

**DIVISION 6035 - 4-H FOOD EXHIBITS—2018**

1. **Classes in Division:** Classes 841—858.

## Number of Entries Permitted:

* 1. 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.)

## General Rules:

* 1. **Item must meet the requirements for the class**; otherwise, the entry may be disqualified.
  2. Items entered must have been completed by the exhibitor within the current program year.

d. The decision of the judges is final.

## Unique Rules or Instructions:

* 1. Recipes: Entries are to be made using recipes specified in the class description. All recipes can be found in the **2017 4-H Fair Recipe Book** at [http://4-h.ca.uky.edu/content/food-and-nutrition,](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.
  2. 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.
  3. Use of plastic film or aluminum foil to wrap product is discouraged but will not cause the product to be disqualified.
  4. 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.*

## Additional Documentation Required: none

1. **Labeling:**
   1. 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**.**
2. **Class Descriptions:** 4-H food entries will be divided into the following levels and classes:



All recipes are located in the ***2017 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 dried cranberries. Use the recipe in the ***2017 4-H Fair Recipe Book*** at [http://4-h.ca.uky.edu/content/food-and-nutrition.](http://4-h.ca.uky.edu/content/food-and-nutrition)

# Quick Breads

845 Three **Cornmeal Muffins**: Use the recipe in the ***2017 4-H Fair Recipe Book*** at [http://4-](http://4-h.ca.uky.edu/content/food-and-nutrition)  [h.ca.uky.edu/content/food-and-nutrition.](http://4-h.ca.uky.edu/content/food-and-nutrition)

846 Three pieces of **Coffee Cake with Topping**: Use recipe in ***4-H Cooking 101***, p. 59. Nuts are optional.

# 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.

1. Three **Snickerdoodle Cookies**: Use the recipe in the ***2017 4-H Fair Recipe Book*** at [http://4-](http://4-h.ca.uky.edu/content/food-and-nutrition)  [h.ca.uky.edu/content/food-and-nutrition.](http://4-h.ca.uky.edu/content/food-and-nutrition)

# Cakes

1. Half of one 8” or 9” layer **Rich Chocolate Cake** (no icing): Use recipe in ***4-H Cooking 301***, p. 116.
2. Half of 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.
3. ¼ of a **Basic Chiffon Cake**: Use recipe in ***4-H Cooking 401***, p. 118. Do not use variations.

# Pies

1. 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

1. Three **Cinnamon Twists** (no icing): Use recipe in ***4-H Cooking 301***, p. 42 & 44.
2. 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 ***2017 4-H Fair Recipe Book*** at [http://4-h.ca.uky.edu/content/food-and-nutrition.](http://4-h.ca.uky.edu/content/food-and-nutrition) May be a 1-pound, 1 ½-pound, or 2-pound loaf.

# Candy

858 Three pieces **Classic Chocolate Fudge** (size: about one inch square): Use recipe in ***4-H Cooking 401***, p.

89. Nuts are optional.

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