

RED RASPBERRY BAKING CONTEST



Sponsored by
Johnson County Extension Homemakers
Tuesday, July 19, 2022
Registration at 12 noon, Judging begins at 1 pm



RULES:

1. This contest is open to Johnson County residents only and/or Johnson County Extension Homemakers.
2. The product must be made by the individual entering the exhibit.
3. All entries must be accompanied by the recipe. Please DO NOT PUT YOUR NAME ON THE RECIPE; you will be given an exhibitor's number at check in to identify your recipe. All recipes become the property of Johnson County Extension Office, Franklin.
4. 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. Fresh-cut, uncooked, fruits and/or vegetables are not permitted to be used in food products or used as garnishes for the product. 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. 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. 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.
5. Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for food borne illness since the established policy cannot guarantee that an entry which may be a 'potentially hazardous food' has been properly prepared or handled before, during or following the competition.
6. Each entry must contain some form of red raspberry or red raspberry product in the baked part of the product.
7. Exhibitors have the option of exhibiting the whole product rather than the portion if they desire. Example: exhibiting a whole Angel Food Cake rather than 1/4 portion.
8. All entries should be shown on a disposable container preferably covered with a zip closure bag and will become the property of the Johnson County Fair and will be displayed in Scott Hall following the judging. If exhibitor elects to show a product in a non-disposable container, the Johnson County Fair Board or Johnson County Extension Office is not responsible for loss or breakage.

9. Baked products in canning jars are not accepted, due to food safety issues.
10. Blue, red, or white placing ribbons will be awarded according to quality of the entry.
11. Prize money will be awarded in each class as follows:

1 Champion	\$25	Ch., R.C. and H.M.
1 Reserve Champion	\$15	will be chosen from
6 Honorable Mentions	\$10	blue ribbon entries
Overall Grand Champion	\$100	Chosen from 4 Champions
12. Entries will be accepted Tuesday, July 19, 2022, from 12 Noon until 12:55 p.m. at the **PURDUE EXTENSION JOHNSON COUNTY OFFICE, 484 N. Morton St. Franklin (located on the northeast corner of the Johnson County Fairgrounds, limited parking on north side of building during contest only).**
13. Judging will begin at 1:00 p.m. and exhibitors and interested persons are encouraged to listen to judges' comments. Winners will be announced with cash awards and ribbons presented as the classes are judged.
14. Entry forms are available at the Extension office or at www.extension.purdue.edu/johnson. Entry forms will also be available in Scott Hall, July 17 through July 19.

CRITERIA FOR JUDGING RED RASPBERRY BAKING CONTEST

1. The total appearance of the product will be taken into consideration, including uniform color, even shape, and pleasant eye appeal.
2. Red Raspberry or Red Raspberry product must be present in the baked part of the product giving it a well-blended flavor.
3. The product's internal quality will be evaluated on moistness, tenderness, and a texture consistent with the type of product.
4. Product should have a pleasant Red Raspberry flavor.

ENTRY FORM – RED RASPBERRY BAKING CONTEST – ENTRY FORM

Only ONE (1) form needed per exhibitor.

Complete and bring with product(s) and recipe(s) on July 19, 2022

NAME _____

PHONE _____

ADDRESS _____

CITY _____ ZIP _____

EMAIL _____