

NOJOQUI EXHIBIT DAY
Nojoqui Falls Park
The Second Saturday of May

FOODS, BAKED GOODS DIVISION

(Except for yeast products)

(Each class is limited to 2 Items)

There will be three (3) County Winners recognized

Class 1200 COOKIES

Section 1. Bar Cookies (1st and 2nd Year Project members only)
Section 2. Drop Cookies
Section 3. Rolled and or pressed cookies

Class 1225 NON-YEAST CAKES, QUICK BREADS, BISCUITS OR MUFFINS

Section 1. Cakes, cupcakes
Section 2. Loaf and quick breads
Section 3 Biscuits or muffins

Class 1250 PIES/MISCELLANEOUS

Section 1. Pies
Section 2. Other (incl. cheesecake - which must be kept chilled)
Section 3. Display of learning

Rules:

Exhibitor must be enrolled in project entered.

All entries should be checked in between 8:00 a.m. - 9:00 a.m.

Entries may not be removed until the end of the awards ceremony.

All exhibitors are responsible for area clean-up.

To avoid confusion, only clerks and area supervisors are to be present during judging.

All foods exhibits are to be brought on plastic-coated paper plates, or disposable containers., then slipped into plastic bags. No plastic wrap, please - it sticks.

Please be sure exhibit is visible, yet securely covered. We cannot be responsible for any containers left at Exhibit Day by members.

Include recipe inside the bag attached to the copy of your entry form. Mixes are acceptable as any product prepared from scratch. The end product is to be considered, not how it is made.

6 inch pie is o.k. Cheesecakes etc, may not be entered unless kept on ice.

An entry consists of six cookies, biscuits, etc., or 1/4 and a piece, of pie, cake, loaf or bread...

(please see back for score card)

All entries are the responsibility of the 4-H member. Nojoqui 4-H officials will not be held responsible for any damage that might occur during this event.

All entries must be POST MARKED by May 1.

SCORE CARD

1. How it looks -

Outside

Color even and in keeping with product.

Texture even and in keeping with product.

Moisture as expected for product.

Inside

Color even and keeping with product.

Texture even and keeping with product.

Moisture as expected for product.

Frosting or Topping (if used)

Appropriate in color and texture. In good proportion to product.

Evenly applied

2. How it tastes

Flavor

Fresh ingredients used. Blended, Pleasing in amount.

Display Of Any Learnings In Food Projects

Display could be made using for example, models, a poster, real food, equipment, etc. - describing health and safety. Here are a few suggested topics:

Display related to one of the following of the Santa Barbara County commercially products; i.e. broccoli, cabbage, celery, carrots, beans...

Display showing nutrients in certain foods, perhaps stressing Vitamin A Vitamin C sources..

Any other topic suitable to show your learning's. See Score card for baked goods.