

DEPARTMENTS E THROUGH O

Mike Holland, Director

Tel: 802/328-2850

Everett R. Aldrich, Superintendent

Tel: 603/869-2437

ealdrich41553@roadrunner.com

Please Note: Departments I,J,K,M,N, AND O must be in place by Monday, August 25th at 7:00pm for Judging on Tuesday, August 26th.

Departments E,F,G,H, and L must be in place by Tuesday, August 26th at 1:00pm for Judging on Wednesday, August 27th.

Articles for Entries will be accepted Sunday, August 24th from 12pm-5pm and Monday, August 25th from 9am-7:00pm. Only Departments E,F,G,H, and L will be accepted on Tuesday only from 9am—1pm.

All Entry Forms Close on August 20th. NO EXCEPTIONS.

Entries must remain in place until 5:00 pm on Monday, Sept. 1st.

A meritorious ribbon may be awarded for an outstanding exhibit in Dept. E-O.

SPECIAL AWARDS

A special ribbon and monetary award will be awarded to those persons having 25 or more, 50 or more, 75 or more, and 100 or more entries in Dept. E-O. **Only one entry per class.**

Judge may withhold prizes for insufficient merit and remove from public view any entry or part thereof which, in his opinion, discredits the exhibition.

DEPARTMENT E: BREAD, PASTRY AND CANDIES

Burt Smith Hall

Entries accepted only in classes listed.

(Must be made from scratch - no mixes allowed).

Must include recipe.

Items should be in zippered plastic bag.

Note: All baked goods will be removed and disposed of if they become spoiled or moldy.

Exhibits must be in place by 1:00 PM, Tuesday.

Section 1.

Class

1. White Bread
2. Whole Wheat Bread
3. Rye Bread
4. Brown Bread
5. Holiday Bread
6. Banana Nut Bread
7. Date Nut Bread
8. Zucchini Nut Bread
9. White Rolls (1/2 doz.)
10. Whole Wheat Rolls (1/2 doz.)
11. Cinnamon Rolls (1/2 doz.)
1st - \$3.00; 2nd - \$2.00;

3rd - \$1.50; 4th - \$1.00.

Section 2.

Class

1. Angel Food Cake
2. Sponge Cake
3. White Cake
4. Yellow Cake
5. Spice Cake
6. Chocolate Cake
7. Coffee Cake
8. Gingerbread Cake
9. Jelly roll or Crème Roll
1st - \$3.00; 2nd - \$2.00;
3rd - \$1.50; 4th - \$1.00.

Do not frost tops of cakes. You may sprinkle tops with sugar if you wish.

Section 2-A.

Class 1. Decorated Cake (May use Styrofoam base as cake)

- Class 2. Gingerbread House
1st - \$6.00; 2nd - \$5.00;
3rd - \$4.00; 4th - \$2.00.

Section 3.

Class

1. Drop Cookies (1/2 doz.)
2. Rolled Cookies (1/2 doz.)
3. Filled Cookies (1/2 doz.)
4. Bar Cookies (1/2 doz.)
5. Doughnuts (1/2 doz.)
6. Doughnuts (Chocolate -1/2 doz.)
7. Doughnuts (Raised -1/2 doz.)
8. Muffins (1/2 doz.) specify flavor
1st - \$2.00; 2nd - \$1.50;
3rd - \$1.00; 4th - \$.75

Section 4.

Class—8 in. minimum size

1. Apple Pie
2. Rhubarb Pie
3. Blueberry Pie
4. Mixed Berry Pie
1st - \$5.00; 2nd - \$4.00;
3rd - \$3.00; 4th - \$2.00.

Section 5.

Class (approximately 1/2 lb. each variety)

1. Chocolate Fudge
2. Peanut Butter Fudge
3. Penuche Fudge
4. Divinity Fudge
5. Peanut brittle
6. Maple Fudge
7. Lollipops (6 each)
8. Hand-dipped chocolates (6 each) cream or caramel filled.
1st - \$2.00; 2nd - \$1.50;
3rd - \$1.00; 4th - \$.50.

DEPARTMENT F: MAPLE PRODUCTS



AND HONEY

Burt Smith Hall

**Maple Contests Sponsored
by**

**Fuller's Sugarhouse
Lancaster, NH**

All syrup will be submitted in a two pound honey jar. (Honey jars are available at Fuller's or most other equipment dealers.) All exhibits in this department will be judged by an inspector from the Department of Agriculture of NH and or VT. Score sheets will be given on each exhibit. All entries must be from current year's production. All age groups will follow the same rules and use same sections and classes. Reduced premiums will be paid in youth classes.