

# How to Fill Out an Entry Tag

**N** EXTENSION  
Buffalo County

**4-H STATIC EXHIBIT ENTRY TAG**

Use pen & press down hard

**E 4 1 1 0 0 3**  
Class Number

**Specialty Rolls**  
Class Name

**Describe Project Ex: Hawaiian Rolls**  
Description of Article

**Cooking 301**  
Division

**Penny**  
Exhibitor's Last Name

**Henny**  
Exhibitor's First Name

Article to be Interview Judged?  Yes  No

Age of exhibitor 15 Years in 4  
Jan. 1 this year this project

Official Use

Ribbon

PA W R B P SF

## Fair Book Example

Found online at <https://extension.unl.edu/statewide/buffalo/>

### COOKING 301

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201, Non-Traditional Baked Product. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item. See directions at beginning of the Foods Section.

**Purple, \$4.00; Blue, \$3.50; Red, \$3.00; White, \$2.50**

- \*E411001 White Bread - any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate.
- \*E411002 Whole Wheat or Mixed Grain Bread - any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate.
- \*E411003 **Specialty Rolls** - any yeast recipe, 4 rolls on a paper plate. May be sweet rolls, English muffins, kolaches, bagels, or any other similar recipe that makes individual portions.
- \*E411004 Dinner Rolls - any yeast recipe, 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.
- \*E411005 Specialty Bread - any yeast recipe, includes tea rings, braids, or any other full-sized specialty bread products. Must exhibit at least 3/4 of a full-sized baked product.
- \*E411006 Shortened Cake - NOT FROM A CAKE MIX! At least 3/4 of the cake. Shortened cakes use fat for flavor and texture and recipes usually begin by beating fat with sugar by creaming and include leavening agents in the recipe. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).

Interview judging allows you to talk to your judges about your project. Mark if you signed up for it. If time slots are available, you may sign up on Entry day as well.

## Reminders

Do you have your supporting information filled out? And is it ready to attach to your project?

