## SNMSF&R 4-H/FFA "BEST OF SHOW" CAKE CONTEST GUIDELINES

- 1. Exhibitors must be a current 4-H or FFA member in good standing from the following counties: Bernalillo, Catron, Doña Ana, El Paso, Grant, Hidalgo, Luna, Otero, Sierra, Socorro and Valencia. Each exhibitor may enter ONE cake. Exhibitors DO NOT need to be enrolled in a baking project to enter this contest.
- 2. Entry requirements:
  - ✓ One whole, iced cake <u>made from scratch</u> (layer or sheet).

-No cakes or frostings that require refrigeration will be accepted. -No box cake recipes allowed.

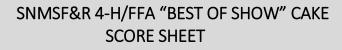
- -Use only edible products on cake (for decoration or construction)
- ✓ A signed, Member in Good Standing form (includes exhibitors name, name of recipe, county, club or chapter, and 4-H Agent or Ag. Instructor signature)
- Essay A brief explanation of your involvement in 4-H or FFA, why you chose to enter a baking competition, and why you chose your recipe. Essay is to be 1-3 pages in length, 12 font, double spaced with 1 inch margins. Essay must include a typed recipe. Essay/recipe will need to be emailed to emadrid@nmsu.edu by noon on Friday, September 21, 2018.
- ✓ Label cake with your name, club or chapter and phone number on the board or container.
- 3. Entry fee is \$5.00. Entries will only be received on Tuesday, September 25, 2018 at the Special Events Building from 2:00 pm to 6:00 pm.
- 4. Cakes will be judged on overall appearance, texture, flavor, recipe and essay.
- Cakes and food containers will not be returned. All cakes (along with containers) entered for competition, will be auctioned at the SNMSF&R Bake Sale on September 26 at 6:00 pm. Funds raised from bake sale support 4-H Red Barn and Veteran's Exhibit Building premiums.
- 6. Best of Show Cake winner will be notified, and **must be present at the bake sale to showcase their cake on stage**.
- 7. After winning the Best of Show cake, the winning exhibitor must sit out one year before entering competition again.





<u>Food Safety</u>: If there is any question about the safety of the food product, it will not be tasted. Food handling is important- wrapping and food temperature can affect the quality of the food product. No custard or egg filling/icing will be accepted for safety reasons.

Judges will have written guidelines (score sheets). In the case of a tie, the food product scores (excluding recipe and essay) will be used to break the tie.



Exhibitors Name:\_\_\_\_\_

County:\_\_\_\_\_

Club or Chapter:\_\_\_\_\_

| <ul> <li>Cake Characteristics (20 points)</li> <li>✓ Color – uniform light brown for light or white cakes; darker but uniform for dark cakes</li> <li>✓ Shape – even and smooth</li> <li>✓ Moist and tender crumb – neither soggy nor too dry</li> <li>✓ Fine and even cells or holes</li> <li>Flavor of Cake &amp; Frosting (15 points)</li> <li>✓ Well-blended, characteristics of ingredients</li> <li>✓ Not too much or not enough spice, flavoring, etc.</li> <li>✓ No off flavor from fat, leavening, etc.</li> <li>✓ Icing, Frosting, Fondant or Glaze (15 points)</li> <li>✓ Even smooth finish in Icing, Frosting, Glaze or Fondant</li> </ul> |  |
|---|--|
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| Icing, Frosting, Fondant or Glaze (15 points)<br>✓ Even smooth finish in Icing, Frosting, Glaze or Fondant  |  |
| $\checkmark$ Even smooth finish in Icing, Frosting, Glaze or Fondant  |  |
|   |  |
|   |  |
| $\checkmark$ Consistent and even color on each layer (if layer cake)  |  |
| ✓ No crumbs in icing, frosting, Fondant or glaze  |  |
| Appearance (15 points)  |  |
| ✓ Cake and icing, frosting, Fondant or glaze look attractive and  |  |
| symmetrical   |  |
| $\checkmark$ Execution of design is pleasing and pretty, appetizing and   |  |
| appropriate for design  |  |
| Essay & Recipe (35points)   |  |
| ✓ Typed cake and frosting recipes – (Were correct abbreviations   |  |
| used? Sources sited?) (5 points)  |  |
| $\checkmark$ Directions clear and concise, easy to follow (Instructions   |  |
| complete) (5 points)  |  |
| <ul> <li>Member in Good Standing form includes exhibitor's name,</li> </ul>   |  |
| name of recipe and description, county, club/chapter, phone   |  |
| # and signature (5 points)  |  |
| ✓ Meets requirements: 1-3 pages, double spaced, 12 Font with  |  |
| 1 inch margins (5 points)   |  |
| <ul> <li>A brief explanation of your involvement in 4-H or FFA, why</li> </ul>  |  |
| you chose to enter a baking competition, and why you chose  |  |
| your recipe (15 points)   |  |
| Comments:   |  |
|   |  |
|   |  |
|   |  |

## SNMSFR&R "BEST OF SHOW" CAKE MEMBER IN GOOD STANDING FORM

Please turn in this form with your entry fee and cake on the day entries are accepted. Email essay/recipes to emadrid@nmsu.edu by noon on September 21, 2018.

| Exhibitor Name:          |                       |
|--------------------------|-----------------------|
| County:                  |                       |
| Cell phone #:            |                       |
| 4-H Club or FFA Chapter: |                       |
| Name of Recipe:          |                       |
| Description of Cake:     |                       |
|                          |                       |
|                          |                       |
| This verifies that       | _ is a member in good |
| standing in 4-H or FFA.  |                       |

Signature of 4-H Agent or Ag. Instructor