

BLUEBERRY BAKING CONTEST

Sponsored by Johnson County Extension Homemakers Tuesday, July 17, 2018

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.

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. The Food Safety Rule states for food competitions: Uncooked and cooked components, including any filling, frosting, glazing, pie filling, and meringue are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally, unpasteurized (raw) milk, unpasteurized (raw) milk products, or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestant should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41°F).

5. Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for food borne illness since the established policy cannot guarantee that an entry which may be a 'potentially hazardous food' has been properly prepared or handled before, during or following the competition.

6. Each entry must contain some form of blueberry or blueberry product in the baked part of the product.

7. Persons may enter only one entry per class. The classes of entry are: 6 cookies, breads (1/2 loaf or 6 muffins, scones), ½ 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 preferably covered with a zip closure bag 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 Fair Board or Johnson County Extension Office is 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.

11. 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 Mentions \$10 blue ribbon entries

Overall Grand Champion \$100 Chosen from 4 Champions

12. Entries will be accepted Tuesday, July 17, 2018, from 12 Noon until 12:55 p.m. at the PURDUE EXTENSION JOHNSON COUNTY OFFICE, 484 N. Morton St. Franklin (located on the northeast corner of the Johnson County Fairgrounds, limited parking on north side of building during contest only). 13. 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 and ribbons will be presented as the classes are judged.

14. Entry forms are available at the Extension office or at www.extension.purdue.edu/johnson. Entry forms will also be available in Scott Hall, July 15 through 17.

CRITERIA FOR JUDGING BLUEBERRY BAKING CONTEST 1. The total appearance of the product will be taken into consideration, including uniform color, even shape, and pleasant eye appeal.

2. Blueberry or blueberry product 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 Blueberry flavor.

ENTRY FORM – BLUEBERRY BAKING CONTEST – ENTRY FORM

Only ONE (1) form needed per exhibitor.

Complete and bring with product(s) and recipe(s) on July 17, 2018.

NAME _____

PHONE _____

ADDRESS _____

CITY _____ ZIP _____

EMAIL _____