Open to any 4-H member. Cloverbuds may enter but will only receive participation awards. Juniors, Intermediates and Seniors will compete in separate divisions, with one (1) overall Holiday Bake-Off winner.

This is a “Bake-Off”. Therefore, the product must be baked (cooked in an oven with dry heat) and include flour in the recipe. The product should fall under one of the categories listed below. If you have any questions, please call.

Categories are: Quick Breads; Yeast Breads; Cookies; Cakes; Pies/Cobblers; Cheesecakes. See below for further explanation. Please use these categories when selecting and classifying your recipe.

Participants may enter only one recipe.

Products made from mixes will be limited to Cloverbuds. Recipes are not to be altered once entry form is turned in.

Products may not be made using frozen or refrigerated dough (pie crusts must be made from scratch).

Bread entries may not be made with a bread machine, they require very little skill.

Completed entry forms, with TYPED recipe, must be received in the Extension Office by the deadline of 3 PM, Tuesday, Nov. 24, 2015. Entries received after this deadline will be disqualified.

Recipes must be no longer than the space provided and accompany the official entry form.

Finished product must be set for judging between 5:00 and 5:45 pm on December 4th.

Adults will not be allowed in the room during set-up, unless accompanying a cloverbud.

Entries will be judged according to age level and on the following items:

- Outside appearance
- Inside appearance
- Attractiveness of Display
- Flavor/Taste

Cakes - shape, volume, color
Breads - texture, grain, color
Cookies - shape, color appearance
Pies/Cobblers - consistency, color
Cheesecakes - texture, taste

Conference style judging will be used to help determine the Overall Winner. The first place winner from each age group (Jr., Int., Sr.) will be asked questions by the judges about their product. Be prepared to answer questions.

Overall winner will receive a scholarship to 4-H County Camp. Other awards, as appropriate, will be given.

Agents reserve the right to re-classify entry, if needed. Participant will be informed as soon as possible.

Examples of products and the amount to bring are:

<table>
<thead>
<tr>
<th>Quick Breads</th>
<th>Yeast Breads</th>
<th>Cookies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins 1 Dozen</td>
<td>Sweet Rolls 1 Dozen</td>
<td>Refrigerator 1 Dozen</td>
</tr>
<tr>
<td>Coffee Cake 1</td>
<td>Loaf Bread 1</td>
<td>Drop 1 Dozen</td>
</tr>
<tr>
<td>Loaf Bread 1</td>
<td>Shaped Bread 1</td>
<td>Bar 1 Dozen</td>
</tr>
<tr>
<td>Biscuit 1 Dozen</td>
<td>Batter Bread 1</td>
<td>Rolled 1 Dozen</td>
</tr>
<tr>
<td>Rolls 1 Dozen</td>
<td>Pressed 1 Dozen</td>
<td></td>
</tr>
<tr>
<td>Coffee Cake 1</td>
<td>Molded 1 Dozen</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cakes</th>
<th>Pies/Cobblers</th>
<th>Cheesecakes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Layer 1 Cake</td>
<td>1 Full Pie or Cobbler</td>
<td>1 Full Cake</td>
</tr>
<tr>
<td>Sheet 1 Cake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cup Cakes 1 Dozen</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pound 1 Cake</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
4-H ANNUAL HOLIDAY BAKE-OFF ENTRY FORM
ENTRY DEADLINE: Tuesday, November 24, 2015 no later than 3 pm

Name: ______________________________________  4H Club ______________________________________

Birth date: ___________ Age as of Sept. 1, 2015: __________  Circle:  Cloverbud (5-7)  Junior (8-10)
Intermediate (11-13)  Senior (14-18)

Category of Product (see guidelines): ______________________________________________________________

Name of Product: ________________________________________________________________

If not original recipe, please name source (Cookbook, Magazine, Aunt Sally, etc.): ___________________________

ENTRY FORM MUST BE USED
Recipe Ingredients and Instructions (PLEASE TYPE):

MAIL TO:  Clay County Extension Office, 4-H
            2463 State Road 16 West
            Green Cove Springs, FL 32043

FAX TO: (904) 529-9776, attn: 4-H

EMAIL TO: piercek@ufl.edu