

DEPARTMENT: FOODS AND NUTRITION

Superintendent: Laryssa Hook

SECTION 112: 4-H FOODS & NUTRITION PROJECTS

Food Fair (summer) Interview Judging: Thursday, July 20 (Times and location to be announced in late May)

Make-up Judging (for grade and premium only): 9:00 am – 1:00 pm, Saturday prior to fair, those judged in July cannot be judged again at this judging. Agricultural Center

Premiums: A - \$6.00 B - \$4.00 C - \$2.00

1. Read the FAIR GENERAL RULES.
2. An exhibitor must have completed a project in foods and human nutrition in 4-H the current year to participate in food & nutrition judging and to enter the Baked Goods Auction. Once a member has taken advanced level foods and nutrition project they are not eligible to compete for awards or for Baked Goods Auction with a beginner level food and nutrition project.
3. Food Fair (summer judging) is the judging that will be used for Delaware County Fair grade, premium, awards and selection of State Fair delegates.
4. September judging is offered as a make-up judging only. Those not participating in the July judging can have their project judged on Saturday prior to fair, for grade, exhibit premium and consideration for outstanding project ribbon; but are not eligible for trophies. Those judged in July cannot be judged again at make-up judging.
5. To receive the grade premium, the exhibitor must exhibit their project portfolio by bringing it to the Agricultural Center during judging on the Saturday prior to fair, or during the week prior to fair on Wednesday, Thursday, from 6 - 9 p.m. or Friday from 1 - 8 p.m. The exhibit must remain in place until the official release time for Agricultural Center exhibits.
6. Failure to bring the required items listed below will result in a one letter grade deduction.
7. Exhibitors must bring the following 5 items to judging:
 1. Your completed project book.
 2. Project Presentation Portfolio.
 - A) The Portfolio is specific to the participant's book. The participant will be responsible for bringing a 3 pronged folder that includes 8 ½" x 11" pages. The participants will create a maximum of one page (one-sided only) per "activity area" or "interest area" as designated in the front of their project books. These pages could be in collage, journaling, timeline, photo, or any other format that would illustrate the work and knowledge of the participant. Each page could be different or could be a combination of styles allowing the 4-Her to reflect on their learning experience. There will be no points for scrapbooking style.
 - B) Portfolios are evaluated on the inclusion of information about the interest or activity areas listed in the front of each book, the organization of the materials, verbal presentation, and communication with the judge regarding their portfolio.
 - C) The member's project book may not be a part of their portfolio.
 - D) A poster will NOT be accepted in place of a portfolio. You MUST use the above stated format.
 3. A complete written menu, based on Choose My Plate guidelines, for one day's meals and snacks, including a food item from the project book. (For example, from the All American Foods project you could make a menu for the day that includes the coffee cake in your breakfast section of your daily menu.)
 4. A complete place setting appropriate for the meal in your menu that includes the food item in your project book. Centerpieces are optional. You will set up, without help, your place setting for the judge. (In the coffee cake example above, you would bring a place setting for the breakfast section of your daily menu because that is your selected recipe from the project book.)
 5. Place setting materials will be provided or you may bring your own.

Class 11201 – Let’s Start Cooking (B)

Class 11202 – Snack Attack (B)

Class 11203 – Take a Break for Breakfast (B)

Class 11204 – Everyday Food and Fitness (B)

Class 11205 – Let’s Bake Quick Breads (I)

Class 11206 – Racing the Clock to Awesome Meals (I)

Class 11207 – Grill Master (I)

Class 11208 – Beyond the Grill (A)

Class 11209 – Star Spangled Foods (I)

Class 11210 – Sports Nutrition: Ready, Set, Go (I)

Class 11211 – Party Planner (I)

Class 12112 – Yeast Breads On The Rise (A)

Class 12113 – Cooking on My Own (A)

Class 12114 – Global Gourmet (A)

Class 11215 – Kitchen Boss (A)

Class 11216 – Dashboard Dining (I) (NOTE: This class does not require a menu and place setting for judging.)

4-H FOODS & NUTRITION JUDGING AWARDS

Trophies

Best Beginner Food Project

Best Intermediate Food Project

Best Advanced Food Project

Rosettes for Outstanding Project

SECTION 113: BAKED GOODS AUCTION

No Grade Premiums Awarded

1:30 - 3 p.m., Tuesday, September 19, Entries Must Be Dropped Off – Agricultural Center

4 p.m., Tuesday, September 19, Interviews – Agricultural Center

6 p.m., Tuesday, September 19 – Sale Begins (order of sale in Sale Rules) - Junior Fair Show Arena

1. Read the FAIR GENERAL RULES and the Junior Fair Sale Rules.

2. 4-H Participants must take a Foods and Nutrition 4-H Project and receive an “A” grade at the Food Fair judging event in July or make-up judging to be eligible for the baked goods auction.

3. An exhibitor in the baked goods auction cannot show a market animal or item as outlined in the Fair General Rule #22.

4. Entries must be checked in at the Agricultural Center between 1:30 p.m. and 3 p.m. Late entries are not eligible.

5. Junior Division will be limited to those who are 4-H age 13 and younger. Senior Division will be those who are 4-H age 14 and older.
6. A complete written recipe must accompany each auction entry and will be reviewed during registration. Recipes can be reviewed prior to fair by dropping them off at the Extension Office.
7. Exhibitors may enter only one Baked Goods Auction class.
8. Exhibitor must make food item exhibited. In all categories, all embellishments, toppings, sprinkles, and decorations must be edible but do not need to be homemade.
9. Entries will be cut, sliced and sampled for judging.
10. The exhibitor is responsible for removing their entry after the judging.
11. The 4 best exhibitors in each class (as determined by judges) will be interviewed. Interviews will begin at 4:00 pm to select Champions and Reserve Champions. Exhibitor must be present at the time the class is called to be interviewed.
12. Champion and Reserve will be selected in each class.
13. To be selected as Champion or Reserve Champion, exhibitor must be present for interview and auction.
14. Grand Champion baked good will sell in the auction. Reserve baked good are purchased as a lot, and then served at the Buyer's Auction dinner.
15. Champion winner from previous year may NOT compete for same champion award two consecutive years. This allows more exhibitors a chance to win plus encourages a broad range of baking experiences for exhibitors.
16. A percentage of the auction price on each item will be retained for sale expenses, as determined by the Sale Committee.
17. Winners must transport winning entries to sale arena.
18. Champion and Reserve Champion exhibitors are part of the sale and must follow the Junior Fair Sale Rules, including completing a W-9, and sending thank you cards by the procedures and date in the Sale Rules. The Sale Committee reserves the right to handle any matters related to the auction.
19. All entries must be completely covered to prevent pest contamination.
20. Due to food safety concerns, baked goods products which require refrigeration are not allowed as entries for baked goods auction. The following lists what will disqualify a Baked Goods Auction entry:
 - a. Food containing uncooked or undercooked (raw) eggs or egg products. Only commercially pasteurized dehydrated egg whites will be permitted in icings.
 - b. Foods containing uncooked or undercooked dairy products such as sour cream, cream cheese, milk, cream, etc. A small amount of milk in combination with confectioner's sugar will be allowed in making icing for baked goods including the auction. Use just enough milk to make the icing the desired consistency.
 - c. No prepared or commercial mixes or fillings may be used as the main ingredient in or on any baked goods. Prepared mixes are purchased mixes such as: biscuit mix, pudding mix, canned pie fillings, cake mix, prepared icings, etc.
 - d. Foods containing or made with custard, pudding, or egg bases. These include cream pies, custards, cream filled donuts, cream puffs, brownies and cakes containing cream cheese filling, brownies and cakes containing custard, cream or pudding fillings, pumpkin pie, cream cheese frosting, sour cream frosting, whipped cream topping frostings, pudding frosting, etc.

PRODUCTS IN VIOLATION OF ANY OF THE ABOVE FOUR POINTS WILL BE DISQUALIFIED AND SENT HOME. Ingredients which are allowed in a thoroughly baked product include eggs (Eggs in icing, whether cooked or uncooked, will not be allowed), milk, cream cheese (well blended with all other ingredients and not left in clumps), mayonnaise/salad dressing, cheese, etc. Judges and the Home Ec. Advisory Board reserve the right to make final decision on questionable products.

If in doubt about ingredients or procedures of a recipe, call the Extension Office for clarification well in advance of judging or select another recipe without any questionable ingredients.

BAKED GOODS AUCTION CLASSES

Class 11301 – Yeast Bread Loaf, Rolls or Yeast Bread Novelty, Junior & Senior Division – No breads made in a bread machine.

Class 11302 – Fruit Pie (pastry crust), Junior & Senior Division

Class 11303 – Decorated Iced Cookies (1 dozen of any variety, all decorations must be edible), Junior & Senior Division

Class 11304 – Iced Cake (2 or 3 layers), Junior & Senior Division

Class 11305 – Brownies (one dozen, uniformly sized), Junior Division

Class 11306 – Chocolate Chip Cookies (one dozen, uniformly sized), Junior Division

SECTION 114: BEST DRESSED TABLE SETTING CONTEST

Premiums: \$6 1st place each class, \$4 2nd place each class

Sunday, September 17

4:15 p.m. Registration, contest begins at 4:30 p.m., Agricultural Center

Rules:

1. Participation is open to any Junior Fair Exhibitor.
2. Participants may enter in no more than 2 classes. Exhibitors entering 2 classes will be given additional time to set up for their 2nd entry.
3. Participants must provide a place setting and menu for one meal to meet the theme selected. Menu total size may be no larger than 8 ½" x 11". Place setting may include centerpiece, placemat, napkin, table favors, and other items appropriate for the theme. Place setting decorations must hold up the entire fair, therefore, fresh flowers and perishable items may not be used in the entry. Professionally prepared centerpieces are not permitted.
4. Total exhibit must be set up in a space no larger than 30" and by the depth of the table (about 34"). Tablecloths may hang over the edges of the table, but cannot lie outside 30" width. Participants have 5 minutes per entry to set up.
5. All entries will be released at the conclusion of the contest and may be taken home or displayed in their club/youth organization's booth. 1st and 2nd place entries will be displayed in the Agricultural Center.
6. Judging of entries will be based on ability to follow theme, use of appropriate place-setting etiquette, attractiveness, creativity, centerpiece; and the menu meets appropriateness of chosen theme and utilizes healthy food choices following the Choose My Plate recommendations.
7. No electronic communication devices are allowed in the judging area.

SECTION 114: BEST DRESSED TABLE SETTING CONTEST

Class 11401 – Up, Up and Away

Class 11402 – The Winner's Circle

Class 11403 – Wish Upon A Star

AWARDS

Best of Show - Trophy

1st – 5th Place in each class – Rosettes