

2015 Zucchini Bread Baking Contest

a.) Each contestant must be a member of Grange. **No Professional Bakers may enter.**

b.) Each Contestant is to enter 1 loaf of quick bread (made with no yeast). No purchased mix may be used. Bake in a pan appropriate for the recipe. DO NOT add nuts, (chocolate) chips, and or other fruit.

c.) Recipe must be submitted with name, address, Grange, and County.

d.) The winners from each County are to be sent to State Grange to be judged the Saturday of State Session in 2015.

SCORING

	Judge's Score
GENERAL APPEARANCE (perfect score: 10)	
Size(5): Appropriate to the pan.	_____
Shape(5): Uniform. Appropriate shape for pan.	_____
CRUST (perfect score: 15)	
Color(3): Delicately and evenly browned on all sides and free from excess flour.	_____
Smoothness(3): Crust is smooth, not bubbly or lumpy	_____
Thickness(3): Crust is thin and uniform in thickness	_____
Texture(6): Tender not mushy or tough	_____
CRUMB inside of bread (perfect score: 35)	
Color(10): Uniform, not streaked.	_____
Texture(25): Moist (not soggy, dry or doughy) Tender (not tough), fine even cells or holes. Any fruit (zucchini) and/or spice mixture evenly distributed.	_____
FLAVOR (perfect score: 40)	
Taste(40): Pleasing. Characteristic of ingredients, well blended. Flavor and odor of fresh, wholesome ingredients. Free from excessive taste of ingredients such as spices, extracts, and other sweetening.	_____
TOTAL (100)	_____