

**NOJOQUI EXHIBIT DAY**  
**Nojoqui Falls Park**  
**The Second Saturday of May**

**FOODS, YEAST BREAD PRODUCTS DIVISION**

(Each class is limited to 2 Items)

(State on entry form if kneaded by hand or machine.)

There will be one (1) County Winner recognized.

- Class 1300** Kneaded yeast breads
- Class 1310** Unkneaded yeast breads
- Class 1312** Sweet yeast breads, rolls...
- Class 1314** Other/miscellaneous
- Class 1316** 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...**

**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 and Display of Learning information may be found on back)*

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 Learning's 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 grown 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.