

## DEPARTMENT 1500: FOOD AND NUTRITION

### Division 1516 – Market Sale Baked Goods

#### Class 1

Two entries allowed - must be different recipes

Premium Points: Excellent– 15; Good– 10; Worthy – 5

#### General Guidelines:

- **ENTRIES ARE DUE JULY 1<sup>st</sup>.**
  - **ENTRIES IN THIS DIVISION WILL NOT BE CONSIDERED FOR STATE FAIR SELECTION.**
  - **ENTRIES MUST RECEIVE A BLUE RIBBON TO BE SOLD THROUGH THE SALE.**
  - The exhibitor must have baked all baked entries from scratch. No ready-made refrigerated or frozen dough, pastry crust or box mixes are permitted.
  - Our goal is to encourage the mastery of skills. Fewer ingredients generally mean a simpler recipe. A more experienced 4-H member is encouraged to enter a more difficult recipe.
  - **The recipe may not include alcohol as an ingredient.** (This does not include vanilla which is a standard ingredient in recipes.)
  - No exhibits **requiring refrigeration** (cream or custard-based pies, cakes, cream cheese) are allowed for entry.
  - **Entries should be presented as a sample of the product that will be sold through the sale.**
- 

#### Preparing the Entry for Judging:

- ✓ Bring exhibit (sample) to Showcase during “Youth Building Project Drop-Off”.
  - ✓ An exhibit is: 1 sample of small items (cookies, muffins, cupcakes, rolls, breadsticks, pretzels or similar products); 1 serving of a large item (loaf bread, pie, cake, coffee cake or similar products); or whole item if needed to convey appearance of product (animal shaped breads or similar products).
  - ✓ Remove all items from baking pans (except pies) and exhibit on paper plates or foil-wrapped cardboard. Exhibit must be placed in a plastic re-sealable bag – no plastic wrap.
  - ✓ **Include the recipe with all baked entries.** This can be on a recipe card or printed from the computer. The recipe must include the product name, amount of ingredients, preparation steps, yield and recipe source.
  - ✓ **Each exhibit must include the following information: name, age, how many years in 4-H market foods, and indicate new skills mastered.** Use a 3x5 card and securely attach to the recipe card. Place cards in a sandwich size re-sealable bag and place in the bag with food exhibit or staple to the exhibit.
- 

#### Preparing for Sale:

- ✓ **Sale items should be dropped off from 2 -4 p.m. on Sale Day in the “Youth Building Tent”.**
  - ✓ Bring product ready to sell – we recommend using disposable packaging - do not use packaging you do not want to give away.
  - ✓ Example of sale products & quantity: 1 dozen cookies, 1 pie, 1 plate/pan of brownies, 1 loaf of bread, 1 dozen cupcakes, etc.
  - ✓ **Include the recipe with all baked items.** This can be on a recipe card or printed from the computer. The recipe must include the product name, amount of ingredients, preparation steps, yield and recipe source.
  - ✓ **Each item must include the following information: name, age, how many years in 4-H market foods.** Use a 3x5 card and securely attach to the recipe card. Place cards in a sandwich size re-sealable bag and place in the bag with food exhibit or staple to the exhibit.
  - ✓ **Youth must be present to handle and sell item(s) during sale.**
  - ✓ Sale order will be determined by staff.
  - ✓ **Highlight unique features (nut free, gluten free, Grown in NY, etc.)**
- 

#### Standards for Judging Baked Goods:

Shape and Size- regular and uniform

Crust- Uniform, golden brown and crisp in texture.

Crumb- Well raised; equally light throughout; absence of heavy spots or streaks; slightly moist; tender; fine even grain; elastic when pressed with finger.

Flavor- Sweet and nutty; no suggestion of sourness or taste of soda or baking powder; no foreign taste or odor.