

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, 2024)

DIVISION (Check One)

_____ **JUNIOR** (8 and 3rd grade or 9 - 10 years of age)
Peanut Butter Cookies
Thursday, September 5, 2024, 9:00 a.m.

_____ **INTERMEDIATE** (age 11-13)
Coffee Cake Muffins
Thursday, September 5, 2024, 9:00 a.m.

_____ **SENIOR** (age 14-18)
Pie-Crust Single Crust
Thursday, September 5, 2024, 9:00 a.m.

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

Enter at Fairentry.com or

Drop entry off at:

Highland County Fairgrounds Junior Fair Board Office
Basement Office-Use drop slot
604 John Street
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.

2024
BAKING CONTEST RECIPES

JUNIOR Peanut Butter Cookies

Makes 4 dozen Oven temperature: 350 Degrees Baking time 10-12 Minutes

½ cup butter	½ teaspoon vanilla
½ cup peanut butter	1 ¾ cup sifted all-purpose flour
½ cup granulated sugar	¾ teaspoon baking soda
½ cup brown sugar	¼ teaspoon salt
1 egg	

Thoroughly cream butter, peanut butter, sugars, egg and vanilla. Sift together dry ingredients, blend into creamed mixture. Shape into 1-inch balls; roll in granulated sugar. Place 2 inches apart on ungreased cookie sheet. Crisscross the cookie with fork tines. Bake at 350 degrees for 10 to 12 minutes. Cool slightly, remove from pan.

INTERMEDIATE Coffee Cake Muffins

Makes 12 Oven temperature: 350 Degrees Baking time: About 20 minutes

½ cup brown sugar	2 teaspoons baking powder
1 tablespoon all-purpose flour	½ teaspoon salt
1 teaspoon ground cinnamon	¼ cup shortening
1 tablespoon butter, melted	1 well-beaten egg
1 ½ cups sifted all-purpose flour	½ cup milk
½ cup granulated sugar	

Grease muffin pan or line pan with paper/foil cups.

Combine brown sugar, 1 tablespoon flour, cinnamon, and melted butter. Set aside.

Sift 1 ½ cups flour, granulated sugar, baking powder, and salt into mixing bowl; cut in shortening until mixture resembles coarse crumbs. Mix egg and milk; and add all at once to flour mixture, stir just till moistened.

Place half of batter in greased muffin pans. Sprinkle topping mixture over, then top with remaining batter, filling pans ½ full. Bake at 350 degrees for about 20 minutes. Makes 12.

SENIOR **Pie crust-single crust**

1 1/2c. sifted all-purpose flour 1/2 teaspoon salt
1/2 c. shortening 4 to 5 T. cold water

Sift flour and salt together; cut in shortening with pastry blender till pieces are the size of small peas. (For extra tender pastry, cut in half the shortening till like cornmeal, then cut in remaining half till like small peas.). Sprinkle 1 T. water over part of mixture. Gently toss with fork, push to side of bowl. Repeat till all is moistened. Form into a ball. Flatten on lightly floured surface by pressing with edge of hand 3 times across in both directions. Roll from center to edge till 1/8" thick. Fit pastry into pie plate, trim 1/2" to 1" beyond edge. Fold under and flute edge by pressing dough with forefinger against wedge made of finger and thumb of other hand. Prick bottom and sides well with fork. Bake at 450 degrees for 10 to 12 minutes or till golden.

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 8 and 3rd grade or 9 - 10 years of age 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 4-H/FCS Building (Food Preparation Center). After entries are received, a final schedule will be announced, and participants notified.
2. Contestants will have 40 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 help 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 clean cup with a spout and handle. 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. There is no microwave available for melting ingredients.

16. 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

17. 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.