



**DEPARTMENT 10 – FOODS**

**ANITA THOMAS – Superintendent DAVID & JAMES THOMAS – Asst. Superintendents**

**SPECIFIC RULES:**

1. ALL FOOD ENTRIES MUST BE MADE FROM “SCRATCH” (**no mixes**) except classes 10154, 10254 and 10354.
2. **ALL FOODS MUST BE ENTERED ON A PAPER PLATE AND IN A PLASTIC BAG IF POSSIBLE.**
3. **ATTACH ALL ENTRY TAGS TO PLATES WITH STRING.**
4. Bring whole product (or number stated) to be judged.
5. **Any item requiring refrigeration is not acceptable. Baked goods containing perishable ingredients such as a curd, whipped cream, cream cheese, meringue-type topping, custard, or fresh fruit WILL NOT BE ACCEPTED.**
6. No entries will be accepted unless there is a specific class for them. MAKE SURE YOUR ENTRY IS PRE-ENTERED IN THE CORRECT CLASS. THERE WILL BE NO CLASS CHANGES!
7. Recipes must be submitted with each food entry. A recipe should include the list of ingredients, the amounts and procedures for preparing the product. **EXHIBITS WITHOUT RECIPES WILL NOT BE JUDGED.**
8. NO COMMERCIAL FROSTING.
9. All cakes, pies, loaves of bread, coffee rings and coffee cakes receiving gold awards and first or second place will be sold at the Cake Auction, at the discretion of the Cake Auction Committee. Exhibitors selling their prize winning foods should plan to present their baked goods at the auction on Thursday night. Proceeds will benefit the Baltimore County 4-H Fair.
10. **NO ALCOHOLIC BEVERAGES MAY BE USED AS AN INGREDIENT IN ANY FOOD ENTRIES.**
11. **PLEASE CALL THE SUPERINTENDENT IF YOU HAVE A QUESTION ABOUT A CLASS!**

**SECTION A - QUICK BREADS**

Classes

| JR    | INT   | SR    |                                                                                                               |
|-------|-------|-------|---------------------------------------------------------------------------------------------------------------|
| 10101 | 10201 | 10301 | Muffins, 4, plain, no liners, no mini muffins                                                                 |
| 10102 | 10202 | 10302 | Muffins, 4, other, no liners, no mini muffins; <b>identify type on tag</b>                                    |
| 10103 | 10203 | 10303 | Baking powder biscuits, 4, plain, rolled                                                                      |
| 10104 | 10204 | 10304 | Fruit or fruit & nut bread, loaf, 8 inches or larger (banana, etc.); <b>identify type on tag</b>              |
| 10105 | 10205 | 10305 | Vegetable or vegetable & nut bread, loaf, 8 inches or larger (pumpkin, etc.); <b>identify type on tag</b>     |
| 10106 | 10206 | 10306 | Cinnamon coffee cake, no frosting, <b>square or rectangle shape</b> , must be removed from pan                |
| 10107 | 10207 | 10307 | Fruited coffee cake, <b>square or rectangle shape</b> , must be removed from pan; <b>identify type on tag</b> |

**SECTION B – YEAST BREADS**

Classes

| JR    | INT   | SR    |                                                                                                  |
|-------|-------|-------|--------------------------------------------------------------------------------------------------|
| 10108 | 10208 | 10308 | Dinner rolls, 4, plain                                                                           |
| 10109 | 10209 | 10309 | Fancy sweet rolls, 4, no raisins, nuts, etc., with or without icing; <b>identify type on tag</b> |
| 10110 | 10210 | 10310 | Loaf bread – white                                                                               |
| 10111 | 10211 | 10311 | Novelty yeast breads; <b>identify type on tag</b>                                                |
| 10112 | 10212 | 10312 | Loaf bread, other than white (rye, wheat, raisin, etc.); <b>identify type on tag</b>             |

**SECTION C – CAKES**

All cakes (except decorated cakes) must fit under 10” cake dome. All cakes must be removed from the pan.

**SEE RULE #5 ABOVE.**

Classes

| JR    | INT   | SR    |                                                                          |
|-------|-------|-------|--------------------------------------------------------------------------|
| 10113 | 10213 | 10313 | Chocolate batter cake, 2 or 3 layers, any frosting (no German chocolate) |
| 10114 | 10214 | 10314 | Golden batter cake, 2 or 3 layers, any frosting                          |
| 10115 | 10215 | 10315 | Cupcakes - 4, golden batter, no frosting                                 |

**Section C – CAKES CONTINUED**

Classes

| JR    | INT   | SR    |                                                                                                          |
|-------|-------|-------|----------------------------------------------------------------------------------------------------------|
| 10116 | 10216 | 10316 | Cupcakes - 4, Chocolate batter, no frosting                                                              |
| 10117 | 10217 | 10317 | Chiffon cake, no frosting                                                                                |
| 10118 | 10218 | 10318 | Marble batter cake, 2 or 3 layers, any frosting                                                          |
| 10119 | 10219 | 10319 | Pound Cake, plain, no frosting, no nuts (no loaf cake) - must be baked in a round tube or bundt pan      |
| 10120 | 10220 | 10320 | Applesauce cake, no frosting, bundt pan acceptable                                                       |
| 10121 | 10221 | 10321 | Angel food cake, no frosting - must be baked in a round tube                                             |
| 10122 | 10222 | 10322 | Chocolate pound cake, no frosting (no loaf cake) - must be baked in a round tube or bundt pan            |
| 10123 | 10223 | 10323 | Spice batter cake, 2 or 3 layers, any frosting                                                           |
| 10124 | 10224 | 10324 | Decorated cake, 1, will be cut/tasted, <b>all decorations must be edible</b>                             |
| 10125 | 10225 | 10325 | Decorated cupcake, 1, <b>standard size</b> , will be cut & tasted, <b>all decorations must be edible</b> |

**SECTION D – COOKIES**

**PLEASE FOLLOW CLASS DEFINITIONS:**

- **6 on paper plate, in plastic bag**
- **Only Fancy Cookies may have filling or icing.**
- Drop Cookies: Dough is dropped by rounded teaspoons onto cookie sheet
- Rolled Cookies: Must be rolled out on board & cut into shapes with a cookie cutter.
- Pressed Cookies: formed into shapes with cookie press.
- Refrigerator Cookies: Dough is formed into a roll, refrigerated, then thinly sliced.
- Molded Cookies: Dough is formed into desired shape with your hands & can be flattened with a fork.
- Bar Cookies: Dough is spread into a pan, baked & cut.

**ALL COOKIES must be baked & must have flour as an ingredient.**

## SECTION D – COOKIES CONTINUED

### Classes

| JR    | INT   | SR    |                                                                                                                                                                    |
|-------|-------|-------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10126 | 10226 | 10326 | Drop Cookies other than Chocolate Chip                                                                                                                             |
| 10127 | 10227 | 10327 | Chocolate Chip Cookies<br>TRADITIONAL ONLY – No Chocolate Batter                                                                                                   |
| 10128 | 10228 | 10328 | Molded Cookies ex. Snickerdoodles, peanut butter cookies                                                                                                           |
| 10129 | 10229 | 10329 | Pressed Cookies                                                                                                                                                    |
|       |       | 10330 | Pizelle or Swedish Rosettes & Timbales (Senior Exhibitors Only)                                                                                                    |
|       |       | 10331 | Pfeffernuess, Tea Cakes, Bon Bons, or other ball shaped Cookies (Senior Exhibitors Only)                                                                           |
| 10132 | 10232 | 10332 | Miscellaneous Bar Cookies, no icing                                                                                                                                |
| 10133 | 10233 | 10333 | Fancy Cookies, filled, iced, etc., no brownies                                                                                                                     |
| 10134 | 10234 | 10334 | Traditional Brownies, no icing                                                                                                                                     |
| 10135 | 10235 | 10335 | Rolled Cookies, must be uniform in shape, all alike                                                                                                                |
| 10136 | 10236 | 10336 | Refrigerator Cookies (the dough is formed into a roll & is sliced after being refrigerated – just chilling the dough does not make a cookie a refrigerator cookie) |

## SECTION E – CANDY

### 6 pieces on paper plate, in plastic Bag

All fudge must be cooked on top of stove. Cooking the fudge DOES NOT mean just melting the chocolate and/or other ingredients.

**See Section I –Special classes for fudge cooked in the microwave oven.**

### Classes

| JR    | INT   | SR    |                                                                         |
|-------|-------|-------|-------------------------------------------------------------------------|
| 10137 | 10237 | 10337 | Fudge, peanut butter, cooked, no nuts, no chocolate, peanut butter only |
| 10138 | 10238 | 10338 | Fudge, chocolate, cooked, no nuts, no peanut butter, chocolate only     |
| 10139 | 10239 | 10339 | Mints, <b>uncooked</b> , no chocolate, must be uniform in shape & color |

## SECTION F – PIES

### MUST be in disposable foil pans

OTHERS NOT ACCEPTED

### Classes

| JR    | INT   | SR    |                                                                                              |
|-------|-------|-------|----------------------------------------------------------------------------------------------|
| 10140 | 10240 | 10340 | Apple pie, double pastry crust, no cream filling, no other fruit, no canned pie fillings     |
| 10141 | 10241 | 10341 | Cherry pie, double pastry crust, no cream filling, no other fruit, no canned pie fillings    |
| 10142 | 10242 | 10342 | Blueberry pie, double pastry crust, no cream filling, no other fruit, no canned pie fillings |
| 10143 | 10243 | 10343 | Baked pastry crust, no filling                                                               |

## SECTION G – NUTRITION POSTER CONTEST

### Classes

| JR    | INT   | SR    |                                                                                                                                                                      |
|-------|-------|-------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10144 | 10244 | 10344 | Poster 14" x 22" displaying information on food groups, nutrition, diets or balanced meals. To be judged on originality, neatness, nutritional message & eye appeal. |

## SECTION H - FOOD PRESERVATION

All entries must be processed & sealed in standard canning jars, including jams & jellies. **Label jar with processing methods & time. Recipes not required. No rusty lids.**

- Any size jar is acceptable. See "Ball Blue Book" or (Alltrista Consumer Products Co (www.homecanning.com) for standards (headspace, processing time, etc.)

### Classes

| JR    | INT   | SR    |                                                                          |
|-------|-------|-------|--------------------------------------------------------------------------|
| 10145 | 10245 | 10345 | Fruits (1/2 inch headspace)                                              |
| 10146 | 10246 | 10346 | Fruit juices (1/4 inch headspace)                                        |
| 10147 | 10247 | 10347 | Vegetables (low-acid = 1 inch headspace; high-acid = 1/2 inch headspace) |
| 10148 | 10248 | 10348 | Vegetable juices (1/4 inch headspace)                                    |
| 10149 | 10249 | 10349 | Pickles (1/2 inch headspace)                                             |
| 10150 | 10250 | 10350 | Relishes (1/2 inch headspace)                                            |
| 10151 | 10251 | 10351 | Jams or preserves, no wax (1/4 inch headspace)                           |
| 10152 | 10252 | 10352 | Jellies, no wax (1/4 inch headspace)                                     |

## SECTION I – SPECIAL CLASSES

### Classes

| JR    | INT   | SR    |                                                                                                                                                                                                                                                                           |
|-------|-------|-------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10153 | 10253 | 10353 | Loaf of Yeast Bread <b>Must be made &amp; baked in a bread machine..</b> Do not use prepared mix. Recipe must be included. <b>identify type on tag</b>                                                                                                                    |
| 10154 | 10254 | 10354 | Cake made with cake mix & additional ingredients, frosted or plain. Recipe must be included. <b>identify type on tag</b>                                                                                                                                                  |
| 10155 | 10255 | 10355 | Cookie gift basket or box, 5 different kinds of cookies, 6 each, arranged in decorated box or basket as you would use as gift. Place 1 additional cookie of each kind in plastic bag for judging. If selected to be sold at cake auction, container will not be returned. |
| 10156 | 10256 | 10356 | Fudge, chocolate, cooked in microwave oven, no nuts, no peanut butter, chocolate only – 6 pieces on paper plate, in plastic bag.                                                                                                                                          |
| 10157 | 10257 | 10357 | Fudge, peanut butter, cooked in the microwave oven, no nuts, no chocolate, peanut butter only – 6 pieces on paper plate, in plastic bag.                                                                                                                                  |
| 10158 | 10258 | 10358 | Smith Island Cake                                                                                                                                                                                                                                                         |