

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

“4-H BAKE OFF”

Entries Received: the Tuesday before the fair

**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 1st - 13th. (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. 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 - 3rd grade, Division II 4th - 7th grade and Division III 8th-13th grade. **All paperwork must be filled out ahead of time.**
3. Entries must be brought to the Ramsburg Building on **the Tuesday before the fair** 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 on the **Wednesday of the fair** after 3:00 p.m. Any items not picked up by Wednesday at 10 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. Cheesecake

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.)