

4-H DEPARTMENT - HOME ECONOMICS

General awards sponsored by: Mr & Mrs David Bowman, In Memory of Dorothy Friddle, Mr & Mrs Richard Hodiak, Jeff and Michelle Jones, In Memory of Barbara Larimore, The Hailer Family, and The Joe and Joya Fields Family.

A - 4-H BAKED GOODS

Faith Brueckmann, Sarah Hunt, Terri Hunt, Kasey Quinn,
Mary Lee Quinn, and Joanne Weller - Co-Chairpersons

JUNIOR, INTERMEDIATE, AND SENIOR DIVISIONS

Awards sponsored by: Mr and Mrs Dayton Barnard Jr, Lisa Brightwell, Nancy Brueckmann, The Bradley Family, Sheryl Burdette, In Memory of Dorothy Friddle, Howard County 4-H All Stars, Minnie Hodiak Memorial, Jeff and Michelle Jones, Steve and June Jones, Ross Manges, Marbet Farm, PNC Bank, Poplar 4-H Club and Mr & Mrs P.R. Thorne

Ribbons: Grand Champion Overall; Grand Champion Decorated Cake; Grand Champion Cake - Undecorated; Grand Champion Baked Goods (other than a cake); Grand Champion Pie; Grand Champion Gift Basket; Grand Champion Junior (Classes A-H combined); Grand Champion Intermediate (Classes A-H combined); Grand Champion Senior (Classes A-H combined); Champion-Junior, Intermediate, and Senior (each section Classes A-I).

Premiums:	A, B, C, D, E, & J	4.00	3.50	3.00	2.50	2.00
	F, G, H, & I	5.50	5.00	4.50	4.00	3.50

All Baked Goods MUST be accompanied with a list of ingredients and quantity size.

1. To exhibit in any of the following classes you must be enrolled in a Foods and Nutrition Project.
2. Baked Goods are to be entered on Saturday, August 7th from 7:30 - 9:00 am. Champion and blue winner baked goods and gift baskets to be auctioned at 4-H Baked Goods Auction on Sunday, August 8th 5:00 P.M. in the Show Ring. All other baked goods will be sold at the 4-H Indoor Exhibit Building 1:00 P.M. on Saturday, August 7th. Only Grand Champion and Champion Breads will go to auction 1st place in B, F, G, H, & I.
3. All baked good items must be entered in clear plastic containers provided. All entry tags must be securely attached to the plastic container. Containers can be picked up on August 4th and 5th from 4:00-8:00 p.m. Containers will also be available on Saturday, August 7th at 7:30 a.m.
4. Bread classes must be baked in standard size loaf pans. (9x5 or 8x4) Mini loaves are only acceptable in Class I.
5. To ensure **food safety, since refrigeration is not available**, no uncooked potentially hazardous foods such as milk, half and half, evaporated milk, cream, cream cheese, yogurt, whipping cream, whole eggs, egg whites, egg yolks, or egg substitutes shall be used in fillings or icings. **Eggs used in recipes must be cooked.** Icing's must be a non-refrigerated type recipe. Ingredients are to be freshly purchased quality products.
6. No mixes except decorated cakes. Commercial frosting is not allowed. Recipe for decorated cake icing **must** accompany exhibit.
7. When two exhibits/exhibitors use same batter, both will be disqualified. Exhibitors may use batter for Gift Basket only.
8. All Exhibits must be whole, unsliced. (Does not apply to Gift Basket)
9. **All cakes must be exhibited with top side up, on two heavy cardboard discs, exhibited in plastic cake container. (Provided prior to fair.) Entry tag should be securely attached to cake container. One single sample of entry will be left for your viewing.**

10. **All food entries must be accompanied by a 3"x5" card with a "complete recipe" of item baked. Information is needed to clarify a special taste if questionable and allergic reactions. Recipe's will be removed after judging and shredded by the 4-H Office.**
11. **Heart Lover Cake and Nutritious Cookies must include measurement as well as ingredients.** Criteria for judging: Reduction in total amount of fat, cholesterol, salt, sugar, lower amounts of saturated fat; increased fiber and product quality.
12. Smaller samples are required for gift baskets for judging purposes. Samples need to be stored in separate plastic bags or plastic container.
13. Exhibits will be disposed of when they are no longer visually appealing.

A - Quick Breads

1. Biscuits - Dropped (6)
2. Biscuits - Rolled (6)
3. Biscuits - Fancy (6)
4. Muffins - No cupcake liners - Plain (6)
5. Muffins - No cupcake liners - Bran (6)
6. Muffins - No cupcake liners - Fruit (indicate kind) (6)
7. Muffins - No cupcake liners - Vegetable including pumpkin (indicate kind) (6)
8. Muffins - No cupcake liners - Cornmeal (6)
9. Coffee Cake, non-yeast (in disposable pan if necessary)
10. Scones, (plain, fruited, or other)
11. Corn Bread - 2"x3" pieces (6)

B - Cookies (6) No unbaked type (No variations where not noted)

12. Pressed
13. Oatmeal
14. Oatmeal with Raisins
15. Chocolate Chip - Basic (no nuts)
16. Chocolate Chip - Variation
17. Peanut Butter - Basic (no nuts)
18. Peanut Butter - Variation
19. Bar (not brownies)(no frosting) 2x2 square
20. Rolled (with Rolling Pin)
21. Nutritious Cookies
22. Brownies (no frosting) - chewy
23. Brownies (no frosting) - cake like
24. Refrigerator Cookies (sliced and baked)
25. Snicker Doodles
26. Molded or Shaped (by hand)
27. Fancy Cookies (filled, iced, etc)
28. Variety Cookies

C - Quick Loaf Breads (indicate kind)

29. Fruit Breads
30. Plain, Spice, or Nut Breads
31. Fruit Nut Bread
32. Vegetable Breads

D - Yeast Breads

33. Coffee Cake, yeast (in disposable pan if necessary)
34. Rolls - Sweet Buns (6)
35. Rolls - Yeast Plain (6)
36. Rolls - Variety (wheat, bran, rye, onion)
37. Yeast Breads - White Loaf
38. Yeast Breads - Wheat Loaf
39. Yeast Breads - Variety (rye, cheese, dill, etc)
40. Yeast Breads - Sweet dough bread (tea ring, etc)
41. Yeast Breads - Ethnic

E - Bread Machine

42. Yeast - Whole Loaf
43. Yeast - Whole Wheat
44. Other - Identify

F - Cakes-Not to exceed 10" in diameter. Frost according to weather conditions. No cream cheese, whipped cream frosting, custard, or jelly fillings between layers. Tube pan not bundt or loaf.

45. Sponge tube pan, unfrosted
46. Angel or Chiffon tube pan
47. Applesauce tube pan, unfrosted
48. Heart Lovers Cake (no angel)
49. Yellow layer frosted (2 layer)
50. Devils food, Chocolate layer frosted (2 layer)
51. Spice layer frosted (2 layer)
52. Plain Pound Cake (no frosting or unfrosted glaze)
53. Flavored Pound Cake
54. Cupcakes - Yellow (6) - No icing or lining
55. Cupcakes - Chocolate (6) - No icing or lining

G - Decorated Cakes (The cake must be baked in an 8" or 9" round/square and 9x13" sheet) (please specify if not to be sold) All decorations must be edible. Icing recipes must be included. All cakes must be covered! Be creative!

56. Decorated Cake - special occasion/special event
57. Decorated Cake - Novelty - carry an idea - not a birthday, shower or special occasion cake
58. Decorated Cupcakes (6)

H - Pies (in disposable pie pans) No commercial can fillings accepted. Cooked fillings only.

59. Apple Pie, pastry crust only
60. Other Fruit Pie, pastry crust only, no cream filling.

I - Gift Basket - arranged in a decorated box or basket appropriate for a gift. Please adhere to safety precautions. Place recipes on 3x5 card. **A sample bag is to be provided for the judges containing one sample of each item for judging purposes.** Mini loaves should not have liners. Place one sample of each item in a plastic bag for judging. Recipe cards should include recipes for all edible items in the Gift Basket as well as the audience for which the gift is intended. **Mark tag for auction.**

61. Quick Bread - 5 different kinds (2 condiments may be included. Mini loaves accepted.)
62. Yeast Bread - 5 different kinds (2 condiments may be included. Mini loaves accepted.)
63. Cookies - 5 different kinds (6 each kind) May be used from original cookie classes.

J - Menu - (NO FOOD) Menus must include the following:

- a. The correct number of servings from each of the food groups in the New Food Guide Pyramid,
- b. A contrast of color, texture, and flavors;
- c. A description of the preparation methods and amounts of food. **Menus only.** The following information needs to be on the back of the menu: exhibitors name, age, phone #, and county.

64. Menu for a Packed Lunch
65. Menu for a Vegetarian Lunch
66. Menu for an Ethnic Lunch