# NEW CLASS SCHEDULE FOR $1^{\text {ST }}, 2^{\mathrm{ND}}$, AND $3^{\mathrm{RD}}$ BAKING SHOWS, PLEASE READ CAREFULLY <br> Cheryl Cashman <br> Section "M" Superintendent <br> 410-252-0403 <br> ONLY ONE ENTRY PER PERSON, PER CLASS ALLOWED 

PRE-ENTRY DEADLINE IS JULY 31 ${ }^{\text {st }}, 2023$
None of the exhibits will be returned to the exhibitor.
FIRST WEEK BAKING SHOW - Classes M1-M53
Exhibits for First week baking show must be entered on SUNDAY, AUGUST 20TH, 2023 FROM 2PM TO 8PM, OR ON MONDAY, AUGUST 21 IsT, 2023 FROM 9AM TO 7PM.

SECOND WEEK BAKING SHOW - Classes M54-M90
Exhibits for the Second week Baking Show must be entered on Wednesday, AUGUST 30тн, 2023 FROM 3PM TO 8PM.
THIRD WEEK BAKING SHOW - Classes M91-M142
Exhibits for the Third week Baking Show must be entered on Wednesday, SEPTEMBER 6TH, 2023 FROM 3 PM TO 8 PM
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. "Open" class has no age restriction.
3. TO PREVENT DISQUALIFICATION, 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. Appropriately 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 M21, M53, M103, M141 \& M142. Unbaked cookies will not be accepted.
7. Only $1 / 2$ cakes and $1 / 2$ loaf of bread will be accepted for entry except in classes M21, M53 \& M90.
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. Judging based on flavor, texture and appearance.

## FIRST WEEK BAKING SHOW

Entries must be entered on, August 20TII, 2023 from 2PM - 8 PM or Monday, Augist $215 T, 2023$ from $9 A M$ - 7 PM

| AWARDS, ALL CLASSES |  |  |
| :---: | :---: | :---: |
| $\mathbf{1}^{\text {st }}$ Place | $\$ 8.00$ | $\mathbf{2}^{\text {nd }}$ Place |
| $\mathbf{3}^{\text {rd }}$ Place | $\$ 5.00$ | $\mathbf{4}^{\text {t h }}$ 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, $6,2 \times 2$ center cut
M2 Chocolate Chip Cookies, 6
M3 Fudge, chocolate, peanut butter or chocolate peanut butter, cooked, no nuts, 6
M4 $\quad 1 / 2$ 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 Muffins, any kind, 4, Describe on Entry Tag
M10 Snickerdoodles, 6
M11 Oatmeal cookies, 6
M12 Peanut butter cookies, 6
M13 Bar cookies, 6
M14 SPECIAL AWARD-FAIR USE ONLY-DO NOT ENTER
M15 SPECIAL NEEDS ENTRANT - This category is open to any Child (ages 6-12) with physical and or developmental disabilities who need support with ADL (activities of daily living). Suggestions for entries, Rice Crispy Treats, Chocolate Bark, No bake cookies etc.

M16 "FOOD IMPOSTERS": What grows in your garden. Baked goods that look like a fruit or vegetable (Age 6-12), 1 entry per person. Judging based on creativity and originality.

## TEEN BAKING CLASS

Ages 13-18 (6 pieces per class, except cakes, $1 / 2$, pies whole)
Basis for Judging - Same as for adult entries.
M17 Brownies, 6, $2 \times 2$ center cut
M18 Blondies, $6,2 \times 2$ center cut
M19 Chocolate Chip Cookies, 6
M20 Fudge, chocolate, peanut butter or chocolate peanut butter cooked, no nuts, 6
M21 Decorated caked-no larger than 9x13, decorations must be edible
M22 Cakes, devil's food, yellow or white, with frosting $1 / 2$ cake
M23 SPECIAL AWARD - FAIR USE ONLY-DO NOT ENTER
M24 Fruit Bread, 1/2 loaf
M25 Peanut butter cookies, 6
M26 Quick breads other, $1 / 2$ loaf, DESCRIBE ON ENTRY TAG
M27 Muffins, 4, any kind, DESCRIBE ON ENTRY TAG
M28 SPECIAL AWARD-FAIR USE ONLY—DO NOT ENTER
M29 SPECIAL NEEDS ENTRANT - This category is open to any Child (ages 13-18) with physical and or developmental disabilities who need support with ADL (activities of daily living). Suggestions for entries, Fudge, Chocolate Covered S'mores, Peanut Butter Bars

M30 "FOOD IMPOSTERS": Savory foods. Baked good that looks like a savory food, (pizza, hamburger, salsa and chips, etc.) (Age $13-18$ ), 1 entry per person. Judging based on creativity and originality.

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1^{1^{\mathrm{t}}}-\$ 10.00 \quad 2^{\text {nd }}-\$ 7.00 \quad 3^{\text {rd }}-\$ 5.00 \quad 4^{\text {th }}-\$ 4.00 \quad 5^{\text {th }}-\$ 3.00
$$

COOKIES, OPEN (6 pieces per class)
M31
M32
M33
M34
M35
M36
M37
M38
M39
M40
M41
M42
M43
M44
M45
M46
M47
M48
M49
M50
Brownies, traditional, with nuts, $2 \times 2$ center cut

Butter and nut snowball cookies
Fruit bars - identify
Macaroons
Molasses cookies, soft
Gingersnaps
Chocolate Chip Cookies
Spritz cookies
Bar cookie other than fruit, describe on entry tag
Shortbread
Oatmeal cookies
Peanut butter cookies
Sugar cookies, cut out
Sugar cookies, soft
Decorated Sugar Cookies
Slice refrigerator cookies
Cookies, other, DESCRIBE ON ENTRY TAG

Brownies, traditional, without nuts, $2 \times 2$ center cut
Brownies, other, describe on entry tag, $2 \times 2$ center cut

Ethnic cookies, DESCRIBE ON ENTRY TAG

SPECIAL AWARD - FAIR USE ONLY - DO NOT ENTER
SPECIAL NEEDS ENTRANT - This category is open to
anyone with physical or developmental disabilities who need support
with activities of daily living (ADL) Enter only one item
choosing from classes M31 - M50
$1^{\text {st }}-\$ 10.00 \quad 2^{\text {nd }}-\$ 8.00 \quad 3^{\text {rd }}-\$ 6.00 \quad 4^{\text {th }}-\$ 4.00 \quad 5^{\text {th }}-\$ 3.00 \quad 6^{\text {th }}-\$ 3.00$

## M53 <br> FAIR PRESIDENT'S CAKE <br> FAIR THEMED

Maximum 3 Layer cake, no larger than $9 \times 13$, to be presented to the Fair President. (All decorations must be edible. Cake mix may be used.)
$1^{\text {st }}$ Place - $\$ 35.00$
$2^{\text {nd }}$ Place - $\mathbf{\$ 3 0 . 0 0}$
$3^{\text {rd }}$ Place - $\$ 25.00$
$4^{\text {th }}$ Place -20.00

SECOND WEEK BAKING SHOW
PLEASE USE LAND STREET GATE FOR DELIVERY OF SECOND BAKING SHOW ENTRIES
Exhibits must be entered on WEDNESDAY AUGUST 30, 2023 FROM 3PM - 8PM
AWARD, ALL CLASSES: $\quad 1^{\text {ST }}$ PLACE - $\$ 8.00 \quad 2^{\mathrm{ND}}$ PLACE - $\$ 6.00 \quad 3^{\mathrm{RD}}$ PLACE - $\$ 5.00 \quad 4^{\mathrm{TH}}$ PLACE - $\$ 4.00$

## YEAST BREAD AND ROLLS, OPEN

ALL LOAVES OF YEAST AND OUICK 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.

M54
M55
M56 Graham or whole wheat $1 / 2$
M57
M58
M59
M60
M61
M62
M63
M64 Whole wheat rolls, 4
M65
M66
M67
M68 Any Fruit filled Danish, all the same, 4
Special Award - FAIR USE ONLY - DO NOT ENTER

## QUICK BREADS, OPEN

ALL LOAVES OF YEAST AND OUICK BREADS, WHICH ARE BAKED
IN A LOAF PAN, MUST BE BAKED IN AN 8" OR LARGER PAN.
Basis for Judging- 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.
M69 Biscuits, plain 4
M70 Biscuits other, DESCRIBE ON ENTRY TAG, 4
M71 Muffins, plain
M72 Muffins, blueberry, 4
M73 Muffins other, DESCRIBE ON ENTRY TAG, 4
M74 Corn Bread, muffins 4 or $1 / 2$
M75 Scones, 4
M76 Coffee Cake, $1 / 2$
M77 Fruit filled turnovers, 4
M78 Banana Bread, with or without nuts $1 / 2$
M79 Zucchini Bread, $1 / 2$
M80 Pumpkin Bread $1 / 2$
M81 Quick Bread, other than above, Describe on entry tag, $1 / 2$
M82 Special Award - FAIR USE ONLY - DO NOT ENTER

## CAKES, OPEN

Basis for Judging Cupcake classes-4 cupcakes, 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 should be light and delicate. The flavor should be pleasing with no positive egg, shortening or flavoring tastes. No mixes allowed

## M83

M84
M85
M86
M87
M88
Cupcakes: yellow batter, no frosting, 4
Cupcakes: white batter, no frosting, 4
Cupcakes: chocolate batter, no frosting, 4
Yellow or White batter cake, any frosting, $1 / 2$
Devil's Food or Chocolate cake, any frosting, 1/2
Cupcakes, other (black bottom, filled),
DESCRIBE ON ENTRY TAG, 4
Decorated cupcakes, any frosting, 4

## THIRD WEEK BAKING SHOW

## PLEASE USE LAND STREET GATE FOR DELIVERY OF SECOND BAKING SHOW ENTRIES Exhibits must be entered on WEDNESDAY, SEPTEMBER 6, 2023 FROM 3PM - 8PM

AWARD, ALL CLASSES: $\quad 1^{\text {ST }}$ PLACE $-\$ 8.00 \quad 2^{\text {ND }}$ PLACE $-\$ 6.00 \quad 3^{\text {RD }}$ PLACE $-\$ 5.00 \quad 4^{\mathrm{TH}}$ PLACE $-\$ 4.00$

## 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 M103.

M94
M95
M96
M97
M98
M99
M100
M101
M102
M103

M104
M105
M106
M107
M108
M109
Pound cake, plain, no frosting $1 / 2$
Red Velvet cake, any frosting $1 / 2$
Spice cake, any frosting $1 / 2$
Coconut Cake $1 / 2$, frosting optional
Carrot cake, frosting optional $1 / 2$
Angel food cake, no frosting $1 / 2$
Smith Island Cake
Pumpkin Roll, $1 / 2+$
Sponge cake, no frosting, $1 / 2+$
Applesauce cake, no frosting $1 / 2$
Nut cake, no frosting $1 / 2$
Cake made with cake mix \& additional ingredients. $1 / 2$ Frosted or plain, RECIPE MUST BE INCLUDED ON 3"X5" index card
Exhibitor's choice, DESCRIBE ON ENTRY TAG $1 / 2$
Gingerbread cake, no frosting $1 / 2$
Jellyroll cake, no frosting $1 / 2$
Marble cake $1 / 2$, frosting optional
Special Diet Cake - Any kind, ½, DESCRIBE ON ENTRY TAG
Special Award - FAIR USE ONLY -DO NOT ENTER

AWARDS FOR CLASS M109
$1^{\text {st }}$ Place - \$10.00 $\quad 2^{\text {nd }}$ Place - \$8.00 $\quad 3^{\text {rd }}$ Place - $\$ 7.00$
$4^{\text {th }}$ Place - $\$ 6.00 \quad 5^{\text {th }}$ Place $-\$ 5.00$
M110 Cheesecake, any kind, no topping, ${ }^{\prime \prime}$ size, $1 / 2$ cake

## CANDY, OPEN (6 pieces per class)

M111 Fudge, chocolate, cooked, without nuts, no other flavoring
M112 Fudge, chocolate, microwave
M113 Fudge, chocolate, cooed with nuts
M114 Fudge, peanut butter, cooked without nuts
M115 Chocolate peanut butter fudge, cooked, no nuts
M116 Fudge, other, DESCRIBE ON ENTRY TAG
M117 Vanilla Butter Creams, dipped
M118 Chocolate Butter Creams, dipped
M119 Peanut Butter Creams, dipper
M120 Coconut
M121 Caramels
M122 Fondant, uncooked
M123 Peanut brittle
M124 Peanut brittle, microwave
M125 Butter crunch, chocolate coated
M126 After dinner mints
M127 Molded/Shaped candy
M128 Candy, other than above-DESCRIBE ON ENTRY TAG
M129 Special Diet Candy, DESCRIBE ON ENTRY TAG

M130 SPECIAL AWARD-FAIR USE ONLY-DO NOT ENTER

M131 Candy Collection, 4 different kinds, 4 each, to be arranged in a
decorated box or basket that you would use as a gift. Only candy Listed
above can be used. Place one each in a plastic bag for judges to taste.
$1^{\text {st }}-\$ 15.00 \quad 2^{\text {nd }}-\$ 10.00 \quad 3^{\text {rd }}-\$ 7.00 \quad 4^{\text {th }}-\$ 5.00 \quad 5^{\text {th }}-\$ 4.00$

## PIES, OPEN

Basis for judging-Pies must be in disposable aluminum pans. NO GLASS PIE PLATES. Pie crust must be homemade. Whole pie required.

| M132 | Apple Pie |
| :--- | :--- |
| M133 | Peach pie-traditional |
| M134 | Cherry Pie |
| M135 | Blueberry Pie |
| M136 | Pumpkin Pie |
| M137 | Pecan Pie (traditional, pecan pie) |
| M138 | Exhibitors Choice Pie, DESCRIBE ON ENTRY TAG |
| M139 | SPECIAL AWARD-FAIR USE ONLY-DO NOT ENTER |
|  |  |
| M140 | Pie Shell, no filling, use disposable pan only |

## M141 <br> GOVERNOR'S CAKE <br> MARYLAND THEMED

Three full layers, minimum 9-inch round, or maximum 9x13 cake pans. All decorations must be edible. Cake will be presented to the Governor on Governor's day

AWARD PRIZES

| $\mathbf{1}^{\text {st }}$ Place $-\$ 38.00$ | $\mathbf{2}^{\text {nd }}$ Place $-\$ 32.00$ |
| :--- | :--- |
| $3^{\text {rd }}$ Place $-\$ 27.00$ | $\mathbf{4}^{\text {th }}$ Place $-\$ 21.00$ |

## M142

PULL APART CUPCAKES
Arrange batches of cupcakes in a unique shape, before frosting and decorating all of them as one item (Flower. Pineapple, Cow, Dress, etc.)

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1st Place - $32.00
2nd Place - $25.00
3rd}\mathrm{ Place - $22.00 }\quad\mp@subsup{4}{}{\mathrm{ th }}\mathrm{ Place - $16.00
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