

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR
August 21-25, 2019

Baked Goods
Entries taken – Tuesday, August 20th
12 noon – 2:30 p.m.

Note: Read carefully classes have changed

Contest Rules

1. There will be no pre-registration and there will be no prize money. Ribbons will be awarded to 1st, 2nd and 3rd place winners in all classes. A Best of Show will be chosen from among the 1st prize winners in each category. Ribbons may be picked up at the tent following judging on Tuesday, August 20th or until 5:00 p.m. on Sunday, August 25th when the fair closes. The special sponsored classes by King Arthur and Red Star Yeast will have prizes awarded to the winners.
2. All entries are to be registered and received at the Agricultural Tent on Tuesday, August 20th (the day before the fair opens) from 12 noon to 2:30 p.m. Exhibitor's name may not appear on the entry, only on the exhibitor card. Judging will begin immediately at 3:00 p.m.
3. All entries must be submitted with complete recipe, including a list of all ingredients, amounts, preparation, cooking time and temperatures. Commercial mixes for any part of the product will disqualify the entry from judging. Entries should be presented on disposable plates and should be covered. **Prize winning baked products from previous years are not eligible for judging.**
4. All entries must be products of the exhibitor. Competition is open to all ages. Children are welcome to compete in any class. There are three classes especially for juniors age 5 to 16, My Favorite Cookie class #820, Brownies class #821, Quick Bread Cinnamon Rolls #822. The entry must be made by the child (no adults please).
5. Exhibitor may enter a maximum of one product in each category. Judging will be based on accepted standards appropriate to the product. All recipes and good preparation must follow current USDA standards. **No raw eggs are to be used for entries and entries requiring refrigeration such as cheesecake, cream pie or pumpkin pie will not be accepted. Custard and cream fillings and whipped cream toppings will also not be accepted.** All pies must be accompanied by the recipes for filling and pie crust. Taste testing will be subject to the discretion of the judges should there be any question of food safety.
6. Following judging, a portion of each product will be displayed. The entire product judged Best in Show will be displayed. All other remaining products may be picked up Tuesday, August 20th after 8:00 p.m. at the Agriculture Tent. Any items not picked up will be disposed of. A card containing the name and address of the exhibitor will be attached to the exhibit after it has been judged.
7. Any entries unfit to show will be disqualified.

8. After the exhibits are arranged, they will be under exclusive charge of the fair committee and not even the owner shall have the right to remove them until the exhibit is closed. The management may at any time remove an exhibit which is in bad condition.
9. All classes are open to all exhibitors, but subject to above rules and regulations.

Please read carefully as classes are totally new this year. Use of Jersey Fresh is being encouraged in your baking. There are also sponsored classes with cash and/or merchandise prizes.

YEAST PRODUCTS: Red Star Yeast is sponsoring this Division. See info below.

- 801 Bread, plain white, whole loaf
- 802 Bread, must use at least 50% flour other than white, whole loaf
- 803 Fresh Herb Bread, whole loaf
- 804 Cinnamon Rolls, frosted (5 constitutes an entry)

CAKES:

- 805 Chocolate multi-layer cake, frosted, whole cake
- 806 Carrot multi-layer cake, frosted (no cream cheese) whole cake
- 807 Cupcakes, frosted (5 constitutes an entry)

PIES:

- 808 Apple Pie, 2 crust
- 809 Peach Pie, crumb topping, must have bottom crust
- 810 Blueberry Cobbler, no bottom crust, biscuit-like topping

QUICK BREADS:

- 811 Cornbread, no muffins
- 812 Fruit/Vegetable or Nut Bread, using only honey as the sweetener
- 813 Fruit/Vegetable or Nut Bread, gluten free
- 814 Fruit/Vegetable or Nut Bread, anything goes
- 815 Peach Coffecake

COOKIES:

- 816 Drop Oatmeal Cookies (8 cookies constitute an entry)
- 817 Bar Cookie containing fresh fruit, not frosted (8 cookies constitute an entry)
- 818 Molded Ginger Cookie (8 cookies constitute an entry)
- 819 Decorated Cut-out Cookie (8 cookies constitute an entry)

JUNIOR CLASSES (AGES 5-16)

- 820 My Favorite Cookie (8 cookies constitute an entry)
- 821 Brownies, not frosted (5 constitute an entry)
- 822 Quick Bread Cinnamon Rolls, frosted (5 constitute an entry)

SPECIAL CLASSES
PLEASE READ AND FOLLOW REQUIREMENTS OF OUR
SPONSORS



Sponsored by King Arthur Flour

823 Blueberry Muffins Adults and Children (6 muffins constitute an entry) See below for recipe information

- King Arthur Flour must be used.
- Exhibitor must bring either open bag or UPC cut from bag of King Arthur Flour as proof of purchase when submitting entry. Contestants from same household may share flour.
- Must use any blueberry muffin recipe found on King Arthur website:
<https://www.kingarthurfLOUR.com/recipes/breakfast-and-brunch/muffins-and-popovers>

Prizes:

- 1st Place: \$75 gift certificate to King Arthur Baking Catalo /kingaurtherflour.com
- 2nd place: \$50 gift certificate to King Arthur Baking Catalo /kingaurtherflour.com
- 3rd place: \$25 gift certificate to King Arthur Baking Catalo /kingaurtherflour.com



Sponsored by RED STAR® Yeast:

- RED STAR® Yeast is encouraging people in the art of yeast baking this year. They will be providing RED STAR® Yeast coupons to all entrants.
- Any entry in the YEAST PRODUCTS classes is eligible for additional prizes, if RED STAR® Yeast is used. (Note: It is okay to use another brand of yeast in your product, but you will not be eligible for the Red Star prizes.)
- As proof of using Red Star Yeast, attach an empty Red Star packet to you recipe entry.

Prizes:

- Merchandise prizes will be given for the top three entries in the Yeast Products category.

4/14, 4/15, 8/15; 6/17, 4/2018, 6/2019