Exhibits for the Third week Baking Show must be entered on Wednesday, SEPTEMBER 4TH, 2024 FROM 4PM 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. "Open" class has no age restriction. ITEMS WILL BE DISQUALIFIED IF WARM WHEN SUBMITTED. ALL FOOD ITEMS MUST BE ENTERED AT ROOM TEMPERATURE
3. FOR BEST TASTE, TEXTURE AND TO PREVENT SPOILING. GLASS CONTAINERS WILL NOT BE ACCEPTED.
NO PRODUCTS WILL BE REFRIGERATED EXCEPT CHEESECAKES AND CLASS M 30 - NO BAKE DESSERT JARS.
NO COMMERCIAL MIXES PERMITTED, EXCEPT CLASSES M21, M60, M99, M112, M141, M142. Unbaked cookies will not be accepted. Only $1 / 2$ cakes and $1 / 2$ loaf of bread will be accepted for entry except in classes M21, M60, M141, M142
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. Hellen B. Smyth Memorial Award - ribbons only - cookies and yeast bread.
4. All special awards given in this section will be $\$ 10.00$. 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 18 hh, 2024 from $2 P M$ - $\mathbf{8}$ PM or August $19 t h, 2023$ from $9 A M-7$ PM
AWARDS, ALL CLASSES
$\mathbf{1}^{\text {st }}$ Place $\$ 8.00$
$\mathbf{2}^{\text {nd }}$ Place $\$ 6.00$
$\mathbf{3}^{\text {rd }}$ Place $\$ 5.00$
$\mathbf{4}^{\text {t }}$ 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, max size of cookies 3")
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
$1 / 2$ 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.$$
\begin{array}{llll}
1^{\text {st }}-\$ 10.00 & 2^{\text {nd }}-\$ 7.00 & 3^{\text {rd }}-\$ 5.00 & 4^{\text {th }}-\$ 4.00 \\
5^{\text {th }}-\$ 3.00 & &
\end{array}
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## TEEN BAKING CLASS

Ages 13-18 (6 pieces per class, except cakes, $1 / 2$, pies whole, max size cookies 3")
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

TEENS. CONT.

## M30

"LAYERED DESSERT IN A JAR": will be refrigerated if
needed, using 4 oz or 6 oz canning jars, 2 jars per entry
(Age 13-18), 1 entry per person.
$1^{\text {st }}-\$ 10.00 \quad 2^{\text {nd }}-\$ 7.00 \quad 3^{\text {rd }}-\$ 5.00 \quad 4^{\text {th }}-\$ 4.00$
$5^{\text {th }}-\$ 3.00$

COOKIES, OPEN ( 6 pieces per class) max size cookies 3"
M31 Brownies, traditional, without nuts, $2 \times 2$ center cut
M32 Brownies, traditional, with nuts, $2 \times 2$ center cut
M33 Brownies, other, describe on entry tag, $2 \times 2$ center cut
M34 Butter and nut snowball cookies
M35 Fruit bars - identify
M36 Macaroons
M37 Molasses cookies, soft
M38 Gingersnaps
M39 Chocolate Chip Cookies
M40 Sandwich cookies
M41 Bar cookie other than fruit, describe on entry tag
M42 Shortbread
M43 Oatmeal cookies
M44 Peanut butter cookies (traditional)
M45 Sugar cookies, cut out
M46 Sugar cookies, soft
M47 Decorated Sugar Cookies
M48 Slice refrigerator cookies
M49 Ethnic cookies, DESCRIBE ON ENTRY TAG
M50 Cookies, other, DESCRIBE ON ENTRY TAG

SPECAIL AWARD - FAIR USE ONLY - DO NOT ENTER
M52 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
$1^{\text {st }}-\$ 10.00 \quad 2^{\text {nd }}-\$ 8.00 \quad 3^{\text {rd }}-\$ 6.00 \quad 4^{\text {th }}-\$ 4.00 \quad 5^{\text {th }}-\$ 3.00 \quad 6^{\text {th }}-\$ 3.00$

## CAKES, OPEN

Basis for Judging Cupcake classes-4 cupcakes,
Cake classes - ONLY $1 ⁄ 2$ 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
M53 Cupcakes: yellow batter, no frosting, 4
M54 Cupcakes: white batter, no frosting, 4
M55 Cupcakes: chocolate batter, no frosting, 4
M56 Yellow or White batter cake, any frosting, $1 / 2$
M57 Devil's Food or Chocolate cake, any frosting, 1/2
M58 Cupcakes, other (black bottom, filled) 4 DERSCRIBE ON ENTRY TAG
M59 Decorated cupcakes, any frosting, 4

## M60 <br> FAIR PRESIDENT'S CAKE <br> FAIR THEMED

Maximum 3 Layer cake, no larger than 9x13, to be presented to the Fair President. (All decorations must be edible. Cake mix may be used.)

| $\mathbf{1}^{\text {st }}$ Place $-\$ 35.00$ | $\mathbf{2}^{\text {nd }}$ Place $-\mathbf{\$ 3 0 . 0 0}$ |
| :--- | :--- |
| $\mathbf{3}^{\text {rd }}$ Place $-\$ 25.00$ | $\mathbf{4}^{\text {th }}$ Place $-\mathbf{2 0 . 0 0}$ |

## SECOND WEEK BAKING SHOW

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

## Exhibits must be entered on WEDNESDAY, AUGUST 28TH, 2024 FROM 4PM - 8PM

AWARD, ALL CLASSES: $1^{\text {ST }}$ PLACE- $\$ 8.002^{\text {ND }}-\$ 6.003^{\text {RD }}$ PLACE- $\$ 5.004^{\text {TH }}$ 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.

## M61 White $1 / 2$ <br> M62 Rye ${ }^{1 / 2}$

M63 Graham or whole wheat $1 / 2$
M64 Cheese $1 / 2$
M65 Raisin $1 / 2$
M66 Challah $1 / 2$
M67 Artisan, free form not pan shaped, $1 / 2$
M68 Bread, other than above, DESCRIBE ON ENTRY TAG $1 / 2$
M69 Dinner rolls, 4
M70 Whole wheat rolls, 4
M71 Sweet rolls with raisins and frosting,
M72 Sticky buns, 4
M73 Novelty Bread
M74 Any Fruit filled Danish, all the same, 4
M75 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- 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.

M76 Biscuits, plain 4
M77 Biscuits other, DESCRIBE ON ENTRY TAG, 4
M78 Muffins, plain
M79 Muffins, blueberry, 4
M80 Muffins other, DESCRIBE ON ENTRY TAG, 4
M81 Corn Bread, muffins 4 or $1 / 2$
M82 Scones, 4
M83 Coffee Cake, $1 / 2$
M84 Donuts, 4 frosting optional
M85 Banana Bread, with or without nuts $1 / 2$
M86 Zucchini Bread, $1 / 2$
M87 Pumpkin Bread ½
M88 Quick Bread, other than above, Describe on entry tag, $1 / 2$
M89 Special Award - FAIR USE ONLY - DO NOT ENTER

## PIES, OPEN

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

## M90 Apple Pie

M91 Peach pie-traditional
M92 Cherry Pie
M93 Blueberry Pie
M94 Pumpkin Pie
M95 Pecan Pie (traditional)
M96 Exhibitors Choice Pie, DESCRIBE ON ENTRY TAG
M97 SPECIAL AWARD-FAIR USE ONLY—DO NOT ENTER
M98
Pie Shell, no filling, use disposable pan only

# THIRD WEEK BAKING SHOW <br> PLEASE USE LAND STREET GATE FOR DELIVERY OF SECOND BAKING SHOW ENTRIES Exhibits must be entered on WEDNESDAY, SEPTEMBER 4, 2024 FROM 4PM - 8PM 

AWARD, ALL CLASSES: $1^{\text {ST }}$ PLACE- $\$ 8.002^{\mathrm{ND}}-\$ 6.003^{\mathrm{RD}}$ PLACE- $\$ 5.004^{\mathrm{TH}}$ 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 M112

M100
M101
M102
M103
M104
M105
M106
M107
M108
M109
M110
M111
M112
M113
M114
M115
M116
M117
M118
Pound cake, plain, no frosting $1 / 2$
Chocolate pound cake, 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 $1 / 2$
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 M119
$1^{\text {st }}$ 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 $-\$ 5.00$

M119 Cheesecake, any kind, no topping, 9 ' size, $1 / 2$ cake
CANDY, OPEN ( 6 pieces per class)
$\begin{array}{ll}\text { M120 } & \text { Fudge, chocolate, cooked, without nuts, no other flavoring } \\ \text { M121 Fudge, chocolate, microwave }\end{array}$
M121 Fudge, chocolate, microwave
M122 Fudge, chocolate, cooed with nuts

M123
M124
M125
M126
M127
M128
M129
M130
M131
M132
M133
M134
M135
M136
M137
M138
M139
M140
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.
$1^{\text {st }}-\$ 15.00 \quad 2^{\text {nd }}-\$ 10.00 \quad 3^{\text {rd }}-\$ 7.00 \quad 4^{\text {th }}-\$ 5.00 \quad 5^{\text {th }}-\$ 4.00$

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

No larger than $9 \times 13$
All decorations must be edible. Cake will be presented to the Governor on Governor's day

| AWARD PRIZES |  |
| :--- | ---: |
| $\mathbf{1}^{\text {st }}$ Place $-\mathbf{\$ 3 8 . 0 0}$ | $\mathbf{2}^{\text {nd }}$ Place $-\$ 32.00$ |
| $\mathbf{3}^{\text {RD }}$ Place $-\$ 27.00$ | $\mathbf{4}^{\text {th }}$ Place $-\$ 21.00$ |

Fudge, peanut butter, cooked without nuts
Chocolate peanut butter fudge, cooked, no nuts
Fudge, other, DESCRIBE ON ENTRY TAG
Vanilla Butter Creams, dipped
Chocolate Butter Creams, dipped
Peanut Butter Creams, dipped
Coconut
Caramels
Fondant, uncooked
Peanut brittle
Peanut brittle, microwave
Butter crunch, chocolate coated
After dinner mints
Molded/Shaped candy
Candy, other than above-DESCRIBE ON ENTRY TAG
Special Diet Candy, DESCRIBE ON ENTRY TAG
SPECIAL AWARD-FAIR USE ONLY-DO NOT ENTER

AWARD PRIZES
$3^{\text {RD }}$ Place - $\$ 27.00 \quad 4^{\text {th }}$ Place - $\$ 21.00$

M142
SHOWER/WEDDING CENTERPIECE
Create a unique cake or collection of cupcakes to be used as a wedding/shower centerpiece. Inedible accessories may be used.

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1st Place - \(\$ 32.00\)
\(3^{\text {rd }}\) Place - \(\$ 22.00 \quad 4^{\text {th }}\) Place \(-\$ 16.00\)
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