

2022  
**Department 60**  
**Quick Breads & Muffins**

As we continue to plan for The Big E fair to be held September 16 through October 2 of 2022 our **exhibitor handbooks and schedules are subject to change** and we suggest you request to be added to the email lists of the departments you are entering, follow the department Facebook page, or check our website frequently for updates.

Email [CreativeArts@TheBigE.com](mailto:CreativeArts@TheBigE.com) to request to be added to be added to our email list.

Follow us on Facebook @bigcreativearts

All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Department.				
<b>Entry Form Due</b>	August 15	Online: <a href="https://TheBigE.fairwire.com/">https://TheBigE.fairwire.com/</a>		
<b>Entry Fee per Item</b>	\$5			
<b>Entry Limit</b>	One (1) entry per exhibitor			
<b>Classes</b>	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 5-12
<b>Premiums</b>	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
<b>Receiving</b>	Monday, September 12, 4:00 pm to 7:00 pm Tuesday, September 13, 9:00 am to 11:00 am		New England Center	
<b>Judging</b>	Tuesday, September 13, 1:00 pm (Closed to the public)			
<b>Release</b>	Monday, October 3, 12:00 pm to 7:00 pm	Tuesday, October 4, 8:00 am to 1:00 pm	New England Center	
After <b>October 4</b> , all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at <a href="mailto:Creativearts@TheBigE.com">Creativearts@TheBigE.com</a> or call (413) 205-5015.				

**Division 6001 Quick Breads and Muffins**

**Guidelines**

1. Limit one entry per person.
2. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
3. The recipe does not need to be original, but the original source must be listed. Additional points are awarded for original recipes.
4. Recipe should be typed or neatly written to be included with the item. Submission must include the name of the recipe, a list of ingredients with standard U.S. measurements and complete, step-by-step cooking instructions. Please submit all exhibitor information and recipe on the Recipe Form. (See below or check our website for Forms).
5. All entries must be covered with a clear cover or clear plastic wrap.
6. Each contestant is required to enter their item with serving portion for 6 or more people.
7. Entries are to be brought in fully baked or cooked, completely prepared, and ready for display.
8. Due to high temperatures and food safety during Fair, items requiring refrigeration may not be entered.



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9. All contestants must use inexpensive, disposable storage containers for all entries. The Fair is not responsible for the return of your container or other items included with your entry.
10. With entry submission, you accept all contest rules and agree to be bound by the judges' decisions. Judges decisions are FINAL.
11. Failure to follow the rules may result in disqualification.

**JUDGING CRITERIA:**

TASTE: 50 points

OVERALL APPEARANCE + CREATIVITY: 25 points

TEXTURE: 25 points

TOTAL: 100 Points

BONUS POINTS FOR ORIGINALITY

## Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form. Recipes will not be displayed during the Fair.

### Recipes must include:

Title of the recipe

List the source of your recipe if you did not create it totally by yourself

List all ingredients in order of use

Include container sizes, for example, 8 oz. can or 1 lb. package.

Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.

Temperatures and times for baking, chilling, etc.

### Use standard abbreviations for measurements:

Teaspoon = t. or tsp.

Tablespoon = T. or

tbsp.

Cup = C. or c.

Pint = pt.

Quart = qt.

Gallon = gal.

Ounces – oz.

Fluid ounces = fl. oz.

Pounds = lb. or lbs.

Dozen = doz.

Each = ea.

Pkg = package

Env = envelope

Opt = optional

### Recipe guidelines:

You may type your recipe directly onto the Recipe Form, or you may securely attach your recipe to the form within the provided area.

### *Sample of Recipe format*

#### **Boiling Water**

Source: [www.food.com](http://www.food.com)

Yield (or Servings): 3 cups

#### INGREDIENTS

2 cups water

1 cup ice cube

#### DIRECTIONS:

Place water in large enough pot to hold 3 cups without boiling over. Add ice cubes. Turn burner on high. Do not watch pot or it will take forever. Do not leave unattended or you will burn the house down. Bring to a boil. Remove pot from burner. Turn burner off. Use immediately or you will have to repeat recipe.

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Creative Arts at **THE BIG E**

**RECIPE FORM**

RECIPE NAME: \_\_\_\_\_

DEPARTMENT: \_\_\_\_\_ DIVISION # \_\_\_\_\_

CLASS: Prof. Adult    Adult    Youth 13-18    Youth 5-12 (Youth age as of 1/1/22) \_\_\_\_\_

**RECIPE: INSERT YOUR RECIPE BELOW OR SECURELY ATTACH WITHIN SPACE PROVIDED. COMPLETE CONTACT INFORMATION BELOW.**

**Office Use Only:**

Exhibitor#

Entry #

Ribbon/Place

**COMPLETE CONTACT INFORMATION (THIS WILL BE COVERED FOR JUDGING).**

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: \_\_\_\_\_