

BAKED GOODS & CANDY

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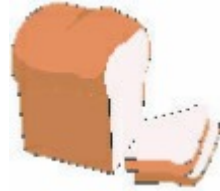
BGA (Adult), BGT (Teen), BGY (Youth)

Please refer to page 28 for Policies, Procedures and Rules for all Open Class Exhibit Hall Entries.

All entries MUST BE IN CLEAR PLASTIC CONTAINERS. Lids may be clear or colored. NO ZIPLOCK BAGS. No mixes of any type will be allowed. Muffins are to be entered without liners. All judging is based on appearance, texture, and flavor. Pre-molded centers for candy are not allowed. Professional Exhibitors are limited to one (1) item. **All entries MUST include the recipe.**

Section A. QUICK BREADS

1. Biscuits (3)
2. Bread, Banana nut (1/2)
3. Bread, Corn (1/2)
4. Bread, Date & Nut (1/2)
5. Bread, Ginger (1/2)
6. Bread, Herb (1/2)
7. Bread, Pumpkin (1/2)
8. Bread, Zucchini (1/2)
9. Cheese Biscuits (3)
10. Coffee Cake (1/2)
11. Muffins, Corn (3)
12. Muffins, Fruit (3)
13. Muffins, Nut (3)
14. Muffins, Vegetable (3)
15. Muffins, Pumpkin (3)
16. Muffins, Plain by bread machine (3)
17. Miscellaneous Bread (1/2)
18. Miscellaneous Muffins (3)



Section B. YEAST BREADS

1. Fancy Sweet Bread (1/2)
2. Loaf, Herb (1/2)
3. Loaf, Rye (1/2)
4. Loaf, White (1/2)
5. Loaf, Whole Wheat (1/2)
6. Rolls, Plain (3)
7. Rolls, Sweet (3)
8. Bread from Bread Machine (1/2)
9. Miscellaneous Breads (1/2)
10. Miscellaneous Rolls (3)

Section C. CAKES, not iced (1/4 cake)

1. Angel food
2. Apple
3. Applesauce
4. Banana
5. Cheese
6. Chiffon
7. Chocolate
8. Fruit & Nut
9. Ginger
10. Jelly Roll
11. Nut
12. Pound, Chocolate
13. Pound, Fruit & Nut
14. Pound, Plain
15. Pound, All Types
16. Spice
17. Sponge



18. Microwave
19. Miscellaneous

Section D. CAKES, with icing (1/4 cake)

1. Banana
2. Carrot
3. Devils Food
4. Fruit & Nut
5. German Chocolate
6. Marble
7. Nut
8. Pound
9. Spice
10. White
11. Yellow
12. Chocolate
13. Coconut
14. Vegetable & Nut
15. Cake Pops
16. Miscellaneous

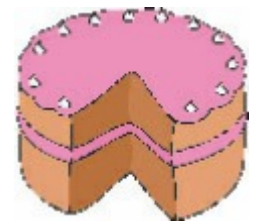


Section E. DECORATED, whole cake (fresh or dummy)

1. All Occasion
2. Doll
3. Gingerbread House (fresh)
4. Holiday
5. Novelty, original
6. Novelty, using shaped pan
7. Professional
8. Wedding
9. Miscellaneous

Section F. COOKIES 3 Cookies

1. Brownies Fancy
2. Brownies Iced
3. Brownies Plain
4. Brownies Nut
5. Brownies / Miscellaneous
6. Chocolate
7. Chocolate Chip
8. Cookie Press
9. Fancy Cookie
10. Fruit
11. Fruit & Nut Cookie
12. Fruit & Nut Bars
13. Fruit and Nut Drop
14. Fruit Bars
15. Ginger
16. Ginger Snaps
17. Lemon



Section F. COOKIES (3) continued from previous page

18. Macaroon
19. Molasses
20. Molded
21. Nut
22. Oatmeal
23. Peanut Butter
24. Plain Sugar, dropped
25. Plain Sugar, rolled
26. Pumpkin
27. Refrigerator
28. Miscellaneous
29. Snicker Doodles

Section G. CANDY 3 Pieces

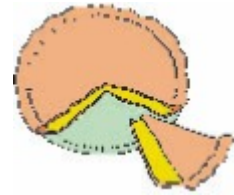
1. Butter Center
2. Caramels
3. Chocolates, dipped, any center
4. Chocolates, molded, fruit center
5. Chocolates, molded, solid center
6. Divinity
7. Fondant
8. Fudge, Chocolate
9. Fudge, Chocolate with Nuts
10. Fudge, Peanut Butter
11. Fudge, Vanilla
12. Fudge, Vanilla with Nuts

13. Fudge, Miscellaneous
14. Mints
15. Peanut Butter
16. Peanut Brittle
17. Fair Queen Candy (see instructions below)
18. Molded Candy
19. Rocky Road
20. Seafoam
21. Microwave
22. Miscellaneous

Section H. PIE CRUST - Whole (to be entered in a disposable pan and and in a Ziploc bag.)

Section I. PIES, with/without crust (whole pie, can be a mini pie). (To be entered in a disposable pan with lid or a disposable pan in a Ziploc bag.)

1. Fruit Apple
2. Fruit Cherry
3. Fruit Peach
4. Fruit Berry
5. Nut
6. Vegetable
7. Microwave
8. Miscellaneous



Section J1. Cobbler

Section K1. Sugar Free

Fair Queen Candy

To be exhibited in own gift box with a Ziploc bag. One pound box, assortment of at least 3 kinds (fondants, mints, fudges, etc.). First prize box with exhibitor's name and address will be presented on Sunday to **the Anne Arundel County Fair Queen**, during the 4:00 p.m. Awards Ceremony, by the exhibitor winner.



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