

HOME ARTS

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DEPARTMENT L – BAKED GOODS& CANDIES Alice Hevner and Laura Kefauver, Superintendents

Home Arts and Other Department, Section, and Class Specific Rules & Regulations. These rules and regulations are in addition to the “General Rules and Regulations Applicable to All Exhibitors and Exhibits”. All Exhibitors must comply with all Washington County Ag Expo & Fair rules and regulations. Failure to comply may disqualify the entry and require that it be removed from the fairgrounds.

Department L – Baked Goods & Candies Age 19 yrs and up

1) General Rules and Regulations

- a) All exhibits must be made by the exhibitor from scratch. No commercial mixes or bread machine products except as listed.
- b) **No exhibits requiring refrigeration.**
- c) Exhibit items on a **sturdy white disposable plate placed in a zip lock type bag.**
- d) Exhibits too large for a zip lock type bag may be covered with plastic wrap
- e) Only one entry per person per class.
- f) Recipe card must be stapled to each entry tag and include:
 - i) Ingredients with amounts - including frostings.
 - ii) Mixing procedures
 - iii) Baking time and temperature
 - iv) Exhibitor number (No names)
- f) Recipe card must be stapled to each entry tag and include:
 - i) Ingredients with amounts - including frostings.
 - ii) Mixing procedures
 - ii) Baking time and temperature
 - iv) Exhibitor number (No names)
- v) Recipe Cards will not be returned to the exhibitor.
- g) Only non 4-H youth or 4-H youth not enrolled in foods projects may enter open class.
- h) Family members may not enter the same class.
- i) At least 3/4 of each exhibit may be sold following judging. Proceeds will benefit the fair.
- j) The champion cake, pie, yeast bread and quick bread will be sold at the 4-H bake auction. Proceeds will benefit the Washington County 4-H program.

Premiums for Department L
1st - \$4.00 2nd - \$3.00 3rd - \$2.00

SECTION
001 – Quick Breads Quick Breads

- 1) A whole loaf – approximately 4" x 8" x 3"; Standard muffins 2 1/4" at base; 8" or 9" layers make an exhibit.
- 2) Exhibitors entering both 3 and 4 must use different recipes, i.e. class 3 banana bread and class 4 cherry nut bread; not class 3 banana bread and class 4 banana nut bread.

Classes

- 0001 Biscuits, Plain, Dropped or Rolled, (8 Biscuits)
- 0002 Biscuits, Other, (8 Biscuits, Identify)
- 0003 Fruit or Fruit & Nut Loaf, (One Loaf, Identify)
- 0004 Vegetable Loaf, Zucchini, (One Loaf)
- 0005 Vegetable Loaf, Other, (One Loaf, Identify)
- 0006 Muffins, Bran, Plain, Corn, (8 Muffins, Identify)
- 0007 Muffins, Fruit, (8 Muffins, Identify)
- 0008 Muffins, Vegetable, (8 Muffins, Identify)
- 0009 Scones (8 scones, Identify)

SECTION
002 – Yeast Breads

- 1) No frosting made with cream cheese, raw eggs and/or other ingredients requiring refrigeration.
- 2) A whole loaf – approximately 4" x 8"; 8 rolls – 3" to 5" make an exhibit

Classes

- 0001 Bread, Herb, (One Loaf, Age 19 & Over)
- 0002 Bread, Raisin, (One Loaf, Age 19 & Over)
- 0003 Bread, White, (One Loaf, Age 19 & Over)
- 0004 Bread, Whole Grain Or Natural, (One Loaf, Identify)
- 0005 Rolls, Herb (8 Rolls)
- 0006 Rolls, Plain, (8 Rolls)
- 0007 Rolls, Whole Grain Or Natural, (8 Rolls, Identify)
- 0008 Rolls, Sweet, (8 Rolls)
- 0009 Sweet or Novelty Bread, (Shaped, Fancy Ring, Not To Exceed 10", Identify)
- 0010 Miscellaneous Yeast Breads (Donuts, Bread Sticks, etc. - Identify)

SECTION
003 – Cakes

- 1) A whole cake – 2 layer round, tube, or Bundt shape; loaf approximately 4" x 8" x 3" makes an exhibit.
- 2) A cake exhibit makes a better appearance when placed on a flat surface (standard cake board)
- 3) No frosting made with raw eggs, cream cheese or other ingredients requiring refrigeration.
- 4) No cheesecakes.

Classes

- 0001 Angel Food/Chiffon/Sponge, (Identify)
- 0002 Apple Sauce
- 0003 Cake Containing Fruit
- 0004 Chocolate

- 0005 Coconut
- 0006 Cupcakes, Frosted (8 cupcakes, identify)
- 0007 Gingerbread
- 0008 Pound
- 0009 Red Velvet, (Frosting Other Than Standard One)
- 0010 Spice
- 0011 Nut Cake
- 0012 Yellow/White
- 0013 Vegetable Cake, Carrot, Zucchini, etc. (Identify)
- 0014 Coffee Cake, (One Cake, Identify)
- 0015 Gluten Free Cake, Identify
- 0016 Cake – Decorated – Less 2 Yrs Decorating Experience, (Base not to exceed 14")
- 0017 Cake – Decorated – Over 2 Yrs Decorating Experience, (Base not to exceed 14")

SECTION 004 – Pies

- 1) A whole pie in an 8" or 9" disposable pan makes an exhibit.
- 2) Piecrust must be made from scratch

Classes

- 0001 Apple
- 0002 Berry
- 0003 Cherry
- 0004 Peach
- 0005 Vegetable, (Identify)
- 0006 Combination Fruit/Vegetable, (Mixed Fruit, Mixed Vegetable, Fruit and Vegetable, Identify)

SECTION 005 – Candy

- 1) Exhibit consists of 8 pieces of candy.
- 2) No candy made with cream cheese or other ingredients requiring refrigeration.
- 3) Expo Queen's Gift Mix – Class 08 – Assortment of at least 3 kinds of candy, 8 pieces each, in a decorated gift box an appropriate size. Specify contents. The winning entry will be presented to the Washington County Ag Expo Queen. This candy gift mix is open to Ages 9 and up.
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- 4) Judging criteria:
 - a) General appearance
 - b) Uniformity of size, shape, color
 - c) Texture and consistency
 - d) Flavor

Classes

- 0001 Buckeyes, (8 Pieces)
- 0002 Fudge, Chocolate, (8 Pieces)
- 0003 Fudge, Peanut Butter, (8 Pieces)
- 0004 Fudge, Other, (Identify, 8 Pieces)
- 0005 Mints, (8 Pieces)
- 0006 Nut Brittle, (8 Pieces)
- 0007 Potato, (8 Pieces)
- 0008 Expo Queen's Gift Mix, (See Rules & Regulations)

SECTION
006 – Cookies

- 1) Eight (8) cookies, approximately 2" diameter, make an exhibit.
- 2) Classes 14, 28 and 29 – Giant Decorated Cookie – Identify, cookie must be 6"-8" in diameter. All decorations must be edible.
- 3) Class 15 – Cookie Collection Gift Basket – 3 different cookies, 8 each arranged in a decorative box or basket for a gift.
Specify contents and intended recipient.
- 4) Cookie definitions:
 - a) Bar – Stiff dough spread in flat pan. Baked, cooled and cut into bars.
 - b) Drop – Soft dough dropped from spoon onto cookie sheet.
 - c) Rolled – Stiff dough rolled thin and cut into desired shapes.
 - d) Refrigerator – Stiff dough shaped into rolls, wrapped, chilled well in refrigerator so that it can be cut into thin slices.
 - e) Molded – Stiff dough rolled between hands into balls, logs, crescents, etc.
 - f) Pressed – Dough forced through a cookie press/pastry tube into various shapes.
 - g) Filled cookie - filled with jam, frosting, peanut butter, etc.
- 5) Judging criteria:
 - a) General appearance
 - b) Uniformity of size, shape, color
 - c) Texture
 - d) Flavor

Classes

- 0001 Brownies
- 0002 Bar Cookies, Other Than Brownie
- 0003 Chocolate Chip Cookies
- 0004 Oatmeal Raisin
- 0005 Drop Cookies, Other Than Chocolate Chip/Oatmeal, (Identify)
- 0006 Filled Cookies, (Identify)
- 0007 Pressed Cookies
- 0008 Peanut Butter Cookies
- 0009 Snicker doodle Cookies
- 0010 Molded Cookies, Other Than Listed, (Identify)
- 0011 Rolled Cookies, (Identify,)
- 0012 Refrigerator Cookies, (Identify)
- 0013 Biscotti
- 0014 Giant Decorated Cookie, Any flavor, (Identify, 6"-8" Diameter)
- 0015 Cookie Collection Gift Basket, (See Rules & Regulations, Identify)