

# Kern County 4-H Field Day

*Kern County Fairgrounds  
Harvest Hall  
Schedule of Events  
Saturday, November 12, 2016*

- 7:00 a.m. Gate Opens
- 8:00 a.m. – 8:45 a.m. Sign-in/Registration/Check in for: Home Arts & Crafts, Leathercraft, Woodworking, Sewing, Plants, Table Decorating, Photography, Scrapbooks, Hobbies, Club History Books, Food Preservation, Bake Day
- 8:00 a.m. – 11:00 a.m. Set up for Table Decorating
- 8:00 a.m. Food Booth Opens
- 8:45 a.m. Welcome & Opening Ceremony (Hi 4-H)
- 9:00 a.m. Silent Auction begins  
Bake Day Judging  
Project Level Testing (through 12:30 p.m.) members may take up to three project tests-max.  
Judging – Home Arts & Crafts  
Plant Science - Ongoing Demonstration  
Cloverbuds - Ongoing  
Dog Project - Ongoing  
Shooting Sports (9:00 a.m. – noon)  
Sheep Project Overview - Ongoing  
Duct Tape - Home Arts & Crafts – Ongoing  
Alpaca - Ongoing  
Poultry – Ongoing  
Cavies – Ongoing  
Swine – Ongoing  
Dairy Goat – Ongoing  
Rockets to the Rescue – Ongoing  
Horse – Ongoing  
Llama - Ongoing  
Pygmy - Ongoing  
Judging - Ongoing
- 9:30 a.m. Rabbit Showmanship – Ongoing
- 9:30 a.m. Fashion Revue – Judging
- 9:45 a.m. Goat – Ongoing
- 11:00 a.m. Lunch serving begins  
Door Prize Giveaways
- 11:30 a.m. Fashion Show
- 12:30 p.m. (Approx.) Silent Auction will begin closing different areas
- 1:30 p.m. Lunch Ends (Drinks will be served)  
Still Exhibits Check Out (through 2:00 p.m.)  
Silent Auction Closes  
Awards & Closing

## **Ongoing Demonstrations and Activities**

Door Prize Giveaways from 11:00 a.m. – 1:30 p.m. (must be present to win)  
White Exchange 9:00 a.m. – 1:30 p.m.

GET Bus Book Donation/Dog Blanket Donations for Shelter Dogs

***All 4-H clubs need to provide one \$25+ item for the silent auction and items for the door prize give away!***

# Bake Day 2016 at 4H Field Day

The 2016 Bake Day Contest will be held November 12, 2016 at 4-H Field Day, at the Kern County Fair Grounds in Bakersfield.

**Check-in and registration for entries will be from 8-8:30 a.m.**

Additional entry forms are available at the Extension Office or you can email your entry to: [stephanie.porterfield@optioncare.com](mailto:stephanie.porterfield@optioncare.com) or call Stephanie Porterfield at 661-619-9877.

**ENTRY DEADLINE IS Thursday November 10, 2016**

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Name: \_\_\_\_\_ Club: \_\_\_\_\_

Grade: \_\_\_\_\_ Age: \_\_\_\_\_ Phone: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

(Check ONE item only)

\_\_\_\_\_ Cloverbud

\_\_\_\_\_ Decorated

\_\_\_\_\_ White/Yellow (Sheet or Layered)

\_\_\_\_\_ Bundt/Loaf/Chiffon/Angel Food

\_\_\_\_\_ Yeast Bread

\_\_\_\_\_ Fruit Pie (No cream pies)

\_\_\_\_\_ Chocolate (Sheet or Layered)

\_\_\_\_\_ Other Flavor (Sheet or Layered)

\_\_\_\_\_ Whole Grains

\_\_\_\_\_ Quick Bread

\_\_\_\_\_ Nut Pie

If a disabled member needs special assistance or accommodations, please contact the 4-H Office at 661-868-6200, prior to the event.

## **BAKE DAY RULES:**

- 1. ONE ENTRY PER MEMBER, with the exception of the "Whole Grains" category.** Any 4-H member, **4th Grade and above** may enter in the regular judging part of the contest; Cloverbuds may enter but only in the Cloverbud category. (Third grade members who were age nine on January 1, 2016 are considered to be regular members and are eligible to enter the judging contest.)
- 2. All cakes should be place on a non-returnable carrier** appropriate to the size of your entry.
- 3. Attach the recipe or a list of ingredients, for all baked entries.** Packaged mixes are acceptable, with the exception of the "Whole Wheat" category. (Example of a recipe mix card: Chocolate cake mix, added cherries.) You do not need to include the brand name.
- 4. Decorated cakes must be baked by the member.** The design should be applied by use of decorating tips. Some small purchased figures are permissible. Permanent portions of the decorated cake will be returned upon request immediately following the contest. Originality is important! Decorated cakes will be judged on outside appearance (30%), originality (20%), inside texture and moisture (20%), and workmanship and color combination (30%).
- 5. The "Chocolate", "White", or "Other Flavors" categories may be a sheet or layered cakes.** These designations refer to the flavor of the cake only. Frosting may be any flavor.

6. For safety reasons, **NO** cream pies or frostings and fillings made with whipping cream, sour cream or other cream products will be accepted. If the entry requires refrigeration, it will NOT be accepted, so please make wise selections!

7. **Whole Grains:** Members entering the “Whole Grains” category are not limited to the type of item they make, with the exception of rule #7. The “Whole Grains” item must be made from scratch, with the ratio of flours or grains used being no less than 75% whole grains. Suggestions for this category include; but are not limited to, the use of whole wheat flour, potato, rye, and rolled oats. The use of white flour in this category must not exceed 25% of the total grains used.

Members participating in this category will be allowed to enter a second category. A separate (second) baked item must be entered in a different category.