



BAKE-IT WITH APPLE CONTEST

Friday, July 5, 2024

Sponsored by: Slaughter Orchards and MCEHA



Monroe County Extension
Homemaker Association (MCEHA)

CONTACT: Stephanie Jachim, Open Class Building Superintendent, 812-345-3084 or steph.jachim@gmail.com

SUPERINTENDENT: Highlanders Extension Homemaker Club

Categories: Yeast Breads/Quick Breads/ Cake/Cookies/ Pie/ Special Dessert

Exhibits are to be brought to the Community Building on the Fairgrounds on Friday, July 5, 2024 between 10:00am – Noon. Judging begins promptly at Noon. Judges will speak with an open mic with awards presented immediately following the judging.

Judging: Bake-it with APPLE items will be judged first. Judges will taste each exhibit. Exhibits that are kept, will be reviewed at the end of the category and can possibly earn a Champion or Reserve Champion ribbon. Champions from each category are then kept to compete for the overall Grand Champion and Reserve Grand Champion placement.

We do present an award for Overall First Timer. First time Bake-it exhibitors only will compete for this overall award.

PRIZES: Top Place Ribbon and Gift Certificates will be awarded to:

Grand Champion

Reserve Grand Champion

Overall First Timer

GUIDELINES:

1. Exhibit must be a baked or cooked product. The featured ingredient, **APPLE**, must be baked or cooked into the product. All items must be made from scratch. Store bought pie crusts, mixes (cake, muffin, biscuit, etc.) **ARE NOT PERMITTED**.
2. Commercial jams, jellies, and juice are permitted. **Yogurt is not permitted in any entry.**
3. Perishable or potentially unsafe food products ARE NOT PERMITTED. See PURDUE EXTENSION FOOD SAFETY POLICY (below).
4. One full-sized, uncut product required, EXCEPT items such as cookies, muffins, candy, doughnuts, etc. (3 items on a plate)
5. A complete recipe (include your full name) MUST accompany each product and becomes the property of MCEHA.
6. Exhibitor must be a permanent Monroe County resident, age 10 or older or a member of MCEHA.
7. All items must be made, entered and exhibited in the baker's name.
8. Only one entry per category for each individual exhibitor.
9. Only a portion will be kept for exhibit. **NOTE:** For Grand and Reserve Grand Champions, the entire product is kept on display.
10. **Food may be picked up** after judging until **6:00pm** that evening. After 6:00 pm, all food will be discarded.
11. For each entry, please include name, address and telephone number on an entry tag (available at the registration table the day of the Bake-It Contest). Entry tags are also available earlier in the week in the Community Building.
12. **Please label all non-disposable containers and dishes with name AND contact information!**

PURDUE EXTENSION FOOD SAFETY POLICY (revised 10/2022)

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 160oF (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.

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
- Contact information (phone and/or email address)
- Date the food product was made
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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