

2023 Open Class
Home & Family Arts Exhibit
and
Open Class
Cookie Bake-a-Rama

*Sponsored by the
Cass County Extension Homemakers*



Cass County 4-H Fair
July 8-14, 2023

Cass County 4-H Fair Open Class Home & Family Arts Exhibit

**Sponsored by
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Exhibit Entry and Release

All Open Class exhibits will be checked in at the **4-H Community Center**. There will be Open Judging for only the Foods exhibits (Division 1 — Baked Products) beginning at approximately 10:00 a.m. after check-in on Saturday, July 8. Due to space limitations, all other judging will be closed to the public. During the fair, all Open Class exhibits will be displayed at the north end of the 4-H Community Center.

**Exhibit Check-in: Saturday, July 8 — 8 - 10 a.m.
4-H Community Center**

**Exhibit Release: Saturday, July 15 — 9 - 10:30 a.m.
4-H Community Center**

General Rules

1. Any person may exhibit something he or she has made.
2. There is a \$1.00 entry fee per exhibit.
3. All exhibits must have been made within the past three years, and never before exhibited in the Cass County 4-H Fair Open Class Exhibit.
4. Each exhibitor may enter multiple items in each category.

5. Champion and Reserve Champion stickers will be awarded in each category, if warranted. The Grand Champion and Reserve Grand Champion from each of the five exhibit divisions — 1. Baked Products, 2. Food Preservation, 3. Crafts & Hobbies, 4. Quilts, and 5. Flowers & Garden — will receive a ribbon.
6. Each exhibit must be labeled with the exhibitor's name, address, and category. No exhibit will be accepted without the proper label. Labels are available at check-in time or may be obtained in advance at the Cass County Purdue Extension Office, Room 302, County Government Building, Logansport. Food preservation exhibits must be labeled with the required preservation technique and date information.
7. No article that has a definite category may be entered in the miscellaneous category or another category.
8. Food safety rules for food competitions: Raw milk, 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.

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. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness.

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Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for foodborne 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. Tasting of a food product is solely at the discretion of the judge. Judges are NOT to taste any low-acid or acidified preserved food, like green beans or tomato products, and are discouraged from tasting any other home preserved food.

Consumers of competitive food exhibits being sold at auction or used for hospitality purposes should be notified they could be at risk for foodborne 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.

9. Care is taken to protect all articles exhibited, but we cannot be held liable for loss or damage of exhibits.

2023 Special Award

Enter your favorite "Creative Cake Mix Product" in this year's Baked Products division. (See "Category 8" on page 5.) The exhibitor of the Champion Creative Cake Mix Product will receive a special award!



DIVISION I – BAKED PRODUCTS



Rules:

1. Recipes must be included with all exhibits. (Recipes will not be returned.)
2. Products are to be placed on stiff cardboard covered with waxed paper or foil, or on disposable plates, and covered with plastic zipper-type bags.
3. No mixes are allowed. Exceptions : Creative Cake Mix
4. All exhibits are to be baked and non-perishable. Refer to general rule #8.
5. Creative Cake Mix: The main ingredient for this category is a cake mix. You add the extra ingredients to make a fancy cake (frosted if appropriate), muffins, cookies, rolls, coffee cake, etc.

Category 1: Quick Breads — 1/2 loaf

Category 2: Muffins – 3

Category 3: Cookies – 3, any type (drop, bar, molded, or cut out)

Category 4: Yeast Dinner Rolls — 3

Category 5: Fancy Yeast Product — 1/2 tea ring or braid or 3 fancy rolls

Category 6: Pies – 1 fruit or nut pie, in foil pan
(No cream or custard pies)

Category 7: Cake — 1/2 of cake, un-iced.

Category 8: Creative Cake Mix – 3 muffins, rolls, cookies, or 1/2 of any other product (See Baked Products rule # 5 .)

DIVISION II – FOOD PRESERVATION



Rules:

1. Preserved products must be in a clear glass jar specifically manufactured for home canning. Leave the band on the jar.
2. All canned products must be heat processed following canning guidelines in the Ball Blue Book canning guide or the USDA guides.
3. Label the jar with the name of the product, month, year and method of processing (water bath or pressure canner).
4. Jars of preserved food may be opened at the judge's discretion.
5. See General Rule #8 (page 3) regarding food safety rules.

Category 1: Vegetable and/or Fruit– 1 jar

Category 2: Specialty Product – 1 jar (sauce, relish, pickles, salsa)

Category 3: Jams, Preserves, Conserves, Marmalade, and Fruit Butters – 1 jar, processed

Category 4: Jellies – 1 jar, processed

DIVISION III – CRAFTS AND HOBBIES

Rules:

1. Items should be clean, finished and/or framed and ready for use.
2. Photography exhibits must be salon style, one photograph, mounted on a 16"x20" matte board. Prints may be either black and white or color. Display one photograph, not smaller than 5"x7" or larger than 11"x14". The photograph may be either surface mounted or matted on the board vertically or horizontally, but the matte board must be displayed vertically. Cover the board with clear plastic. Clear plastic salon-size sleeves (16"x20") are available for purchase for \$1.00 at the Cass County Extension Office.
3. Sewing exhibits will be judged on quality of construction.

Category 1: Ceramics

Category 2: Wooden Decorator Item

Category 3: Wearable Art – Sweatshirts, T-shirts, Vests, Jackets, etc.

Category 4: Wreaths (all types) - Artificial arrangements

Category 5: Fine Arts – Framed painting or drawing

Category 6: Fine Arts – Items other than a framed picture

Category 7: Crocheting or Knitting



DIVISION III — CRAFTS AND HOBBIES— **Cont'd.**

Category 8: Embroidery, Counted Cross Stitch, Needlepoint, Plastic Canvas

Category 9: Holiday Craft Item (including holiday quilted items)

Category 10: Photography – Black & White Salon Print
(See rule #2 on page 7 for exhibit size and display requirements.)



Category 11: Photography — Color Salon Print
(See rule #2 on page 7 for exhibit size and display requirements.)

Category 12: Sewing

Category 13: Handmade greeting card — any occasion, not computer made

Category 14: Miscellaneous Craft - Other than listed in #1 - #13

DIVISION IV – QUILTS

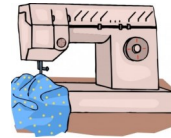
Category 1: Comforters

Category 2: Quilts - Hand Quilted

Category 3: Quilts - Machine Quilted

Category 4: Applique

Category 5: Holiday Item



DIVISION V – FLOWERS & GARDEN

Rules:

1. The Single Flower container is not judged as part of the exhibit; but containers for the Arrangement categories will be judged as part of the exhibit.
2. No potted plants will be exhibited.



Category 1: Fresh Flower Arrangement

Category 2: Single Flower

Category 3: One Plate of One Type of Homegrown Garden Vegetables (example:
3 tomatoes, 3 onions, 3 peppers,
3 cucumbers, 3 kohlrabi, 3 beets, 3 carrots,
3 ears of corn in husk, 1 head cabbage,
10 wax or green beans, 1 egg plant, 1 squash,
or 1 head broccoli)



For more information about
Cass County Extension Homemakers,
contact:

Jane Horner, Extension Educator, HHS
Cass County Purdue Extension Office
200 Court Park, Room 302,
Logansport, IN 46947
Phone: (574) 753-7750

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**CASS COUNTY 4-H FAIR
OPEN CLASS
COOKIE BAKE-A-RAMA**



**Join the fun at the Cass County 4-H Fair and
participate in an old-fashioned county fair event:
The Open Class Cookie Bake-a-Rama on
Monday, July 10, 2023.**

Rules:

1. The Bake-a-Rama is open to anyone, regardless of age. (4-H'ers are welcome to participate.)
2. There is an entry fee of \$2.00 per plate with a maximum fee of \$5.00. An entry consists of a plate of 6 cookies of the same type. Any type of baked cookie may be entered. (Cookies must be on a disposable plate covered with a plastic zipper-type bag.)
3. There is no limit to the number of entries an individual may have.
4. Cookies must be accompanied by their recipe. The cookies and recipes will become the property of the Cass County Extension Homemakers.
5. Cookies must be entered between 1:30 p.m. and 2 p.m. on Monday, July 10, at the Cass County 4-H Community Center.
6. Judging will begin at 2 p.m. and will be open to the public. Winners will be announced immediately following the judging.

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OPEN CLASS COOKIE BAKE-A-RAMA RULES (CONTINUED)

7. A 1st, 2nd, and 3rd place winner will be chosen and cash prizes of \$25, \$15, and \$10 awarded. The top 3 entries will be put on display in the Home and Family Arts Open Class Exhibit during the remainder of the Fair.
8. A gift box of cookies “From the Best Cooks in Cass County” will be made from the entries and frozen to be sold at the livestock auction on Saturday, with the profit going to the Cass County 4-H Association.
9. The Bake-a-Rama is sponsored and conducted by the Cass County Extension Homemakers.
10. Cookies will be judged using the following criteria:
 - a. All six cookies are of uniform size and shape.
 - b. All six cookies are uniform in color and neither too light or dark.
 - c. The texture is true to the type of cookie (soft or crisp).
 - d. The cookie has a tender crumb (a few variations are hard.)
 - e. The ingredients are well blended.
 - f. The cookie has a good flavor.

Note: Cookie Bake-a-Rama Recipe Books will be printed and sent to each participant and will also be available for sale in the Fall.



