

COUNTY BREAD SHOW

General Description:

Bread Show is held annually. Workshops will be held prior to show.

Age Divisions (by January 1 of year of show):

Cloverbud 5-8 (non-competitive)

Junior 9-11

Intermediate 12-14

Senior 15-18

General Rules:

Must pre-enter using form printed in 4-H newsletter prior to show.

- Only whole loaves of bread will be accepted. Loaves will need to be regular size, approximately (5"x9").
- All entries should be on paper plates and placed into zip lock bags or bags tied with a twisty.
- All entries **MUST** have a recipe card attached to the exhibits. Recipe cards will be taken for further use. There will be a tasting session to follow the show. Any unused portions the entrant may take home.
- The exhibitor may enter only three of the twelve classes.

Example: Sally entered:
c: 3 cinnamon rolls
d: 3 dinner rolls
e: white bread



** There will be five place ribbons given per class. Champion and Reserve Champion will be decided on a point system.

YEAST CLASSES:

- a. white bread - loaf
- b. whole wheat blend - loaf
- c. 3 cinnamon rolls, without icing (can add nuts or raisins)
- d. 3 dinner rolls - white or wheat
- e. any other yeast bread: cheese, onion, herb (not sweet)
- f. 3 yeast biscuits
- g. yeast bread (sweet)
- h. specialty shape (edible)
- i. one loaf bread machine

NON-YEAST CLASSES:

- j. 3 muffins
- k. 3 rolled biscuits
- l. one loaf quick bread

Watch the newsletter for updates or changes to these rules.

Time and Location:

To be announced each year in 4-H newsletter.