

YOUNG COUNTY JUNIOR LIVESTOCK SHOW

POUNDCAKE CONTEST

2019 RULES & GUIDELINES

I. RULES & GUIDELINES

- A. All participants must be a current member of 4-H or FFA or FCCLA.
- B. Participant may enter up to two pound cakes to be judged.
- C. All entries are to be checked in between 5:00 and 7:00pm on Tuesday, January 9, 2018.
- D. Entries will be taken at the Young County Arena. No late entries will be accepted.
- D. All entries must be presented on a plain piece of cardboard
- E. All entries must be thoroughly covered with plastic wrap.
- E. All entries not complying with the rules will be disqualified.
- F. All entries must follow the same recipe listed below.

II. CONTEST RECIPE

Million Dollar Pound Cake

1 pound butter, softened
3 cups sugar
6 large eggs
4 cups all-purpose flour 3/4 cup milk
1 teaspoon almond extract 1 teaspoon vanilla extract

Beat butter at medium speed with an electric mixer until creamy. (The butter will become a lighter yellow color; this is an important step, as the job of the mixer is to incorporate air into the butter so the cake will rise. It will take 1 to 7 minutes, depending on the power of your mixer.) Gradually add sugar, beating at medium speed until light and fluffy. (Again, the times will vary, and butter will turn to a fluffy white.) Add eggs, 1 at a time, beating just until yellow yolk disappears.

Add flour to creamed mixture alternately with milk, beginning and ending with flour. Beat at low speed just until blended after each addition. Stir in extracts.

Pour into a greased and floured pan. Bake at 300° for 1 hour and 40 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes. Remove from pan, and cool completely on a wire rack.

III. JUDGING

- A. Entries will be judged by three judges.
- B. Judging will be based on Taste, Texture, Appearance, and detail to instructions.
- C. There will be two classes judged: Senior (Grades 8-12) and Junior (Grades 3-7)
- D. A Grand and Reserve Champion will be determined. In the selection of the grand and reserve champion of each division, once the grand champion has been determined from the first place entry of each class, the second place entry from this class will be moved forward to determine the reserve champion.
- E. Judging will begin promptly at 7:15pm on Tuesday, January 08, 2019.
- F. The room will be closed during judging.
- G. Pound Cake Winners will be notified on Wednesday, January 09, 2019 by phone.
- H. Entries may be picked up on Wednesday, January 09, 2019 at any time.
- I. *All entries not picked up will be disposed of.

IV. PRIZES

- A. Each class will have ribbon winners and a monetary scholarship.
- B. Grand and Reserve Champion will qualify for the Young County Junior Livestock Premium Sale.
 - Participant will be required to bake a fresh pound cake the day of the YCJLS Premium Sale. Sale will take place on Saturday, January 12, 2019 in the Young County Arena at 1 :00pm.
 - All funds from the Sale will go straight to the Young County Junior Livestock Show Committee to help support the Young County Junior Livestock Show. Champion will not receive the floor sale price but will receive a monetary gift from the YCJLS.
 - Grand and Reserve Pound Cakes are to be carried through the sale by the owners.
 - Only the exhibitor, one assistant, and his/her cake will be allowed in the sale ring during the premium auction.

If you have any questions concerning any aspect of the Pound Cake Contest, please do not hesitate to call the Young County Extension Office at 940-549-0737, or email us at young-tx@tamu.edu.