



PINY BASICS

What is it?
Why participate?
How to get involved.

WHAT IS PINY?

Simply put, PINY is a silent food demonstration.

Youth demonstrate knowledge & skill by preparing a recipe containing at least one cup of a New York grown or produced ingredient.

There is no need to talk during presentation, but judges may ask questions.

All enrolled 4-H members can participate, including Cloverbuds



WHAT IS PINY?

PINY actually stands for

Produced in New York

and is meant to celebrate and recognize all the great food products we have available to us in New York State.

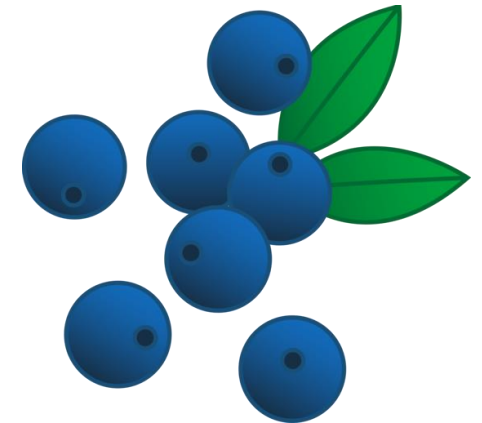
The NY ingredient you choose can be home grown, but does not have to be.

Your recipe can even contain more than one NY ingredient!



Here are some favorite
New York Ingredients:

apples pumpkins
corn beef
poultry eggs
blueberries
squash beans
milk
cheese chicken



WHY PARTICIPATE?

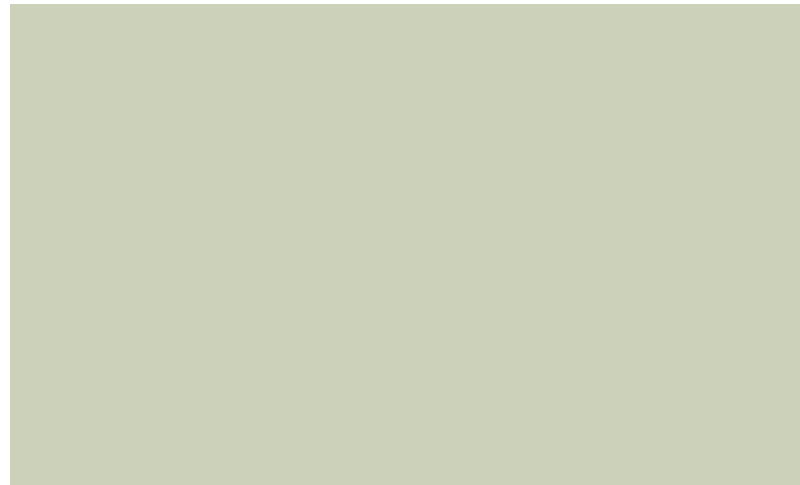
PINY is a great introduction to the world of public presentations.

Because youth don't need to talk and can work simultaneously with other kids, many youth find it less intimidating than public speaking.

Youth gain poise, confidence and can show off their culinary skills.

Participation in this County event counts toward trips and awards and...

It's FUN!



HOW TO PARTICIPATE

1. Choose a recipe & and learn about your New York State Ingredient
2. Fill out and submit the Registration and Recipe Form found in the Livewire or on our website before the deadline.

<http://ccelivingstoncounty.org/4-h-youth/activities-and-events/produced-in-new-york>

3. Practice your recipe
4. Complete the Menu Planning Sheet and bring with you. Forms are found on our website (see link above)

4-H age: use **Menu Planning Form**

Cloverbud: use **Cloverbud Menu Planning Form**

5. Pack your supplies and ingredients and head out to your scheduled PINY Demonstration



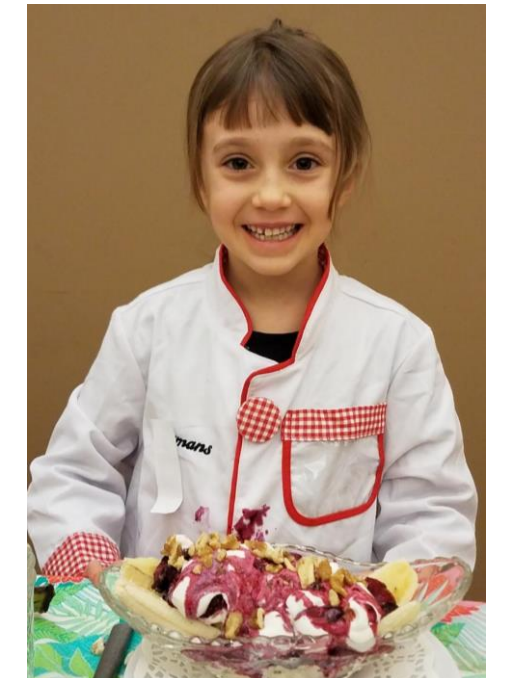
HOW TO PARTICIPATE

Plan to arrive 15 minutes earlier than your scheduled time in order to set up your work station.

When told to begin, prepare your recipe and have fun.

A demonstration judge will watch everyone work and take notes on your skill. He/She may ask you questions.

A sample of your recipe & your menu planning sheet will also be evaluated by a product judge. If your recipe is one that requires baking or a long cooking time, you should bring a prepared sample for the judges to taste. Otherwise, offer a sample of your finished product when your demonstration is complete.



NEED MORE INFORMATION?

Explore our website:

<http://ccelivingstoncounty.org/4-h-youth/activities-and-events/produced-in-new-york>

- Look for Registration Forms
- How to Measure Ingredients
- Helpful Hints & PINY Packing List
- PINY Evaluation Power Point

Contact Renee at the CCE Office:
585-991-5444 rh445@cornell.edu

