

**DIVISION C – Cakes, Pies, and Tarts**

1. All baked goods must be placed on disposable paper or aluminum pie plates and covered with cellophane or plastic wrap.
2. No commercial mixes may be used, except in Class 198.
3. **Recipe must accompany entry (use 3 x 5 card).**
4. All baked goods become the property of the Worcester County Fair. First place cake and pie or tart entries will be sold during the Cake & Pie Auction to benefit the Fair.
5. Cakes and pies will be judged separately from the rest of the Food Preparation classes.

**Cakes**

**Class**

- 198 - Enhanced Cake from Commercial Mix (in addition to manufacturer's recipe, you must add at least three additional ingredients)
- 199 - Angel Food Cake - no icing
- 200 - Chocolate or devil's food layer cake - any icing
- 201 - Pound Cake - no icing
- 202 - Carrot Cake - any icing
- 203 - Coffee Cake - non yeast
- 204 - Applesauce Cake - no icing
- 205 - Sponge Cake - no icing
- 206 - White layer Cake - any icing

**Decorated Cakes**

**Class**

- 210 - Special Occasion & Novelty
- 211 - Maryland's 4-H Cake - May be any kind but decorated to carry out the idea of "Maryland 4-H".

**Pies, Shells & Tarts**

**Class**

- 224 – Best Tart
- 225- Best pastry pie shell - no filling

**Pies**

**Class**

**A. Custard**

- 226 - Chocolate
- 227- Coconut Custard
- 228 - Lemon Meringue
- 229 - Pumpkin
- 230 - Sweet Potato

**B. Fruit**

- 231- Apple
- 232- Blackberry
- 233- Blueberry or Huckleberry
- 234 - Cherry
- 235 - Peach
- 236 - Pineapple
- 237 - Strawberry
- 238 - Miscellaneous Pie or Tart  
not listed above

**DIVISION D – COOKIES, BREADS & CANDIES**

**COOKIES** (6 in plastic bag on small paper plate)

**TYPES OF COOKIES**

There are five basic types of cookies. All have much the same basic ingredients, but the proportions used, the method of mixing, and the additions result in different finished products.

**Drop:** Soft dough is simply dropped from a spoon onto a cookie sheet.

**Bar:** Stiff dough is spread or pressed evenly in flat pan, baked, cooled and cut into bars or squares.

**Refrigerator:** Stiff, rich dough is shaped into rolls, wrapped, chilled well in refrigerator so that it can be cut into thin slices.

**Pressed:** Dough is forced through a cookie press or pastry tube into various shapes.

**Molded:** Stiff dough is rolled between hands into balls, logs, crescents, etc.

**Classes**

- 251 - Brownies with nuts
- 252 - Brownies without nuts
- 253 - Chocolate Chip Cookies
- 254 - Oatmeal Drop Cookies
- 255 - Peanut Butter Cookies
- 256 - Refrigerator Cookies
- 257 - Rolled Cookies
- 258 - Snickerdoodles
- 259 - Bar Cookies (no brownies)
- 260 – Sugar Cookies – rolled
- 261 - Drop Cookie
- 262- Miscellaneous Cookies not listed above



# APPLE DISCOUNT DRUGS

## SCARBOROUGH OIL & PROPANE

FATHER & SON SINCE '21

5512 SNOW HILL ROAD  
SNOW HILL, MD 21863

410-632-0151

**“SHORE’S OLDEST INDEPENDENT”**

FUEL OIL – KEROSENE – PROPANE  
GASOLINE – DIESEL FUEL – PELLETS  
TANK PUMPING - TANK REMOVAL  
TANK CLEANING

**DIVISION D (cont.) – COOKIES, BREADS & CANDIES**

**BREADS**

**Class**

- 292 - Baking Powder Biscuits - rolled (4)
- 293 - Cheese bread
- 294 - Coffee Cake (non-yeast)
- 295 - Loaf - white (yeast)
- 296 - Loaf - whole wheat (yeast)
- 297 - Loaf - other (yeast)
- 298 - Muffins - plain (4)
- 299 - Muffins - other (4) identify kind
- 300 - Fruit or Fruit and Nut Bread
- 301 - Vegetable or Vegetable and Nut Bread
- 302 - Rolls - any kind
- 303 - Swedish Tea Ring
- 304 - Gingerbread
- 305 - Cornbread
- 306 - Yeast Braided
- 307 - Bread Misc. Not listed

**CANDIES (6 pieces)**

**Class**

- 326 - Plain Cooked Fudge
- 327 - Cooked Nut Fudge
- 328 - Uncooked Fudge
- 329 – Mints
- 330 – Butterscotch
- 331 - Caramels
- 332 - Peanut Brittle
- 333 – Miscellaneous candy not listed above

**DIVISION E – FOOD PRESERVATION**

1. Only standard pint or quart canning jars in clear glass and new two-piece lids are acceptable. Jellies, preserves and jams may be in ½-pint jars. Label each jar clearly as to product and date. The label size should be no larger than 4"x ¾".
2. Judges reserve the right to open canned products, if necessary, to make the best decisions.
3. All canning should be done in accordance with the following publications that are available by calling Worcester County Extension at 410-632-1972 or online at [www.extension.umd.edu/wicomico-county/food-preservation-and-canning](http://www.extension.umd.edu/wicomico-county/food-preservation-and-canning)  
 \*Home Canning of Fruits & Vegetables – U.S.D.A> Publication.  
 \*How to make Jellies, Jams & Preserves at home – U.S.D.A Publication
4. Entry will consist of 1 Jar unless otherwise specified.

**DIVISION E – FOOD PRESERVATION (FRUITS)**

**Class**

- 345 – Applesauce
- 346 – Apples
- 347 – Apples Juice
- 348 – Blackberries/Blueberries
- 349 – Cherries
- 350 – Peaches
- 351 – Pears
- 352 – Fruit – Other
- 353 – Berries Preserves
- 354 – Fruit Preserves
- 355 – Fruit Jam
- 356 – Berry Jam
- 357 – Marmalade – Any Kind
- 358 – Fruit Jelly
- 359 – Berry Jelly
- 360 – Miscellaneous of any kind not listed above

**DIVISION E – FOOD PRESERVATION (Vegetables)**

**Class**

- 371 – Beans – Green/Wax
- 372 – Beans – Lima
- 373 – Beets – Whole or Sliced (No Vinegar)
- 374 – Carrots
- 375 – Corn Whole Kernel
- 376 - Peas
- 377 – Tomatoes
- 378 – Tomato Juice
- 379 – Sweet Potatoes
- 380 – White Potatoes
- 381 – Pickled Beets
- 382 – Pickles Whole
- 383 – Pickles Sliced
- 384 – Relish (Mixed Vegetable)
- 385 – Salsa
- 386 – Chutney
- 387 – Miscellaneous vegetable not listed above



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