany the entry.
Recipe must be on index card not larger than 4"x6"

1st Place –\$30.00	2nd Place –\$23.00
3rd Place – \$20.00	4th Place – \$15.00

SECOND WEEK BAKING SHOW

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

Exhibits must be entered on **TUESDAY AUGUST 28TH, 2018 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. Liners may be used for cupcakes.

- M78 Muffins, any kind, 4, **DESCRIBE ON ENTRY TAG**
- M79 Cornbread, ½
- M80 Snickerdoodles, 6
- M81 Oatmeal cookies, 6
- M82 Peanut butter cookies, 6
- M83 Sliced refrigerator cookies. 6
- M84 Special Diet Cookies – any kind, describe on tag, 6
- M85 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.

- M86 Fruit bread, ½ loaf
- M87 Yeast bread, any kind, ½ loaf, or 4 pieces
- M88 Peanut butter cookies, 6
- M89 Sugar cookies, cut-out, 6
- M90 Muffin, any kind, 4, **DESCRIBE ON ENTRY TAG**
- M91 Special Diet Cookies – any kind, describe on tag, 6
- M92 Special Award – **FAIR USE ONLY – DO NOT ENTER**

YEAST BREAD AND ROLLS, OPEN

ALL LOAVES OF YEAST AND QUICK BREADS, WHICH ARE BAKED IN A LOAF PAN, MUST BE BAKED IN AN 8" OR LARGER PAN.

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.

- M93 White ½
- M94 Rye ½
- M95 Graham or whole wheat ½
- M96 Cheese ½
- M97 Raisin ½
- M98 Challah ½
- M99 Artisan, free form not pan shaped, ½
- M100 Bread, other than above, **DESCRIBE ON ENTRY TAG ½**
- M101 Dinner rolls, 4
- M102 Whole wheat rolls, 4
- M103 Sweet rolls with raisins and frosting, 4
- M104 Sticky buns, 4
- M105 Novelty Bread
- M106 Any Fruit filled Danish, all the same, 4
- M107 Special Award - **FAIR USE ONLY - DO NOT ENTER**

QUICK BREADS, OPEN

ALL LOAVES OF YEAST AND QUICK BREADS, WHICH ARE BAKED IN A LOAF PAN, MUST BE BAKED IN AN 8" OR LARGER PAN.

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.

- M108 Biscuits, plain, 4
- M109 Biscuits, other, **DESCRIBE ON ENTRY TAG, 4**
- M110 Muffins, plain, 4
- M111 Muffins, blueberry, 4
- M112 Muffins, other, **DESCRIBE ON ENTRY TAG, 4**
- M113 Corn bread, muffins 4 or ½
- M114 Scones, 4
- M115 Coffee Cake, ½
- M116 Fruited Coffee Cake, ½

QUICK BREADS, OPEN (CONT.)

- M117 Banana Bread, with or without nuts ½
- M118 Zucchini Bread, ½
- M119 Pumpkin Bread ½
- M120 Quick Bread, other than above, Describe on entry tag, ½
- M121 Special Award – **FAIR USE ONLY – DO NOT ENTER**

CAKES, OPEN

Basis for Judging Cake classes – **ONLY ½ CAKES WILL BE**

ACCEPTED. 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 except in class

- M122 Pound cake, plain, no frosting ½
- M123 Chocolate pound cake, no frosting ½
- M124 Red Velvet cake, any frosting ½
- M125 Spice cake, any frosting ½
- M126 Coconut Cake ½, frosting optional
- M127 Carrot cake, frosting optional ½
- M128 Angel food cake, no frosting ½
- M129 Chiffon cake, no frosting ½
- M130 Pumpkin Roll, ½
- M131 Sponge cake, no frosting, ½
- M132 Applesauce cake, no frosting ½
- M133 Nut cake, no frosting ½
- M134 Cake made with cake mix & additional ingredients. ½ Frosted Or plain, **RECIPE MUST BE INCLUDED ON 3"X5" index card**
- M135 Exhibitor's choice, **DESCRIBE ON ENTRY TAG ½**
- M136 Gingerbread cake, no frosting ½
- M137 Jellyroll cake, no frosting ½
- M138 Marble cake ½, frosting optional
- M139 Special Diet Cake – Any kind, ½, **DESCRIBE ON ENTRY TAG**
- M140 Special Award - **FAIR USE ONLY –DO NOT ENTER**

AWARDS FOR CLASS M141

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

- M141 Cheesecake, any kind, no topping, 9" size, 1/2 cake

M142

Trick or Treat

Create an edible Halloween themed centerpiece no larger than 12"x12". All decorations and construction materials must be edible.

Judging based on decoration only.

AWARD PRIZES

1st Place - \$38.00 2nd Place - \$32.00
3rd Place - \$27.00 4th Place - \$21.00

M143

MARYLAND MISS AGRICULTURE SWEET TREATS

Assortment of at least 4 kinds of candy (4 each) and 4 kinds of cookies (4 each) arranged in a decorated box or basket that you would use as a gift. Identify contents. Only candy & cookies listed in each baking show may be used. The top five exhibits will be given to the Miss Maryland Agriculture court. Place one of each kind of candy & cookie in a plastic bag for judges to taste.

NO ALCOHOL ALLOWED

AWARD PRIZES

1st - \$32.00 2nd - \$28.00 3rd - \$22.00
4th - \$17.00 5th - \$11.00

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)