

CHILDREN'S BAKING CONTEST

THURSDAY, JULY 12, 6 P.M. IN THE FAMILY ARTS BUILDING.

REGISTRATION BEGINS AT 5 P.M.

THE COMMON THREADS EXTENSION HOMEMAKERS CLUB HOSTS THIS EVENT FOR CHILDREN 4 TO 12 YEARS OF AGE.

OPEN TO ANY CHILD OF BARTHOLOMEW COUNTY. THERE WILL BE TWO GROUPS ACCORDING TO AGE. (4-7 YEARS AND 8-12 YEARS. AGE ON DAY OF EVENT)

1. All sections listed below are to be registered in the Family Arts Building Thursday, July 12, between 5-6 p.m.
2. All entries must be brought on paper plates, aluminum foil covered cardboard or non-breakable dish. (Fair Board is not responsible for breakage.)
3. Any entry may be made in more than one section, but only one entry per section.
4. Judging will be done on flavor, texture and general appearance.
5. All entries will receive first-, second- or third-place ribbons depending on quality.
6. In each section "Blue Star" (best of blues) ribbons will be given to indicate the group from which the Champion and Reserve Champions will be chosen.
7. A Grand Champion will be selected from the Champions and Reserve Champions if merited in cookies and cakes.
8. All exhibits should include a copy of the recipe.

Section 1— Six Cookies — drop, bar, no bake, molded, uniform in size.

- (a) 4-7 years old
- (b) 8-12 years old

Section 2 — Cakes, plain or iced

- (a) 4-7 years old
- (b) 8-12 years old

An honor group will be selected for each class and must stay for final judging.

The Bartholomew County 4-H Fair and all its employees, agents, 4-H Fair Board members, committee members, judges or agencies cannot be held responsible for accidents, injury or loss of personal property relating to these events. Judges' decisions are final.

The contestants will have the option of contributing their cookies to be purchased to help as a fundraising program. Thanks to all who have done so in the past and to those willing this year as well. This is voluntary and a great way to give back to the community. The proceeds will go to the Bartholomew County 4-H Enrichment program.

FOOD SAFETY POLICY

For food competitions: Filling, frosting, glazing, pie filling, and meringue, (whether uncooked or cooked) are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41°F).