

Department 2: BAKED PRODUCTS & CANDY

RULES AND REGULATIONS

1. All baked goods must be made from scratch - No Box Mixes, unless noted in class.

2. Enter exhibits on sturdy paper plates, covered.
3. Recipe submitted on a sturdy 3 x 5 card with ingredients, amounts, procedure used. Exhibits without this may not be judged. Recipe will become property of the Cecil County Fair to use for future publications and advertising.

4. Do not enter perishable items that need to be refrigerated. No cream cheese, yogurt, whipped cream, etc. can be used in fillings or icing.
5. Commercial frosting is not allowed (exception: Decorated Cake).

Section 5 - YEAST BREADS & ROLLS

Basis for judging - Appearance should be rounded top, straight sides, smooth crust, even golden color, well proportioned. Texture should be tender, crisp, thin crust with light, elastic crumb. Flavor and aroma should be delicate, sweet and nut like. Mini-loaf only or 2 rolls/buns.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0550A	0550B	Fruit Bread	0550C	0550D	0550E
0551A	0551B	Machine Bread, exhibitors choice, Whole Loaf, identify on entry tag. No mixes.	0551C	0551D	0551E
0562A	0562B	Coffee Ring, Whole Product	0562C	0562D	0562E
0552A	0552B	Other Bread (not machine)	0552C	0552D	0552E
0553A	0553B	Pretzels	0553C	0553D	0553E
0554A	0554B	Raisin Bread	0554C	0554D	0554E
0555A	0555B	White Bread	0555C	0555D	0555E
0556A	0556B	Whole wheat	0556C	0556D	0556E
0557A	0557B	Loaf of sourdough	0557C	0557D	0557E
0558A	0558B	Loaf of bread, identify type	0558C	0558D	0558E
0559A	0559B	Plain rolls (4)	0559C	0559D	0559E
0560A	0560B	Whole Wheat Rolls(4)	0560C	0560D	0560E
0561A	0561B	Rolls, Other (4)	0561C	0561D	0561E
0563A	0563B	Pizza Crust	0563C	0563D	0563E
0564A	0564B	Cinnamon Buns	0564C	0564D	0564E
0565A	0565B	Yeast Bread Gift Basket/Box	0565C	0565D	0565E

CHAMPION - YEAST BREADS & ROLLS
GRAND CHAMPION

Section 6 - QUICK BREADS

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 sides, light in weight. Texture should be even, fine grain, free from holes or tunnels, and should be light, tender, uniform in color. Flaky texture for biscuits. There should be no strong flavor or aroma of any one ingredient. No commercial mixes allowed. Mini-loaf or 2 biscuits/muffins. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0615A	0615B	Baking powder biscuits, dropped	0615C	0615D	0615E
0616A	0616B	Baking powder biscuits, rolled	0616C	0616D	0616E
0617A	0617B	Banana Bread	0617C	0617D	0617E
0618A	0618B	Coffee Cake, Cinnamon	0618C	0618D	0618E
0619A	0619B	Coffee Cake, Fruit	0619C	0619D	0619E
0620A	0620B	Corn Bread (2"x3") 4 pieces	0620C	0620D	0620E
0621A	0621B	Fruit or Fruit & Nut Bread (Identify type)	0621C	0621D	0621E
0622A	0622B	Machine Bread, exhibitors choice identify on entry tag	0622C	0622D	0622E
0623A	0623B	Muffins, Bran	0623C	0623D	0623E
0624A	0624B	Muffins, Corn	0624C	0624D	0624E
0625A	0625B	Muffins, Fruit	0625C	0625D	0625E
0626A	0626B	Muffins, Plain	0626C	0626D	0626E
0627A	0627B	Other Muffins, identify type	0627C	0627D	0627E

0628A	0628B	Pretzels	0628C	0628D	0628E
0632A	0632B	Quick Bread Gift Basket/Box	0632C	0632D	0632E
0629A	0629B	Vegetable or Vegetable & Nut Bread, identify type	0629C	0629D	0629E
0630A	0630B	Any Other Quick Breads, identify type	0630C	0630D	0630E
0631A	0631B	Zucchini Bread	0631C	0631D	0631E

Section 7 - CAKES & CUPCAKES

RULES AND REGULATIONS

Basis for Judging - Liners may be used for cupcakes. Cakes should be medium sized and, 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 appetizing to the eye. The flavor should be pleasing with no positive egg, shortening or flavoring taste. No mixes allowed. Mini-cake or 2 cup cakes. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over		Junior	Intermediate	Senior
0680A	0680B	Angel Food Cake, no icing	0680C	0680D	0680E
0681A	0681B	Applesauce Cake, no icing	0681C	0681D	0681E
0682A	0682B	Butter, plain or chocolate	0682C	0682D	0682E
0683A	0683B	Cupcakes, white batter, no icing	0683C	0683D	0683E
0684A	0684B	Cupcakes, yellow batter, no icing	0684C	0684D	0684E
0685A	0685B	Cupcakes, chocolate batter, no icing	0685C	0685D	0685E
0686A	0686B	Chocolate Cake, no icing	0686C	0686D	0686E
0698A	0698B	“Create-A-Cake” (boxed cake mix w/additions)	0698C	0698D	0698E
0687A	0687B	Devils food, no icing	0687C	0687D	0687E
0697A	0697B	Donuts	0697C	0697D	0697E
0695A	0695B	Fruitcake	0695C	0695D	0695E
0688A	0688B	Gingerbread, no icing	0688C	0688D	0688E
0696A	0696B	Jelly Roll	0696C	0696D	0606E
0689A	0689B	Pound Cake, no icing	0689C	0689D	0689E
0690A	0690B	Spice, no icing	0690C	0690D	0690E
0691A	0691B	Sponge, no icing	0691C	0691D	0691E
0692A	0692B	Yellow Cake, no icing	0692C	0692D	0692E
0693A	0693B	Cake, other, identify type	0693C	0693D	0693E
0694A	0694B	Cupcakes, other, identify type	0694C	0694D	0694E

CHAMPION - CAKES & CUPCAKES
GRAND CHAMPION

► DECORATED CAKES - No mixes, please.

Prizes: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over		Junior	Intermediate	Senior
0740A	0740B	Cupcakes, any batter, decorated	0740C	0740D	0740E
0741A	0741B	Cake, any batter, decorated for special occassion (wedding, birthday, anniversary, shower, etc.)	0741C	0741D	0741E
0742A	0742B	Cake, any batter, decorated, Novelty - Decorated to carry out an idea.	0742C	0742D	0742E
0743A	0743B	Cecil County Fair Theme Cake - Decorated to carry out the ideal of the Cecil County Fair. Place on a non-returnable container.	0743C	0743D	0743E

► CHAMPION - DECORATED CAKES
GRAND CHAMPION

Section 8 - COOKIES

Basis for judging - Shape: Regular, even, uniform; Size: Not too large; Crust: Color & surface texture; Texture: proper moisture, smooth, and even color; Taste: pleasant; Smell: pleasant. 4 cookies. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0765A	0765B	Bar Cookies (No brownies) 2”x2”	0765C	0765D	0765E
0766A	0766B	Brownies, without nuts, chewy	0766C	0766D	0766E
0767A	0767B	Brownies, with nuts, chewy	0767C	0767D	0767E
0768A	0768B	Brownies, without nuts, cakelike	0768C	0768D	0768E
0769A	0769B	Chocolate chip	0769C	0769D	0769E
0770A	0770B	Cookie collection, 6 different cookies	0770C	0770D	0770E
		Must be arranged in basket, etc to be used as a gift.			
0771A	0771B	Other Cookie, identify type	0771C	0771D	0771E
0772A	0772B	Dropped, any variety	0772C	0772D	0772E
0773A	0773B	Fancy cookie (filled, iced, etc)	0773C	0773D	0773E
0774A	0774B	Fruit bars	0774C	0774D	0774E
0775A	0775B	Ginger snaps	0775C	0775D	0775E
0776A	0776B	Granola bars	0776C	0776D	0776E
0783A	0783B	No-Bake	0783C	0783D	0783E
0777A	0777B	Oatmeal	0777C	0777D	0777E
0778A	0778B	Peanut butter, any variety	0778C	0778D	0778E
0779A	0779B	Pressed Cookies	0779C	0779D	0779E
0780A	0780B	Refrigerated cookies	0780C	0780D	0780E
0781A	0781B	Snickerdoodles	0781C	0781D	0781E
0782A	0782B	Cookies, rolled cut with cookie cutter	0782C	0782D	0782E

CHAMPION - COOKIES
GRAND CHAMPION

Section 9 - PIES

Prizes: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0855A	0855B	Apple, double crust	0855C	0855D	0855E
0856A	0856B	Berry, any kind, double crust	0856C	0856D	0856E
0857A	0857B	Cherry	0857C	0857D	0857E
0862A	0862B	Cobbler	0862C	0862D	0862E
0858A	0858B	Other Pie, identify type	0858C	0858D	0858E
0859A	0859B	Peach, double crust	0859C	0859D	0859E
0889F	0889F	Pecan Pie	0889F	0889F	0889F
0860A	0860B	Plum	0860C	0860D	0860E
0861A	0861B	Raisin	0861C	0861D	0861E

CHAMPION - PIES
GRAND CHAMPION

Pie shell, no filling	
<i>Prizes:</i> 1st - \$3.50 2nd - \$3.25 3rd - \$3.00	
<i>Open class</i>	
16 & under	0890A
17 & over	0890B
<i>4-H class</i>	
Junior	0890C
Intermediate	0890D
Senior	0890E

RULES AND REGULATIONS

1. Pies must be 4.5” or larger.
2. Pies should be brought in disposable pie plates.
3. Pies should be entered on Saturday, July 25, 2015 between 8 a.m. - 11:00 a.m.
4. RECIPE SUBMITTED ON A 3” X 5” CARD WITH INGREDIENTS, AMOUNTS, PROCEDURE USED. EXHIBITS WITHOUT THIS MAY NOT BE JUDGED. No commercial mixes allowed.
5. One piece of pie will remain on display; remainder will be used for fair officials to dipose of at their discretion: pie auction, mens/womens shelters, etc.

Basis for judging - Shape regular, no top bulges, crust uniform color, no edge leaks, texture & grain tender and flaky, filling not dry or runny, pleasing taste and texture.

Section 10 - CANDY

Basis for judging - Texture: Moist, creamy or brittle (by kind), Free from crystals, stickiness, Flavor: delicate, suitable, Appearance: Uniform, appropriate color. Four (4) pieces displayed in a box or jar. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0910A	0910B	Caramel	0910C	0910D	0910E
0911A	0911B	Chocolate fudge	0911C	0911D	0911E
0912A	0912B	Divinity	0912C	0912D	0912E
0913A	0913B	Fondant, uncooked	0913C	0913D	0913E
0914A	0914B	Peanut brittle	0914C	0914D	0914E
0915A	0915B	Peanut butter fudge	0915C	0915D	0915E
0916A	0916B	Other candy, identify type	0916C	0916D	0916E
0917A	0917B	Mints	0917C	0917D	0917E
0918A	0918B	Taffy	0918C	0918D	0918E

CHAMPION - CANDY
GRAND CHAMPION

Section 11 - HEALTHY CHOICES

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

1. Baking where ingredients have been eliminated, reduced or substituted so that people with dietary restrictions can enjoy a baked product.

2. Substitutions must be specific.
3. Include an explanation of changes made to the recipe and what dietary restrictions will be met by these changes.

4. Judges will evaluate quality, taste, appearance and effectiveness in meeting a special dietary need.
5. RECIPE MUST BE SUBMITTED.

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0965A	0965B	Quick Bread, loaf, (mini)	0965C	0965D	0965E
0966A	0966B	Cake, (mini)	0966C	0966D	0966E
0967A	0967B	Brownies with nuts - chewy (4)	0967C	0967D	0967E
0968A	0968B	Brownies without nuts - cake-like (4)	0968C	0968D	0968E
0969A	0969B	Brownies without nuts - chewy (4)	0969C	0969D	0969E
0970A	0970B	Oatmeal drop cookies (4)	0970C	0970D	0970E
0971A	0971B	Peanut Butter Cookies (4)	0971C	0971D	0971E
0972A	0972B	Refrigerator Cookies (4)	0972C	0972D	0972E
0973A	0973B	Rolled Cookies (4)	0973C	0973D	0973E
0974A	0974B	Snickerdoodles (4)	0974C	0974D	0974E
0975A	0975B	Bar Cookies (no brownies) (4) (2x2 square)	0975C	0975D	0975E
0976A	0976B	Molded or Shaped Cookies (by hand) (4)	0976C	0976D	0976E
0977A	0977B	Fancy Cookies (filled, iced, etc) (4)	0977C	0977D	0977E
0978A	0978B	Angel Food Cake, no icing (mini)	0978C	0978D	0978E
0979A	0979B	Sponge Cake, no icing, (mini)	0979C	0979D	0979E
0980A	0980B	Pound Cake, no icing, no layers, (mini)	0980C	0980D	0980E
0981A	0981B	Spice Cake, 2 layers, icing, (mini)	0981C	0981D	0981E
0982A	0982B	Yellow Cake, icing, 2 layers, (mini)	0982C	0982D	0982E
0983A	0983B	Chocolate Cake, icing, 2 layers, (mini)	0983C	0983D	0983E
0984A	0984B	Cupcakes - yellow - (4) no icing	0984C	0984D	0984E
0985A	0985B	Cupcakes - chocolate - (4) no icing	0985C	0985D	0985E
0986A	0986B	Boxed Cake with additives, iced or plain. List additives on a 3x5 card. (mini)	0986C	0986D	0986E
0987A	0987B	Other Baking For Special Needs, identify type	0987C	0987D	0987E
0988A	0988B	Gift Basket/Box	0988C	0988D	0988E
0989A	0989B	Low Fat or Fat-free Muffins (4)	0989C	0989D	0989E

CHAMPION - HEALTHY CHOICES
GRAND CHAMPION

Section 12 - DRIED FOODS

Drying foods is a method of preserving. Moisture is removed from fruits/ vegetables to preserve them for later use. Food must be dried enough to inhibit all bacteria, molds and enzymes. Dried fruits and vegetables are clean, flavorful, have characteristic color, and are brittle (vegetables) or leathery (fruits). (Jars should be ½ pint standard clear canning jars and may be opened for judging) Label all products with product name, drying methods, and length of drying time.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
1065A	1065B	Fruit Leather (6 strips in jar)	1065C	1065D	1065E
1066A	1066B	Peanut Butter (in jars - roasted by exhibitor)	1066C	1066D	1066E
1067A	1067B	Dried Banana Chips (12 in jar)	1067C	1067D	1067E
1068A	1068B	Jerky (6 strips or 12 pieces)	1068C	1068D	1068E
1069A	1069B	Other, Other Foods, identify type	1069C	1069D	1069E
1070A	1070B	Dried Vegetables (6 strips or 12 pieces)	1070C	1070D	1070E
1071A	1071B	Herbs, Dried	1071C	1071D	1071E

CHAMPION - DRIED FOODS
GRAND CHAMPION