

CALLING ALL BAKERS!!!

IT'S BAKOLOGY! This is a new version of Baker's Day so pay close attention to the flyers and entry forms. Classes are limited and there will no longer be an adult division. Participants **must** be present to discuss the recipe and process of making their entry. Because entries include a question and answer session, and a presentation of the recipe, Baker's Day will be included as a contest qualifier for the **STAR Award**.

Bakers do NOT need to be enrolled in foods or cake decorating to participate.

Bakology Classes

- | | |
|--------------------------------|-------------------------------------|
| 1. Cookies, Bars, and Brownies | 6 pcs of one item |
| 2. Muffins | 4 muffins |
| 3. Breads: Quick or Yeast | 1 Loaf |
| 4. Cakes | 9-10" square or round |
| 5. Pies | 9" pan |
| 6. Decorated Cakes | single, double layer, or 3 cupcakes |

Each Class will be divided into **4 Age Divisions** with a special category for Special Needs participants

1. Cloverbud
2. Junior
3. Intermediate
4. Senior

General Rules

1. Each participant must be present to speak with judge on their entry.
2. Interview Schedule will be determined by judge on registration basis
3. Interview will consider recipe, the baking process, & problems or successes.
4. All entries must be presented on a disposable plate/pan/surface
5. 4H member's name, age, club, and division must be typed on a card and attached to the entry along with the recipe for the product.
6. Participants are limited to 3 entries.
7. No raw egg, raw meat, or refrigerated items are allowed
8. Blue, Red, and White ribbons will be awarded in each class division.
9. One item will be chosen overall for each division as the Best Recipe of the day and will receive the Champion Ribbon.

BAKOLOGY

1. COOKIES, BARS, OR BROWNIES
 - a. 4 PRODUCTS
 - b. UNIFORMITY
 - c. APPEARANCE
 - d. COLOR
2. MUFFINS/QUICKBREADS
 - a. 4 PRODUCTS
 - b. UNIFORMITY
 - c. MOISTURE
 - d. APPEARANCE
3. YEAST BREAD
 - a. 4 ROLLS OR 1 LOAF
 - b. CRUST
 - c. TEXTURE
4. CAKES
 - a. 8" SQUARE OR ROUND OR BUNDT
 - b. GLAZED OR FROSTED UNIFORMITY
 - c. TEXTURE-MOISTURE
 - d. LEVEL
5. PIS
 - a. 9" ROUND
 - b. FRUIT PIES ONLY
 - c. CRUST TEXTURE
 - d. CONSISTENCY
6. DECORATED CAKES
 - a. ON A BOARD OR 3 CUPCAKES
 - b. LEVEL
 - c. EVENLY FROSTED
 - d. CONSISTENCY BETWEEN CUPCAKES
 - e. DECORATIONS CLEAN AND NEAT AND EDIBLE

TASTING OF PRODUCTS WILL NOT BE DONE
ALL PRODUCTS WILL BE RETURNED TO BAKER AT END OF DAY
ANY PRODUCTS NOT PICKED UP WILL BE DISPOSED OF
OFFICE NOT RESPONSIBLE FOR ANY CONTAINERS

Why did you choose this product?

What challenges did you have making this product?

What did you learn?

How many times have you made this?

Where did you get your recipe?