



4-H BAKED GOODS

RULES

1. An exhibitor may make only one entry in any class.
2. Exhibit one-half (1/2) of cut cake, leaving cut surface exposed, (1/2) loaf bread or 3 rolls, 1 jumbo/2 standard/ or 3-6 mini muffins, 3-6 cookies or candy. Decorated cakes judged on decoration only.
3. All baked goods must be displayed on paper plates, in see-thru wrap or under plastic cover. Containers will be provided by the 4-H office.
4. Registration will be by number. Names will be put on after judging.
5. Recipes must be submitted on a 3" X 5" or 4" X 6" recipe card. Junior (yellow cards), Senior (green cards) and Intermediate (Tan cards).
6. Identical prizes will be awarded in both Juniors, Seniors and Intermediates in each class.

**** SEE INDIVIDUAL BAKED GOOD SCORECARD (LAST PAGE) FOR DETAILS. ****

YEAST BREAD

May enter 1/2 loaf or 3 to 6 rolls, etc.

Total Points Available 100

1. External Characteristics 30 _____

Shape: Well proportioned, evenly rounded top.

Crust: Uniformly browned except slightly darker on top, about 1/8 inch deep, crisp, tender, smooth, free from cracks & bulges.

2. Internal Characteristics 40 _____

Texture: Tender elastic crumb, free from dryness or doughiness.

Grain: Fine cells elongated upward, evenly distributed, cell walls thin.

Color: Characteristic of ingredients used, free from dark streaks.

3. Flavor 30 _____

A blend of well baked ingredients, free from undesirable flavor from bacterial action (sourness) or yeast or other ingredients.

Total Judged Score _____

Some Characteristics of Excellent Yeast Breads:

Light, well proportioned loaf with evenly rounded top. Crust uniformly browned, slightly darker on top; crust is crisp, tender and smooth. Crumb is tender and elastic, free from color streaks. Grain is uniform and fine. Flavor good.

QUICK BREADS

May enter 1/2 standard loaf or 1 full mini loaf size.

Total Points Available 100

1. External Characteristics 30 _____

Shape: Well proportioned, evenly rounded or flat top.
Loaf Bread, biscuits, Cornbread - true to type.
Crust: Uniform browning, tender, thin with rough surface, free from cracks.
Volume: Light in weight in proportion to size. (FRUITS & NUTS ADD WEIGHT)

2. Internal Characteristics 40 _____

Texture: Medium-fine, moist, tender, crumb. Not crumbly, sticky or doughy.
Grain: Round even cells, free from tunnels. Nuts & fruits - well distributed without excessive dryness or sogginess.
Color: Uniform without streaks.

3. Flavor 30 _____

Blend of well baked ingredients characteristics of kind of product.

Total Judged Score _____

Some Characteristics of Excellent Quick Breads:

Well proportioned shape with even top, uniformly browned with thin tender crust free from cracks. Light in weight in proportion to size. Medium fine texture with moist, tender crumb. No tunnels. If it contains nuts or fruits, they should be well distributed. Pleasing flavor characteristic of the kind of product. Examples: Nut & Fruit Bread, Biscuits & Cornbread.

MUFFINS

May enter 1 Jumbo or 2 - 3 Standard or 3 - 6 Mini.

Total Points Available 100

1. External Characteristics 30 _____

Shape: Symmetrical, well rounded top, free from peaks or knobs.

Crust: Evenly browned, slightly rough, thin, tender and crisp. (use of paper liners optional)

Volume: Light in weight in proportion to size.

2. Internal Characteristics 40 _____

Texture: Medium-fine, moist, tender crumb.

Grain: Round, even cells, free from tunnels.

Color: Creamy or appropriate color for kind.

3. Flavor 30 _____

Blend flavor of well baked ingredients. Only faintly sweet, enough salt to prevent flatness, otherwise bland unless flavored by added material.

Total Judged Score _____

Some Characteristics of Excellent Muffins:

very light; golden-brown outside, symmetrical in shape, no peaks or knobs on top, pebbled surface. Inside has round holes of fairly uniform size, but no tunnels. Good flavor. (No Cupcakes, Must use Muffin Recipe. Corn bread goes under Quick Bread.)

COOKIES

May enter 3 to 6 cookies+

Total Points Available 100

1. External Characteristics 30 _____

Shape: Regular, even.

Crust: Uniform color, characteristic of kind.

2. Internal Characteristics 40 _____

Texture: Thin cookie - crisp, tender

Drop cookie - to type

Bar cookie - moist, tender
Shortbread - soft, dense
Grain: Even cells
Color: Characteristic of kind

3. Flavor 30 _____

Blended flavor or well baked ingredients characteristic of kind free from excessive flavor of spices, flavoring or molasses or other sweetening.

Total Judged Score _____

Some Characteristics of Excellent Cookies:

Regular, even shaped with crust of uniform color. Tender, even grained, with good flavor.

DECORATED CAKES

These cakes will be judged on decoration only. (See Last Page for Cakes Score sheet)

Total Points Available 100

1. Theme 20 _____

Is the theme carried throughout the design of the decorations.

2. Color 20 _____

Color of frosting should be well balanced with the exception of variegated color.

3. Shape 10 _____

Any shape can be entered. Shape should be true to type & uniform.

4. Smoothness of Frosting 20 _____

Frosting texture should be smooth not sugary or lumpy. Applied frosting should be smooth on top & sides. Undecorated portions of the top & sides should look even (not bumpy). Border scallops, stars, shells, should be even & approximately the same size. Frosting should be true to type of novelty cake. Individual stars, weave, shells etc., should be approximately the same size throughout the design. (when applicable)

5. Originality 10 _____

6. Creative Use of Material 10 _____

Is the theme carried throughout the design of the decorations.

7. Degree of Difficulty 10 _____

Total Judged Score _____

CANDY

May enter 3 to 6 pieces.

Total Points Available 100

1. External Characteristics 30 _____

Shape: Uniform

Color: Attractive, appealing

Decorations: Harmonize with candy type and purpose.

(No paper dollies, foil cups extra decorations in container.)

2. Internal Characteristics 40 _____

Texture: Even, smooth, not grainy, not over cooked or scorched.

Fondants: Ingredients thoroughly combined. No crystals.

Caramel: Caramels that are overcooked are tough, hard & chewy, crystals may be present if over stirred or too little corn syrup is used.

3. Flavor 20 _____

Well blended, free from excessive flavor of spices, flavoring & sweeteners.

4. Degree of Difficulty 10 _____

Total Judged Score _____

Some Characteristics of Excellent Candy:

Candy that is smooth, well shaped, flavors that are well blended and harmonize well together with an attractive color for the use intended.

PREMIUM AWARDS

4-H BAKED GOODS

Premium awards for :

Yeast Bread, Quick Bread, Muffins, Cookies, Bar Cookies, Layer Cakes/Frosting, Tube or Bundt Cake (with or without frosting), Decorated Cakes and Candy.

1st Place	\$5
2nd Place	\$3
3rd Place	\$2
Honorable Mention	\$1

**** IMPORTANT ****

All exhibits must be in place, complete and ready for judging no later than 4:00 p.m., Wednesday, Oct. 18, 2017, and remain in place until, Sunday, Oct. 29, 2017.

NAME _____

CLAIM # _____

CLUB _____

Layer _____

Tube/Bundt/Pound _____

Cupcakes _____

4-H BAKED GOODS – Cakes Scoresheet

Total Points Available.....100

1. External Characteristics30 _____

- Shape - symmetrical, slightly rounded top, free from cracks or peaks (exception with tube and bundt cakes)
- Surface - unfrosted: smooth, uniform light brown, except where ingredients darken color
- Frosted: consistency characteristic of kind, creamy, moist, free from stickiness, crystals or crustiness. Flavor characteristic of kind, delicate, and pleasing in combination with cake
- Distribution - style and color suitable to kind of cake and frosting
- Volume - light or dense depending on type of cake

2. Internal Characteristics40 _____

- Texture: tender, moist crumb, velvety feel to tongue. Not tough, harsh, sticky, doughy or crumbly. Texture of tube or bundt cake to be true to type
- Grain- fine, round, evenly distributed cells, with thin cell walls, free of tunnels
- Color- uniform, characteristic of kind of cake

3. Flavor.....30 _____

- Blended flavor of ingredients characteristic of kind, free from undesirable flavor from fat, leavening, flavoring, or other ingredients

Total Judged Score _____

*Baking to type of cake: cakes should be to type and texture. Angel Food cake-light & fluffy, Layer Cake- fine grain and moist, Pound Cakes- compact, fine crumble (except with nuts, fruits, etc.)
Tortes- dense*

JUDGE’S COMMENTS (recommendations, compliments, etc.):

NAME _____

CLAIM # _____

CLUB _____

CUPCAKES SCORESHEET

May enter 1 Jumbo or 2 - 3 Standard or 3 - 6 Mini.

Total Points Available 100

1. External Characteristics 30

- Shape: Symmetrical, well rounded top.
- Crust: Evenly browned, slightly rough, thin, tender and crisp. (use of paper liners optional)
- Volume: Light in weight in proportion to size.

2. Internal Characteristics 40

- Texture: Moist, tender, spongy, light.
- Grain: Round, even cells.
- Color: Appropriate color for kind.

3. Flavor 30

- Blend flavor of well baked ingredients. Only faintly sweet, enough salt to prevent flatness, otherwise bland unless flavored by added material.

Total Judged Score _____

Some Characteristics of Excellent Cupcakes:

Very light; golden-brown outside, symmetrical in shape, no peaks or knobs on top. Inside has no round holes. Good flavor; firm texture.

No Muffins, Must use Cupcake Recipe.

JUDGE'S COMMENTS (recommendations, compliments, etc.)