

Food Preparation Classes...

1. Exhibitors may enter only one (1) exhibit in each class, unless otherwise noted in section.
2. Exhibitors must enter the exact number of items indicated in parentheses in the class description, i.e. Cookies (4) means 4 individual cookies.
3. All food entries must be accompanied by a 3" x 5" Recipe Card (except Section H only). The Recipe Card MUST include the list of the ingredients, the amounts, and procedures for preparing the product. Recipe Cards must be printed or typed. EXHIBITS WITHOUT RECIPE CARDS WILL BE DISQUALIFIED!
4. COMMERCIAL FROSTING IS NOT ALLOWED. The frosting recipe must be included on the Recipe Card.
5. Baked goods must be on a disposable plate furnished by the exhibitor and in a plastic bag or Ziploc bag.
6. All goods must be the work of the exhibitor.
7. Basis for judging baked goods: outside appearance, shape, crust or surface, volume, uniform size (biscuits, cookies, etc. – 1 ½ to 2 ½ inch diameter), inside appearance – texture, grain, color, eating quality – flavor, aroma. Basis for judging frosting and candy: Frosting – consistency flavor, distribution, style, color, and candy – texture, flavor, and appearance.
8. A Champion and Reserve Champion will be selected per age division (Junior, Intermediate, and Senior) from each of the following classes: breads, cookies, pies, candy, cake, and decorated cakes classes.
9. GIFT BASKET/BOX CLASSES - Note: Items should be arranged in a decorated basket/box to be used as a gift. In classes 1 and 2 a maximum of 2 condiments may be included. Place one sample of each item together in a plastic bag for judging. Attach a label with Exhibitor's name to the bag. Indicate on the Recipe Card which audience the gift is intended for.
10. *Baking For Special Needs Note: These are baked items where ingredients have been eliminated, reduced, or substituted so people with special needs may enjoy a baked product. Substitutions must be specific. Include an explanation of changes made to the recipe and what special needs will be met by these changes. Judges will evaluate the item for its quality, taste, appearance, and effectiveness in totally meeting a special dietary need.
11. Since refrigeration is not available, cream cheese, yogurt, whipping cream, etc. may NOT be used in fillings or icings. Eggs used in recipes MUST be cooked.

Quick Bread Classes

Section D

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|-----|--|------|--|
| ?D1 | Baking Powder Biscuits – rolled (4) | ?D9 | Fruit or Fruit & Nut Bread – identify type (½) |
| ?D2 | Muffins – Corn, no liners (4) | ?D10 | Vegetable or Vegetable & Nut Bread – identify type (½) |
| ?D3 | Muffins – Plain, no liners (4) | ?D11 | Cheese bread (½) |
| ?D4 | Muffins – Other, identify, no liners (4) | ?D12 | Miscellaneous |
| ?D5 | Corn Bread, 2" x 3" pieces (4) | ?D13 | Gift Basket/Box, 5 different kinds of quick breads |
| ?D6 | Coffee Cake – Cinnamon (½) | ?D14 | Baking for Special Needs* (whole loaf) |
| ?D7 | Coffee Cake – Fruit, identify type (½) | | |

?D8 Ginger Bread (½)

Yeast Bread Classes

- ?E1 Rolls – plain, white (4)
- ?E2 Rolls – whole wheat (4)
- ?E3 Rolls – other, identify (4)
- ?E4 Loaf – plain, white (½)
- ?E5 Loaf – whole wheat (½)
- ?E6 Loaf – other, identify (½)
- ?E7 Coffee Ring – whole product

Section E

- ?E8 Loaf – whole wheat, made with bread machine (whole loaf)
- ?E9 Loaf – other, identify – made with bread machine (whole loaf)
- ?E10 Loaf – Challah (½)
- ?E11 Loaf – Oatmeal (½)
- ?E12 Loaf – Sourdough (½)
- ?E13 Miscellaneous
- ?E14 Yeast Bread Gift Basket/Box, 5 different kinds of yeast bread

Cookie Classes

- ?F1 Brownies with nuts (4)
- ?F2 Brownies without nuts (4)
- ?F3 Chocolate Chip Cookies (4)
- ?F4 Oatmeal Drop Cookies (4)
- ?F5 Peanut Butter Cookies (4)
- ?F6 Refrigerator Cookies – chilled, sliced & baked (4)
- ?F7 Rolled Cookies (4)

Section F

- ?F8 Snickerdoodles (4)
- ?F9 Bar Cookies – not brownies, 2” x 2” squares (4)
- ?F10 Molded or Shaped Cookies – by hand (4)
- ?F11 Fancy Cookies – filled, iced, etc. (4)
- ?F12 Miscellaneous
- ?F13 Cookie Gift Basket/Box, 5 different kinds of cookies (6 each)

Cake Classes (Exhibit ½ of the cake)

- ?G1 Angel Food Cake – no icing/glaze (½)
- ?G2 Sponge Cake – no icing (½)
- ?G3 Pound Cake – no icing (½)
- ?G4 Spice Cake – icing, 2 layers (½)

Section G

- ?G8 Cup Cakes – yellow, no icing (4)
- ?G9 Cup Cakes – chocolate, no icing (4)
- ?G10 Boxed cake w/additives, iced or plain – list additives on 3” x 5” card
- ?G11 Miscellaneous

- ?G5 Yellow Cake – icing, 2 layers (½)
- ?G6 Chocolate Cake – icing, 2 layers (½)
- ?G7 White Cake – icing, 2 layers (½)

?G12 Baking for Special Needs*

Decorated Cake Classes

Section H

1. You may use box cake mix or homemade recipe. No recipe card needed for this section only.
2. Exhibit entire cake.
3. Copyrighted images, i.e. Snoopy or Mickey Mouse, cannot be used.
4. Each exhibitor is limited to 1 decorated cake total for Section H.
5. One Decorated Cake per exhibitor will be auctioned on Wednesday, August 3 at 7:30 pm.*
6. Clover members may sell a decorated cake in the cake auction. Decorated cakes exhibited by clovers will not be judged (they will receive a special participation ribbon), but they will be sent to the cake auction. Clover members must attend auction to present cake to sell!
7. We are not responsible for cakes that may be damaged in transport.
8. Cakes must be brought and exhibited on a sturdy aluminum foil covered base.
9. **OVERALL CAKE SIZE IS LIMITED TO 9” X 13” X 12” HIGH. ALL DECORATIONS MUST BE EDIBLE.**
10. Judging criteria: appearance/decoration, carrying out idea/theme, neatness, and follows rules (i.e.: only edible decorations, not copyrighted images, etc.).

*Exhibitor must attend the Auction to present cake to winning bidder. Proceeds will be split 50/50. (One half of the proceeds will be given to the exhibitor and the other half will be donated to the Fair.)

- ?H1 Special Occasion - decorated for a special event such as a wedding, birthday, anniversary, shower, etc.
- ?H2 Novelty - decorated to carry out an idea. This cake may be shaped and/or decorated to resemble an animal, person, thing, or idea. For example: pizza, teddy bear, bunny, etc. It is not a birthday, shower, or other special occasion cake.
- ?H3 Maryland’s 4-H Cake - Decorated to carry out the idea of “Maryland 4-H”.

All decorated cakes will be checked in, judged, and stored in the Williams Building. Please take your decorated cake to the Williams Building

Intermediates and Seniors may NOT enter cupcake cakes to be judged.

Only Clovers and Juniors are permitted to enter cupcake cakes

Pie Classes

*Meringue pies are

Section K

not permitted; *Must exhibit whole pie

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|-----|---|------|--|
| ?K1 | Best Pastry pie shell – no filling | ?K6 | French Apple |
| ?K2 | Fruit Pie – pastry crust only, no crème filling | ?K7 | Peach |
| ?K3 | Apple | ?K8 | Pumpkin |
| ?K4 | Berry | ?K9 | Sweet Potato |
| ?K5 | Cherry | ?K10 | Other/Miscellaneous (must not require refrigeration) |

Candy Classes

Section L

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|-----|--------------------------|-----|---------------|
| ?L1 | Divinity or Sea Foam (4) | ?L3 | Nut Fudge (4) |
| ?L2 | Plain Fudge (4) | ?L4 | Other (4) |

Food Preservation Classes

Section M

- All foods should be processed using a tested recipe. (Recipe sources - Ball Blue Book, USDA Complete Guide to Home Canning and So Easy to Preserve, or recipes found in pectin or other canning ingredients made by companies such as Kerr, Mrs. Wagg's, Ball, etc.)
- Label each jar lid:
 - Product Name
 - Processing Time and Method
 - Source of Recipe
- Fruits, pickled vegetables, and some tomatoes should be processed in a boiling water bath canner. Vegetables and some tomato products must be processed in a pressure canner.
- Use only mason jars and 2-piece self-sealing lids.
- Jars should not be opened during judging.
- A Champion and Reserve Champion will be selected in each age division (Junior, Intermediate, Senior).

Fruit Preservation Classes

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|------|-------------------------------|
| ?M1 | Apples |
| ?M2 | Applesauce |
| ?M3 | Apple Juice |
| ?M4 | Blackberries |
| ?M5 | Cherries – sour |
| ?M6 | Cherries – sweet |
| ?M7 | Grape – juice |
| ?M8 | Peaches – halves |
| ?M9 | Peaches – pieces |
| ?M10 | Pears – halves |
| ?M11 | Pears – pieces |
| ?M12 | 3 jars of fruit (3 varieties) |

Vegetable Preservation Classes

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|------|---------------|
| ?M13 | Beans – green |
| ?M14 | Beans – lima |
| ?M15 | Beans – wax |

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|------|--|
| ?M16 | Beets – sliced (no vinegar) |
| ?M17 | Beets – whole (no vinegar) |
| ?M18 | Peas |
| ?M19 | Tomatoes – broken in juice |
| ?M20 | Tomatoes - whole |
| ?M21 | Tomato Juice |
| ?M22 | Spinach |
| ?M23 | Squash |
| ?M24 | Corn – whole kernel |
| ?M25 | Carrots – slices or diced |
| ?M26 | Carrots – whole |
| ?M27 | Vegetable Mixture |
| ?M28 | Pumpkin |
| ?M29 | 3 jars of vegetables (3 varieties) <u>Pickle Classes</u> |
| ?M30 | Pickled beets – sliced |

- ?M31 Pickled beets – whole
- ?M32 Sliced cucumber – sweet
- ?M33 Bread and butter pickles
- ?M34 Sour or dill pickle
- ?M35 Relish (mixed vegetables)
- ?M36 Pickle, any other (identify)

Jelly Classes

- ?M37 Apple Jelly
- ?M38 Crab Apple Jelly ?M39
Grape Jelly
- ?M40 Strawberry Jelly
- ?M41 Blackberry Jelly

Preserves Classes

- ?M42 Blackberry Preserves
- ?M43 Peach Preserves
- ?M44 Pear Preserves
- ?M45 Strawberry Preserves
- ?M46 Blueberry Preserves

Jam Classes

- ?M47 Blackberry Jam
- ?M48 Raspberry Jam
- ?M49 Strawberry Jam
- ?M50 Blueberry Jam ?M51
Peach Jam
- ?M52 Miscellaneous