



Project Title: Microwave

Project Leader: Tammy Sidell, 812-934-4086

State Fair Entries:

County project only.

Exhibit Guidelines:

Purdue Extension Food Safety Policy (revised 10/2020):

For Food Competitions: Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, 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. No home- canned fruits, vegetables, or meats are permitted as ingredients in food products.

Fresh-cut, uncooked, fruits and/or vegetables are not permitted to be used in food products or used as garnishes for the product. Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Potential food allergens include, but are not limited to, milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, soy and sesame. Each food product must be labeled with the following information:

- Name
- Address (4-H member information can be taken from enrollment if needed)
- Contact information (phone and/or email address; 4-H member information can be taken from enrollment if needed)
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana State Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are **NOT** to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.

Members are required to complete a minimum of three (3) activities, each from a different “bite” category each year they are in the project. Project Manual MUST accompany the exhibit. Bring exhibit, your completed project book, and recipe on recipe/index card (5x7 or 5x8) for judging

Since the Microwaving project promotes baking in a time-saving manner, store-bought mixes (i.e., cake, brownie, or pie shells) can be used for the project exhibit at the Ripley County Fair.

- Level requiring snack: display at least one cup of snack in an air-tight container
- Levels requiring six baked items for the exhibit - objects must be exhibited on a paper plate.
- Levels requiring one baked item for the exhibit - object must be exhibited on a piece of cardboard. The cardboard is to be covered with wax paper, foil, or plastic wrap.

Exhibit Class Guidelines:

Level A (grades 3-4 suggested)

Within the two year project period, members should have completed a minimum of 6 activities, at least one activity from each of the four “bite” categories:

Grade 3; Exhibit a microwave snack mix

Grade 4; Exhibit 6 pieces of Fudge

Level B (grades 5-6 suggested)

Within the two year project period, members should have completed a minimum of 6 activities, at least one activity from each of the four “bite” categories

Grade 5; Exhibit 6 bar Cookies

Grade 6; Exhibit Upside down cake.

Level C (grades 7-9 suggested)

Within the two year project period, members should have completed a minimum of 9 activities, at least one activity from each of the four “bite” categories

Grade 7; Exhibit Fruit crisp.

Grade 8; Exhibit Coffeecake.

Grade 9; Exhibit 6 pieces candy, hard

Level D (grades 10-12 suggested)

Within the two-year project period, members should have completed a minimum of 9 activities, at least one activity from each of the four “bite” categories

Grade 10; Exhibit Double layer or Bundt cake

Grade 11; Exhibit Pie

Grade 12; Exhibit Jam or Jelly in a Glass Jar with a Sealed Lid