

# Division 1: INDOOR EXHIBITS

4-H Awards sponsored by Ardent Title Company

## • Department 1: Food Preservation

- section 1 – canned fruit
- section 2 – canned vegetables & meat
- section 3 – pickles & relishes
- section 4 – jellies, jams, & bread spreads

## • Department 2: Baked Products and Candy

- section 5 – yeast breads & rolls
- section 6 – quick breads
- section 7 – cakes & cupcakes
- section 8 – cookies
- section 10 – candy
- section 11 – healthy choices
- section 12 – dried foods

## • Department 3: Expressive Arts

- section 13 – fine arts
- section 14 – photography

## • Department 4: Handicrafts and Needlework

- section 15 – quilting
- section 16 – needlework
- section 17 – knitting, crocheting, tatting
- section 18 – crafts
- section 19 – home furnishings
- section 20 – electric
- section 21 – woodworking
- section 22 – garments

## • Department 5: Misc. Indoor Exhibits

- section 23 – childcare & babysitting
- section 24 – entomology
- section 25 – collections
- section 26 – booths
- section 27 – 4-H Aerospace
- section 28 – youth poster art
- section 29 – 4-H Graphic Art Design
- section 30 – 4-H banners
- section 31 – 4-H scrapbooks
- section 32 – other 4-H projects, Clover projects

## Indoor Exhibits: General rules

### CONTACT:

Susan Sprout-Knight, Chairperson - [susank@ardenttitle.com](mailto:susank@ardenttitle.com)

1. Entries must be entered on Friday, July 20, from 4 p.m. to 8 p.m and Saturday, July 21 from 8 a.m. to 11:00 a.m. Perishable items (baked goods) should be entered Saturday, July 21 from 8 a.m. - 11:00 a.m. Exhibitors showing 10 items or more must enter by 10:30 a.m. Building will be closed for the rest of the day for judging at 11:00 a.m. Only authorized persons will be permitted in the exhibit area while judging is in progress. Building will reopen Sunday, July 22, 2018 at 1 p.m.
2. If entering 5 or more items, please obtain entry tags in advance. Entry tags are available at the Cecil County Extension Office between the hours of 8 a.m. and 4:30 p.m. Monday through Friday.
3. NO ADMISSION PASSES WILL BE FURNISHED. Exhibitors will be admitted free during official entry times specified above, through any gate. All others accompanying an exhibitor must pay the regular admission price.
4. Entries in all sections must be the work of the exhibitor, owned by the exhibitor, and entered in his or her name.
5. There is no age limit, unless specified in a class.
6. Only one entry per class will be accepted from any one exhibitor.
7. All entries must be fresh, clean and conform to size or content specifications.
8. All work must have been completed since last year's Cecil County Fair except as noted in specific section listings. No entry exhibited in a previous Cecil County Fair is eligible for competition.



### Cecil County Fair “Ask An Expert”

The Cecil County 4-H program will be offering a Cecil County Fair “Ask an Expert” open session to help 4-H youth fill out their entry forms & entry tags and answer any fair related questions on Wednesday, June 20, 2018 from 6:30-8 PM in the Cecil County Extension Office.

9. Competent judges will be selected and their decisions will be final. The right is reserved for judges to open and examine all entries and to refrain from awarding prizes when entries are not worthy in their estimation. In judging fancy work, the design and usefulness of the article will be considered as well as workmanship.
10. Exhibits will be released on Sunday, July 29, 2018 from 8 a.m. to 12 noon. No exhibitor will be allowed to remove any article from exhibit area before this time. Premium money will be held from exhibitors not complying. Ticket entry stubs must be presented for release of entries. All exhibits not claimed will become the property of the Cecil County Fair. Ribbons awarded must be picked up at this time.
11. Exhibitors must comply with all rules listed with their specific section.
12. Items will be held by the Cecil County Fair until July 29, 2018, at 12 noon, after 12 noon, items will be discarded.
13. The category of “other” is for items that fit the category which are not listed in the section.
14. Categories or sections will not be added for exhibits.
15. Clerks and volunteers are not responsible for exhibits entered in the wrong class.
16. 4-H Age Categories as of 1/1/18:  
Clovers - 5, 6 and 7  
Juniors - 8, 9 and 10  
Intermediates - 11, 12 and 13  
Seniors - 14 - 18

Review the rules prior to entry.

Questions can be directed to: [susank@ardenttitle.com](mailto:susank@ardenttitle.com)

## Department 2: BAKED PRODUCTS & CANDY

### RULES AND REGULATIONS

- All baked goods must be made from scratch - No Box Mixes, unless noted in class.
- Enter exhibits on sturdy paper plates, covered.
- Recipe submitted on a sturdy 3 x 5 card with ingredients, amounts, procedure used. Exhibits without this may not be judged. Recipe will become property of the Cecil County Fair to use for future publications and advertising.
- Do not enter perishable items that need to be refrigerated. No cream cheese, yogurt, whipped cream, etc. can be used in fillings or icing. Eggs used in process must be cooked.
- Commercial frosting is not allowed (exception: Decorated Cake).
- Fair is not responsible for containers. Exhibits will be disposed of when they are no longer visually appealing.

### Section 5 - YEAST BREADS & ROLLS

Basis for judging - Appearance should be rounded top, straight sides, smooth crust, even golden color, well proportioned. Texture should be tender, crisp, thin crust with light, elastic crumb. Flavor and aroma should be delicate, sweet and nut like. Mini-loaf only (5½" x 2½" pan size) or 2 rolls/buns.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over	Junior	Intermediate	Senior	
0564A	0564B	Cinnamon Buns	0564C	0564D	0564E
0562A	0562B	Coffee Ring, Whole Product	0562C	0562D	0562E
0550A	0550B	Fruit Bread	0550C	0550D	0550E
0558A	0558B	Loaf of bread, identify type	0558C	0558D	0558E
0557A	0557B	Loaf of sourdough	0557C	0557D	0557E
0551A	0551B	Machine Bread, exhibitors choice, Whole Loaf, identify on entry tag. No mixes.	0551C	0551D	0551E
0552A	0552B	Other Bread (not machine)	0552C	0552D	0552E
0563A	0563B	Pizza Crust	0563C	0563D	0563E
0559A	0559B	Plain rolls (2)	0559C	0559D	0559E
0553A	0553B	Pretzels	0553C	0553D	0553E
0554A	0554B	Raisin Bread	0554C	0554D	0554E
0561A	0561B	Rolls, Other (2)	0561C	0561D	0561E
0560A	0560B	Whole Wheat Rolls(2)	0560C	0560D	0560E
0555A	0555B	White Bread	0555C	0555D	0555E
0556A	0556B	Whole wheat	0556C	0556D	0556E
0565A	0565B	Yeast Bread Gift Basket/Box	0565C	0565D	0565E

### CHAMPION - YEAST BREADS & ROLLS

#### GRAND CHAMPION

### Section 6 - QUICK BREADS

Basis for judging - Liners may be used for muffins. The top should be well rounded and pebbled for muffins, level and smooth for biscuits. Uniform size, straight sides, light in weight. Texture should be even, fine grain, free from holes or tunnels, and should be light, tender, uniform in color. Flaky texture for biscuits. There should be no strong flavor or aroma of any one ingredient. No commercial mixes allowed. Mini-loaf only (5½" x 2½" pan size) or 2 biscuits/muffins. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over	Junior	Intermediate	Senior	
0630A	0630B	Any Other Quick Breads, identify type	0630C	0630D	0630E
0615A	0615B	Baking powder biscuits, dropped	0615C	0615D	0615E
0618A	0618B	Coffee Cake, Cinnamon	0618C	0618D	0618E
0619A	0619B	Coffee Cake, Fruit, Identify	0619C	0619D	0619E
0620A	0620B	Corn Bread (2"x3") 2 pieces	0620C	0620D	0620E
0621A	0621B	Fruit or Fruit & Nut Bread (Identify type)	0621C	0621D	0621E
0616A	0616B	Gingerbread	0616C	0616D	0616E
0622A	0622B	Machine Bread, exhibitors choice identify on entry tag	0622C	0622D	0622E
0623A	0623B	Muffins, Bran, no liner	0623C	0623D	0623E
0624A	0624B	Muffins, Corn, no liner	0624C	0624D	0624E
0625A	0625B	Muffins, Fruit, no liner	0625C	0625D	0625E
0626A	0626B	Muffins, Plain, no liner	0626C	0626D	0626E
0627A	0627B	Other Muffins, identify type, no liner	0627C	0627D	0627E

0628A	0628B	Pretzels	0628C	0628D	0628E
0632A	0632B	Quick Bread Gift Basket/Box	0632C	0632D	0632E
0629A	0629B	Vegetable or Vegetable & Nut Bread, identify type	0629C	0629D	0629E
0617A	0617B	Vegetable or Vegetable Nut Bread	0617C	0617D	0617E
0631A	0631B	Zucchini Bread	0631C	0631D	0631E

## Section 7 - CAKES & CUPCAKES

### RULES AND REGULATIONS

Basis for Judging - Liners may be used for cupcakes. Cakes should be medium sized and, if layered, the layers uniform in size, light in weight, straight sides, free from cracks, peaks and bulges, with level or rounded top according to the type of cake. The coloring used for frosting or candies should be light and delicate. All decorations must be edible and appetizing to the eye. The flavor should be pleasing with no positive egg, shortening or flavoring taste. No mixes (unless notes) allowed. 1/2 cake, 9" square pan, 8" round pan, or 2 cup cakes. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over	Junior	Intermediate	Senior	
0680A	0680B	Angel Food Cake, no icing	0680C	0680D	0680E
0681A	0681B	Applesauce Cake, no icing	0681C	0681D	0681E
0682A	0682B	Butter, plain or chocolate	0682C	0682D	0682E
0693A	0693B	Cake, other, identify type, no icing	0693C	0693D	0693E
0694A	0694B	Cupcakes, other, identify type, no icing	0694C	0694D	0694E
0683A	0683B	Chiffon, no icing	0683C	0683D	0683E
0686A	0686B	Chocolate Cake, no icing	0686C	0686D	0686E
0698A	0698B	"Create-A-Cake" (boxed cake mix w/additions)	0698C	0698D	0698E
0684A	0684B	Cupcakes, yellow batter, no icing	0684C	0684D	0684E
0685A	0685B	Cupcakes, chocolate batter, no icing	0685C	0685D	0685E
0687A	0687B	Devils food, no icing	0687C	0687D	0687E
0697A	0697B	Donuts, no icing	0697C	0697D	0697E
0695A	0695B	Fruitcake	0695C	0695D	0695E
0688A	0688B	Gingerbread, no icing	0688C	0688D	0688E
0696A	0696B	Jelly Roll	0696C	0696D	0606E
0689A	0689B	Pound Cake, no icing	0689C	0689D	0689E
0690A	0690B	Spice, no icing	0690C	0690D	0690E
0691A	0691B	Sponge, no icing	0691C	0691D	0691E
0692A	0692B	Yellow Cake, no icing	0692C	0692D	0692E

### CHAMPION - CAKES & CUPCAKES

#### GRAND CHAMPION

► **DECORATED CAKES - No mixes, please.** The whole cake may not exceed 9"w x 13" x 12"h. All decorations must be edible. Cake must be made with batter, no rice krispies or other cereal. Commercial frosting permitted, but must be noted.

Prizes: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over	Junior	Intermediate	Senior	
0741A	0741B	Cake, any batter, decorated for special occasion (wedding, birthday, anniversary, shower, etc.)	0741C	0741D	0741E
0742A	0742B	Cake, any batter, decorated, Novelty - Decorated to carry out an idea.	0742C	0742D	0742E
0740A	0740B	Cupcakes, any batter, decorated	0740C	0740D	0740E
0743A	0743B	Cecil County Fair Theme Cake - Decorated to carry out the ideal of the Cecil County Fair. Place on a non-returnable container.	0743C	0743D	0743E

### ► CHAMPION - DECORATED CAKES

#### GRAND CHAMPION

## Section 8 - COOKIES

Basis for judging - Shape: Regular, even, uniform; Size: Not too large; Crust: Color & surface texture; Texture: proper moisture, smooth, and even color; Taste: pleasant; Smell: pleasant. 4 cookies. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0765A	0765B	Bar Cookies (No brownies) 2"x2"	0765C	0765D	0765E
0766A	0766B	Brownies, without nuts, chewy	0766C	0766D	0766E
0767A	0767B	Brownies, with nuts, chewy	0767C	0767D	0767E
0768A	0768B	Brownies, without nuts, cakelike	0768C	0768D	0768E
0769A	0769B	Chocolate chip	0769C	0769D	0769E
0770A	0770B	Cookie collection, 6 different cookies Must be arranged in basket, etc to be used as a gift.	0770C	0770D	0770E
0782A	0782B	Cookies, rolled cut with cookie cutter	0782C	0782D	0782E
0772A	0772B	Dropped, any variety	0772C	0772D	0772E
0773A	0773B	Fancy cookie (filled, iced, etc)	0773C	0773D	0773E
0774A	0774B	Fruit bars	0774C	0774D	0774E
0775A	0775B	Ginger snaps	0775C	0775D	0775E
0776A	0776B	Granola bars	0776C	0776D	0776E
0783A	0783B	No-Bake should say Molded/ Shaped by hand	0783C	0783D	0783E
0777A	0777B	Oatmeal	0777C	0777D	0777E
0771A	0771B	Other Cookie, identify type	0771C	0771D	0771E
0778A	0778B	Peanut butter, any variety	0778C	0778D	0778E
0779A	0779B	Pressed cookies, by cookie gun or mold	0779C	0779D	0779E
0780A	0780B	Refrigerated cookies, sliced/baked	0780C	0780D	0780E
0781A	0781B	Snickerdoodles	0781C	0781D	0781E

CHAMPION - COOKIES  
GRAND CHAMPION



## Section 10 - CANDY

Basis for judging - Texture: Moist, creamy or brittle (by kind); Free from crystals, stickiness; Flavor: delicate, suitable; Appearance: Uniform, appropriate color. Four (4) pieces displayed in a box or jar. Recipe should be submitted. Failure to do so may result in disqualification.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0918A	0918B	Butter Cream	0918C	0918D	0918E
0910A	0910B	Chocolate Fudge w/nuts	0910C	0910D	0910E
0911A	0911B	Chocolate Fudge w/o nuts	0911C	0911D	0911E
0912A	0912B	Cooked Candy	0912C	0912D	0912E
0913A	0913B	Fondant, uncooked	0913C	0913D	0913E
0917A	0917B	Mints	0917C	0917D	0917E
0916A	0916B	Molded, candy formed from melted chocolate	0916C	0916D	0916E
0914A	0914B	Nut Brittle, 4 pieces	0914C	0914D	0914E
0915A	0915B	Peanut butter fudge	0915C	0915D	0915E

CHAMPION - CANDY  
GRAND CHAMPION

## Section 11 - HEALTHY CHOICES

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

1. Baking where ingredients have been eliminated, reduced or substituted so that people with dietary restrictions can enjoy a baked product.
2. Substitutions must be specific.
3. Include an explanation of changes made to the recipe and what dietary restrictions will be met by these changes.
4. Judges will evaluate quality, taste, appearance and effectiveness in meeting a special dietary need.
5. RECIPE MUST BE SUBMITTED.

OPEN			4-H		
16 & under	17 & over		Junior	Intermediate	Senior
0978A	0978B	Angel Food Cake, no icing (mini)	0978C	0978D	0978E
0975A	0975B	Bar Cookies (no brownies) (2) (2x2 square)	0975C	0975D	0975E
0986A	0986B	Boxed Cake with additives, plain. List additives on a 3x5 card. (mini)	0986C	0986D	0986E
0967A	0967B	Brownies with nuts - chewy (2)	0967C	0967D	0967E
0968A	0968B	Brownies without nuts - cake-like (2)	0968C	0968D	0968E
0969A	0969B	Brownies without nuts - chewy (2)	0969C	0969D	0969E
0966A	0966B	Cake, (mini)	0966C	0966D	0966E
0983A	0983B	Chocolate Cake, no icing, 2 layers, (mini)	0983C	0983D	0983E
0985A	0985B	Cupcakes - chocolate - (4) no icing	0985C	0985D	0985E
0984A	0984B	Cupcakes - yellow - (4) no icing	0984C	0984D	0984E
0977A	0977B	Fancy Cookies (filled, iced, etc) (2)	0977C	0977D	0977E
0988A	0988B	Gift Basket/Box	0988C	0988D	0988E
0989A	0989B	Low Fat or Fat-free Muffins (2)	0989C	0989D	0989E
0976A	0976B	Molded or Shaped Cookies (by hand) (2)	0976C	0976D	0976E
0970A	0970B	Oatmeal drop cookies (2)	0970C	0970D	0970E
0987A	0987B	Other Baking For Special Needs, identify type	0987C	0987D	0987E
0971A	0971B	Peanut Butter Cookies (2)	0971C	0971D	0971E
0980A	0980B	Pound Cake, no icing, no layers, (mini)	0980C	0980D	0980E
0965A	0965B	Quick Bread, loaf, (mini)	0965C	0965D	0965E
0972A	0972B	Refrigerator Cookies (2)	0972C	0972D	0972E
0973A	0973B	Rolled Cookies (2)	0973C	0973D	0973E
0981A	0981B	Spice Cake, 2 layers, no icing, (mini)	0981C	0981D	0981E
0979A	0979B	Sponge Cake, no icing, (mini)	0979C	0979D	0979E
0974A	0974B	Snickerdoodles (2)	0974C	0974D	0974E
0982A	0982B	Yellow Cake, no icing, 2 layers, (mini)	0982C	0982D	0982E

CHAMPION - HEALTHY CHOICES  
GRAND CHAMPION

## Section 12 - DRIED FOODS

Drying foods is a method of preserving. Moisture is removed from fruits/ vegetables to preserve them for later use. Food must be dried enough to inhibit all bacteria, molds and enzymes. Dried fruits and vegetables are clean, flavorful, have characteristic color, and are brittle (vegetables) or leathery (fruits). (Jars should be ½ pint standard clear canning jars and may be opened for judging) Label all products with product name, drying methods, and length of drying time.

Prizes: 1st - \$3.50 2nd - \$3.25 3rd - \$3.00

OPEN		4-H			
16 & under	17 & over		Junior	Intermediate	Senior
1067A	1067B	Dried Fruit (6 strips or pieces)	1067C	1067D	1067E
1070A	1070B	Dried Vegetables (6 strips or 12 pieces)	1070C	1070D	1070E
1065A	1065B	Fruit Leather (6 strips in jar)	1065C	1065D	1065E
1071A	1071B	Herbs, Dried	1071C	1071D	1071E
1068A	1068B	Jerky (6 strips or 12 pieces)	1068C	1068D	1068E
1069A	1069B	Other, Other Foods, identify type	1069C	1069D	1069E
1066A	1066B	Peanut Butter (in jars - roasted by exhibitor)	1066C	1066D	1066E
CHAMPION - DRIED FOODS					
GRAND CHAMPION					