# Lavaca County 4-H Fun Fair Bake Show Rules 

## General Information:

1. This bake show is open to all youth kindergarten through 12th grade.
2. There will be four age divisions: Clovers (k-2), Juniors (3-5), Intermediates (6-8) and Seniors (9-12). Clover Kids will receive recognition but do not compete for grand/reserve or color ribbon awards.
3. There are two categories: Cakes and Cookies. Within those Categories entries may be divided into: Cakes: Cupcakes, Sheet Cakes, Layered Cakes; Cookies: Drop Cookies, Rolled Cookies, and Bar Cookies depending on the number of entries.
4. Awards, including grand and reserve designations, will be determined based on the number of entries.
5. All exhibitors are responsible for making their product. Entries will be accepted between 2:00 and 2:30 p.m.
6. Judging will begin at 2:45 p.m.
7. Disqualification will occur if a judge refuses to taste a recipe due to a health or safety concern (examples, but not limited to, undercooked food, hair in food, etc.).
8. Entry Fees: Participation is for FREE for members and clover kids who are on the approved member list as of October 15, 2023. Non-members may enter for $\$ 2$ per item.

## RECIPE SELECTIONS:

1. All products must be baked or cooked.
2. No ready-mix foods may be used. (Examples, but not limited to: canned pie filling, canned or boxed icings, frosting, puddings, jams, jellies, pre-made cookies, cake or brownie mixes, Bisquick, etc
3. There is no refrigeration available. Caution should be taken with ingredients chosen. Cream cheese items and frostings that contain dairy will not be allowed unless they are cooked.
4. Entries must be baked and displayed according to the recipe. If the recipe states the cake must remain in the pan, a disposable pan is allowed. Garnishes should be edible. Extra decorations and decorative dishes are not necessary as they will not be judged. Focus on the food item.
5. No alcoholic beverages or liqueurs will be allowed in baked goods. Extracts will be permitted.

## Categories:

Cookies: (Bar, Drop, and Rolled)

- No less than one dozen to be turned in. No purchased, refrigerated or boxed dough may be used.
- Place an additional 4 cookies in a plastic bag for judging. These cookies must be from the original batch.
- There are two classes: Bar Cookies and Drop Cookies

Cakes (Cupcakes, Sheet Cakes, Layered Cakes):

- All cakes will be judged together - Frosted and Non-Frosted.
-Cut one piece of cake and put it on a small, covered, disposable plate.
*** A copy of the recipe without the exhibitor's name must be turned in with every entry at the time of check-in. ***

