



4-H & FFA DEPARTMENT - HOME ECONOMICS

General awards sponsored by: The Reifsnider Family

4-H & FFA BAKED GOODS

JUNIOR, INTERMEDIATE, AND SENIOR DIVISIONS

Awards sponsored by: Beverly Jaeger, Brittany Bowman, Howard County 4-H All Stars, Howard County EAC, Mr & Mrs Dayton Barnard, Jr., Jeff & Michelle Jones, Karen Condon, Kim Sullivan, Lauren Bresnock, Lorraine Clemmer, Mary Zeng, Michelle Cole, Minnie Hodiak Memorial, Mr & Mrs Ollie Bennett, North Laurel Leaders 4-H Club, Susan & Shane Rossman, The Bradley Family, The Bullock Family, The Fugere Family, The Hahn Family, The Leatherman Family, The Quill Family, The Rennenkampf Family and The Willie Family

Ribbons: Grand Champion Overall Baked Good;
Grand Champion and Grand Reserve Champion (Jr, Int, and Sr);
Champion and Reserve Champion A, B, C, D, E, F, G, H and I (Jr, Int, and Sr).

Premiums: A - I 6.50 6.00 5.50 5.00 4.50

Must be enrolled in Food and Nutrition Project to exhibit in department.

1. All rules from 4-H & FFA Department Rules apply.
2. To ensure **food safety, since refrigeration is not available for all baked good exhibits**, 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.
3. **All food entries must be from scratch.** No mixes allowed (cookie mixes, biscuit, or pancake mixes etc.) **EXCEPT-** cake mixes may be used in Section F- decorated cake classes and class 52 a cake mix is allowed in Create-A-Cake class. Commercial frosting is **not allowed** in any class.

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4. **Each exhibit must have a 3"x5" card with a "complete recipe including ingredients, measurements, and instructions" of item baked and any fillings or icing.** 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 Staff.
5. All Exhibits must be whole, unsliced. **All cakes must be exhibited with top side up, on heavy cardboard discs, exhibited in plastic cake container. (Provided prior to fair.) Entry tag and recipe card should be securely attached to cake container.** Containers can be picked up during non-perishable and perishable exhibit entry times. (See general rules.)
6. **Everything in and on an exhibit must be edible.** Including decorated cake and cupcakes. No cupcake or small loaf liners in any class.
7. Bread classes must be baked in standard size loaf pans. (9x5 or 8x4) Mini loaves are **only** acceptable in Section H.
8. All eligible quality Grand Champion, Grand Reserve Champion, Champion and Reserve Champion baked goods items will go to the 4-H Bake Auction. All other eligible quality Baked Good entries will be sold at the bake sale. (See general rules.)
9. One single sample of entry will be left for viewing. Exhibits will be disposed of when they are no longer visually appealing.
10. Gift Baskets are judged on suitable container, originality, attractive, extra's added decorating, cookies, and quick breads, audience for which the gift basket is intended.

A - Quick Breads

1. Biscuits – Dropped (6)
2. Biscuits – Rolled (6)
3. Biscuits – Fancy (6)
4. Muffins – No cupcake liners – Bran (6)
5. Muffins – No cupcake liners – Fruit (indicate kind) (6)
6. Muffins – No cupcake liners – Veg including pumpkin (indicate kind) (6)
7. Muffins – No cupcake liners – Cornmeal (6)
8. Coffee Cake, non-yeast (in disposable pan if necessary 8x8 or 9x9 pan)
9. Scones, (plain, fruited, or other) (6)
10. Corn Bread – 2"x3" pieces (6)

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B – Cookies (6) No unbaked type (Variations only permitted where noted)

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

C – Quick Loaf Breads (indicate kind) Standard loaf pan (9x5 or 8x4)

28. Fruit Breads
29. Plain or Spiced Breads
30. Nut Breads
31. Vegetable Breads

D – Yeast Breads

32. Coffee Cake, yeast (in disposable pan if necessary 8x8 or 9x9)
 33. Rolls – Sweet Buns (6)
 34. Rolls – Yeast Plain (6)
 35. Rolls – Variety (wheat, bran, rye, onion)
- Standard Loaf Pan (9x5 or 8x4)
36. Yeast Breads – White Loaf
 37. Yeast Breads – Wheat Loaf
 38. Yeast Breads – Variety (rye, cheese, dill, etc)
 39. Yeast Breads – Sweet dough bread (tea ring, etc)
 40. Yeast Breads – Ethnic

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E – Cakes – Not to exceed 10” in diameter. Frost according to weather conditions. No cream cheese, whipped cream frosting, custard, or jelly fillings between layers. NO LOAF PANS or BUNDT PANS.

41. Sponge tube pan, unfrosted
42. Angel tube pan
43. Chiffon tube pan
44. Applesauce tube pan, unfrosted
45. White layer frosted (2 layer)
46. Yellow layer frosted (2 layer)
47. Devils food, Chocolate layer frosted (2 layer)
48. Spice layer frosted (2 layer)
49. Fruit layer frosted (2 layer)
50. Plain Pound Cake (no frosting or unfrosted glaze)
51. Flavored Pound Cake
52. Create-A-Cake Class – Boxed cake mix with additional ingredients. Include recipe
53. Cupcakes - Yellow (6) - No icing or lining
54. Cupcakes - Chocolate (6) - No icing or lining

F - Decorated Cakes (The cake must be baked in an 8" or 9" round/square and/or 9x13" sheet) All decorations must be edible including presentation. Icing/fondant recipes must be from scratch and attached to entry tag. All cakes must be covered and fit within the container provided! Be creative!

55. Cake Decorated with butter cream
56. Cake Decorated with fondant
57. Creative Decorated Cake
58. Decorated Cupcakes (6) No cupcake liners – may use fondant or cream icing)
(No commercial fondant or icing)

G - Pies (in disposable 8” or 9” pie pans) No commercial can fillings accepted. Cooked fillings only. No store bought pie crusts - Fruit Cobbler – All recipes must be from scratch (no mixes allowed) all safety rules apply for this category as stated in rule 4. All cobblers need to come in a disposable container size of 8”x8” or 9”x9” no larger.

59. Apple Pie, pastry crust only
60. Other Fruit Pie, pastry crust only, no cream filling.
61. Fruit Cobbler
62. Multi Fruit Cobbler

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H - Gift Basket – arranged in a decorated themed container appropriate for a personalized gift. Please adhere to all safety precautions for example don't put a gift together with soaps, fragrant items, etc... with your edible baked good exhibits. A sample bag containing one sample of each exhibit is to be provided for the judging process. Mini loaves should not have liners. 3"x5" recipe cards should be included with the judge's sample for each baked good exhibit. Baskets are judged on taste, appearance, and originality.

63. Quick Bread - 5 different kinds (Mini loaves accepted.)

64. Cookies - 5 different kinds (6 each kind) May be used from original cookie classes.

I – Healthy Choice – These are baked items where ingredients have been eliminated, reduced, or substituted so people with dietary restrictions may enjoy a baked product. Substitutions must be specific. Include an explanation of changes made to the recipe and what needs will be met by these changes. Judges will evaluate the item for its quality, taste, appearance and effectiveness in totally meeting a special dietary need.

65. Cookies (6)

66. Quick Breads – Standard loaf pan (9x5 or 8x4)

67. Cakes