



Robert M. Kerr
Food & Agricultural Products Center

NEWS RELEASE

Adding Value to Oklahoma

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4-H winners announced during Bake and Take promotion

(Stillwater, Okla. – May 17, 2011) Oklahoma State University's Robert M. Kerr Food & Agricultural Products Center, the Oklahoma Wheat Commission and the Made in Oklahoma Coalition teamed up with Oklahoma 4-H to promote and celebrate Bake and Take Month in March.

4-H members across the state baked products made with wheat and used Made in Oklahoma products while completing the steps of service learning: preparation, action, reflection and celebration, and prepared scrapbooks documenting the steps of service learning. Members of the FAPC, Made in Oklahoma Coalition and Oklahoma Department of Agriculture, Food & Forestry judged the entries.

"We are extremely thankful for all the 4-H clubs that participated in the first scrapbook competition for 4-H Bake and Take," said Tracy Beck, coordinator of events and activities for Oklahoma 4-H. "We received 27 outstanding books; needless to say, it was very difficult for our judges."

The winners included Rogers Hot Shots, first place, Grady 4-H Saddle & Spurs Horse Club, second place, and Pontotoc Home School Group, third place.

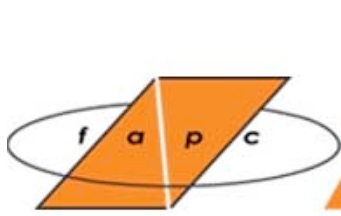
Sponsored by the Made in Oklahoma Coalition, the top three 4-H groups received \$250, \$150 and \$100 for first, second and third place, respectively. The first place club also will tour an Oklahoma food processing company.

Dan Kolar of Chef's Requested Foods and a member of the Made in Oklahoma Coalition was one of the judges of the scrapbooks.

"Overall, I see this program as a valuable tool to bring out the creativity of these young people and served as a good tool for them to gain more awareness of the many MIO food products available in Oklahoma supermarkets," Kolar said.

To enter the scrapbook competition, the 4-H groups had to choose an audience or recipient, contact the group to find out dietary needs or restrictions, research wheat and Made in Oklahoma products, select an appropriate recipe and shop for supplies (preparation); bake, package and deliver the item (action); discuss the process and outcome, document the activities and make a scrapbook (reflection); and acknowledge the contribution and accomplishments (celebration).

The purpose of the Bake and Take promotion is to encourage participants to purchase Oklahoma-milled flour, bake a product made from wheat, and take it to a neighbor, friend or relative, said Renée Albers-Nelson, FAPC milling and baking specialist.



“The Bake and Take promotion is a wonderful way to get our young people to experience the joys of baking and understanding the importance of the cereal grain and wheat, grown in our state,” Nelson said. “We direct our focus towards 4-H, since this group is strong in community service and agriculture.”

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