Title of Recipe: _______________________________________________  

____ A. Appetizer  
____ B. Dips  
____ C. Breakfast Favorites  
____ D. Soups, Stews, Chili  
____ E. Microwave Recipes  
____ F. Breads—Yeast, Quick  
____ G. Casseroles—Meat, Vegetable  
____ H. Made In Oklahoma Products  
____ I. Ethnic Favorites (Ex. Italian, Mexican, German)  
____ J. Desserts, Cakes  
____ K. Desserts, Pies  
____ L. Desserts, Brownies, Cookies  
____ M. Desserts, Bars, Candy  
____ N. Desserts, All Others  
____ O. Beverages  

(Cloverbuds check this box only)  

Ingredients: (In order of use)  

_________________________________________________________________  

__________________________  

__________________________  

__________________________  

__________________________  

__________________________  

__________________________  

__________________________  

__________________________  

Step-By-Step Directions: __________________________________________  

_________________________________________________________________  

_________________________________________________________________  

_________________________________________________________________  

_________________________________________________________________  

Pan Size: ___________________  Number of Servings: ___________________

Recipe Title: _______________________________  

Your Name: ___________________________  Age: ____  

Phone: _________________________  4-H Club: ________________  

Please fill in information on back of form
## SCORECARD

<table>
<thead>
<tr>
<th>Title of Recipe:</th>
<th>Category:</th>
<th>Age:</th>
<th>POSSIBLE POINTS</th>
<th>ACTUAL POINTS</th>
</tr>
</thead>
<tbody>
<tr>
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</tbody>
</table>

1. Originality of Recipe (Is it creative, unique, different?) 10

2. Proper Use of Food
   (Should be appropriate to category entered.
   Example: Meat, poultry and fish division recipes should contain three to four ounces of protein per serving.) 15

3. Preparation suitable for Age 10

4. Clear and Complete Instructions 35
   A. Ingredients
      1. Name of specific ingredients
      2. Ingredients listed in order of use
      3. Definite, standard measurements
      4. Exact, clear measurements for modified ingredients;
         e.g. 1 cup heavy cream, whipped, not 1 cup whipped cream
      5. Number of servings per dish
   B. Methods
      1. Directions simple and easy to follow
      2. Approved methods of mixing and cooking
      4. Specific size of cooking utensils
      5. Specific cooking temperature, time and test for doneness

**TOTAL**—determines who will participate in the Cook-Off Finals

Winners will be determined by their score in Appearance and Taste the night of the Cook-Off Finals. All other score will be disregarded.

<table>
<thead>
<tr>
<th>Appearance</th>
<th>Taste</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>25</td>
</tr>
</tbody>
</table>

**TOTAL**

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