

**TUESDAY MORNING/AFTERNOON JULY 16, 2019**  
**DIVISION A 10:00am-7pm**

**4-H Foods 800's**

**Rules:**

A. Entries are to be made using recipes specified in the class description. All recipes can be found in the 4-H Fair Recipe Book—Food at <http://4-h.ca.uky.edu/content/food-and-nutrition>, in the 4-H Cooking101-401 Series or you may contact the Extension Office for a copy. These recipes are state fair eligible (Classes marked with an \*).

B. All entries must be on a paper plate and in zip-type bag. Cake may be covered with plastic wrap and on cake plate.

C. One item or slice (cake, bread) must be left after judging. The rest may be taken home.

**Muffins**

\*800. 3 Oatmeal Muffins

\*801. 3 Cheese Muffins

**Biscuits**

\*802. 3 Rolled Biscuits

\*803. 3 Scones (raisins may be substituted for dried cranberries)

**Quick Breads**

\*804. 3 Cornmeal Muffins

\*805. 3 pieces of Coffee Cake w/Topping (Nuts are optional)

**Cookies**

\*806. 3 Chewy Granola Bars (this recipe is gluten-free)

\*807. 3 Brownies (Nuts are optional)

\*808. 3 Snickerdoodle Cookies

**Cakes**

\*809. Half of one 8" or 9" layer Rich Chocolate Cake (no icing)

\*810. Half of one 8" or 9" layer Carrot or Zucchini Cake (no icing)

\*811. ¼ of a Basic Chiffon Cake (Do not use variations)

**Pies**

\*812. One whole Double Crust Apple Pie (Leave pie in the disposable pie pan and place all in a zip-type plastic bag. May use spice variation if desired.)

**Yeast Breads**

\*813. 3 Cinnamon Twists (no icing)

\*814. 3 Soft Pretzels (Use any one topping listed)

\*815. One loaf Oatmeal Bread

**Bread Made in a Bread Machine**

\*816. One loaf Honey Whole Wheat Bread made in a bread machine. May be a 1-pound, 1½-pound, or 2-pound loaf.

**Candy**

\*817. 3 pieces Classic Chocolate Fudge (size: about one inch square) (Nuts are optional)

**Other Baking**

818. ½ cake – iced

819. Decorated cake

820. Plate of 3-2" square cornbread

821. 3 pieces of peanut butter candy

822. 3 pieces of chocolate candy

823. Loaf of sweet bread (nut or fruit)

824. ½ quick bread loaf (fruit)

825. ½ quick bread loaf (zucchini)

826. ½ loaf yeast breads for entertaining (fancy shapes, cheese bread, pull-apart bread)

**Plate of 3:**

827. Sugar Cookies

828. Peanut Butter Cookies

829. Chocolate Chip Cookies

830. Chocolate No-Bake Cookies

831. Oatmeal Cookies

832. Other Cookies

833. Miscellaneous Baked Items

834. Food Photography

**TUESDAY MORNING/AFTERNOON JULY 16, 2019**  
**DIVISION A 10:00am-7pm**

**4-H Canning & Food Preservation 900's**

**Rules:**

A. Entries are to be made using recipes found in the 4-H Fair Recipe Book—Food Preservation at <http://4-h.ca.uky.edu/content/food-and-nutrition> or contact your County Extension Agent for 4-H Youth Development

B. Canned entries must be prepared from raw produce. Re-canning of commercially processed foods is not permitted.

C. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.

D. Jars, must be clear, clean STANDARD jars specifically designed for home canning. If mayonnaise or similar non-standard jars are used, the product will not be judged or awarded a premium.

E. Two-piece screw bands and lids specifically designed for home canning should be left on containers.

F. For Dried Fruit: Label created by the member listing the product and date packaged.

**Drying:**

\*900. Dried Apples

Dry apples according to the instructions in the 4-H Fair Recipe Book—Food Preservation at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. Size of the container is not being judged. Publication HE 3-501 may be helpful: <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf>

**Canning**

\*901. Salsa (Pint Jar or Smaller) canned using a boiling water canner.

Use the recipe in the 4-H Fair Recipe Book—Food Preservation at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is ½ inch. Publications Home Canning Salsa (FCS3-581) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf>. Home Canning Tomatoes and Tomato Products (FCS3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

\*902. Dill Pickles (Pint Jar or Smaller) canned using a boiling water canner. Use the recipe in the 4-H Fair Recipe Book—Food Preservation at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles is ½ inch. Publications Home Canning Pickled and Fermented Foods (FCS3-582) a <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

\*903. Strawberry Jam (half pint or smaller jar) canned using a boiling water canner. Use the recipe in the 4-H Fair Recipe Book—Food Preservation at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for jam is ¼ inch. Write the type of fruit used on the canning label. Publications FCS3-579 at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful. Refrigerator and freezer jams are not appropriate for this class.

\*904. Green Beans (One pint) canned using a pressure canner. Use the recipe in the 4-H Fair Recipe Book—Food Preservation at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Specify "raw pack" or "hot pack". The USDA recommended headspace for green beans is 1 inch. Publication FCS3-583 Home Canning Vegetables (<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf>) and USDA Complete Guide to Home Canning [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.