DIVISION 6035 - 4-H FOOD EXHIBITS—2016

Sandra Bastin – Food & Nutrition Specialist
Martha Welch – 4-H Youth Development Specialist

1. Classes in Division: Classes 841—858.

2. Number of Entries Permitted:
   a. A county may submit ONE entry per class.
   b. Member may enter up to 3 classes in the Food Division. (This means: a member’s name could appear up to 3 times on the county’s Food Division invoice.)

3. General Rules:
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at www.kystatefair.org. Click on “Compete,” then “Premium Book,” then 4-H Exhibits.
   b. Item must meet the requirements for the class; otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. Unique Rules or Instructions:
   a. Recipes: Entries are to be made using recipes specified in the class description. All recipes can be found in the 2016 4-H Fair Recipe Book at http://4-h.ca.uky.edu/content/food-and-nutrition, in the 4-H Cooking 101-401 Series or contact your county Extension agent for 4-H YD.
   b. Place the baked product on a disposable plate. Place the plate inside a re-closable zip-type bag to maintain freshness and prevent damage. (Exhibit will not be disqualified if the plate is not inside the bag.
   c. Use of plastic film or aluminum foil to wrap product is discouraged but will not cause the product to be disqualified.
   d. To prevent damage, wrapped cakes should be transported in a sturdy container such as a cardboard box. Containers, pie pans, etc. will NOT be returned to the exhibitor.

5. Additional Documentation Required: none

6. Labeling:
   a. Identification Card (4LO-11SO): The State Fair Entry system will generate this label. Attach the label securely to the outside wrapper of each food entry.

7. Entry Instructions: All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. Awards:
   a. Each entry that meets class requirements will receive a ribbon.
   b. A class champion will be named in each class.
   c. An overall grand champion and a reserve champion will be selected.

9. Class Descriptions: 4-H food entries will be divided into the following levels and classes:
All recipes are located in the 2016 4-H Fair Recipe Book at http://4-h.ca.uky.edu/content/food-and-nutrition and also in the publication identified in the class description.

**Muffins**
841 Three Oatmeal Muffins: Use recipe in 4-H Cooking 101, p. 54.
842 Three Cheese Muffins: Use recipe in 4-H Cooking 201, p. 49.

**Biscuits**
843 Three Rolled Biscuits: Use recipe in 4-H Cooking 201, p. 50.
844 Three Scones: raisins may be substituted for cranberries. Use the recipe in the 2016 4-H Fair Recipe Book at http://4-h.ca.uky.edu/content/food-and-nutrition.

**Quick Breads**
845 Three Cornmeal Muffins: Use the recipe in the 2016 4-H Fair Recipe Book at http://4-h.ca.uky.edu/content/food-and-nutrition.

**Cookies**
847 Three Chewy Granola Bars (gluten-free): Use recipe in 4-H Cooking 101, p. 35.
848 Three Brownies: Use recipe in 4-H Cooking 101, p. 67. Nuts are optional.
849 Three Oatmeal Drop Cookies: Use recipe in 4-H Cooking 101, p. 68.

**Cakes**
850 One 8” or 9” layer Rich Chocolate Cake (no icing): Use recipe in 4-H Cooking 301, p. 116.
851 One 8” or 9” layer Carrot or Zucchini Cake (no icing): Use recipe in 4-H Cooking 301, p. 119. May use carrots or zucchini.
852 ¼ of a Basic Chiffon Cake: Use recipe in 4-H Cooking 401, p. 118. Do not use variations.

**Pies**
853 One whole Double Crust Apple Pie: Use recipes in 4-H Cooking 401, p. 105 and 97. Leave pie in the disposable pie pan and place all in a zip-type plastic bag. May use spice variation if desired.

**Yeast Breads**
854 Three Cinnamon Twists (no icing): Use recipe in 4-H Cooking 301, p. 42 & 44.
855 Three Soft Pretzels: Use recipe in 4-H Cooking 301, p. 48. Use any one topping listed.
856 One loaf Oatmeal Bread: Use recipe in 4-H Cooking 401, p. 25.

**Bread Made in a Bread Machine**
857 One loaf Honey Whole Wheat Bread made in a bread machine: Use the recipe in the 2016 4-H Fair Recipe Book at http://4-h.ca.uky.edu/content/food-and-nutrition. May be a 1-pound or 1 ½ pound loaf.

**Candy**
858 Three pieces Classic Chocolate Fudge: Use recipe in 4-H Cooking 401, p. 89. Nuts are optional.

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