

Section 50
4-H BAKED GOODS & PRESERVED FOODS

ENTRY FORMS DUE: Friday, August 20, 2010 EXHIBITS DUE: 10:00 p.m., Tuesday, September 14 JUDGING BEGINS: 9:00 a.m., Wednesday, September 15 RELEASE TIME: 7:30 p.m., Sunday, September 19
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BAKED GOODS

1. The exhibitor, in accordance with the 4-H Club Home Economics Program, must have prepared all entries in these divisions.
2. Exhibitors may make entries only in the unit in which they are either currently enrolled, or were during the immediately preceding 4-H year, but not both.
3. LIMIT: Maximum of 12 entries per exhibitor. One entry per exhibitor of a particular type (drop cookies, bar cookies, etc.). Entry sheet must list type of food. Foods that require refrigeration may not be entered. NOTE: Exhibitor limited to entries in one division plus OTHER. Primary Division not eligible for Best of Show.
4. MINIMUM QUANTITIES: Muffins, biscuits, rolls, cookies and candies; Four (4) each. (Packaged for display, plus one item separately wrapped for judging.) Cakes - whole cake minus one slice. (Packaged as above.) Breads - whole loaf minus one slice. (Packaged as above.) Pies - whole pie minus one slice. No foil pans, please. (Packaged as above.)
5. DANISH SYSTEM OF JUDGING. (For judging scale, see Page 128.)
6. Note: Primary Members not eligible for best of show.

AWARDS FOR DIVISIONS 230 through 234:

BEST APPLE PIE IN 4-H AWARD

BEST OF SHOW AWARD/RIBBON

DIVISION 229–PRIMARY MEMBER BAKED GOODS

Class

1. Cake
2. Cookie
3. Candy

Class

4. Pie
5. Any Other Item

DIVISION 230–BEGINNING BAKED GOODS

first and second year projects

Class

1. Cake
2. Cookie
3. Candy

Class

4. Pie
5. Any Other Item

4-H BAKED GOODS & PRESERVED FOODS

DIVISION 231–INTERMEDIATE

third and fourth year projects

Class

1. Cake
2. Cookie
3. Candy

Class

4. Pie
5. Any Other Item

DIVISION 232–ADVANCED BAKED GOODS

fifth year project and above

Class

1. Cake
2. Cookie
3. Candy

Class

4. Pie
5. Any Other Item

DIVISION 233–APPLE PIE

1. Apple Pie

DIVISION 234–OTHER

1. Decorated Cake

PRESERVED FOODS

1. All entries must have been made within one year of the opening day of the Fair. All food and recipes in publications listed in the "4-H Food Preservation Project" outline. Check carefully the recommendations for kind and size of container.
2. Only standard containers, specifically designed for the purpose, will be accepted. EXHIBITS MUST BE ACCURATELY LABELED.
3. Entry sheet must list the type of product (fruit, vegetables, preserves, etc.) and the method of process used (canning, freezing or drying).
4. Low acid foods must be canned under pressure. Dried products should be wrapped in clear plastic or sealed jars. No paraffin seals. All canning exhibits must be in sealed jars.
5. LIMIT: An exhibitor may not enter more than 12 entries total. Each entry must be a different product or the same product preserved by a different method. Jar labels should list type of product and process (i.e., Apricot jam, pectin method; Apricot halves, water bath processed; frozen green beans, blanched one minute, or not blanched and to be used within three months).
6. Note: Primary Members not eligible for best of show.

AWARDS FOR DIVISIONS 236 through 242 except 239:

BEST OF SHOW - AWARD/RIBBON

4-H BAKED GOODS & PRESERVED FOODS

DIVISION 235—PRIMARY MEMBER CANNING

Class

1. Canning - One Jar, one item

DIVISION 236—BEGINNING CANNING

first and second year projects

Class

1. Canning - One Jar, one item

DIVISION 237—INTERMEDIATE CANNING

third and fourth year projects

Class

1. Canning - One Jar, one item

DIVISION 238—ADVANCED CANNING

fifth year project and above

Class

1. Canning - One Jar, one item

DIVISION 239—PRIMARY MEMBER DRYING

Class

1. Drying - Any Other

DIVISION 240—BEGINNING DRYING

first and second year projects

Class

1. Drying - Any Other

DIVISION 241—INTERMEDIATE

third and fourth year projects

Class

1. Drying - Any Other

4-H BAKED GOODS & PRESERVED FOODS

DIVISION 242-ADVANCED DRYING
fifth year project and above

Class

1. Drying - Any Other