

2016

## NUTRITION, FOODS AND FOOD PRESERVATION

4-H members may only exhibit in the project in which they are enrolled and one entry per class number. Baked products should be baked the day before or the day of entry day. Be sure to follow entry instructions required for your exhibit (include supporting information when requested). Incomplete exhibits will be lowered a ribbon placing.

All static exhibits must receive a purple ribbon at the county fair in order to be eligible for State Fair selection.

State Fair Premier 4-H Science Award is available in this area. See General Rules in State Fair Book for more details.

### Exhibit Guidelines

#### 1. All edible food items must be entered in a disposable container or will be lowered one ribbon place.

Muffins, cookies, or biscuits should be entered on a 6-inch disposable plate and sealed in a zip-lock bag. Cakes, loaf breads and yeast breads should be entered on a larger disposable plate and sealed in a zip-lock bag. Angel food or larger cakes may need a 2 gallon zip-lock bag. Snack mixes should be entered in a sealed zip-lock bag. Food Preservation exhibits should be entered in appropriate containers per class.

#### 2. All food exhibits must be labeled.

Label each item with the exhibitor name, county, project division, exhibit class number and years in the project.

Where to place the label:

Plated Items: The underside of the plate, inside the sealed bag

Snack Mixes and Dried Food: The lower right-hand corner of the bag

Cakes: The lower right corner on top of the cake board.

Canned Goods: Attached to the jar

Other Exhibits: The back of the exhibit in an appropriate manner

#### 3. Each Food exhibit MUST include a recipe.

Recipe may be handwritten, photocopied or typed on a recipe card or half sheet of paper. Label the recipe with exhibitor's name and exhibit class number. Attach the recipe at the corner of the bag on the outside. Exhibits entered without a recipe will be lowered one ribbon placing.

### Criteria for Judging

Commercially prepared mixes are allowed in Tasty Tidbits Class 409002, Fast Food Class 402006 and Cake Project Class 416004 exhibits ONLY. Prepared mixes, biscuit mixes and other pre-mixes entered in other categories will be lowered a ribbon placing.

Ingredients that the 4-H member cannot legally purchase, such as beer, whiskey, rum, etc. may not be used in any recipe or Food exhibit. Exhibits that include alcohol in the recipe will be disqualified.

Limit exhibits to products which hold up well. Items that require refrigeration will not be accepted, judged or displayed. Food products must be unquestionably safe to eat when they are entered, whether tasted or not. Egg glazes on yeast products before baking are allowed. Glazes, frostings, and other sugar based toppings are also considered safe due to the high sugar content. Eggs incorporated into baking goods or crusts and cheeses mixed into bread doughs are considered safe. Uncooked fruit is not allowed in an exhibit due to spoilage (i.e. fresh fruit tart). All fruit must be cooked. Cream cheese and/or meat filling or melted cheese toppings may result in unsafe food product by the time the item is judged due to unpredictable heat / weather conditions and will be disqualified. Improperly canned or potentially hazardous food items will be disqualified.

**Note:** Exhibitors may pick up their **large** (Angel Food Cake, Tea Rings, Cakes & Braids) food items after judging, but before 6:00 p.m. on Wednesday. All remaining items will be donated to the Jubilee Center.

For nonfood entries:

Attach the entry tag to the upper right hand corner of the entry.

Any cards or special items accompanying an exhibit must include exhibitor's name and county.

Posters — Consider color, layout, design and other art principles for posters. Consider colored poster board rather than white. Posters should be two-dimensional and elements contained within the suggested size.

You Be The Teacher — This exhibit is designed to share what the 4-H'er learned in the project with others. Exhibit may be a three-dimensional display, scrapbook, charts, pictures, photographs, a file of ideas, research study, etc. A display may not exceed a total space of 12 inches deep, 15 inches wide and 10 inches high. Picture, food models, plaster, papier-mâché, etc., may be used in the exhibit. Semi-perishable foods may be used only if they add to or help explain the exhibit. Exhibits that may contain perishable food should include a color photograph of the food. The photograph should be taken prior to the county fair and attached to the exhibit. The photograph will be displayed and judged as part of the educational exhibit (not the food items). Attach the entry tag to the upper right hand corner of the entry. If food items are included as part of the exhibit, include recipe and information card.

## **DIVISION — 415**

### **DISCOVERING PIES**

Include both the pie crust and the pie filling recipes. See directions at beginning of the Foods section.

All pies should be freshly baked. Do not bring hot pies to be judged. Pies or tarts **MUST** be baked in disposable pans. If not in disposable pan the pie or tarts will be dropped one ribbon placing. Pies are to be covered in a large Ziploc bag. Only classes 415002 thru 415005 are eligible for the Pie Auction.

#### **Purple, \$4; Blue, \$3.50; Red, \$3; White, \$2.50**

E415001 Baked single pie crust (homemade, any recipe). No filling allowed.

E415002 (Beginner Pies 1-2 years in the Project) Baked double crust fruit pie — Crust and filling must be homemade; Filling must be made with fresh fruit (any recipe). No crumb crust allowed.

E415003 (Intermediate Pies 3-4 years in the Project) Baked double crust fruit pie — Crust and filling must be homemade; Filling must be made with fresh fruit (any recipe). No crumb crust allowed.

E415004 (Beginner Pies 1-2 years) Baked double crust fruit pie — Crust and filling must be homemade; Filling must be made with canned or frozen fruit (any recipe). No crumb crust allowed.

E415005 (Intermediate Pies 3-4 years) Baked double crust fruit pie — Crust and filling must be homemade; Filling must be made with canned or frozen fruit (any recipe). No crumb crust allowed.

E415006 Four baked tarts with fruit filling. Crust and fruit filling must be homemade (any recipe).

#### **Purple, \$2; Blue, \$1.50; Red, \$1; White, \$0.50**

E415007 Recipe file for pies — Ten to 12 recipes 4-H'er has tried.

E415008 You Be The Teacher — Share with others what you learned in this project.

E415009 Poster (14 inches by 22 inches) on learning experience from this project.

## **BUFFALO COUNTY FAIR PIE AND CAKE AUCTION**

**Thursday, July 28 at 5:30 p.m., Fairgrounds Exhibit Building**

**PURPOSE:** The supporters of the Pie and Cake Auction are committed to providing or supporting 4-H learning experiences in all areas of the Buffalo County 4-H program. The auction will also provide public awareness of the Buffalo County 4-H program and offer participating youth an opportunity to complete their 4-H projects.

**GUIDELINES:** The 4-H member must be enrolled in “Discovering Pies”, “Foodworks” and/or “Decorated Cakes” project area and must have met all entry deadlines. The top two junior and top two senior decorated cakes and all pies in classes E415002 thru E415005 in the “Discovering Pies” project and in class E413001 in the “Foodworks” project are eligible for the auction. Only one item may be auctioned by the 4-H member. In addition, the pie or cake must be sold by the 4-H owner who entered it. If the 4-H member is not present for the auction, they are not eligible to participate. The pies and cakes will be entered on Wednesday for judging. Pies earning white ribbons are not eligible for the auction.

One half of the money raised by the sale per pie or cake will go to the 4-H member and the other half will go to the 4-H Council Scholarship Fund and 4-H FCS Programs.