



DEPARTMENT 51 **YOUTH (4-H/GRANGE)** **FOODS & NUTRITION**

Register Online Here!

Follow us on Facebook for Updates: Benton-Franklin Fair Exhibitors

SUPERINTENDENT:

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Before entering, please refer to 4-H and FFA Rules for rules and regulations on our website at www.bentonfranklinfair.com.

Please Remember, I also must follow the Benton-County Health Department Rules and Guidelines.

Entries are to be dropped off Sun., 8/23, between 10am – 6pm in Building 4.

**Special Award - Overall Cake Decorating
Prize donated by: Layered Cakes and Designs**

**Special Award – Fresh Preserving Award
Prize donated by: Ball Corporation**

Divisions N, P, R, S – Awards for First place will be presented to exhibitors whose home canned entry is selected the best in the categories of Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball Jars and sealed with Ball Lids and Bands or preserved in Kerr Jars sealed with Kerr Lids and Bands. In addition, entries in the soft spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry. First place award winners will receive One (1) Five-dollar (\$5) Coupon for Ball or Kerr Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball Pectin.

	Premium Points		
	<u>Blue</u>	<u>Red</u>	<u>White</u>
Divisions A – T	15	10	8
Divisions U - Z	10	8	6

BAKED PRODUCTS

1. All baked products may be from a prepared mix or from scratch, with the exception of decorated cakes which can be Styrofoam or a baked product; cake pops must be cake. Decorated cakes must be specified as either cake or Styrofoam.
2. All baked products must be entered on paper plates or cardboard and placed in a clear plastic bag or covered with plastic wrap, except for decorated cakes or breads. Decorative Breads & Cakes must come on a cardboard cake tray.
3. All entries must include a 3" x 5" card with a complete recipe and an explanation of what was learned in preparing the item. An exhibit will be dropped one ribbon placing, at the judge's option, if the card is missing or incomplete.
4. AMOUNT TO BRING: Cookies, bar cookies, biscuits, muffins, cupcakes, tarts, rolls, buns and candy: 4 each. Pies, cakes, tea rings, angel food, bundt cakes, etc.: 1/2 each or 2 each of minis. Bread: 1/2 loaf or two whole mini loaf. Decorated bread or cake: whole. Cake pops: 4 each.

DIVISION

- A. Baked Item(s) featuring Northwest Agricultural Product for Flavor (specify which product)
- B. Cakes, Cupcakes (no cream cheese can be used)
- C. Candy
- D. Cookies, Bar Cookies (no cream cheese can be used)
- E. Decorated Breads, Decorated Cakes – Fair theme
- F. Decorative Breads or Cakes
- G. Decorated Food House (gingerbread house, log cabin made of pretzels. Any food item can be used to make model, display must not be bigger than 10 inches deep by 12 inches wide)
- H. Muffins
- I. Nutritious snacks – (fruit leather, granola bars, etc.)
- J. Pies, Tarts (no cream cheese can be used)
- K. Quick Breads, Biscuits
- L. Special Dietary Product (eg. gluten-free, vegetarian, vegan)
- M. Yeast Bread, Yeast Rolls
- N. Mystery Food (mystery ingredient per age group will be announced on August 1 on Facebook page)

CLASS

1. Junior
2. Intermediate
3. Senior

FOOD PRESERVATION

1. All entries must include a 3" x 5" card with the complete recipe, processing procedure with time, and an explanation of what was learned in preparing the item. Exhibits will be dropped one ribbon placing, at the judge's option, if the card is missing or incomplete.
2. The 4-H'er must be enrolled in the food preservation project to exhibit in this section and must have a certified Food Preservation Project Leader.
3. Use the most recent Washington State University Cooperative Extension publication for food preservation processing times and methods. Preserved foods not processed according to USDA recommendations will be disqualified. Jams and jellies need not be USDA recipes.
4. All canned products must be exhibited in standard canning jars, sealed with flat metal lids. No single piece lids will be accepted. PLEASE LEAVE SCREW BANDS ON.
5. **All dried exhibits must be in at least a sandwich-sized Ziploc bag; ¼ cup dried fruit; 2 Tbl herbs.**
6. LABELING: All canned and dried exhibits must be labeled with C0803 and C0804 labels available from the Extension Office. All labels MUST be complete. Incomplete labels will be disqualified. Canned goods labels should be placed on the lid. Dried goods labels should be placed in the upper right-hand corner of the Ziploc bag.
7. Due to the potential presence of e-coli and salmonella bacteria in raw meat, an Extension-approved recipe using pre-cooked meat for drying is available from the County Extension Office. Dried meats prepared using this recipe will be accepted.

DIVISION

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|---|-----------------------------------|
| O. Canned Fruits | P. Canned Meats, Fish and Poultry |
| Q. Canned Vegetables | R. Dried Foods & Spices |
| S. Jams, Jellies, Conservers & Marmalades | T. Canned Pickles or Relish |

CLASS

1. Junior
2. Intermediate
3. Senior

DIVISION

- U. Centerpieces
- V. Gift Baskets
- W. Mixes in a Jar (include cost of materials and how many it will serve on a 3x5 card)
- X. Recipe Book or File

- Y. Table Setting -- must follow proper etiquette, EM3443, 4-H publication available from the WSU Extension Office. 1 place setting per entry **20"x 20" space allowed.**

CLASS

1. Junior
2. Intermediate
3. Senior

INTERVIEW JUDGING PARTICIPATION POINTS = 8

1. Open to any 4-H exhibitor enrolled in a food project. The exhibitor must be able to discuss the quality standards, food safety, nutrition, food preparation steps and the overall 4-H food project they are enrolled in with the judge.
2. Only one interview will be awarded points.

DIVISION

- Z. Interview Judging

CLASS

1. Junior
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