

## Be a Winner for the Fair!

- It's all about: PRESENTATION! PRESENTATION! PRESENTATION!
  - Be sure to present your entries attractively.
  - Use egg wash (not water) on bread products.
  - Bring muffins WITHOUT liners so judge can see your beautiful product.
  - Put pies in clear glass containers—garage sales and thrift stores are GREAT places to find clear glass pie plates and pies bake better in glass than in foil.
  - Use a cookie scoop for uniform cookies.
  - Use FRESH ingredients (baking powder, flour, shortening, baking soda, yeast, nuts).
- Read the fair rules from the 4-H Food and Nutrition section to make your project entries
  - 3 cookies per plate in a zip lock bag
  - To cover larger items, get a plastic garment bag from the cleaners
  - Put small label on bottom of entry
  - Attach larger entry tag on top of product
  - Tape/staple recipe to back of entry tag
  - All entries must have a recipe attached to entry tag
  - Use a SAFE recipe
    - **No** cream cheese...WHATSOEVER!
    - If making homemade icing, use a buttercream recipe. Don't use a frosting recipe that calls for raw eggs.
    - Make sure all eggs used in the recipe are thoroughly cooked in the final product.
    - Finished products should not include perishable ingredients (fresh fruit, slices of jalapeno peppers, meat, chocolate ganache, lemon curd, sour cream filling, ricotta filling—anything that needs refrigeration).
    - All canning recipes should come from:
      - USDA
      - National Center for Home Food Preservation/So Easy to Preserve
      - Ball resources from the last 10 years
    - UNSAFE RECIPES—DON'T USE THESE:
      - Custard Pies (pumpkin, cheesecake)
      - Cream/Meringue Pies (coconut, chocolate, lemon, any flavor)
      - Strawberry Pie
      - Chiffon Pie
      - Canning recipes from magazines, family members, blogs, Pinterest
- Read your recipe
  - Know the difference between baking soda and baking powder.
  - Measure correctly...and don't measure salt over your batter in the mixing bowl.
  - Practice your recipe before you make your final entry product. This let's you share your practice products with others. ☺
- If you make a gift basket, be creative. Look through magazines, go to other fairs for ideas, watch the cooking shows on TV, look through Pinterest. There are a lot of ideas out there!
- And, as always...
  - Don't forget to ask questions if you have any.
  - Smile, learn and enjoy learning about food.
  - We love seeing you enter your fresh baked things at the fair!
- For more success tips, visit: <https://www.rrc.k-state.edu/judging/index.html>,  
[https://www.geary.k-state.edu/county\\_fair/exhibit\\_resources/food%20safety.pdf](https://www.geary.k-state.edu/county_fair/exhibit_resources/food%20safety.pdf).

**We still have lots of nice prizes for top winners!!!**