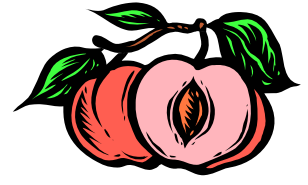


Peach Baking Contest



Sponsored by
Johnson County Extension Homemakers
Tuesday, July 15, 2008

RULES:

1. This contest is open to Johnson County residents only and/or Johnson County Extension Homemakers.
2. The product must be made by the individual entering the exhibit and may not be entered in any other section of the Johnson County Fair.
3. All entries must be accompanied by the recipe. Please **DO NOT PUT YOUR NAME ON THE RECIPE**; you will be given an exhibitor's number at check in to identify your recipe. All recipes become the property of Johnson County Extension Office, Franklin.
4. For baked product competitions: "Filling, frosting, glazing, pie filling, and meringue whether uncooked or cooked are not permitted to contain cream cheese, whipped cream, unpasteurized milk or eggs/egg whites (pasteurized eggs or eggs cooked to 160 degrees F may be used). Home-canned fruits, vegetables, or meats are not 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. Whenever possible, baked products should be transported and stored in chilled coolers (41 degrees F).
5. Each entry must contain peaches or a peach product in the baked part of the product.
6. Persons may enter only one entry per class.
7. The classes of entry are: 6 cookies, bread (1/2 loaf or 6 muffins or scones), 1/2 pie, and miscellaneous baked items. An exhibitor may elect to show a whole product rather than a portion; but an exhibitor cannot show less than the portion indicated in rule # 7.
8. All entries should be shown on a disposable container and will become the property of the Johnson County Fair and will be displayed in Scott Hall following the judging. If exhibitor elects to show a product in a non-disposable container, the Johnson County Fairboard and Johnson County Extension Office are not responsible for loss or breakage.
9. Baked products in canning jars are not accepted, due to food safety issues.
10. Blue, red, or white placing ribbons will be awarded according to quality of the entry. No premium money will be given for these placing ribbons.
11. The winners will NOT gain any points toward the Scott Hall Overall Exhibitor's Award.
12. Prize money will be awarded in each class as follows:

1 Champion	\$25	Ch., R.C. and H.M.
1 Reserve Champion	\$15	will be chosen from
6 Honorable Mention	\$10	blue ribbon entries
Overall Grand Champion	\$100	Chosen from 4 Champions
13. Entries will be accepted Tuesday, July 15, 2008, from 12 Noon until 12:45 p.m. at the North End of Scott Hall, Johnson County Fairgrounds.
14. Judging will begin at 1:00 p.m. and exhibitors and interested persons are encouraged to listen to judges' comments. Winners will be announced and cash awards will be presented as the classes are judged.
15. Entry forms will be available at the Extension office. Entry forms will also be available in Scott Hall, July 13 and 14.

CRITERIA FOR JUDGING PEACH BAKING CONTEST

1. The total appearance of the product will be taken into consideration, including uniform color, even shape, and pleasant eye appeal.
2. Peach must be present in the baked part of the product, giving it a well blended flavor.
3. The product's internal quality will be evaluated on moistness, tenderness, and a texture consistent with the type of product.
4. Product should have a pleasant peach flavor.

ENTRY FORM – PEACH BAKING CONTEST – ENTRY FORM

Only ONE (1) form needed per exhibitor.

Complete and bring with product and recipe on July 15, 2008.

NAME _____ PHONE _____

ADDRESS _____

CITY _____ ZIP _____