

## ST. JOHNS COUNTY 4-H BAKING CONTEST GUIDELINES

All St. Johns County 4-H youth are invited to take part in our 4-H Baking Contest. This year we will focus on bread. Please review the guidelines below and start searching for your award-winning recipe!

- Bread must be made by the 4-H member. Minimal help may be given, and adult supervision is encouraged.
- Choose a recipe that fits one of the bread classes below. Commercially prepared bread mixes are not allowed.
- Bisquick or similar product and self rising flour may be used.
- Bread entry must be turned in on a *disposable plate* and brought to the St. Johns County 4-H Office by March 25th by 4:00pm.
- Completed entry form and your recipe must be turned in with your bread entry.
- Individual ribbons will be awarded for each bread entry.
- One Best of Show ribbon will be awarded per age division.
- ALL Cloverbud entries will receive green participation ribbons.
- One entry per 4-H youth who has been enrolled in the SJC 4-H Program for 30 days or more.
- Bread machines may not be used.
- Breads will be *displayed and enjoyed* at the St. Johns County 4-H Demonstrations and Illustrated Talks event on Thursday, March 26th. This event will be held at the St. Johns County Extension at 6:00pm. Everyone is invited and encouraged to attend!

### **BREAD CLASSES INCLUDE:**

Fruit/Vegetable/Nut Quick Bread (1 Loaf or 9 Muffins)

Yeast Product (1 Loaf or 9 Buns or 9 Rolls)

Coffee Cake/Biscuits/Fritters (1 Loaf or 9 Biscuits, or 9 Fritters)

### **JUDGING CRITERIA INCLUDES:**

**Appearance:** Evenly colored, evenly shaped, Proper mixing of ingredients, Good volume

**Texture:** Free of large air bubbles, Tender, even distribution of fruit/nuts

**Taste:** Pleasing blend of ingredients, No “off” flavors, well baked, Fresh tasting

Please contact the St. Johns County 4-H Office if you have questions by calling (904) 209-0430.

## St. Johns County 4-H Bread Contest Entry Form

Name \_\_\_\_\_

Age Category:    Cloverbud                  Junior                  Intermediate                  Senior

**CHECK BREAD CLASS:**

\_\_\_\_\_ Fruit/Vegetable/Nut Quick Bread (1 Loaf or 9 Muffins)

\_\_\_\_\_ Yeast Product (1 Loaf or 9 Buns or 9 Rolls)

\_\_\_\_\_ Coffee Cake/Biscuits/Fritters (1 Loaf or 9 Biscuits, or 9 Fritters)

What helped you decide which bread recipe to choose?

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What did you enjoy about doing this project?

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What did you learn from doing this project?

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What was most challenging about doing this project?

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Do you plan to continue baking bread for your family? \_\_\_\_\_

Estimate how much the ingredients for your bread cost? \_\_\_\_\_

**A copy of the recipe must be attached to this form.**