JUNIOR FAIR BAKING CONTEST ENTRY BLANK

NAME____________________________________________________________

STREET ADDRESS__________________________________________________

CITY, STATE, ZIP ____________________________________________________

PHONE____________________________________________________________

EMAIL______________________________________________________________

NAME OF JUNIOR FAIR ORGANIZATION______________________________

(4-H Club, FCCLA Chapter, Girl Scout Troop, etc.)

AGE________________________ (As of January 1, 2020)

DIVISION (Check One)

_____ JUNIOR (3rd grade through age 10)
   No Bake Cookies
   Thursday, September 10, 2020, 9:00 a.m.

_____ INTERMEDIATE (age 11-13)
   Peach Cobbler
   Thursday, September 10, 2020, 9:00 a.m.

_____ SENIOR (age 14-18)
   Blueberry Streusel Muffins
   Thursday, September 10, 2020, 9:00 a.m.

ENTRY DEADLINE: The last Tuesday before fair for all Jr. Fair members.

Send entry to:
   OSU Extension, Highland County
   Attn: Baking Contest Entry
   119 Gov. Foraker Place; Suite 202
   Hillsboro, OH 45133

◆ As soon as possible after the last Tuesday before fair, a schedule will be posted on highland.osu.edu for 4-H members.
2020
BAKING CONTEST RECIPES

JUNIOR

No Bake Cookies

2 cups sugar  1 ½ cups oats
¼ cup cocoa  ¾ cup peanut butter
½ cup milk   2 teaspoons vanilla
¼ cup butter

1. Place sugar, cocoa, milk, and butter in a large saucepan over medium heat.
2. Bring to a boil, stirring occasionally.
3. Remove from heat.
4. Add oats, peanut butter, and vanilla to the mixture.
5. Cover 2 cookie sheets with wax paper.
6. Drop by the spoonful onto the cookie sheets lined with wax paper and let sit until dry.

INTERMEDIATE

Peach Cobbler

29-30 oz. Canned peaches in light syrup, drained
½ c. peach syrup
1 t. cornstarch
1/3 c. plus 3 T. sugar
½ c. flour
½ t. baking powder
1 T. cold butter
¼ c. 2% milk

In a small saucepan over medium heat, bring peaches, peach syrup, cornstarch, and 1/3 c. sugar to a boil. Remove from heat; set aside. In a small bowl, combine the flour, baking powder, and remaining sugar. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until moistened. Spread fruit into a greased baking dish; drop small spoonfuls of flour mixture on top of fruit. Bake at 375 degrees for 25-30 minutes or until fruit is bubbly and topping is golden brown. Serve warm. Yield: about 3 servings
Blueberry Streusel Muffins

¾ c. butter, softened
1/3 c. sugar
1 egg
1 t. vanilla extract
2 1/3 c. flour
4 t. baking powder
½ t. salt
1 c. milk
1 ½ c. blueberries

Streusel:
½ c. sugar
1/3 c. all-purpose flour
½ t. ground cinnamon
¼ c. cold butter

In a large bowl, cream butter and sugar. Beat in egg and vanilla; mix well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in blueberries. Fill greased or paper lined muffin cups two-thirds full. In small bowl, combine the sugar, flour, and cinnamon; cut in butter until crumbly. Sprinkle over muffins. Bake at 375 degrees for 25-30 minutes or until browned. Cool for 5 minutes before removing to a wire rack. Yield: 1 to 2 dozen

*may use fresh or frozen blueberries, if using frozen blueberries, use without thawing to avoid discoloring the batter. Hope to use fresh berries for the contest.
4-H BAKING CONTEST

PURPOSE

♦ Develop food preparation management skills.
♦ To develop healthful and safe work habits and learn to evaluate quality products.

ELIGIBILITY

Any bona-fide Jr. Fair organization member. Junior category is for those 3rd grade through age 10 as of January 1 of the current year. Intermediate category for those 11-13 and Senior category is 14 years and older, as of January 1 of current year.

GENERAL RULES

1. Contest will be held in the Jr. Fair FCS Building (Food Preparation Center). After entries are received, a final schedule will be announced and participants notified.

2. Contestants will have 30 minutes to set up, prepare product and clean up, baking time is not included. There is to be no talking, as in a demonstration, or other communication between audience and 4-H’ers.

3. Working table space and stoves will be provided.

4. Participants will not bring their own ingredients. Ingredients will be provided.

5. Participants are to bring their own utensils.

6. All participants are to use recipe attached.

7. Judging will take place while food is being prepared as well as clean up and finished product. All preparation needs to be done before the judge unless otherwise stated in the recipe.

Judging is based:

50% Food Preparation
50% Finished Product

AWARDS

Awards will be presented in each category at the end of each Baking Contest.
TIPS FOR BAKING CONTEST CONTESTANTS

1. Practice recipe at home several times. Become very familiar with recipe. Follow recipe exactly. DO NOT SUBSTITUTE INGREDIENTS. For example — if recipe calls for creamed corn, don’t substitute whole kernel corn.

2. Oven times may vary depending upon individual ovens. At the contest, volunteers will manage the ovens for younger members.

3. Go through the recipe carefully and decide on every ingredient and piece of equipment needed. Only the ingredients will be available at the contest.

4. Use standard measuring equipment. Wet ingredients and dry ingredients are measured in different type cups. Wet ingredients are measured in a cup with a spout. Dry ingredient cups come level to the top and can be scraped off with a straight edge.

5. All ingredients need to be measured at the Baking Contest. Study proper techniques.

6. Bring a rubber scraper or two and use it to clean food out of utensils thoroughly.

7. Clear plastic mixing bowls are nice for the judge to see the work — but don’t buy them if you have others.

8. If trays are available at home, learn to bring your utensils in on one tray. Dirty dishes, etc. are placed on the second tray as the preparation continues.

9. Flour is usually pre-sifted. It should be stirred in the canister or sack and placed in the cup by big spoonfuls. When full the top is leveled.

10. Bring a wet dish cloth or two and some paper towels. Disposable dish clothes are very nice.

11. Wear comfortable clothes during the Baking Contest. Be sure hair is pulled back so it won’t get in food. Check for clean fingernails. A bucket of hot soapy water will be available to wash your hands.

12. DON’T CHEW GUM!

13. DON’T WEAR HATS!

14. Learn to work as neatly as you can. Keep the table clear in front so the judge can see you work. Utensil jars help to keep working spaces clear.

15. Contestants are judged on the following points:
   Food Preparation - 50%
Finished Product - 50%

The following are included under food preparation
- following directions
- using correct methods
- proper use of equipment
- neatness of work.

Under finished product the following are checked
- appearance
- flavor
- quality

16. Enjoy yourself. SMILE. Maybe this is the first step to giving a TV food demonstration and being a STAR!

If you have any questions, call 937-393-1918.