

## TLSA Baking Contest Rules

**Purpose:** To provide an opportunity for students in 4-H and FFA to display their products and to:

- a. Promote skill development of students through active participation, competition, and communication.
- b. Recognize individual accomplishments.
- c. Create and develop public awareness of the Foods programs that allow students the opportunity to develop vocational skills for life.

**Eligible Students:** One who is a member in good standing of McMullen County 4-H or Tilden FFA, and be enrolled in a public, private, or home school in McMullen County.

### AGE DIVISIONS:

- A. Peewee Kids (PreK-2<sup>nd</sup> grade)
- B. Juniors (3<sup>rd</sup>-5<sup>th</sup> grade)
- C. Intermediate (6<sup>th</sup>-8<sup>th</sup> grade)
- D. Seniors (9<sup>th</sup>-12<sup>th</sup> grade)

### Rules:

- A. Recipes exhibited must be created solely by the student.
- B. Each student must be present during judging, prepared for questions about their recipe.
- C. It is the responsibility of all entrants to register by emailing [lyneigh.garza@ag.tamu.edu](mailto:lyneigh.garza@ag.tamu.edu) your recipe and entry form. Entries and final recipes are due by 5 PM on January 19th. Entry fee of \$10 will also be due to the County Extension office at that time. There is no entry fee for Peewee exhibitors.
- D. Projects will be judged by qualified individuals.
- E. Every precaution will be taken to protect the projects entered. However, the Tilden Livestock Scholarship Association (TLSA), nor the officials of this division will be responsible for any losses or damages to projects. Frozen projects will not be given special accommodation to preserve the product.
- F. The exhibitor will be responsible for keeping their product in a presentable condition.
- G. You can only enter one recipe in the Foods Contest
- H. TLSA has a process in place for filing a complaint. If more information is needed, please see the TLSA Livestock Show Rules.
- I. All entries should be in place 10 minutes prior to the scheduled event.
- J. AWARDS & RECOGNITION: All entries will receive an award ribbon as follows:
  - A. Blue Award - (90-100 points), Red Award - (80-90 Points), White Award - (79 and below)
  - B. Only blue-ribbon projects will be considered for Best of Show.

**K. Categories Available:**

1. **Cookies**-all types of cookies are acceptable: drop, molded, rolled, cutout, or refrigerator.
2. **Bar Cookies**- created when a batter or soft dough is spooned into a shallow pan, then baked, cooled and cut into bars. Brownies are considered a bar cookie.
3. **Pies**-a crust filled with a variety of fillings such as cream fillings, fruit, pudding fillings, or nuts. Fried pies and turnovers are included in this category.
4. **Cakes**- only edible garnishes are allowed.
  - a. **Frosted Cakes**- cake that is covered with a spreadable frosting.
  - b. **Cakes with or without glaze**- cake may be presented plain or with a thin, pourable topping.
5. **Breads** - any type of bread with yeast or without.

Silent Auction: There will be a silent auction held in conjunction with the Sale. You have the option to participate.

**\*\*Every attempt will be made to run all events on time. However, due to the varying number of entries from year to year, it is impossible to determine the exact time of events. Therefore, we ask everyone to remain flexible and patient when event times run later than scheduled.**

Please read carefully BEFORE coming to the show:

1. Prepare the recipe at home. You must use the recipe you submitted.
2. All entries should be in place 10 minutes prior to the event.
3. Display your food in a dish or container and bring your own serving utensils. Only serving dishes, utensils and recipes will be allowed on the table. Plates, forks and a copy of your recipe will be provided for the judges. You are responsible for your own dishes.
5. The judges will taste your food and judge it on appearance, taste, color, etc. They will also talk to you about your recipe.

Some of the things you may want to tell them are:

- The key nutrients in your recipe.
- How you prepared your food.
- Where you got your recipe.
- What modifications can be made to make your recipe healthier?

Exhibitor Name  
Age Division  
Category

**Recipe Title (Ex. Brownies)**

Recipe Ingredients:

1 pkg. (4 oz.) Unsweetened Chocolate  
3/4 cup butter or margarine  
3/4 tsp. ground red pepper (cayenne)  
2 cups sugar  
4 eggs  
1 cup flour  
1 cup coarsely chopped Dry Roasted Peanuts, divided  
25 Caramels  
2 Tbsp. milk

Directions:

Heat oven to 350°F.

Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir in pepper. Add sugar; mix well. Blend in eggs. Add flour; mix well. Stir in 1/2 cup nuts. Spread half the batter into 13x9-inch pan sprayed with cooking spray.

Microwave caramels and milk in microwaveable bowl on HIGH 2-1/2 min., stirring after 1 min. Stir until caramels are completely melted and mixture is well blended; spread over brownie batter in pan. Cover with remaining brownie batter. (Some caramel sauce may peek through.) Sprinkle with remaining nuts.

Bake 25 to 30 min. or until top is firm to the touch. Cool.

**ALL RECIPES MUST BE**

- ✓ In logical order
- ✓ Free from excessive grammatical and spelling errors. (Your teacher/club leader is NOT your proofreader)
- ✓ 12 Pt. Font size
- ✓ Times New Roman Font style
- ✓ 1" margins – top, bottom, left and right
- ✓ **BOLD** Recipe Title
- ✓ Emailed to your club leader in **WORD format** for approval before deadline.

**Do NOT add the following formats to your recipe**

- × Bullets
- × Columns

**Entries not following these guidelines will be disqualified.**

**SAMPLE FOODS AND NUTRITION SCORECARD – FOODS AND NUTRITION DIVISION**

ID, Category & Age Division \_\_\_\_\_

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**FOOD EXHIBITED (50 points)**

**Score** \_\_\_\_\_

- Taste
- Texture
- Appearance
- Aroma
- Color
- Uniformity

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**INTERVIEW (20 points)**

**Score** \_\_\_\_\_

- Communication Skills
- Personal Appearance • Posture, Poise, Grooming

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**NUTRITIONAL KNOWLEDGE (25 points)**

**Score** \_\_\_\_\_

- Key Nutrients
- Steps in Preparation
- Healthy Recipe Modifications

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**RECIPE ENTRY (5 points)**

**Score** \_\_\_\_\_

- Correct Format
- Legible Directions

**TOTAL POINTS** \_\_\_\_\_

# TLSA BAKING CONTEST ENTRY FORM

Exhibitor Name: \_\_\_\_\_

Current Grade Level: \_\_\_\_\_ Age Category (see rules): \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Please circle the club you are a member of: **McMullen County 4-H** or **Tilden FFA**

*Please circle the category you wish to enter:*

- **Cookies**
- **Bar Cookies**
- **Pies**
- **Cakes**
- **Breads**

Please submit this entry form along with your recipe to [Lyneigh.garza@ag.tamu.edu](mailto:Lyneigh.garza@ag.tamu.edu) or return it to the county extension office by **January 19, 2024**.

Exhibitor Signature \_\_\_\_\_

Parent/Guardian Signature \_\_\_\_\_