

Department - FOOD & NUTRITION

Superintendents: Lou Hajek & Katie Zoubek

Only one exhibit per class number per exhibitor. You must be enrolled in the project in order to exhibit in that project.

Place the food on the appropriate size plate. Put exhibit in a re-sealable bag. **Include recipe and source of recipe (can be photocopied or typed, need not be handwritten) on all entries. Entries without a recipe will be disqualified. Please also include the recipe used for the fillings on things like pies or kolaches.** Attach entry tag, at the time of entry to the corner of the bag on the outside.

Any ingredient that the 4-H'er uses must be able to be purchased by the 4-H'er. Ingredients such as beer, whiskey, rum, etc. may NOT be used in any recipe file or food exhibit. Exhibits that include alcohol will be disqualified.

Exhibits are on display for several days. Please think FOOD SAFETY! Items that require refrigeration will not be accepted, judged, or displayed as exhibits must be safe to eat when entered, whether they are tasted or not. Glazes, frostings and other sugar based toppings are considered safe due to their high sugar content. Egg glazes on yeast breads and pie crusts BEFORE baking are acceptable. Eggs incorporated into baked goods and crusts are considered safe. The following food ingredients are considered unsafe for fair exhibits and will be disqualified:

- Egg or cream fillings and cream cheese frostings
- Any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc);
- Melted cheese on top of food exhibit (cheese mixed into baked goods is considered safe and will be accepted)
- Uncooked fruit toppings (i.e., fresh fruit tart).

See our county fair 4-H website for more information.

Foods left over will be sold.

You may interview judge one entry. Please sign up when entering your exhibits.

Commercially prepared mixes are allowed in the **Cooking 201 Creative Mix Class** exhibit ONLY and must show how the original product directions were changed to create the new baked food item. Prepared mixes entered in other classes will be lowered a ribbon placing. For Non Food Entries - Please attach the entry tag to the upper right hand corner of the entry. Any special items accompanying an exhibit must include the exhibitor's name and county.

GENERAL FOODS– Division 350

PREMIUM CODE 14

1. Food Science Explorations Open to any 4-H'er enrolled in a foods project. Show the connection between food and science as it relates to food preparation, food safety, food preservation, or food production. May be a poster or foam core board (not to exceed 22" by 30", computer based presentation printed off with notes pages, if needed, and displayed in a binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.

2. Foods and Nutrition Poster, Scrapbook, or Photo Display Open to any 4-H'er in a foods project. This could have photos, reports, etc. to highlight the concept of foods, nutrition, of food preparation technique or explore a career related to the food industry (caterer, restaurant owner, food scientist, registered dietitian, etc.). May be a poster or foam core

board (not to exceed 22" by 30", computer based presentation printed off with notes pages, if needed, and displayed in a binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.

3. Physical Activity and Health Poster, Scrapbook, or Photo Display Open to any 4-H'er in a foods project. This could have photos, reports, etc. to highlight the concept of physical activity or explore a career-related to physical activity or health (personal trainer, sports coach, physical therapist, etc.). May be a poster or foam core board (not to exceed 22" by 30", computer based presentation printed off with notes pages, if needed, and displayed in a binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.

4. Cooking Basics Recipe File a collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe is used. An additional 10 recipes may be added each year the 4-H'er is in the project, with year clearly marked on recipes. Display in a recipe file or binder. Be sure to include the number of servings or yield of each recipe. This may be a continued recipe file project from the previously years in 4-H. Exhibits that include recipes with alcohol (wine, beer, rum, etc.) will be disqualified.

5.+ County Project Only-any baked food product of your choice. Entry does not go to the state fair.

COOKING 101- Division 401

+ County Project Only – not eligible for State Fair Competition.
PREMIUM CODE 12

- 1. + COOKIES** (any recipe, 4 on a paper plate)
- 2. + MUFFINS** (any recipe, 4 on a paper plate)
- 3. + NO BAKE COOKIE** (any recipe, 4 on a paper plate)
- 4. + CEREAL BAR COOKIE** (any cereal based recipe made in pan and cut into bars or squares for serving.)
- 5. + GRANOLA BAR** (any recipe, 4 on a paper plate)
- 6. + BROWNIES** (any recipe, 4 on a paper plate)
- 7. + SNACK MIX** (any recipe, at least 1 cup in self-sealing plastic bag)

COOKING 201 - DIVISION 410

PREMIUM CODE 10

1. LOAF QUICK BREAD (Scoresheet SF123) any recipe, at least $\frac{3}{4}$ of a standard loaf displayed on a paper plate) Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ " or 9" x 5". If mini-loaf pans are used for exhibit, two loaves must be presented for judging.

2. CREATIVE MIXES (Scoresheet SF142) any recipe, at least $\frac{3}{4}$ of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. Examples include poppy seed quick bread from a cake mix, cake mix cookies, sweet rolls made from readymade bread dough, monkey breads from biscuit dough, streusel coffee cake from a cake mix, etc. Write what you learned about making this product using a mix instead of a homemade recipe or recipe "from scratch". Does it make it better or easier to use a convenience product or mix? Why or why not?

3. BISCUITS OR SCONES (Scoresheet SF136) four biscuits or scones on a small paper plate. This may be any type of biscuit or scone: rolled, or dropped. Any recipe may be used, but it must be a non-yeast product baked from scratch.

4. HEALTHY BAKED PRODUCT (Scoresheet SF124) any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain a fruit or vegetable as part of the ingredients (Ex. banana bars, cantaloupe quick bread, zucchini muffins, etc.).

5. COFFEE CAKE (Scoresheet SF129) any recipe or shape, non-yeast product - at least 3/4 of baked product on a paper plate or in a disposable pan. Include menu for a complete meal where this recipe is served, following meal planning guidelines suggested in Cooking 201.

6. BAKING WITH WHOLE GRAINS (Scoresheet SF134) any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain whole grains as part of the ingredients. (Ex. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.)

7. NON-TRADITIONAL BAKED PRODUCT (Scoresheet SF133) exhibit must include a food product prepared using a non-traditional method (i.e. bread machine, cake baked in convection oven, baked item made in microwave, etc.) Entry must be at least 3/4 baked product, or 4 muffins or cookies on a paper plate or in a disposable pan. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method.

COOKING 301 - DIVISION 411

PREMIUM CODE 8

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.

1. WHITE BREAD (Scoresheet SF138) any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate.

2. WHOLE WHEAT OR MIXED GRAIN BREAD (Scoresheet SF138) any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate.

3. SPECIALTY ROLLS (Scoresheet SF138) 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. Please also include the recipe for the fillings used on kolaches or similar filled products.

4. DINNER ROLLS (Scoresheet SF138) any yeast recipe, 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.

5. SPECIALTY BREAD (Scoresheet SF141) 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.

6. SHORTENED CAKE (Scoresheet SF137) 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).

COOKING 401 - DIVISION 412

PREMIUM CODE 6

*Any bread item prepared or baked using a bread machine should be entered under the Cooking 201, Class 7 – Non-traditional Naked 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.

1. DOUBLE CRUST FRUIT PIE (Scoresheet SF144) made with homemade fruit filling (please include the recipe used for the filling and the crust). No egg pastries or cream fillings. No canned fillings or premade pie crusts. May be a double crust, crumb, cut-out or lattice topping. Using an 8- or 9-inch disposable pie pan is recommended.

2. FAMILY FOOD TRADITIONS (Scoresheet SF145) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Any baked item associated with family tradition and heritage. Entry must include (A) recipe, (B) tradition or heritage associated with preparing, serving the food, (C) where or who the traditional recipe came from.

3. ETHNIC FOOD EXHIBIT (Scoresheet SF146) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. The name of the country, culture or region should be included as part of the supporting information with the recipe, as well as some background information about the country or culture the food item is representing.

4. CANDY (Scoresheet SF147) any recipe, 4 pieces of candy on a paper plate or 1/2 cup. No items containing cream cheese will be accepted (Example: cream cheese mints). Candy may be cooked or no cook; dipped, molded, made in the microwave or other methods of candy preparation. Recipe must be included.

5. FOAM CAKE (Scoresheet SF138) original recipe (no mixes) of at least 3/4 of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).

6. SPECIALTY PASTRY (Scoresheet SF143) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg based fillings will be disqualified.

FOOD PRESERVATION

PREMIUM CODE 6 for All Classes of Food Preservation

Processing Methods - Current USDA processing methods and altitude adjustments must be followed for all food preservation. Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. (Tomatoes may be processed in a pressure canner.) All non-acid vegetables and meats must be processed in a pressure canner. Spoiled or unsealed container disqualifies entry. Uniformity - Jars do not need to be the same brand. Half pint jars may be used for jellies and preserves. The jars are not to be decorated by the exhibitor in any way. Canning jars must be used - others will be disqualified. No one-fourth pint jars allowed. Leave jar rings on for fair display, it helps protect the seal. No zinc lids. Improperly canned or potentially hazardous food items will be disqualified.

Current Project - All canning must be the result of this year's 4-H project, since September 1, of the previous calendar year.

Canned food items not processed according to altitude in the county will be lowered one class ribbon. Check with your local extension office for your county's altitude and how that affects food processing times and pounds of pressure.

Recipe/Labeling - Recipe must be included, and may be handwritten, photocopied or typed. Commercially prepared mixes are not allowed.

See <http://food.unl.edu/web/preservation/home> for current USDA guidelines, how to find your Nebraska altitude, and proper procedures for food preservation. Jars should be labeled with name of 4-H'er, county, and date of processing. All exhibits must include the 4-H Food Preservation Card (at <https://go.unl.edu/4hfoodpreservationcard>) attached to the project as the required supporting information or include following information with exhibit:

Name of Exhibitor and County

Name of product

Date preserved

Method of preservation (pressure canner or water bath canner)

Type of pack (raw pack or hot pack)

Altitude (and altitude adjustment, if needed)

Processing time

Number of pounds of pressure (if pressure canner used)

Drying method and drying time (for dried food exhibits). Write plainly on label and attach securely to exhibit. Securely attach official entry card to exhibit. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the 3 self-sealing bags together.

Recipe and source of recipe (if a publication, include name and date). Recipes must follow current USDA guidelines for food preservation methods.

UNIT 1 FREEZING PROJECT MANUAL - Division 406

1. BAKED ITEM MADE WITH FROZEN PRODUCE (Scoresheet SF155) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Recipe MUST include a food item preserved by the freezing method done by the 4-H'er. Ex. Peach pie, blueberry muffins, zucchini bread, etc.). Supporting information must include both the recipe for the product that was frozen as part of this project AND the baked food item.

UNIT 2 DRYING PROJECT MANUAL- Division 407

1. DRIED FRUITS (Scoresheet SF154) exhibit 3 different examples of 3 different dried fruits. Place each dried fruit food (6-10 pieces of fruit, minimum 1/4 cup) in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

2. FRUIT LEATHER (Scoresheet SF154) exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit together in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

3. VEGETABLE LEATHER (Scoresheet SF154) exhibit 3 different examples of 3 different vegetable or vegetable/fruit leather combo. Place a 3-4" sample of each leather together in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

4. DRIED VEGETABLES (Scoresheet SF149) exhibit 3 different samples of 3 different dried vegetables. Place each food (1/4 cup of each vegetable) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.

5. DRIED HERBS (Scoresheet SF149) exhibit 3 different samples of 3 different dried herbs. Place each food (1/4 cup of each herb) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.

6. BAKED ITEM MADE WITH DRIED PRODUCE/HERBS (Scoresheet SF156) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Recipe MUST include a dried produce/herb item made by the 4-H'er. Ex. Granola bar made with dried fruits, dried cranberry cookies, Italian herb bread, lemon thyme cookies. Supporting information must include both the recipe for the dried produce/herb AND the baked food item.

UNIT 3 BOILING WATER CANNING MANUAL- Division 408

1. 1 JAR FRUIT EXHIBIT (Scoresheet SF150) exhibit one jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations.

2. 3 JAR FRUIT EXHIBIT (Scoresheet SF150) exhibit 3 jars of different canned fruits. May be three different techniques for same type of product, ex. Applesauce, canned apples, apple pie filling, etc. Entry must be processed in the boiling water bath according to current USDA recommendations.

3. 1 JAR TOMATO EXHIBIT (Scoresheet SF150) exhibit one jar of a canned tomato product. Entry must be processed in a boiling water bath according to current USDA recommendations.

4. 3 JAR TOMATO EXHIBIT - Scoresheet SF150 exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a boiling water bath according to current USDA recommendations.

5. 1 JAR PICKLED EXHIBIT (Scoresheet SF150) one jar of a pickled and/or fermented product. Entry must be processed in the boiling water bath according to current USDA recommendations.

6. 3 JAR PICKLED EXHIBIT (Scoresheet SF150) exhibit 3 jars of different kinds of canned pickled and/or fermented products. Entry must be processed in the boiling water bath according to current USDA recommendations.

7. 1 JAR JELLED EXHIBIT (Scoresheet SF153) exhibit one jar of a jam, jelly or marmalade. Entry must be processed in the boiling water bath according to current USDA recommendations.

8. 3 JAR JELLED EXHIBIT (Scoresheet SF153) exhibit 3 different kinds of jelled products. Entry may be made up of either pints or half pints (but all jars must be the same size). Entry must be processed in the boiling water bath according to current USDA recommendations.

UNIT 4 PRESSURE CANNING PROJECT MANUAL- Division 414

1. 1 JAR VEGETABLE OR MEAT EXHIBIT (Scoresheet SF150) exhibit one jar of a canned vegetable or meat. Include only vegetables or meats canned in a pressure canner according to current USDA recommendations.

2. 3 JAR VEGETABLE EXHIBIT (Scoresheet SF150) exhibit 3 jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations.

3. 3 JAR MEAT EXHIBIT (Scoresheet SF150) exhibit 3 jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations.

4. QUICK DINNER (Scoresheet SF151) exhibit a minimum of 3 jars to a maximum of 5 jars (all the same size) plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on a 3" X 5" file card and attach to one of the jars. Entry must be processed according to current USDA recommendations.

5. JAR TOMATO EXHIBIT (Scoresheet SF150) exhibit one jar of a canned tomato product. Entry must be processed in a pressure canner according to current USDA recommendations.

6. 3 JAR TOMATO EXHIBIT (Scoresheet SF150) exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a pressure canner according to current USDA recommendations.

CAKE DECORATING - Division 413

+ ALL ENTRIES IN CAKE DECORATING ARE COUNTY ONLY

Either cakes or artificial forms may be decorated. Cakes and artificial forms will be judged with no discrimination as to which form was used. This project is not eligible for the State Fair. Do not wrap or cover decorated cake. **Please include a description of where the decorated item could be used** (ie. frog shaped cake for birthday party).

Decorated cakes will be offered for sale, with proceeds donated to the 4-H Council. Please place cakes on non-returnable cardboard wrapped in foil or wax paper before decorating for county fair.

Unit I

PREMIUM CODE 14

1. + **Decorated gingerbread house**
2. + **Decorated cupcakes (3)**
3. + **One-layer decorated cake (cake base)**
4. + **One-layer decorated cake (foam base)**
5. + **Decorated cookies (3)**

Unit II

PREMIUM CODE 5

6. + **Two Layer Decorated Cake (cake based)**
7. + **Two Layer Decorated Cake (foam based)**
8. + **Decorated Shaped Cake (cake based)** - cut up cake to make a unique design. Include diagram of how it was cut to form the cake.

Unit III

PREMIUM CODE 4

9. + **Three-Tiered Stacked Cake (cake based)**
10. + **Three-Tiered Stacked Cake (foam based)**
11. + **Three Tiered Cake (cake based)** - which shows both a stacked and a separate tier. Please use small size.
12. + **Three Tiered Cake (foam based)** - which shows both a stacked and a separate tier. Please use small size.

**SPECIAL FOOD ENTRIES - Division 414
+ COUNTY ONLY EXHIBITS**

The following classes are open to any 4-H'er enrolled in a foods project. Only one exhibit per class per member.

PREMIUM CODE 14

1.+ You Put In What? A baked product that will maintain its appearance throughout the fair. Include recipe that contains a unique or unexpected ingredient and must not be a mix. (I.e. sauerkraut cake, castor oil cookies). Entries will be tasted.

2. + Food Gift-Prepare a food item that you would give to someone as a gift and package it creatively. Entry must consist of a baked food item.

AWARDS AVAILABLE:

- Top Senior Food Exhibit
- Top Junior Food Exhibit
- Top Food Preservation Exhibit