

Dept. 4T – Youth Decorated Textiles

Chair: Cheryl Gordon - cheryl.gordon@k12.wv.us

Co-Chair: Sarah Hooper - slhooper3@aol.com

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

Rules & Regulations:

1. See “General Rules and Regulations” for a complete list.
2. All shirt entries must be hung on a metal hanger.
3. All non-shirt items must be pinned to a metal hanger.
4. No collections of items are allowed in any decorated textile class.

CLASS

- | | |
|---|--------------------------------------|
| 1. Beaded Textiles | 12. Stenciled Textiles |
| 2. Cut Away Garment Design Textiles | 13. Studded Textiles |
| 3. Fabric Applique Textiles
<i>(Machine or handstitched)</i> | 14. Tie Dye Textiles |
| 4. Iron On Fabric Applique Kit <i>(Paint around)</i> | 15. Christmas Decorated Textiles |
| 5. Iron On Fabric <i>(You must cut design out of fabric; paint around)</i> | 16. Easter Decorated Textiles |
| 6. Iron On Transfer Kits <i>(Paint around)</i> | 17. Halloween Decorated Textiles |
| 7. Iron On Transfer Kits Outline
<i>(fill in between lines with paint)</i> | 18. Patriotic Decorated Textiles |
| 8. Liquid Embroidery | 19. Valentine’s Decorated Textiles |
| 9. Gem Wear w/wo Iron On Transfer | 20. St. Patrick’s Decorated Textiles |
| 10. Painted Textiles | 21. New Year’s Decorated Textiles |
| 11. Sequin Textiles | 22. Fall Decorated Textiles |
| | 23. Spring Decorated Textiles |
| | 24. Combo of any Decorated Textiles |

Dept. 4U1 – Youth Cakes and Pies

Chair: Kaite Reed

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

Rules and Regulations:

1. See General Rules and Regulations for a complete list.
2. Any item prepared with alcohol (not alcohol flavoring) will be disqualified.
3. Recipes for entries that receive a Overall Champion Cake/Pie may not be used a subsequent year.
4. Recipe cards are required (including frostings) on a 3-5 index card, written or typed. Include the division and class number. Recipe cards will not be displayed. Entries without recipe cards **will not be eligible for sale**.
5. See each division for additional rules.

Food Safety Rules:

To comply with food safety standards, entries that fail to comply with the below rules will be judged with premiums provided, but **will not be eligible for sale**. The exhibitor, if doing conference judging, will have the option to take their entry home.

1. All eggs used in recipes must be cooked.
2. No custard based recipes.
3. Any item that is sold shelf stable but required refrigeration after opening may not be used in cake frosting/icing and glazes.

- Any item that is sold refrigerated may not be used in cake frosting/icing or glazes. Examples include but are not limited to: milk (all types - cow, goat, soy, almond, etc.), half & half, cream evaporated milk, cream cheese, eggs (whites, yolk or whole), egg substitutes, powdered eggs, meringue powder.
- Sample Frosting recipes can be found on the website at www.thegreatfrederickfair.com/youth
- Recipe cards are required (including frostings) on a 3x5 index card, written or typed. Include the division and class number. Recipe cards will not be displayed.

DIVISION 1 – CAKES

Rules and Regulations:

- All cakes and frostings are to be homemade from scratch. Mixes, purchased dough and convenience packages are not allowed. **Exception:** Class 12 (Decorated Cake) may use a box mix.
- Commercial frosting is not allowed. Sample recipes are available on the website at: www.thegreatfrederickfair.com/youth
- No sheet cakes are accepted.
- Cakes must be placed on a 9-inch circle. If making your own (vs store bought) use heavy cardboard and cover with aluminum foil.
- Cakes, on their 9-inch circle, will be placed on trays with covers provided by the Youth Building upon entry of the department. Containers used to enter cakes are not guaranteed for return. It is recommended to use disposable cake boxes or containers.
- All cakes, including decorated cakes, must fit inside the circle 10-inch container provided by the fair.

CLASS

- | | |
|--|---|
| 1. Layer Cake, Chocolate or Devil | 8. Tube Cake (<i>Put name of cake on tag</i>) |
| 2. Layer Cake, Red Velvet | 9. Pound Cake (<i>Must be baked in tube pan</i>) |
| 3. Layer Cake, White or Yellow | 10. Create a Cake (<i>Box cake mix with other ingredients added, no sheet cakes accepted</i>) |
| 4. Layer Cake, Spice (<i>No raisins, fruits, nuts</i>) | 11. Cake Decorating (<i>Cake itself will not be judged, only artistry</i>) |
| 5. Layer Cake, Coconut
(<i>Canned only, no fresh or frozen</i>) | 12. Cupcakes (7) |
| 6. Layer Cake, Other | |
| 7. Tube Cake (<i>Chiffon, angel</i>) | |

DIVISION 2 – FRUIT PIES

Rules and Regulations:

- No pumpkin pies or other custard based pies (even if cooked) will be accepted.
- Pies must be in 8" or 9" pie pans. Disposable, aluminum pie tins must be used - pies in reusable pie pans will not be accepted.
- Plastic containers with covers to place your baked pie in will be provided by the Youth Building upon entry of the department. Containers used to transport/enter pies are not guaranteed for return. It is recommended to use disposable boxes.

CLASS

- | | |
|-----------|---|
| 1. Apple | 5. Pecan |
| 2. Berry | 6. Pie, other (<i>see division rule #1</i>) |
| 3. Cherry | |
| 4. Peach | |

DIVISION 3 – GLUTEN FREE CAKES & PIES

Rules and Regulations:

1. Gluten Free items where ingredients have been eliminated, reduced, or substituted so people with dietary restrictions may enjoy: substitutes must be specific. Include an explanation of changes made on the recipe card.
2. All entries must follow the rules listed under Division 1 (Cake) and Division 2 (Pie).

CLASS

1. Cake
2. Pie

Dept. 4U2 – Youth Baked Goods

Chair: TBD

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

Rules and Regulations:

1. See General Rules and Regulations for a complete list.
2. Any item prepared with alcohol (not alcohol flavoring) will be disqualified.
3. All entries must be submitted in a disposable container (i.e. paper plate) and covered with either plastic wrap, aluminum foil or in a ziploc bag. Containers will not be returned.
4. Entries in Division 1 (Quick Breads) and 2 (Yeast Breads) will be sent home with the youth after judging. For those that are not present during conference judging, entries will be disposed of by the Building Superintendent.
5. See each division for additional rules.

DIVISION 1 – QUICK BREADS

CLASS

1. Baking Powder Biscuits
(3, no cupcake liners)
2. Muffin, Plain (3, no cupcake liners)
3. Muffin, Fruit, or Vegetable
(3, no cupcake liners)
4. Muffin, Other (3, no cupcake liners)
5. Gingerbread
6. Nut Bread With Nuts Only (no fruit or veg. ingredients, loaf pans)
7. Coffee Cakes
8. Fruit/Vegetable Bread W/O Nuts
9. Fruit/Vegetable Bread W/ Nuts
10. Corn Bread
11. Other

DIVISION 2 – YEAST BREADS

CLASS

1. Yeast Rolls, Plain (3)
2. Yeast Rolls, Other (3)
3. Sweet Rolls (3, example: sticky buns, etc.)
4. White Loaf
5. Loaf Of Bread, Other
(1, example: whole wheat or sourdough)
6. Sweet Fancy Bread
7. Bread Machine (From Scratch)

DIVISION 3 – COOKIES

Rules and Regulations:

1. Cookies may not have icing.
2. All cookie/brownie bars must be cut into 2"x2" squares.

CLASS

1. Sugar, No Chocolate (6)
2. Oatmeal, No Chocolate (6)
3. Chocolate Chip (6 no nuts)
4. Other (6)

- 5. Bar (6)
- 6. Brownies (6 chocolate plain, no icing)
- 7. Brownies (6 chocolate with nuts, no icing)
- 8. Brownies (6 blonde plain, no icing)
- 9. Brownies (6, Blonde with nuts, no icing)
- 10. Rolled (6 cut with cookie cutter)
- 11. Pressed (6 through a gun or mold)
- 12. Snickerdoodle (6)
- 13. Peanut Butter (6)

DIVISION 4 – CANDIES

Rules and Regulations:

- 1. Fudge must be cut in 1" x 1" squares.

CLASS

- 1. Peanut Butter Fudge Plain *butter, marshmallow cream)*
- 2. Chocolate Fudge Plain
- 3. Chocolate Fudge With Nuts
- 4. Marshmallow Cream Fudge
- 5. Brittle (6 must be plain, no chocolate)
- 6. Mints
- 7. Misc. Cooked Candy (6 no nuts, peanut
- 8. Uncooked Candy
- 9. Microwave Candy (6 no marshmallow cream)
- 10. Hand-Dipped Candy in Mold
- 11. No Bake Cookies (6, Juniors only no Seniors)

DIVISION 5 – GLUTEN FREE

Rules and Regulations:

- 1. Gluten Free items where ingredients have been eliminated, reduced, or substituted so people with dietary restrictions may enjoy: substitutes must be specific. Include an explanation of changes made on the recipe card.
- 2. All bar cookies/brownies must be cut in 2" x 2" squares.

CLASS

- 1. Quick Breads
- 2. Brownies
- 3. Cookie

DIVISION 6 – MISCELLANEOUS

- 1. Animal Treats (Cookie form 6, drop/roll-up 6)

