

## SNMSF&R 4-H/FFA "BEST OF SHOW" CAKE CONTEST GUIDELINES

1. Exhibitors must be a current 4-H or FFA member in good standing from the following counties: Bernalillo, Catron, Doña Ana, El Paso, Grant, Hidalgo, Luna, Otero, Sierra, Socorro and Valencia. **Each exhibitor may enter ONE cake. Exhibitors DO NOT need to be enrolled in a baking project to enter this contest.**
2. Entry requirements:
  - ✓ One whole, iced cake made from scratch (multi or single tier).
    - No cakes or frostings that require refrigeration will be accepted.
    - No box cake recipes allowed.
    - Use only edible products on cake.
  - ✓ A signed, Member in Good Standing form (includes exhibitors name, name of recipe, county, club or chapter, and 4-H Agent or Ag. Instructor signature)
  - ✓ Essay – A brief explanation of your involvement in 4-H or FFA, why you chose to enter a baking competition, and why you chose your recipe. Essay is to be 1-3 pages in length, 12 font, double spaced with 1 inch margins. Essay must include a typed recipe. **Essay and recipe of cake as well as icing will need to be emailed to [emadrid@nmsu.edu](mailto:emadrid@nmsu.edu) by noon on Monday, September 22, 2025.**
  - ✓ Label cake with your name, club or chapter and phone number on the board or container.
3. **Entry fee is \$5.00. Entries will only be received on Tuesday, September 23, 2025 at the Special Events Building from 2:00 pm to 6:00 pm.**
4. Cakes will be evaluated on the final piece put before the judge on appearance, texture, flavor, technical skill, recipe and essay.
5. Cakes and food containers will not be returned. All cakes (along with containers) entered for competition, will be auctioned at the SNMSF&R Bake Sale on September 24 at 6:00 pm. Funds raised from bake sale support 4-H Red Barn and Veteran's Exhibit Building premiums.
6. Two Best of Show Cakes will be selected. Winners will be notified and **must be present at the bake sale to showcase their cake on stage.**
7. After winning the Best of Show Cake, the two winning exhibitors must sit out one year before entering competition again.



**Food Safety:** If there is any question about the safety of the food product, it will not be tasted. Food handling is important- wrapping and food temperature can affect the quality of the food product. No custard or egg filling/icing will be accepted for safety reasons.

Judges will have written guidelines (score sheets). In the case of a tie, the food product scores (excluding recipe and essay) will be used to break the tie.

**SNMSF&R 4-H/FFA "BEST OF SHOW" CAKE  
SCORE SHEET**

Exhibitors Name: \_\_\_\_\_

County: \_\_\_\_\_

Club or Chapter: \_\_\_\_\_

Entry shows evidence of:	Points	Total
Cake Characteristics (20 points) <ul style="list-style-type: none"> <li>✓ Color – uniform light brown for light or white cakes; darker but uniform for dark cakes</li> <li>✓ Shape – even and smooth</li> <li>✓ Moist and tender crumb – neither soggy nor too dry</li> <li>✓ Fine and even cells or holes</li> </ul>		
Flavor of Cake (15 points) <ul style="list-style-type: none"> <li>✓ Well-blended, characteristics of ingredients</li> <li>✓ Not too much or not enough spice, flavoring, etc.</li> <li>✓ No off flavor</li> </ul>		
Frosting Characteristics (20 points) <ul style="list-style-type: none"> <li>✓ Even smooth finish in Icing, Frosting, Glaze or Fondant</li> <li>✓ Consistent and even color on each layer (if layer cake)</li> <li>✓ No crumbs in icing, frosting, Fondant or glaze</li> <li>✓ Appropriate type of frosting used for event (real world application)</li> </ul>		
Flavor of Frosting (15 points) <ul style="list-style-type: none"> <li>✓ Well-blended, characteristics of ingredients</li> <li>✓ Not too much or not enough spice, flavoring, etc.</li> <li>✓ No off flavor</li> </ul>		
Appearance (15 points) <ul style="list-style-type: none"> <li>✓ Cake and frosting look attractive and symmetrical</li> <li>✓ Execution of design is pleasing and pretty, appetizing and appropriate for design</li> </ul>		
Visual Technique (20 points) <ul style="list-style-type: none"> <li>✓ Technique attempted</li> <li>✓ Technique achieved</li> </ul>		

Essay & Recipe (35points)

- ✓ Typed cake and frosting recipes – (Were correct abbreviations used? Sources sited?) (5 points)
- ✓ Directions clear and concise, easy to follow (Instructions complete) (5 points)
- ✓ Member in Good Standing form includes exhibitor's name, name of recipe and description, county, club/chapter, phone # and signature (5 points)
- ✓ Meets requirements: 1-3 pages, double spaced, 12 Font with 1 inch margins (5 points)
- ✓ A brief explanation of your involvement in 4-H or FFA, why you chose to enter a baking competition, and why you chose your recipe (15 points)

Comments:

**SNMSFR&R "BEST OF SHOW" CAKE  
MEMBER IN GOOD STANDING FORM**

Please turn in this form with your entry fee and cake on the day entries are accepted. Email essay/recipes to [emadrid@nmsu.edu](mailto:emadrid@nmsu.edu) by noon on September 22, 2025.

Exhibitor Name: \_\_\_\_\_

County: \_\_\_\_\_

Cell phone #: \_\_\_\_\_

4-H Club or FFA Chapter: \_\_\_\_\_

Name of Recipe: \_\_\_\_\_

Description of Cake:

This verifies that \_\_\_\_\_ is a member in good standing in 4-H or FFA.

\_\_\_\_\_  
Signature of 4-H Agent or Ag. Instructor