

DEPARTMENT – I-10 - FOODS

Superintendents

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DUE TO HEALTH REGULATIONS – ALL FOOD ENTRIES MUST BE COVERED UNTIL ITEM REACHES THE JUDGING TABLE. ALL UNCOVERED ITEMS WILL BE DISQUALIFIED – NO EXCEPTIONS.

Entries must be completed online at www.carrollcountyfair.com. Entry fees need to be paid by credit card only. No late entries will be accepted.

Due to proposed Maryland budgetary constraints that are beyond the control of the Carroll County 4-H/FFA Fair Board, Inc., the Board reserves the right to withhold a portion of premium monies, up to and including all of an exhibitors earned premium payment, for the Carroll County 4-H/FFA Fair.

- A 4-H or FFA member must be enrolled in a foods or health-related project in order to enter the Foods Department.
- Cake Auction – Wednesday, July 30th at 7:00 p.m. (see Department I-04 “Cake Auction” for more information. If further information is desired, contact Amy Petkosvek at (410-398-1364).

RULES AND REGULATIONS – CANNING

- No hot jars will be accepted for judging.
- All food preservation entries must be exhibited in clean, clear, standard, regulation ½ pint, pint or quart glass jars and sealed with two-piece lids with no rust. No substitute will be accepted. Either standard or wide mouth are accepted.
- Jars must have rings. Please do not use decorative toppers on jars.
- Label all entries with name of product, processing method, processing time and source of recipe (Ex. Strawberry jelly, Hot Water Bath, 10 minutes, Ball Blue Book)
- Entries must be canned after August 2025 Fair.
- All entries must be checked by a member of the canning committee before judging. Entries will be checked for proper labeling, recipes, and correct jar size. We will have items available to assist the 4-Her with any missing information.
- Premiums – Class Champion - \$5; Blue Award - \$4; Red Award - \$3.75; White Award - \$3.50

Fruits and Vegetable Classes:

1. Entries accepted in pint or quart jars.
2. Fruits, picked vegetables, and some tomatoes should be processed in a boiling water canner. Vegetables and some tomato products must be processed in a pressure canner. (Use guidelines in Blue Ball Book)
3. Recipe index card required for all pickles, salsa and relish.

Jams, Jellies, Preserves and Butter Classes:

1. Entered in ½ pint (8oz.) jars only
2. Use standard processing times in boiling water canner—Jelly (10 minutes) Jam (15 minutes) Butter (10 minutes)
3. Recipe index card required.
4. Entries will not be opened for judging. No freezer jam or jelly accepted.

Jelly-jelly is made of fruit juice. Good jelly is clear and free from crystals or sediment, sparkling has a tender texture and natural color and flavor of fresh fruit. When removed from glass it will hold its shape.

Jam-Jams are usually made of one fruit crushed into a mass of even, soft consistency thick enough to spread easily. Juices are not separated from fruit and are of jelly-like consistency.

Preserves—Preserves are made of one or two fruits. The fruit, whole or large pieces, is cooked in a syrup until clear and transparent, tender, firm, crisp. The shape of the fruit is retained, and the juice is thick and syrupy.

Dried Fruit and Vegetable Classes:

1. Entered in ½ pint (8 oz.) or pint jar
2. Produce should fill jar.
3. Recipe index card required. Include processing time and method of drying.

Division 101 – Canning Classes –

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1001	2001	3001	Applesauce (no spices of any kind)
1002	2002	3002	Blackberries
1003	2003	3003	Blueberries
1006	2006	3006	Grape juice – no grapes
1007	2007	3007	Peaches – halves – no spices of any kind
1008	2008	3008	Peaches sliced – no spices of any kind
1009	2009	3009	Pears – halves – no spices of any kind
1010	2010	3010	Pears – sliced- no spices of any kind
1011	2011	3011	Other fruit – no spices of any kind
1012	2012	3012	Special Needs Fruit canned for dietary needs
1013	2013	3013	Beans – green – pressure canned
1016	2016	3016	Beets – sliced – pressure canned
1017	2017	3017	Beets – whole – pressure canned
1018	2018	3018	Carrots – pressure canned
1021	2021	3021	Tomatoes – broken in juice
1022	2022	3022	Tomatoes – juice
1023	2023	3023	Tomatoes – sauce
1024	2024	3024	Tomatoes – whole
1025	2025	3025	Vegetables mix – pressure canned
1026	2026	3026	One jar Apple Jelly
1027	2027	3027	One jar Blackberry jam
1028	2028	3028	Jams/Jellies - prepared for specialty diet
1029	2029	3029	Pickles – Cucumbers – cut—hot water bath
1030	2030	3030	Pickles – Cucumber – Whole- Hot water bath
1031	2031	3031	Pickled - Vegetables
1032	2032	3032	Herb jellies
1033	2033	3033	Salsa – fruit
1034	2034	3034	Salsa – vegetable
1035	2035	3035	Preserve, any kind
1036	2036	3036	Dried Fruit (pt. jar) - fruit must be dried enough to inhibit all bacteria, molds and enzymes. Dried fruit is clean, flavorful, has characteristic color and is leathery. Label pint jar with product name, drying method and length of drying time
1037	2037	3037	Dried Vegetables (pt. jar) – vegetable must be dried enough to inhibit all bacteria, mold and enzymes. Dried vegetables are clean flavorful, has characteristic color and is brittle. Label pint jar with product name, drying method and length of drying time.
1038	2038	3038	Relish – vegetable
1039	2039	3039	Fruit Butter
1040	2040	3040	One jar Grape jelly
1041	2041	3041	One jar Strawberry Jelly
1042	2042	3042	One jar Black Raspberry jelly
1043	2043	3043	One jar, other jelly
1044	2044	3044	One jar Raspberry jam

Division 101 – Canning Classes – Cont.

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1045	2045	3045	One jar Strawberry Jam
1046	2046	3046	One jar Blueberry jam
1047	2047	3047	One jar Peach jam
1048	2048	3048	One jar Cherry jam
1049	2049	3049	One jar, other jam
1050	2050	3050	One jar, Black Raspberry Jam

RULES AND REGULATIONS -- BAKED GOODS

1. RECIPE CARDS ARE REQUIRED FOR EACH ENTRY. NO ENTRIES WILL BE JUDGED WITHOUT RECIPES. (Recipes will be checked very carefully to see if all ingredient requirements have been met)
2. Recipes must accompany exhibit, be on a 3" x 5" index card (not 4" x 6" card or a piece of paper) and be attached to the outside of the entry. This applies also to the Baking for Special Needs food entries.
 - a. **NO ENTRIES will be accepted without recipes.**
 - b. Recipes need to include measurements, ingredients and directions for making the baked food item and 4-H'er's name.
 - c. Recipes will be checked very carefully to see if exhibitor has complied with frosting rules.
3. Recipes for all food items become the property of the Fair.
4. There is a "Cake of the Year" class and a "Cookie of the Year" class for the 2026 Fair. Everyone will prepare the recipe listed in the Fair Catalog. A Recipe card must still accompany the exhibit for judging.
5. Cake discs and domes will be available at exhibitor package pickup time. [Decorated cakes must be entered on the appropriate-sized cardboard base.] Exhibit tag should be handed to the judge. **DO NOT SECURE EXHIBIT TAG** to your cake exhibit.
6. Cakes must be covered to transport them to the Fair for judging.
7. No unbaked cookies, no uncooked fudge will be accepted.
8. **BREADS, COOKIES, ROLLS, BROWNIES, AND TEA RINGS** MUST be on LARGE paper plates in a self-closing plastic bag. Exhibitor's tag and recipe must be secured on the outside of the exhibit and identified as to what the item is.
9. All items must be **securely covered** before being exhibited or item will not be judged.
10. All food items must be entered at room temperature for best taste and texture.
11. To comply with food safety standards, no uncooked potentially hazardous foods such as milk, half-and-half, cream, evaporated milk, cream cheese, whole eggs, egg whites, powdered egg whites, meringue powder, egg yolks, or egg substitutes shall be used in cake frosting. Icings or frostings must be a non-refrigerated recipe. **No fresh fruit, jams/preserves, or coconut may be used on or between layers of cakes.**
 - a. Exhibitors not following the guidelines established for cake frosting will NOT have the exhibit judged.
12. NO prepared mixes of any kind are allowed (cookies, breads, muffins, biscuits, cakes, frostings, pie crust or filling).
13. NO emulsification recipes are to be used. NO dehydrated foods are allowed to be added to frosting recipes.
14. NO cake with more than two layers will be accepted. Cakes should be baked in the shape or size recommended for that class. NO Bundt pans are to be used.
15. All baked items will become the property of the Fair. Food exhibits may be removed at the discretion of the Foods Supt.
16. All exhibitors are responsible for picking up their tags, and ribbons. At the close of the Fair, the tags and ribbons will be in an envelope in the foods area.
17. Any non-exhibitor is prohibited from answering questions and assisting the exhibitor during judging and will cause the exhibitor to be disqualified. This is to enhance the learning experience.
18. From combined divisions 102 thru 106 – a Champion Food item will be named in each age division (Junior, Intermediate, and Senior). One of these items will be selected Overall Grand Champion Food Item.
19. Gift baskets or gift boxes of cookies will be sold. Put extra cookies in these classes in containers that may be sold with the cookies.
20. Pies: When baking in a foil pie pan, bake on a cookie sheet and/or on bottom rack of oven. Aluminum foil does not conduct the heat into the center of the pies.
21. 4-H does not permit/promote the use of alcohol for minors. No alcohol in baked goods.
22. The R parking permit allows driving to the extension office building for dropping food items off. Cars need to be moved to the parking area immediately.
23. Premiums – Class Champion - \$5; Blue Award - \$4; Red Award - \$3.75; White Award - \$3.50

Division 102 – Yeast & Quick Breads

See additional rules in the beginning of the foods department

1. **BREADS, COOKIES, ROLLS, BROWNIES, AND TEA RINGS** MUST be on LARGE paper plates in a self-closing plastic bag. Exhibitor's tag must be secured on exhibit and identified as to what the item is.
2. NO prepared mixes of any kind are allowed (cookies, breads, muffins, biscuits, cakes, frostings, pie crust or filling).

Classes

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1052	2052	3052	Biscuits – rolled – 4 – identify by label
1053	2053	3053	Muffins – plain – no liners – 4 – identify by label
1054	2054	3054	Muffins – vegetable – no liners – 4 – identify by label
1055	2055	3055	Muffins – fruit--no liners – 4 – identify by label
1056	2056	3056	Corn Bread – round layer – not cut – identify by label
1057	2057	3057	Fruit or Fruit & Nut Bread – no frosting or glaze •identify by label
1058	2058	3058	Vegetable or Vegetable & Nut Bread –no frosting/glaze–Identify by label
1059	2059	3059	Gingerbread – round pan – identify by label
1060	2060	3060	Cheese Bread – identify by label
1061	2061	3061	Rolls – plain white – 4 – identify by label
1062	2062	3062	Rolls – wheat – 4 – identify by label
1063	2063	3063	Rolls – cinnamon – 4 – iced -identify by label
1064	2064	3064	Loaf Bread – White – yeast – identify by label
1065	2065	3065	Loaf Bread – Whole Wheat – yeast – identify by label
1066	2066	3066	Loaf Bread – Other – yeast – identify by label, GLAZE ALLOWED (See Safety rules)
1067	2067	3067	Swedish Tea Ring – identify by label

Division 103 – Cookies, Candies, and Fudge

See additional rules in the beginning of the foods department

1. Recipes must accompany exhibit, be on a 3" x 5" index card (not 4" x 6" card or a piece of paper) and be attached to the outside of the entry. This applies also to the Baking for Special Needs food entries.
2. Recipes need to include measurements, ingredients, and directions for making the baked food item and 4-H'er's name
3. No unbaked cookies, no uncooked fudge will be accepted. Cooked fudge MUST reach 232 degrees, the soft ball stage. Fudge consisting of only melted ingredients will NOT be judged.
4. **BREADS, COOKIES, ROLLS, BROWNIES, AND TEA RINGS** MUST be on LARGE paper plates in a self-closing plastic bag. Exhibitor's tag must be secured on exhibit and identified as to what the item is.
5. NO prepared mixes of any kind are allowed (cookies, breads, muffins, biscuits, cakes, frostings, pie crust or filling).

Classes

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1080	2080	3080	Molded Candy – 6 – formed from melted chocolate
1081	2081	3081	Bar Cookies – 1 ½" x 2" – 6 - no brownies
1082	2082	3082	Chocolate Brownies– 2" x 2" – 6 – Cake type – (no icing and no toppings, the brownie is light and easily breaks apart. It may crumble on its own and usually has a lighter inside)
1083	2083	3083	Chocolate Brownies -2" x 2" – 6 – Fudgy type – (no icing and no toppings, the brownie has a deep chocolate flavor and is moist, as well as dense. The brownie should not easily crumble)
1084	2084	3084	Chocolate Chip Cookies-6-using only chocolate chips, no additional ingredients
1085	2085	3085	Fancy Cookies – 6 – filled, iced, etc.
1086	2086	3086	Molded or Shaped Cookies – 6 – formed by hand
1087	2087	3087	Oatmeal Cookies – 6 – plain (no nuts, Raisins, chips, etc.)
1088	2088	3088	Peanut Butter Cookies – 6 – without raisins and nuts
1089	2089	3089	Pressed Cookies – 6 – no colored dough or decoration (formed using a mold)
1090	2090	3090	Refrigerator Cookies – 6 – cookies made, then chilled and sliced
1091	2091	3091	Rolled Cookies – 6 – dough flattened by using rolling pin then cut with cookie cutter, no sugar cookies
1092	2092	3092	Snicker doodles – 6
1093	2093	3093	Sugar Cookies – 6 dropped (ball shape by hand or cookie scoop, no cookie cutters)
1094	2094	3094	Cooked Fudge- traditional, old fashioned – chocolate 1" square – 6
1095	2095	3095	Cookie Gift Basket or Box – include five (5) different kinds of cookies and 6 cookies of each kind – attractively arranged in a decorated box or basket just as you would use for a special gift. (Place 1 sample of each cookie in a plastic bag for judging.) Need recipe cards for each cookie.
1096	2096	3096	Butter Creams/any flavor – 6
1097	2097	3097	Sugar Cookies – 6 rolled (dough flattened by using rolling pin then cut with cookie cutters)
1098	2098	3098	Oatmeal Drop Cookies –6 with raisins, nuts, or chocolate chips, etc.
1099	2099	3099	Peanut Butter Creams -6
1100	2100	3100	Cookie of the Year – "Cookies and Cream Cookies"
1102	2102	3102	Cooked Fudge-traditional-old fashioned-peanut butter-1" square
1103	2103	3103	Ginger Snaps – 6

2026 Cookie of the Year Recipe: Cookies and Cream Cookies

Ingredients:

- 1 stick of butter, softened
- $\frac{1}{3}$ cups granulated sugar
- $\frac{1}{2}$ cups brown sugar
- 1 teaspoon vanilla extract
- 1 egg (whole)
- 1 egg yolk
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking soda
- 2 cups flour
- 12 Oreos, broken into small pieces
- 1 bar of cookies and cream chocolate

Directions:

- Into a big mixing bowl, add the room temperature butter, sugar, brown sugar, salt, vanilla extract, and cream it with an electric hand mixer for 2-3 minutes or until it's creamy and light in color.
- Add the egg, and egg yolk, and mix until combined and creamy.
- Then, add the flour and baking soda. Mix with the hand mixer until almost combined.
- Add the chopped cookies and cream chocolate and the Oreo pieces, and fold with a spatula until the mixture is just combined.
- Cover the bowl with plastic wrap and let the dough rest in the fridge for at least an hour. (Recommended to let the dough rest overnight in the fridge for best results)
- Use a cookie scooper to scoop out the cookies.
- Place the cookie dough balls onto a parchment paper-lined baking sheet, and bake in a 350 F degree preheated oven for 11-12 minutes.
- Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.

Division 104 – Cakes & Pies (Only straight tube pans will be allowed. Excludes Bundt, fancy or fluted pans.)

See additional rules in the beginning of the foods department

1. There is a “Cake of the Year” class for the 2026 Fair. Everyone will prepare the recipe listed in the Fair Catalog. A recipe card must still accompany the exhibit for judging.
2. Cake discs will be available beginning June 1st at the Extension Office or at exhibitor package pickup. Cakes / Pies will be transferred to Domes / Bags prior to judging.
3. Recipes must accompany exhibit, be on a 3” x 5” index card (not 4” x 6” card or a piece of paper) and be attached to the outside of the entry. This applies also to the Baking for Specialty Diets food entries.
4. Recipes need to include measurements, ingredients and directions for making the baked food item and 4-H’ers name.
5. To comply with food safety standards, NO uncooked or potentially hazardous foods such as milk, half-and-half, cream, evaporated milk, cream cheese, whole eggs, egg whites, powdered egg whites, meringue powder, egg yolks, or egg substitutes shall be used in cake frosting/toppings. Icings, frostings, or toppings must be a **non-refrigerated recipe. No fresh fruit, jams/preserves, or coconut may be used on or between layers of cakes.**
6. NO prepared mixes of any kind are allowed except for Cake of the Year (cookies, breads, muffins, biscuits, cakes, frostings, pie crust or filling).
7. NO emulsification recipes are to be used. NO dehydrated foods are allowed to be added to frosting recipes.
8. Exhibitors not following the guidelines established for cake frosting will NOT have the exhibit judged.
9. NO cake with more than two layers will be accepted. Cakes should be baked in the shape or size recommended for that class. NO Bundt pans are to be used.
10. Tip for well baked pie—If baking a pie in an aluminum pan, bake on a cookie sheet on bottom shelf of oven because aluminum does not conduct heat.

Classes

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1111	2111	3111	Angel Food Cake – tube – no icing
1112	2112	3112	Applesauce Cake – tube – no icing
1113	2113	3113	Cake of the Year – Oreo Cake
1114	2114	3114	Chiffon Cake – tube – no icing
1115	2115	3115	Chocolate Cake – 2 round layers – any icing
1116	2116	3116	Coffee Cake – round – non-yeast
1117	2117	3117	Fresh Fruit and/or Vegetable Cake—tube—no icing— identify by label
1118	2118	3118	Pound Cake Plain – crust up – don’t invert – no icing / glaze – tube – identify by label
1119	2119	3119	Pound Cake w/ Topping – crust up – don’t invert – tube – identify by label
1120	2120	3120	Specialty Cake – unusual flavor – icing – extra ingredients, etc. - round – 2 layers or tube – must NOT need refrigeration, i.e., no custards, crèmes, puddings, raw eggs, coconut, etc. – identify by label
1121	2121	3121	Spice Cake – 2 round layers – any icing
1122	2122	3122	Sponge Cake – tube – no icing
1123	2123	3123	White Cake – 2 round layers – any icing
1124	2124	3124	Yellow Cake – 2 round layers – any icing
1125	2125	3125	Pie, Specialty – unusual ingredients, fillings, one or two crusts – must NOT need refrigeration, i.e., no custards, crèmes, puddings, raw eggs, meringues, fresh coconut, pumpkin, etc. – identify by label MUST BE IN A DISPOSABLE PAN OR PIE WILL NOT BE JUDGED
1126	2126	3126	Pie – two-crust fruit – disposable pan – identify by label

2026 Cake of the Year – Oreo Cake

Cake Ingredients

- 1 ½ cups all-purpose flour
- ½ cup cocoa powder
- 1 ¼ teaspoons baking soda
- ¼ teaspoon kosher salt (or 1/8 tsp. regular salt)
- 1 cup + 4 Tablespoons granulated sugar
- 1 cup + 4 Tablespoons sour cream
- 2/3 cup vegetable oil
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract

Buttercream Ingredients

- 1 lb. confectioner's sugar
- ½ cup white vegetable shortening
- ½ cup butter
- ½ teaspoon vanilla extract
- 3 Tablespoons water
- 1 ¼ cups finely crushed Oreo cookies (approx.. 6-8 cookies)

Oreo Cake

- Adjust oven rack to middle position and preheat oven to 350 degrees F. Lightly coat the insides of two 9" cake pans with non-stick pan spray.
- In a large bowl, sift flour, cocoa, baking soda, and salt. Set aside.
- In a medium bowl, whisk together sugar, sour cream, oil, eggs, and vanilla until smooth.
- Whisk wet ingredients gradually into dry ingredients until smooth. Divide batter evenly between prepared cake pans.
- Place pans together on middle oven rack and bake about 25 minutes until cake is firm and a toothpick inserted comes out clean or with moist crumbs. If oven has uneven heat, rotate pans after about 12 minutes of baking.
- Let cakes cool in pans for 15 minutes, then cool on a wire rack for about 1 hour.
- Frost with Oreo Buttercream once completely cooled.

Oreo Buttercream

- With an electric mixer, mix shortening and butter together until creamy.
- Mix remaining ingredients, gradually adding powdered sugar.
- Scrape bowl and beat for 8-10 minutes.
- Fold in crushed cookies.
- Cover frosting when not in use.

RULES AND REGULATIONS – BAKING FOR SPECIALTY DIETS

See additional rules in the beginning of the foods department

DUE TO HEALTH REGULATIONS – ALL FOOD ITEMS MUST BE COVERED UNTIL ITEM REACHES THE JUDGING TABLE. ALL UNCOVERED ITEMS WILL BE DISQUALIFIED – NO EXCEPTIONS.

1. What is baking for specialty diets? Baking where ingredients have been eliminated, reduced, or substituted, so that family members with special dietary needs can enjoy a baked product. (ex. diabetic, Gluten-free, peanut or other allergy.)
2. All rules and regulations in baked-goods divisions apply
3. Complete recipe (including measurements, ingredients and directions) must accompany food item that indicates the changes made to meet special needs. Recipe must be on a 3" x 5" card. Recipes will not be accepted on 4" x 6" card or a piece of paper. NO ENTRIES will be accepted without recipes. Recipes will be checked very carefully to see if exhibit complies with frosting rules. For anyone not knowing the guidelines for frosting on their cake, their entry will not be judged.
4. Cakes must be covered when being transported to the Fair for judging.
5. 4-H or FFA member must explain changes made to the recipe and what special needs will be met by these changes. Recipes that already been changed will be accepted.
6. To comply with food-safety standards, NO UNCOOKED POTENTIALLY HAZARDOUS FOODS such as milk, half-and-half, cream, evaporated milk, cream cheese, whole eggs, egg whites, powdered egg whites, meringue powder, egg yolks, or egg substitutes shall be used in cake frosting. **No fresh fruit, jams/preserves, or coconut may be used on or between layers of cakes.**
7. Judges will evaluate the entire baked item for its quality, taste, appearance and effectiveness in totally meeting a special dietary need.
8. Substitutions must be specific: i.e., type of oil must be listed. NO SALT SUBSTITUTES MAY BE USED.
9. From combined divisions M, N and O, a Champion Baking for Specialty Diets item will be named in each age division (Junior, Intermediate, and Senior). One of these items will be selected Overall Grand Champion Baking for Specialty Diets. Item.
10. Recipes must accompany exhibit, be on a 3" x 5" index card (not 4" x 6" card or a piece of paper) and be attached to the outside of the entry. This applies also to the Baking for Specialty Diets food entries.
11. Recipes need to include measurements, ingredients and directions for making the baked food item and 4-H'ers name
12. Premiums – Class Champion - \$5; Blue Award - \$4; Red Award - \$3.75; White Award - \$3.50

Division 105 – Baking for Specialty Diets

Classes

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1141	2141	3141	Cookies – pressed – dropped – rolled – identify by label
1142	2142	3142	Cookies – bar – includes brownies – identify by label
1143	2143	3143	Yeast Breads – identify by label
1144	2144	3144	Quick Bread Loaf – identify by label
1145	2145	3145	Biscuits – identify by label
1146	2146	3146	Muffins – identify by label
1147	2147	3147	Cakes – identify by label
1148	2148	3148	Pies – identify by label

RULES AND REGULATIONS – DECORATED CAKES

See additional rules in the beginning of the foods department

- Decorated Cake and Edible Art Exhibit area in the Extension Office will be open to the public Wednesday, August 5th, 2 - 4 pm in the Blizzard Building at the conclusion of judging and prior to the Cake Auction.
 - All cake exhibits that may be sold or auctioned and MUST COMPLY with food-safety standards, **no uncooked potentially hazardous foods** such as milk, half-and-half, cream, evaporated milk, cream cheese, whole eggs, egg whites, meringue powder, powdered egg whites, egg yolks, or egg substitutes shall be used in cake frosting. Icings must be non-refrigerated type recipe. No fresh fruit may be used on or between layers of cakes. **Exhibitors not following the guidelines established for cake frosting will NOT have the exhibit judged.**
 - **All entries and decorations** in the Decorated Cake Department MUST be edible.
1. ALL CAKES must be accompanied by the recipe for the cake AND the icing on a 3" x 5" cards. Recipes MUST include measurements, ingredients, and directions. Recipe card becomes the property of the Fair and recipes will not be returned to the exhibitor. NO DECORATED CAKE will be accepted without recipes. Please put your name and exhibitor number on recipe card. Edible art exhibits do not need recipes.
 2. Decorated cakes and tier cakes MUST use a **HOMEMADE YELLOW CAKE RECIPE** using 2 or 3 whole eggs. Decorated cakes and tier cakes will have one slice cut to the center during judging. Cakes will be cut to check the cake is baked to the center and to verify the quality of the **YELLOW CAKE** recipe. Taste, Texture, grain, crumb and flavor will be considered in the "taste-test" to be eligible for sale in the Cake Auction or the Indoor Bake Sale. Please practice prior to fair time for a quality exhibit. Monies from the sale of the cake will go to support the 4-H Fair.
 3. No prepared (commercial) icings may be used for Buttercream or Fondant Icing. Frosting must not contain any ingredients that require refrigeration. All decorations on cakes MUST be edible.
 4. All items entered in this department must be presented for judging on very firm cardboard. .
 5. Use of cake decorating tips and equipment is encouraged but not necessary. All decorations must be edible. Exhibits must be blue quality to receive a blue award. All Decorated cakes and Cake classes will be judged on use of decorating equipment, workmanship skills, design, color, techniques ,and overall appearance. There will be a "taste-test" to be eligible for sale in the Cake Auction and Indoor Bake Sale.
 6. The cake to be presented to the "4-H Volunteer of the Year" will be selected from the cakes entered in the Decorated Cake Department. A "Judges Choice "cake will also be selected. Blue award cakes are eligible for the Cake Auction. All cakes not auctioned will be sold at the Inside Bake Sale.
 - NOTE: Cake boards, supports, pillars, and separator plates may be used and if cake is sold might not be returned to the exhibitor. Homemade fondant MUST be used. Traditional wedding cake set-up is encouraged
 7. **NON-CAKE DECORATED ITEMS** – Royal Icing, Buttercream or Fondant may be used. These entries will not be tasted. They will not be sold at the Cake Auction and will remain on display for the rest of the Fair. They can be made prior to Fair time.
 8. **GINGERBREAD CREATIONS** – Royal Icing should be used. These will not be tasted. Champion Gingerbreads may be sold at the Cake Auction; others will remain on display and be returned to the exhibitor at the end of the Fair. These can be made prior to Fairtime.
 9. **EDIBLE ART** –These will not be sold at the Cake Auction. Edible Art exhibits may be removed and properly disposed of at any time at the discretion of the Superintendent. Others will be returned to the exhibitor at the end of the Fair.
 10. When Decorated Cakes, Tier Cakes, Non-Cake Decorated Items, Gingerbread Creations, and Edible Art are judged; skill, workmanship, presentation, neatness, design, degree of difficulty, original ideas, creative, and artistic abilities will be considered. Practice your entries prior to fair time for quality exhibits.

11. Gingerbread – Club Creations – will be judged as a separate class. These entries MUST be a club project with 2 to 4 members, 5 to 7 members and/or 8 or more members working on the project. The club may enter more than once; however, a member may only work on one entry. Entry must be made with gingerbread and Royal Icing; these can be made before Fair time. Entry must be presented on a firm board, exhibit size not to exceed 18” long, 18” wide, and 12” high. REQUIRED - Submit a card with the name of the club and the names and ages of the club participants who created the entry. This is a club entry; therefore, ribbons and premiums will be remitted to the club. Entry may or may not be sold. A Class Champion will be selected. A Grand Champion and a Reserve Grand Champion may be selected from the club entries. The premium will be mailed to the club leaders. Other club entries will receive a monetary award for entering.
12. Photographs of the exhibitor and their exhibit(s) will be on display for the remainder of the Fair week. These photos will be given to the exhibitors at the end of the Fair for their record books.
13. Premiums – Class Champion - \$5; Blue Award - \$4; Red Award - \$3.75; White Award - \$3.50
14. The following icing recipe has been tested and is suggested for a Butter Cream icing – sometimes called a Decorator’s Icing or Rose Icing. This recipe, which meets the food- safety standards, can be used for frosting the cake as well as decorating depending on the consistency of the icing. The 4 essentials for good cake decorating using buttercream icing and the decorator bag are (1) consistency of the icing, (2) pressure control on the bag, (3) correct angle at the decorator tip and (4) practice.

BUTTER CREAM ICING

1 lb. Confectioner’s sugar

1/2 cup white vegetable shortening 2 tbsp. butter

1/2 teaspoon salt 1/2 teaspoon vanilla

1/4 teaspoon butter flavoring

About 1/4 cup water (use only the amount of water for desired consistency)

Mix ingredients together. Scrape bowl. Beat 8-10 minutes. Add water to thin, add sugar for stiffer Icing to the correct consistency. Color as desired. Keep icing covered while you are using it.

MARSHMALLOW FONDANT – a very good homemade fondant recipe

16 ounces mini marshmallows

2 lb. Confectioner’s sugar

1 tablespoon water

1 teaspoon corn syrup

1 teaspoon lemon extract

In a large microwave bowl, combine marshmallows and water. Microwave for 2 minutes until marshmallows are puffed and mostly melted. Heavily grease a wooden spoon with white vegetable shortening. Stir the marshmallows and add the corn syrup and lemon extract. (Now is the time to color the whole batch, if desired). Stir well to be sure it is thoroughly mixed. Start adding powdered sugar slowly while stirring and adding, stirring and adding and so on. Keep adding until it becomes too difficult to stir. Turn out onto a greased mat or counter. Begin to knead remaining sugar into the fondant as if kneading bread. It is done once the fondant no longer absorbs sugar. It will not feel sticky. You may not need the entire 2 lbs. of sugar. Grease the fondant and place as a ball in a gallon size plastic bag to rest overnight. Keep fondant covered when not working with it so it does not dry out. This is a “taste good” fondant!

If you have any questions, please call a superintendent in this section. Telephone numbers are at the beginning of the Foods Department.

Division 106 – Decorated Cakes Classes –

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1161	2161	3161	<u>Decorated Cake</u> using decorator tips– 8” or 9” round or square, or 9” x 13” oblong cake using <u>butter cream icing</u> . Edible accessories only. Use of decorator tips preferred but not necessary.
1162	2162	3162	<u>Cake – cut-up design</u> – Cake cut to a design or rearrange pieces (ex. Animal) -using <u>butter cream icing</u> Use of decorator tips preferred but not necessary. Edible accessories allowed.
1163	2163	3163	<u>Cake – from a mold</u> – using decorator tips but not necessary – Using <u>butter cream icing</u> . Shaped pan.
1164	2164	3164	<u>Tier Cake</u> – Buttercream Icing. <u>must be a 3-tier cake</u> Use of decorator tips and equipment preferred but not necessary, Accessories must be edible. Can be for any occasion and any decorations. (Note: cake board, pillars and separator plates may not be returned to the exhibitor.) Cake disks and supports allowed Traditional wedding cake set-up allowed
1165	2165	3165	<u>Tier Cake – Other</u> – Buttercream - tier-type decorated cake (example: any occasion, novelty cake on a cake base). Example: Sit up panda bear or other cake on a tier base. Cake plates may not be returned if sold. Traditional wedding cake supports, plates, pillars allowed.
1167	2167	3167	<u>Non-Cake Other Decorated Item</u> – figure piping, gum paste, fondant, meringues, marzipan, marshmallow booties, candies, homemade mints, sugar eggs, cookies, or other items using molds and/or decorator tips, etc. Size not to exceed 12” square. Some of these can be made before Fair time.
1168	2168	3168	<u>Gingerbread Creations – Under 6”</u> and not to exceed 18” long, 18” wide, Homemade houses, sleighs, etc., using gingerbread and/or graham crackers. Use candies, pretzels, etc. Everything must be edible. Royal Icing should be used. These can be made before Fair time. Be creative!
1169	2169	3169	<u>Gingerbread Creations – Over 6”</u> and 12” high, 18” long by 18” wide – houses, sleighs, etc., using gingerbread and/or graham crackers. Decorate with candies, pretzels, etc., can be entered in this class. Everything must be edible. Royal Icing should be used. These can be made before Fair time. Be Creative!
1170	2170	3170	<u>Edible Art –for display only</u> . Using food items such as fruits, vegetables, herbs, seeds, etc. (example: scenes, centerpieces, arrangements, individual characters, etc.) Size not to exceed 18”Wx18”Lx12”H on a firm base.
1171	2171	3171	<u>Edible Art –for consumption</u> . Using food items such as fruits, vegetables, breads, garnishes, other. Size not to exceed 18”Wx18”Lx12”H. EVERYTHING MUST BE EDIBLE. Give though to Travel: Consider tray, bowl, plate, juice, weight, size, etc.
1172	2172	3172	<u>Cake – fondant covered</u> using homemade fondant . 8 or 9 “round or square or 9”X 13” oblong and decorated. Edible accessories allowed. No fresh fruit allowed.
1173	2173	3173	<u>Three tier Cake – Fondant covered</u> and decorated. Any occasion and decorations, everything must be edible. Traditional wedding cake plates, supports, pillars, may be used. (Note cake board, separator plates, etc. might not be returned to the exhibitor if the cake is sold at the auction). Cake disks and supports allowed.
1174	2174	3174	<u>Non-Cake - Cupcakes-</u> use 6 to 12 standard size (2 ½”) cupcakes, (paper liners allowed),use any frosting. Accessories allowed for display. Judged on decorating and presentation. Be creative.
1176	2176	3176	<u>Cake-cut-up, fondant covered</u> and decorated. Everything must be edible. Cake cut to a design or e-arrange pieces, (Ex. Flower, butterfly, etc.)
1177	2177	3177	<u>Cake from a mold-fondant covered</u> and decorated using a shaped pan. Display on firm cardboard.
1178	2178	3178	<u>Tier Cake-other, fondant covered cake</u> . Example: an igloo decorated cake (or other cake) on a tier cake base with penguins. May be decorated for any occasion. Note: cake plates may not be returned if sold.

Division 106 – Decorated Cakes Classes – Cont.

<u>Jr. (8-10)</u>	<u>Int. (11-13)</u>	<u>Sr. (14-18)</u>	
1179	2179	3179	<u>Gingerbread Kit Creations</u> —made from a purchased kit for Christmas or other occasion - house, tree, sleigh, etc. using royal icing and candies. Bring directions or picture from box. These can be made long before fair time. For display only. This is an individual entry.

Gingerbread Club : Open to ALL 4-H members and clovers of Carroll County 4-H and FFA Clubs. (A club may enter more than once; however, a member may work on only 1 exhibit. REQUIRED: Attach a card with the name of the club and names and ages of those who worked on the exhibit. Exhibit must be quality workmanship to receive the award. Age will be considered by the judges. All club entries will receive a monetary award.

- Class 4172 Gingerbread – Club Entry-made by 2 to 4 members working together
- Class 4173 Gingerbread – Club Entry-made by 5 to 7 members working together
- Class 4174 Gingerbread – Club Entry-made by 8 or more members working together

Division 107 – Food Special Awards

- Class 1191 Champion & Reserve Canned Item Junior – rosette & rosette
- Class 2191 Champion & Reserve Canned Item Intermediate – rosette & rosette
- Class 3191 Champion & Reserve Canned Item Senior – rosette & rosette
- Class 4191 Grand Champion & Reserve Canned Item – rosette & rosette

- Class 4193 Champion & Reserve Pound Cake – rosette and rosette

- Class 1195 Champion & Reserve Baked Item Junior – rosette & rosette
- Class 2195 Champion & Reserve Baked Item Intermediate – rosette & rosette
- Class 3195 Champion & Reserve Baked Item Senior – rosette & rosette
- Class 4195 Grand Champion & Reserve Baked Item – rosette & rosette

- Class 1197 Champion & Reserve Baking for Specialty Diets Junior – rosette & rosette
- Class 2197 Champion & Reserve Baking for Specialty Diets Intermediate – rosette & rosette
- Class 3197 Champion & Reserve Baking for Specialty Deits Senior – rosette & rosette
- Class 4197 Grand Champion & Reserve Baking for Specialty Diets –rosette & rosette

- Class 1199 Champion & Reserve Decorated Cake Junior – rosette & rosette
- Class 2199 Champion & Reserve Decorated Cake Intermediate – rosette & rosette
- Class 3199 Champion & Reserve Decorated Cake Senior – rosette & rosette
- Class 4199 Grand Champion & Reserve Decorated Cake – rosette & rosette

- Class 1205 Champion & Reserve Gingerbread Creations Junior – rosette & rosette
- Class 2205 Champion & Reserve Gingerbread Creations Intermediate – rosette & rosette
- Class 3205 Champion & Reserve Gingerbread Creations Senior – rosette & rosette
- Class 4205 Grand Champion & Reserve Gingerbread Creations – rosette & rosette

- Class 4301 Champion Club Gingerbread made by 2 to 4 members—rosette and monetary award.
- Class 4302 Champion Club Gingerbread made by 5 to 7 members—rosette and monetary award
- Class 4303 Champion Club Gingerbread made by 8 or more members-rosette and monetary award.
- Class 4207 Grand Champion & Reserve Club Gingerbread Creation - rosette & rosette