

DEPARTMENT 4O – FOOD PREPARATION

Baked Goods

Nevalene Uzelac, Chair
Departments 4N through 4Z
301-992-2034

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 4O – Food preparation

- 1) General Rules and Regulations
 - a) 4-H/FFA members may not enter the same single exhibit in both a 4-H/FFA class and an open class.
 - b) No exhibits will be accepted that require 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) Cookie definitions:
 - i) Bar – Stiff dough spread in flat pan. Baked, cooled and cut into bars.
 - ii) Drop – Soft dough dropped from spoon onto cookie sheet.
 - iii) Rolled – Stiff dough rolled thin and cut into desired shapes.
 - iv) Refrigerator – Stiff dough shaped into rolls, wrapped, chilled well in refrigerator so that it can be cut into thin slices.
 - v) Molded – Stiff dough rolled between hands into balls, logs, crescents, etc.
 - vi) Pressed – Dough forced through a cookie press/pastry tube into various shapes.
 - f) All Champion and Reserve Champion baked goods exhibited will be sold at the 4-H bake/cake auction. 1st and 2nd place will be sold at the baked goods table in the home arts building on entry/judging day and Friday.
 - g) No commercial mixes or convenience foods are to be used for classes 4O-1-4 thru 4O-1-16
 - h) Recipe must be included with all baked items on a 4 x 6 card.
 - i) Cakes
 - i) A whole cake makes an exhibit
 - ii) Exhibit cakes on stiff cardboard 2" larger than cake
 - iii) 4O-1-17 – Cake made with cake mix – Exhibitor must use box mix as a base, adding fruits, nuts, puddings, chocolate chips, or other ingredients. **Must add more than one ingredient.**
 - j) Cookies
 - i) Exhibit consists of 8 cookies
 - ii) All 1st places May be sold in auction.
 - k) Candy
 - i) Exhibit consists of 8 pieces of candy.
 - ii) **Fudge - Must be cut in 2" square pieces.**
 - l) Breads
 - i) A whole loaf or 8 rolls, muffins or biscuits make an exhibit.
 - ii) All exhibits must be placed on a sturdy 9" plate.
 - iii) Whole loaf wrapped well with see-through wrap.
 - m) Pies
 - i) Pies should be exhibited in a disposable 9" pie pan and covered well with see-through wrap.
 - n) Decorated baked items – Ages 8-18
 - i) Decorated items may be made from a mix or from scratch.
 - ii) No recipe is required for entry.
 - iii) Following icing recipe required for decorative use:
 - 8 cups 10X (Confectioners) sugar
 - 1/2 cup water
 - 1 1/2 cups **vegetable shortening**
 - 1 1/2 teaspoons salt
 - 1 1/2 teaspoons clear (or brown) vanilla
 - 1 1/2 teaspoons clear butter flavor (optional)
 - Mix with mixer until blended

Premiums for Department 4O

1st – \$5.00 2nd – \$4.00 3rd – \$3.00 4th – \$2.00 5th – \$1.00

SECTION

001 – Cakes

Angela Koontz, Co-Superintendent – 301-992-6939
Rhonda Uzelac, Co-Superintendent – 301-992-7254

Classes

- 0001 Box, (First Yr Exhibitors Only)
- 0002 Cupcakes, Iced, 1st Year, (Eight Cupcakes, First Yr Exhibitors Only)
- 0003 Cupcake, Not Iced, (Eight Cupcakes, not iced)
- 0004 Cupcake, Iced (Eight cupcakes)
- 0005 Chocolate/Fudge/Devils Food

- 0006 Yellow Or White
- 0007 Pound
- 0008 Spice
- 0009 Red Velvet
- 0010 German Chocolate
- 0011 Applesauce
- 0012 Carrot
- 0013 Coconut
- 0014 Ginger Bread
- 0015 Angel Food, Sponge, Chiffon
- 0016 Nut and/or Fruit
- 0017 Made With Mix, (See Rules & Regulations)
- 0018 Gluten Free Item
- 0019 Coffee Cake

SECTION

002 – Cookies

Jane Frey, Co-Superintendent – 301-824-6211
Tammy Frey, Co-Superintendent – 301-824-6211

Classes

- 0001 Bar
- 0002 Brownies
- 0003 Chocolate Chip
- 0004 Drop
- 0005 Molded
- 0006 No-Bake
- 0007 Peanut Butter
- 0008 Pressed
- 0009 Refrigerator
- 0010 Rolled
- 0011 Gluten Free Cookies
- 0012 1st Year boxed cookie mix
- 0013 Boxed cookie mix with added ingredients

SECTION

003 – Candy

Cindy Long, Co-Superintendent – 301-223-8316
Gayle Krull, Co-Superintendent – 301-665-9033

Classes

- 0001 Chocolate Fudge
- 0002 Chocolate Fudge with Nuts
- 0003 Peanut Butter Fudge
- 0004 Peanut Butter Fudge with nuts
- 0005 Other Fudge (No Tiger Butter)
- 0006 Potato
- 0007 Nut Brittle

SECTION

004 – Breads

Cindy Long, Co-Superintendent – 301-223-8316
Gayle Krull, Co-Superintendent – 301-665-9033

Classes

- 0001 Quick, Fruit and/Or Nut
- 0002 Quick, Vegetable and/Or Nut
- 0003 Yeast Breads or Rolls
- 0004 Muffins, Fruit
- 0005 Muffins, Plain
- 0006 Biscuits
- 0007 Cinnamon Rolls
- 0008 Gluten Free

SECTION

005 – Pies

Cindy Long, Co-Superintendent – 301-223-8316

Gayle Krull, Co-Superintendent – 301-665-9033

Classes

- 0001 Apple
- 0002 Cherry
- 0003 Other Fruit
- 0004 Pecan

SECTION

006 – Decorated Baked Items, Jr

Angela Koontz, Co-Superintendent – 301-992-6939

Rhonda UzelacII, Co-Superintendent – 301-992-7254

Classes

- 0001 Decorated Cake, (Ages 8-13)
- 0002 Giant Decorated Cookies, (Ages 8-13)
- 0003 Gingerbread House, (Ages 8-13)
- 0004 Other Edible Craft, (Ages 8-13)

SECTION

007 – Decorated Baked Items, Sr

Angela Koontz, Co-Superintendent – 301-992-6939

Rhonda UzelacII, Co-Superintendent – 301-992-7254

Classes

- 0001 Decorated Cake, (Ages 14-18)
- 0002 Giant Decorated Cookies, (Ages 14-18)
- 0003 Gingerbread House, (Ages 14-18)
- 0004 Other Edible Craft, (Ages 14-18)