

Foods & Food Preservation Rules

There are four competition categories available at County Food Fair (Baked Goods, Decorated Cakes, Table Setting and Food Preservation). Members may enter multiple competitions if eligible; however, only one entry per category is permitted. Judging for all four categories will be based on the Danish System with a Best of Show. Primary members are awarded part a participation award only. Upon arrival, members will receive judging schedules for their categories. **Acceptable attire could include any of the following: neat and tidy clothing, 4-H attire or fashion review outfit.**

Levels of Competition (Ages as of Dec 31, 2018) and year in project

Age brackets may be split at the discretion of the Chairman if the numbers dictate the necessity.

Baked Goods

Eligibility: The member shall be currently enrolled in Food and Nutrition, Food Preservation (recipe must include a preserved food) or other food related project.

Judging: The member's entry will be judged on correct baking techniques, taste, appearance, presentation and skill level Recipes must be submitted with the entry form.

The member will be interviewed by a judge and asked questions about his or her entry. Why did you choose to make the particular item? What did you find difficult? Any special ingredients? etc.

Members will prepare and serve their entry without assistance. No parents or other adults in the room unless approved ahead of time by the food judging chair. Primary members and members with special needs may of course have assistance when needed. Primary members presenting to the judges will be very simple and is intended only to get them acquainted with the process.

Format: Members can enter bread or a dessert. Food Preservation members must include a preserved ingredient they have made and it must be different than one entered in the food preservation category.

The entry is to be served at the time of the interview and should serve 8 to 10. Plating of two servings for the judges will be done at the judges table onto plates provided for you. The remaining will be served at a tasting event for the attendees of the Revue after all entries have been judged.

This entry is considered showmanship in the record books.

Decorated Cakes

Eligibility: The member shall be currently enrolled in any foods related project

Judging: The member's entry will be judged on their cake decorating skills and. Judging will be done on the Danish system with a Best of Show.

Format: Members shall enter a real cake. Each cake will be displayed on a table for the judges to review. There is no presentation by the member to the judges.

Table Setting

Eligibility: Any 4-H member team or group

Judging: The member's entry will be judged on following proper table setting guidelines from Emily Post with consideration given for suitability to the theme of the Revue.

Format: Exhibitors shall be responsible for the setup at check in and removal of their own exhibits at end of event. No parent help during set up. The exhibits shall consist of a complete place setting for one, including a menu in large print. Exhibits are to be displayed on a sturdy card table to be furnished by the member. Judging will be based on the Danish System. Members do not present their exhibit. Serving dishes are not required.

Food Preservations

Eligibility: The member shall be currently enrolled in a Foods related project. Only water bath and pressure canned entries will be accepted.

Judging: The member's entry will be judged on correct preservation methods, skill and presentation. The member will be interviewed by a judge and asked questions about his or her entry. Members will prepare and serve their entry without assistance. Unique and original recipes are encouraged!

Primary members and members with special needs may of course have assistance when needed. The Primary members are awarded a participation award only. Presenting to the judges for this level will be very simple and is intended only to get them acquainted with the process.

Format: The entry is to be served at the time of the interview. The judges shall open the sealed jar for their review. A tasting event for the attendees of the Revue may be held after all entries have been judged. Preservation entries may be included in the tasting if they are served with bread or the like.

This entry is considered showmanship in the record books.

Rules:

1. Members shall enter an unopened, sealed jar of preserves.
2. Decorated jars will not be accepted.
3. Accepted preservation methods include water bath or pressure canning only.
4. Low acid foods must be canned under pressure.
5. Rings and lids must be on jars to be accepted (not plastic wrap or paraffin wax).
6. All canning must be in sealed jars or they will be disqualified.
7. All entries must have been preserved within 12 months of the event.

