

HOMEMADE BREAD CONTEST RULES

1. Open to bakers of all ages and skill levels. No entry fee.
2. Categories include **yeast bread and quick bread (standard loaf size)**.
3. Can only submit 1 entry per participant per category.
4. **NO PRE-MIXES.**
5. Open to all baking methods excluding bread machines.
6. Submit breads on a paper plate or covered cardboard cut to fit entry, then wrap in clear plastic wrap or place in a clear plastic bag.
7. A copy of the recipe must accompany each loaf of bread for potential food allergies and too share. (Please do not add your name to this!)
8. **Breads will be cut and sampled by judges.**
9. Breads that are uncooked, damaged or unsafe for consumption will be rejected & not judged.
10. A panel of 3 community judges will conduct a blind judging. The loafs will be judged on taste, texture, appearance, aroma & finish.
11. Entries must be submitted to the 4-H building between **12:30pm - 1:00 PM Saturday July 24, 2021.**
12. Prizes will be awarded for highest score in each category following the conclusion of judging.
13. At the events conclusion, bakers may share their loafs of bread or take them home. Any bread left will be disposed of by 3pm.
14. By participating in this event, entrants agree to abide by the rules and decisions of the judges, allow their recipes to be viewed by the public and allow organizers to publish photographs of them and their bread loafs.
15. For additional questions you may contact board member Joni Hubert at 620-404-0146.

