

# HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

## “4-H BAKE OFF”

**Entries Received: Tuesday, August 23, 2022**

**Superintendent: JACKIE MAJOROSSY and  
KATIE MAJOROSSY**

**Location: RAMSBURG BUILDING - FAIRGROUNDS**

**Entries must be entered between 4:00 PM and 6:00 PM**

### **Rules**

1. Refer to general rules for all Hunterdon County 4-H Exhibits. These classes are open to all Hunterdon County 4-H members in grades 1<sup>st</sup> - 13<sup>th</sup>. (Grade is based on grade completed not grade entering.) All entries must be products of the exhibitor.
2. **An exhibitor card and appropriate score sheet must accompany each entry.** They are available from the 4-H office or on the Fair website [www.hunterdoncountyfair.com](http://www.hunterdoncountyfair.com). Your name should not appear anywhere on the score sheet. Your exhibitor number will be your identification. You need to call the 4-H office for this number. Be sure to pick up the correct score sheet(s). Division I Cloverbud K - 3<sup>rd</sup> grade, Division II 4<sup>th</sup> - 7<sup>th</sup> grade and Division III 8<sup>th</sup>-13<sup>th</sup> grade. **All paperwork must be filled out ahead of time.**
3. Entries must be brought to the Ramsburg Building on **Tuesday, August 23, 2022** between 4:00 – 6:00 PM. Ribbons will be awarded to winners during the FCS Awards Ceremony.
4. All entries must be submitted with complete recipe, including a list of all ingredients, amounts, preparation, cooking time and temperatures. Entries should be presented on disposable plates, plastic bags, or a cardboard tray or box. **Prize winning (recipes for) baked products from previous years are not eligible for judging.**
5. Exhibitors may enter a maximum of one product in each category. Judging will be based on accepted standards appropriate to the product. All recipes and food preparation must follow current USDA standards. **No raw eggs are to be used for entries.** 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. All other remaining products may be picked up **Wednesday, August 24, 2022** after 3:00 p.m. Any items not picked up by Wednesday, August 24<sup>th</sup> at 10:00 p.m. will be given to the herdsman or disposed of. Items requiring refrigeration will be photographed and the photos will be on display through the fair.

## **CLASSES**

### **YEAST PRODUCTS**

- 350. Bread
- 351. Coffee Cake
- 352. Rolls

### **CAKES**

- 353. Made from scratch
- 354. Made from a mix
- 355. Cheese Cake

### **PIES – 9” Maximum**

- 356. Single crust
- 357. Double crust
- 358. Cream and Custard Pie (including Pumpkin and Meringue)

### **QUICK BREADS**

- 359. Non-yeast

### **COOKIES**

**(Six cookies constitute an exhibit)**

- 360. Drop
- 361. Bar
- 362. Rolled and molded
- 363. Refrigerator

### **A HEALTHY IMPROVEMENT**

- 364. Persons entering this category may submit any baked product (cake, cookies, breads, etc.)  
They must submit with it two complete recipes, the original recipe and the second recipe showing how it was modified and an explanation of why it is healthier (low fat, less calories, etc.)