

Foods

Department E, Division 350, 401, 407, 410, 411, 412

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Rules

- A. All static exhibits must have received a purple ribbon at the county fair to advance to the State Fair.
- B. **General** - Members may exhibit only in the project in which enrolled. Baked products entered in the county fair cannot be entered at State Fair – products should be baked the day before entry day or as designated by county. .
- C. **Supporting Information** - Each exhibit must include the recipe. Recipe may be handwritten, photocopied or typed. Place food on the appropriate sized plate or container and put in self-sealing bag. Attach entry tag and recipe at the corner of the bag. For non-food entries please attach the entry tag to the upper right hand corner of the entry. Additional Information including recipes and supplemental information should be identified with 4Hers name and county.
- D. **Criteria for Judging** - Exhibits will be judged according to score sheets available at your local Extension office or at <http://4h.unl.edu/fairbook> . Make sure to follow all entry instructions required for your exhibit. Incomplete exhibits will be lowered a ribbon placing. **Commercially prepared mixes are ONLY allowed in Cooking 201 Creative Mix Class.** Prepared baking mixes, biscuit mixes, and other pre-made mixes entered in other categories will be lowered a ribbon placing.
- E. **Food Projects** - Exhibits should be entered using a disposable pan or plate and covered by a plastic self-sealing bag. The County Fair is not responsible for non-disposable containers, lost bread boards, china, or glassware.
- F. **Ingredients** - Any ingredient that the 4-H uses must be able to be purchased by the 4Her. Ingredients such as beer, whiskey, rum, etc. may NOT be used in any recipe file or food exhibit. Exhibits that include alcohol will be disqualified.
- G. **Food Safety** - Exhibits are on display for several days. Please think FOOD SAFETY! Items that require refrigeration will not be accepted, judged, or displayed as exhibits must be safe to eat when entered, whether they are tasted or not. Glazes, frostings and other sugar based toppings are considered safe due to their high sugar content. Egg glazes on yeast breads and pie crusts BEFORE baking are acceptable. Eggs incorporated into baked goods and crusts are considered safe. The following food ingredients are considered unsafe for fair exhibits and will be disqualified: Egg or cream cheese fillings and cream cheese frostings; any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc); melted cheese on top of food exhibit (cheese mixed into baked goods is considered safe and will be accepted).
- H. **Entries per Individual** – One entry per exhibitor per class.
- I. **Scoresheet, Forms and Contest Study Materials** – and additional resources can be found at <http://go.unl.edu/ne4hfood-nutrition>.

Classes

DIVISION 350 – GENERAL FOODS

- E350001* FOOD SCIENCE EXPLORATION (SF152)** Open to any 4Her enrolled in a Foods & Nutrition or Food Preservation project. Show the connection between food and science as it relates to food preparation, food safety, or food production. Exhibit may be a poster or foam core board (not to exceed 22" x 30"), computer based presentation printed off with notes pages, if needed, and displayed in a binder, an exhibit display, a written report in a portfolio or notebook. Consider neatness and creativity.
- E350002* FOOD SCIENCE EXPLORATION (SF122)** Open to any 4Her enrolled in a Foods & Nutrition or Food Preservation project. The project should involve a nutrition or food preparation technique or career/concept lesson. This might contain pictures, captions and/or a report to highlight the concept. Exhibit may be a poster or a foam core board (not to exceed 22" by 30"); a computer-based presentation printed off with notes pages (if needed) and displayed in a binder; an exhibit display; or a written report in a portfolio or notebook. Consider neatness and creativity.
- E350003* PHYSICAL ACTIVITY AND HEALTH POSTER, SCRAPBOOK, OR PHOTO DISPLAY (SF122)** Open to any 4Her enrolled in a Foods & Nutrition or Food Preservation project. The project should involve a physical activity or career/concept lesson. This might contain pictures, captions and/or a report to highlight the concept. Exhibit may be a poster or a foam core board (not to exceed 22" by 30"), a computer based presentation printed off with notes pages, if needed, and displayed in a binder, an exhibit display, or a written report in a portfolio or notebook. Consider neatness and creativity.
- E350004* COOKING BASICS RECIPE FILE (SF251)** A collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe is used. An additional 10 recipes may be added each year the 4Her is in the project, with year clearly marked on recipes. Display in a recipe file or binder. Be sure to include the number of servings or yield of each recipe. This may be a continued recipe file project from the previously used 4-H curriculum before 2018.

DIVISION 401 – COOKING 101 (County Only Project)

- E401901 BAKED COOKIES** - any recipe - 4 on a small paper plate
- E401902 MUFFINS** – any recipe - 4 on a small paper plate
- E401903 NO BAKE COOKIE** - any recipe - 4 on a small paper plate
- E401904 CEREAL BAR COOKIE** – any cereal-based recipe, made in pan and cut into bars or squares for serving, 4 on a small paper plate

E401905 GRANOLA BAR - any recipe - 4 on a small paper plate

E401906 BROWNIES – any recipe - 4 on a small paper plate

E401907 HEALTHY SNACK or MIX - any recipe, 4 cookies, bars, muffins, etc., on a small paper plate or at least 1 cup of mix in a self-sealing bag (examples might include: granola bars, homemade crackers or chips). Supporting information to include recipe and snack menu, and why this snack menu might be considered a healthy snack.

E401908 FOOD FLOP - Open to any 4-H member enrolled in any Foods and Nutrition project. The purpose of this entry is to write about your experience of making a food exhibit for the fair when the result ended in total disaster. Your entry needs to include: 1) name, 2) one page story on 8 ½" x 11" paper telling about your experience, what you learned from it, and what you would do next time to get a better result. Include in your story what project you are taking, and what the original entry was, and 3) a sample of the 'Food Flop'.

DIVISION 410 – COOKING 201

E410001* LOAF QUICK BREAD (SF123) any recipe, at least ¾ of a standard loaf displayed on a paper plate) Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8 ½" x 4 ½" or 9" x 5". If mini-loaf pans are used for exhibit, two loaves must be presented for judging.

E410002* CREATIVE MIXES (SF142) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. Examples include poppy seed quick bread from a cake mix, cake mix cookies, sweet rolls made from readymade bread dough, monkey breads from biscuit dough, streusel coffee cake from a cake mix, etc. Write what you learned about making this product using a mix instead of a homemade recipe or recipe "from scratch". Does it make it better or easier to use a convenience product or mix? Why or why not?

E410003* BISCUITS OR SCONES (SF136) four biscuits or scones on a small paper plate. This may be any type of biscuit or scone: rolled, or dropped. Any recipe may be used, but it must be a non-yeast product baked from scratch.

E410004* HEALTHY BAKED PRODUCT (SF124) any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain a fruit or vegetable as part of the ingredients (Ex. banana bars, cantaloupe quick bread, zucchini muffins, etc.).

E410005* COFFEE CAKE (SF129) any recipe or shape, non-yeast product - at least 3/4 of baked

product on a paper plate or in a disposable pan. Include menu for a complete meal where this recipe is served, following meal planning guidelines suggested in Cooking 201.

E410006* BAKING WITH WHOLE GRAINS (SF134) any recipe, at least $\frac{3}{4}$ of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain whole grains as part of the ingredients. (Ex. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.)

E410007* NON-TRADITIONAL BAKED PRODUCT (SF133) exhibit must include a food product prepared using a non-traditional method (i.e. bread machine, cake baked in convection oven, baked item made in microwave, etc.) Entry must be at least $\frac{3}{4}$ baked product, or 4 muffins or cookies on a paper plate or in a disposable pan. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method.

DIVISION 411 – COOKING 301

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201, Non-Traditional Baked Product. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

E411001* WHITE BREAD (SF138) any yeast recipe, at least $\frac{3}{4}$ of a standard loaf displayed on a paper plate.

E411002* WHOLE WHEAT OR MIXED GRAIN BREAD (SF138) any yeast recipe, at least $\frac{3}{4}$ of a standard loaf displayed on a paper plate.

E411003* SPECIALTY ROLLS (SF138) any yeast recipe, 4 rolls on a paper plate. May be sweet rolls, English muffins, kolaches, bagels, or any other similar recipe that makes individual portions.

E411004* DINNER ROLLS (SF138) any yeast recipe, 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.

E411005* SPECIALTY BREAD (SF141) any yeast recipe, includes tea rings, braids, or any other full-sized specialty bread products. Must exhibit at least $\frac{3}{4}$ of a full sized baked product.

E411006* SHORTENED CAKE (SF137) NOT FROM A CAKE MIX! At least $\frac{3}{4}$ of the cake. Shortened cakes use fat for flavor and texture and recipes usually begin by beating fat with sugar by creaming, and include leavening agents in the recipe. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).

DIVISION 412 – COOKING 401

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

E412001* DOUBLE CRUST FRUIT PIE (SF144) made with homemade fruit filling. No egg pastries or cream fillings. No canned fillings or premade pie crusts. May be a double crust, crumb, cut-out or lattice topping. Using an 8- or 9-inch disposable pie pan is recommended.

E412002* FAMILY FOOD TRADITIONS (SF145) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Any baked item associated with family tradition and heritage. Entry must include (A) recipe, (B) tradition or heritage associated with preparing, serving the food, (C) where or who the traditional recipe came from.

E412003* ETHNIC FOOD EXHIBIT (SF146) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. The name of the country, culture or region should be included as part of the supporting information with the recipe, as well as some background information about the country or culture the food item is representing.

E412004* CANDY (SF147) any recipe, 4 pieces of candy on a paper plate or ½ cup. No items containing cream cheese will be accepted (Example: cream cheese mints). Candy may be cooked or no cook; dipped, molded, made in the microwave or other methods of candy preparation. Recipe must be included.

E412005* FOAM CAKE (SF138) original recipe (no mixes) of at least ¾ of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).

E412006* SPECIALTY PASTRY (SF143) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg based fillings will be disqualified.

DIVISION 407 - FOOD PRESERVATION

A. Entries per Individual - One entry per exhibitor per class.

B. Processing Methods - Current USDA processing methods and altitude adjustments must be

followed for all food preservation. Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. (Tomatoes may be processed in a pressure canner.) All non-acid vegetables and meats must be processed in a pressure canner. Improperly canned or potentially hazardous food items will be disqualified. Spoiled or unsealed container disqualifies entry.

C. Jars Jars do not need to be the same brand. Half pint jars may be used for jellies and preserves. The jars are not to be decorated by the exhibitor in any way. Canning jars must be used - others will be disqualified. No one-fourth pint jars allowed. Leave jar rings on for fair display, it helps protect the seal. No zinc lids.

D. Current Project - All canning must be the result of this year's 4-H project.

E. Criteria for Judging - Exhibits will be judged according to score sheets available at your local Extension office or at <http://4h.unl.edu/fairbook/general/scoresheets-forms>. Incomplete exhibits will be lowered a ribbon class. Canned food items not processed according to altitude in the county will be lowered one class ribbon. Check with your local extension office or <https://foods.unl.edu/canning#elevation> for your county's altitude and how that affects food processing times and pounds of pressure.

F. Labeling - Jars should be labeled with the name of the food item, name of the 4-Her, county, and date of processing on the bottom of each jar. Each bag containing dried foods should also be labeled with the name of the food item, the name of the 4-Her, county and drying date. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the 3 self-sealing bags together.

G. Recipe/Supporting Information - Recipe must be included and may be handwritten, photocopied or typed. Commercially prepared seasoning mixes are not allowed. Current USDA guidelines for food preservation methods MUST be followed. Suggested sources of recipes include:

- 4-H Food Preservation Manuals (Freezing, Drying, Boiling Water Bath Canning, Pressure Canning)
- USDA Guide to Home Canning, 2015 revision
https://nchfp.uga.edu/publications/publications_usda.html
- Nebraska Extension's Food Website: <http://food.unl.edu/web/preservation/home> or Extension publications from other states
- Ball Blue Book (published after 2009) or online:
<https://www.freshpreserving.com/recipes>

All exhibits must include 4-H Preservation Card attached to the project as the required supporting information or include following information with exhibit:

1. Name of product

2. Date preserved
3. Method of preservation (pressure canner or water bath canner)
4. Type of pack (raw pack or hot pack)
5. Altitude (and altitude adjustment, if needed)
6. Processing time
7. Number of pounds of pressure (if pressure canner used)
8. Drying method and drying time (for dried food exhibits).
9. Recipe and source of recipe (if a publication, include name and date).

4-H HOME FOOD PRESERVATION SERIES

DIVISION 407

UNIT 1 FREEZING PROJECT MANUAL

E406001* **BAKED ITEM MADE WITH FROZEN PRODUCE** (SF155) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Recipe MUST include a food item preserved by the freezing method done by the 4Her. Ex. Peach pie, blueberry muffins, zucchini bread, etc.). Supporting information must include both the recipe for the produce that was frozen as part of this project AND the baked food item.

UNIT 2 DRYING PROJECT MANUAL

E407001* **DRIED FRUITS** (SF154) exhibit 3 different examples of 3 different dried fruits. Place each dried fruit food (6-10 pieces of fruit, minimum 1/4 cup) in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

E407002* **FRUIT LEATHER** (SF154) exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit together in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

E407003* **VEGETABLE LEATHER** (SF154) exhibit 3 different examples of 3 different vegetable or vegetable/fruit leather combo. Place a 3-4" sample of each leather together in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

E407004* **DRIED VEGETABLES** (SF149) exhibit 3 different samples of 3 different dried vegetables. Place each food (1/4 cup of each vegetable) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.

E407005* **DRIED HERBS** (SF149) exhibit 3 different samples of 3 different dried herbs. Place each food (1/4 cup of each herb) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.

E407006* **BAKED ITEM MADE WITH DRIED PRODUCE/HERBS** (SF156) any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Recipe MUST include a dried produce/herb item made by the 4Her. Ex. Granola bar made with dried fruits, dried cranberry cookies, Italian herb bread, lemon thyme

cookies. Supporting information must include both the recipe for the dried produce/herb AND the baked food item.

UNIT 3 BOILING WATER CANNING MANUAL

E408001* **1 JAR FRUIT EXHIBIT** (SF150) exhibit one jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations.

E408002* **3 JAR FRUIT EXHIBIT** (Scoresheet SF150) exhibit 3 jars of different canned fruits. May be three different techniques for same type of product, ex. Applesauce, canned apples, apple pie filling, etc. Entry must be processed in a boiling water bath according to current USDA recommendations.

E408003* **1 JAR TOMATO EXHIBIT** (SF150) exhibit one jar of a canned tomato product. Entry must be processed in a boiling water bath according to current USDA recommendations.

E408004* **3 JAR TOMATO EXHIBIT** (SF150) exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a boiling water bath according to current USDA recommendations.

E408005* **1 JAR PICKLED EXHIBIT** (SF150) one jar of a pickled and/or fermented product. Entry must be processed in a boiling water bath according to current USDA recommendations.

E408006* **3 JAR PICKLED EXHIBIT** (SF150) exhibit 3 jars of different kinds of canned pickled and/or fermented products. Entry must be processed in a boiling water bath according to current USDA recommendations.

E408007* **1 JAR JELLED EXHIBIT** (SF153) exhibit one jar of a jam, jelly or marmalade. Entry must be processed in a boiling water bath according to current USDA recommendations.

E408008* **3 JAR JELLED EXHIBIT** (SF153) exhibit 3 different kinds of jelled products. Entry may be made up of either pints or half pints. Entry must be processed in a boiling water bath according to current USDA recommendations.

UNIT 4 PRESSURE CANNING

E414001* **JAR VEGETABLE OR MEAT EXHIBIT** (SF150) exhibit one jar of a canned vegetable or meat. Include only vegetables or meats canned in a pressure canner according to current USDA recommendations.

E414002* **3 JAR VEGETABLE EXHIBIT** (SF150) exhibit 3 jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations.

E414003* **3 JAR MEAT EXHIBIT** (SF150) exhibit 3 jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations.

E414004* **QUICK DINNER** (SF151) exhibit a minimum of 3 jars to a maximum of 5 jars plus menu. Meal should include 3 canned foods that can be prepared within an

hour. List complete menu on a 3" X 5" file card and attach to one of the jars. Entry must be processed according to current USDA recommendations

E414005* JAR TOMATO EXHIBIT (SF150) exhibit one jar of a canned tomato product. Entry must be processed in a pressure canner according to current USDA recommendations.

E414006* 3 JAR TOMATO EXHIBIT (SF150) exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a pressure canner according to current USDA recommendations.

***State Fair Eligible**

Division E415, Other Foods Projects (County only Project)

E415099 Other Food Exhibit- Not eligible for State Fair or County Fair Division Awards. Must meet guidelines stated in Project manual.

Division E420, Cake Decorating (County Only Project)

Exhibitors in Unit 1 may decorate a Styrofoam shape (form), or a cake made by someone else. All others must bake the cake themselves. Put on disposable, covered cardboard. One entry per class in only one unit. Units are progressive and exhibitors may not go back to previous units. Cakes should be no larger than 16" square. The following must be specified on a 3 x 5 card: occasion for cake; tips used; techniques used and number of years in cake decorating. Frozen cakes must be completely thawed at entry time. These cakes will be entered and judged with other food projects on entry day and are not be eligible for the cake auction!

UNIT 1

E420001 **One layer** decorated cake using two decorating tips.

E420002 **Novelty Cake** using character or shaped pan, two decorating tips.

E420003 **Sample Cake** Board demonstrating at least 1 technique from 3 different categories.

Category A: Basic Borders - dots, balls, stars, rosettes, shells or zigzag. Make 1 border 4" long.

Category B: Message - printed, may use round or star tips. The message should read *Happy Birthday*.

Category C: Drop Flower with center - star or swirled. Make 3 samples of 2 different of kinds of flowers.

Category D: Leaves. Makes 3 samples of the same leaf.

E420004 **Cake Portfolio Book** - Include pictures of 5 cakes decorated by 4-Her. Each picture should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used and d) technique used.

UNIT 2

E420005 **Two layer** decorated cake using unlimited tips.

E420006 **Novelty Cake** using character or shaped pan, using 3 or more tips.

- E420007 **Two layer** decorated cake using fondant frosting.
- E420008 **Sample Cake Board** demonstrating at least 3 techniques from 3 different categories
- Category A: Figure piping - clowns, people, animals etc. Make 2 different figures.
 - Category B: Flowers made on a flat surface, not on a nail - sweet peas, rosebuds, half roses etc. Make 5 samples of 3 different kinds of flowers.
 - Category C: Borders - reverse shells, grass, ruffles, ribbons bows, puffs. Make 2 borders 6" long.
 - Category D: Side decorations - dots or stars, scrolls, reverse shell, "c" scroll, fleur-de-lis. Make 2 side decorations 6" long.
 - Category E: Message - script (not printed) may use round or star tips. The message should read *Best Wishes*.
- E420009 **Cake Portfolio Book** – A continuation of the Unit 1 portfolio. Include an additional 5 photos (total 10 including Unit I pictures) of cakes created by 4-Her. A progression of skill and difficulty should be shown. Each picture should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used and d) technique used.

UNIT 3

- E420010 **2 or 3 tiered, stacked cake or combination tiered or stacked.** Each tier or stack must be 2 layers. Plastic separators may be used
- E420011 **One or two layer cake** decorated with flowers made on a flower nail.
- E420012 **Original shaped cakes** (ex. Butterfly) from a cut up cake baked in a round, square, heart, rectangle or a combination to make a new shape. May decorate using unlimited tips.
- E420013 **Sample cake board** demonstrating at least 3 techniques from each categories
- Category A: Fancy borders - ruffled garland and reverse shells, shell and flute, puff and flower, zigzag, garland and string work or other border combinations. Make 2 borders 8" long.
 - Category B: Nail flowers - daffodils, violets, lily, bluebells, daisies, chrysanthemums, ruses, wild flowers, etc. Make 3 samples of 3 different kinds of flowers.
 - Category C: Design techniques - basket weave, string work, lattice work, cornelli and other laces, etc. Make 2 different design technique samples 3"x3".
- E420014 **Cake Portfolio Book** - A continuation of the Unit II portfolio. Include an additional 5 photos (total 15 including Unit I and II pictures) of cakes created by 4-Her. A progression of skill and difficulty should be shown. Each pictures should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used and d) technique used.

UNIT 4

E420015 **Exhibit a cake using one of the following skills:**

- figure piping
- fondant/gum paste
- cone figures
- sugar molds
- marzipan
- filigree work

E420016 **Exhibit a cake using another skill** listed above.

E420017 **Cake Portfolio Book** - A continuation of the Unit III portfolio. Include an additional 5 photos (total 20 including Unit I, II and III pictures) of cakes created by 4-Her. A progression of skill and difficulty should be shown. Each pictures should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used and d) technique.

Unit 5 CUPCAKE FUN

Cupcakes may be in cupcake papers but not required.

Include a card with the recipe for the cake and the frosting. Mixes are allowed but entries from scratch are preferred.

E420018 **Frosted and Decorated Cupcakes** - Four on a plate. All decorations are to be edible.

E420019 **Nutritious Cupcakes** - Four on a plate. Share in writing what was done to alter the recipe to make it healthier or why these cupcakes are considered a healthy/nutritious snack option.

E420020 **Plate/Tray of Decorated Cupcakes** - Cupcakes that are decorated to create a centerpiece or create a theme based cake. All decorations must be edible. Exhibit cannot exceed 16" x 16". Use your imagination!