

## B - 4-H CANDIES

Stephanie Grutzmacher and Kelsey Jones - Co-Chairpersons  
Juniors, Intermediate, and Seniors

1. Must be enrolled in a Food and Nutrition Project.
2. Candies are to be entered on Saturday, August 7th 7:30 - 9:00 am.
3. **Six** pieces make an Exhibit. Queen's Candy **1 pound box**.
4. Exhibit in small plastic containers provided.
5. Must be made from scratch.
6. 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.
7. All candy entries need to have 3"x5" card with "Complete Recipe" of entry. Information is needed to clarify a special taste if questionable and allergic reactions. Recipe's will be removed after judging and shredded by 4-H Office.

**Awards sponsored by:** Dunloggin Homemakers and Howard County 4-H All Stars

Champion:      Classes 1-7 - Jr, Int, Sr  
                    Class 8 - Jr, Int, Sr  
                    Grand Champion combined (1-8)

Premiums:	Classes 1-7	3.50	3.00	2.50	2.00
	Class 8	5.00	4.50	4.00	3.50

1. Chocolate Fudge (plain, without nuts)
2. Peanut Butter Fudge
3. Variety Fudge
4. Low Calorie Candy
5. Peanut Butter Brittle
6. Miscellaneous Candy - Specify kind (mints, uncooked Fondant, Seaform, etc) Include only candies that do not fit in another category.
7. Hand dipped (entire candy)
8. Queen's Candy (1 lb. box, not less than 3 kinds, minimum 12 pieces, maximum 20 pieces) (please specify if to be sold)

**JUDGED FOR ATTRACTIVENESS AND FLAVOR**