

HOME ARTS

Chairpersons: Erica Kane Varesko 240-577-0118 and Sandra Kane Varesko 301-475-5587

TIMES FOR ENTRY / JUDGING / PICKUP

ENTRY TIME: Wednesday, September 17, 2025 from 1:00 PM to 8:00 PM

JUDGING: Thursday, September 18, 2025 from 9:00 AM to 4:00 PM

PICK UP: Sunday, September 21, 2025 from 6:00 PM to 8:00 PM

**** NOTICE:****

There has been significant changes to all section/classes in the HOME ARTS DEPARTMENT. Please read all sections and class descriptions. Contact Building or Department Chairpersons for assistance if needed.

GENERAL INFORMATION FOR EXHIBITORS

- Each Exhibitor is only allowed ONE ENTRY per class.
- See RULES AND REGULATIONS for each department for instructions on entering.
- All exhibits entered in the Home Arts building must be the work of the person in whose name it has been entered and not previously exhibited in the St. Mary's County Fair.
- Home Arts reserves the right to split any categories containing numerous entries to award additional ribbons.
- Improperly classified entries may be reclassified or not judged.
- If class for entry is not provided, RIBBON ONLY will be awarded and not eligible for cash premium.
- Judges are instructed not to award premiums unless exhibits are deemed worthy, correctly entered and conform to specifications for the class.
- Judges are selected from counties other than St. Mary's whenever possible.
- Beginner is a person who has learned a craft within the past year.
- Champion Rosette will be awarded to the Best Entry in each Section.

DEPARTMENT M – BAKED GOODS

Chairpersons: Debra Raley 301-904-8158, Debbie Schultz, Dottie Simeona 301-481-7545

RULES AND REGULATIONS

**ONLY ONE ENTRY PER PERSON, PER CLASS ALLOWED
NO GLASS COVERS, WOODEN BASES OR TUPPERWARE.**

- General Rules for the Home Arts Department apply to all sections.
- Each entry must be baked by the person in whose name the entry is made.
- Any exhibitor making more than one entry from the same batch or permitting another person to make an entry from such, may forfeit all premiums which may have been won.
- **½ cake** will be accepted for Section-CAKES and Section -Cake from MIXES. **Plastic containers will be provided by the Home Arts Department.**

- Exhibits should be entered on stiff covered cardboard or disposable plates (no more than 2" larger than entry); covered with plastic wrap or zip lock bags. Any iced cakes should have toothpick supports for the plastic.
- **NO GLASS COVERS, WOODEN BASES OR TUPPERWARE.**
- **POSITIVELY NO MIXES**, except for CAKE from MIXES and DECORATED CAKES.
- **NO PERISHABLE ITEMS.**

BAKED GOODS

ADULT DIVISION

SECTION 1 – YEAST BREAD

Premium: 1st Place - \$4.00; 2nd Place - \$3.00; 3rd Place - \$2.00

Basis for Judging Yeast Bread

APPEARANCE: rounded top, straight sides, smooth crust, even golden-brown color, well proportioned

TEXTURE: tender, crisp thin crust, light elastic crumb, creamy in color

FLAVOR: delicate, sweet, nut-like flavor.

CLASS - YEAST

- | | |
|----------------------------|--|
| 101. White | 110. Sweet (specify) |
| 102. Whole Wheat | 111. Cinnamon Roll (6) |
| 103. French | 112. Rolls (6) (specify) |
| 104. Ethnic (specify) | 113. Other Bread (specify) |
| 105. Gluten Free (specify) | 114. Machine White |
| 106. Herb | 115. Machine Whole Wheat |
| 107. Raisin | 116. Machine Other (specify) |
| 108. Sourdough | 117. Item by exhibitor age 65 or older |
| 109. Rye | |

SECTION 2 – QUICK BREAD

Premium: 1st Place - \$3.00; 2nd Place - \$2.00; 3rd Place - \$1.00

Basis for Judging Quick Breads

APPEARANCE: rounded top, pebbled for muffins. Top level and smooth for biscuits; uniform size, straight sides, light in weight.

TEXTURE: even, fine tender, crisp thin crust, light elastic crumb, creamy in color

FLAVOR: no strong flavor of any one ingredient.

CLASS - QUICK BREAD

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| 201. Baking Power Biscuit (6) | 206. Coffee Cake |
| 202. Muffin, Plain (6) – NO MINI | 207. Ethnic (specify) |
| 203. Muffin, Other (specify) (6) – NO MINI | 208. Gluten Free (specify) |
| 204. Fruit and/or Nut | 209. Other Bread (specify) |
| 205. Vegetable | 210. Item by exhibitor age 65 or older |

SECTION 3 – PIES

NO PREMADE PIE CRUST or FILLING

Premium: 1st Place - \$6.00; 2nd Place - \$5.00; 3rd Place - \$4.00

Basis for Judging Pies

APPEARANCE: top browned evenly where applicable.

TEXTURE: crust flaky and tender; bottom done; filling firm to serve well.

FLAVOR: pleasing, no foreign taste in crust; filling done and tasty.

CLASS - PIES

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| 301. Apple | 307. Ethnic (specify) |
| 302. Berry (specify) | 308. Cobbler (specify) |
| 303. Cherry | 309. Other ((specify) |
| 304. Peach | 310. Pie Crust – Homemade |
| 305. Pecan | 311. Item by exhibitor age 65 or older |
| 306. Pumpkin | |

SECTION 4 – CAKES (1/2 Cake Acceptable)

NO MIXES or CANNED ICING

Premium: 1st Place - \$6.00; 2nd Place - \$5.00; 3rd Place - \$4.00

Basis for Judging Cakes

APPEARANCE: uniform layers; lightweight, free from cracks, bulges, and tunnels.

TEXTURE: tender; small grained, moist and fluffy, light.

FLAVOR: pleasing, no decided egg, shortening, or flavoring taste; no strong flavor of any one ingredient.

CLASS - CAKES

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| 401. Angel Food | 410. White – any icing |
| 402. Apple Cake | 411. Yellow – any icing |
| 403. Applesauce | 412. Cake w/nuts (specify) |
| 404. Chocolate – any icing | 413. Cake w/fruits (specify) |
| 405. German Chocolate | 414. Cake w/vegetable (specify) |
| 406. Gingerbread or Molasses | 415. Ethnic – (nonperishable only) |
| 407. Pound Cake-Plain | 416. Gluten Free – include recipe |
| 408. Pound Cake-w/added ingredients(specify) | 417. Other, Not Listed Above |
| 409. Spice – any icing | 418. Item by exhibitor age 65 or older |

SECTION 5 - CUPCAKES (6)

Premium: 1st Place - \$6.00; 2nd Place - \$5.00; 3rd Place - \$4.00

Basis for Judging Cakes

APPEARANCE: uniform layers; lightweight, free from cracks, bulges, and tunnels.

TEXTURE: tender; small grained, moist and fluffy, light.

FLAVOR: pleasing, no decided egg, shortening, or flavoring taste; no strong flavor of any one ingredient.

CLASS - CUPCAKES

- 501. Yellow
- 502. Chocolate
- 503. Cupcake made w/ Fruit and/or Vegetables

- 504. Filled Cupcake
- 505. Gluten Free
- 506. Other, Not Listed Above
- 507. Item by exhibitor age 65 or older

SECTION 6 - CAKE from MIXES

1/2 CAKE ACCEPTABLE / RECIPE REQUIRED

Premium: 1st Place - \$6.00; 2nd Place - \$5.00; 3rd Place - \$4.00

Basis for Judging Cakes

APPEARANCE: uniform layers; lightweight, free from cracks, bulges, and tunnels.

TEXTURE: tender; small grained, moist and fluffy, light.

FLAVOR: pleasing, no decided egg, shortening, or flavoring taste; no strong flavor of any one ingredient.

CLASS - CAKES FROM MIXES

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| 601. Cake with nuts | 604. Sugar Free w/ added ingredients |
| 602. Cake with spices | 605. Gluten Free w/ added ingredients |
| 603. Cake w/ Fruit and/or Vegetables | 606. Item by exhibitor age 65 or older |

SECTION 7 - COOKIES (6 to a Plate)

Premium: 1st Place - \$4.00; 2nd Place - \$3.00; 3rd Place - \$2.00

Basis for Judging Cookies

APPEARANCE: uniform size; not too large; browned evenly.

TEXTURE: fine grain; uniform; tender; crisp or soft according to type.

FLAVOR: no flavor of fat, baking soda, baking powder, etc...

CLASS - COOKIES

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| 701. Bar (specify) | 711. Peanut Butter |
| 702. Brownies | 712. Pressed (Cookie Press) |
| 703. Brownies w/nuts or other ingredients | 713. Refrigerator |
| 704. Cereal | 714. Rolled (w/ rolling pin) |
| 705. Chocolate Chip | 715. Snickerdoodle |
| 706. Ethnic – specify type | 716. Sugar |
| 707. Gluten Free | 717. Savory |
| 708. Molded (by hand) | 718. Gluten Free |
| 709. Molasses / Ginger | 719. Other (specify) |
| 710. Oatmeal | 720. Item by exhibitor age 65 or older |

SECTION 8 – CANDY (6 to a plate)

Premium: 1st Place - \$4.00; 2nd Place - \$3.00; 3rd Place - \$2.00

Basis for Judging Pies

APPEARANCE: uniform shape and size; bite-size; natural color or delicate artificial color.

TEXTURE: moist and creamy or brittle and melts in your mouth; free from crystal, stickiness, or hardness.

FLAVOR: delicate and suitable to type of candy.

CLASS - CANDY

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| 801. Butter Cream | 807. Fudge, Other w/ other ingredients(specify) |
| 802. Chocolate Covered Cherries | 808. Mints |
| 803. Ethnic – (type) | 809. Molded |
| 804. Fudge, Chocolate - Plain | 810. Nut Roll |
| 805. Fudge, Chocolate w/other ingredients(specify) | 811. Other (specify) |
| 806. Fudge, Other - Plain | 812. Item by exhibitor age 65 or older |