

2016

## NUTRITION, FOODS AND FOOD PRESERVATION

4-H members may only exhibit in the project in which they are enrolled and one entry per class number. Baked products should be baked the day before or the day of entry day. Be sure to follow entry instructions required for your exhibit (include supporting information when requested). Incomplete exhibits will be lowered a ribbon placing.

All static exhibits must receive a purple ribbon at the county fair in order to be eligible for State Fair selection.

State Fair Premier 4-H Science Award is available in this area. See General Rules in State Fair Book for more details.

### Exhibit Guidelines

#### 1. All edible food items must be entered in a disposable container or will be lowered one ribbon place.

Muffins, cookies, or biscuits should be entered on a 6-inch disposable plate and sealed in a zip-lock bag. Cakes, loaf breads and yeast breads should be entered on a larger disposable plate and sealed in a zip-lock bag. Angel food or larger cakes may need a 2 gallon zip-lock bag. Snack mixes should be entered in a sealed zip-lock bag. Food Preservation exhibits should be entered in appropriate containers per class.

#### 2. All food exhibits must be labeled.

Label each item with the exhibitor name, county, project division, exhibit class number and years in the project.

Where to place the label:

Plated Items: The underside of the plate, inside the sealed bag

Snack Mixes and Dried Food: The lower right-hand corner of the bag

Cakes: The lower right corner on top of the cake board.

Canned Goods: Attached to the jar

Other Exhibits: The back of the exhibit in an appropriate manner

#### 3. Each Food exhibit MUST include a recipe.

Recipe may be handwritten, photocopied or typed on a recipe card or half sheet of paper. Label the recipe with exhibitor's name and exhibit class number. Attach the recipe at the corner of the bag on the outside. Exhibits entered without a recipe will be lowered one ribbon placing.

### Criteria for Judging

Commercially prepared mixes are allowed in Tasty Tidbits Class 409002, Fast Food Class 402006 and Cake Project Class 416004 exhibits ONLY. Prepared mixes, biscuit mixes and other pre-mixes entered in other categories will be lowered a ribbon placing.

Ingredients that the 4-H member cannot legally purchase, such as beer, whiskey, rum, etc. may not be used in any recipe or Food exhibit. Exhibits that include alcohol in the recipe will be disqualified.

Limit exhibits to products which hold up well. Items that require refrigeration will not be accepted, judged or displayed. Food products must be unquestionably safe to eat when they are entered, whether tasted or not. Egg glazes on yeast products before baking are allowed. Glazes, frostings, and other sugar based toppings are also considered safe due to the high sugar content. Eggs incorporated into baking goods or crusts and cheeses mixed into bread doughs are considered safe. Uncooked fruit is not allowed in an exhibit due to spoilage (i.e. fresh fruit tart). All fruit must be cooked. Cream cheese and/or meat filling or melted cheese toppings may result in unsafe food product by the time the item is judged due to unpredictable heat / weather conditions and will be disqualified. Improperly canned or potentially hazardous food items will be disqualified.

**Note:** Exhibitors may pick up their **large** (Angel Food Cake, Tea Rings, Cakes & Braids) food items after judging, but before 6:00 p.m. on Wednesday. All remaining items will be donated to the Jubilee Center.

For nonfood entries:

Attach the entry tag to the upper right hand corner of the entry.

Any cards or special items accompanying an exhibit must include exhibitor's name and county.

Posters — Consider color, layout, design and other art principles for posters. Consider colored poster board rather than white. Posters should be two-dimensional and elements contained within the suggested size.

You Be The Teacher — This exhibit is designed to share what the 4-H'er learned in the project with others. Exhibit may be a three-dimensional display, scrapbook, charts, pictures, photographs, a file of ideas, research study, etc. A display may not exceed a total space of 12 inches deep, 15 inches wide and 10 inches high. Picture, food models, plaster, papier-mâché, etc., may be used in the exhibit. Semi-perishable foods may be used only if they add to or help explain the exhibit. Exhibits that may contain perishable food should include a color photograph of the food. The photograph should be taken prior to the county fair and attached to the exhibit. The photograph will be displayed and judged as part of the educational exhibit (not the food items). Attach the entry tag to the upper right hand corner of the entry. If food items are included as part of the exhibit, include recipe and information card.

## **DIVISION — 416**

### **CAKE PROJECT -- Unfrosted, Unglazed**

Must include recipe. Display cakes on a board just large enough for labeling to fit. See directions at beginning of the Foods section.

#### **Purple, \$4; Blue, \$3.50; Red, \$3; White, \$2.50**

E416001 Three-fourths of a cake (any recipe) using shortening or butter.

E416002 Three-fourths of an angel or sponge cake (any recipe).

E416003 Three-fourths of a chiffon cake (any recipe).

E416004 Three-fourths of a “quick cake mix plus” (any recipe). Commercial cake mix must be modified to make a new or different cake

#### **Purple, \$2; Blue, \$1.50; Red, \$1; White, \$0.50**

E416005 Recipe file — Ten to 12 recipes tried by 4-H'er.

E416006 You Be The Teacher — Share with others what you learned in this project.

E416007 Poster (14 inches by 22 inches) on learning experience from this project.

Incomplete exhibits will be lowered a ribbon class.

## **DIVISION — 417**

### **DECORATED CAKES**

The majority of the frosting should be homemade, not store bought. Fondant may be purchased. Only edible items can be used to decorate the cakes. Include cake frosting recipe. Disposable cake boards need to be sturdy enough to hold the cake securely and just large enough to accommodate the exhibit label. Decorated cakes do not need to be covered in plastic wrap for judging but should be transported in a sturdy box or container to avoid damage. Cakes need to be removed from containers prior to judging. Cakes in this division need to be made from a homemade recipe or cake mix by the 4-H'er. The cake recipe is not required. See directions at beginning of this division. Cakes will be donated to the Cake Walk.

#### **Purple, \$4; Blue, \$3; Red, \$2; White, \$1.50**

Ages 8 to 11.

E417001 Decorated cake baked in a form pan.

E417002 Decorated cake — Use a cut out shape cake.

E417003 Decorated regular shaped cake.

Ages 12 to 18.

E417004 Decorated cake baked in a form pan.

E417005 Decorated cake — Use a cut out shape cake.

E417006 Decorated regular shaped cake.

E417007 Tiered Decorated Cake (will not be sold at cake walk unless 4-H'er desires it to be).

#### **Purple, \$2.50; Blue, \$2; Red, \$1.50; White, \$1**

Ages 8 to 11.

E417008 Eight inches of a border design on a cardboard measuring 2 inches by 12 inches.

E417009 Six frosting samples of a star or drop flower design on a cardboard measuring 3 inches by 6 inches.

E417010 Three frosting samples of roses. Do not need to include leaves.

Ages 12 to 18.

E417011 Eight inches of a border design on a cardboard measuring 2 inches by 12 inches.

E417012 Six frosting samples of a flower on a cardboard measuring 3 inches by 6 inches.

E417013 Six fondant samples of a flower on a cardboard measuring 3 inches by 6 inches.

E417014 Three frosting samples of roses WITH leaves.

E417015 Three fondant samples of roses WITH leaves.

E417016 Sugar mold display (eggs, bells, etc.)

#### **Purple, \$3, Blue \$2.50, Red \$2, White \$1.50**

Ages 8 to 11.

E417017 Decorated Cupcakes displaying 4 cupcakes on one plate using the same decorating style.

Ages 12 to 18.

E417018 Decorated Cupcake Sculpture using more than 4 cupcakes.

All ages.

E417019 Decorated Cookies displaying 4 cookies on one plate using the same decorating style.

## **BUFFALO COUNTY CAKE WALK**

**Thursday, July 28 at 1:00 p.m., Extension Building Room A**

**PURPOSE:** To auction decorated cakes after they have been judged so they may be enjoyed and eaten before spoilage or damage has occurred.

**GUIDELINES:**

Only decorated cakes qualify for the Cake Walk. All decorated cakes except the Champion Decorated cakes will be donated to the Cake Walk. Champion decorated cakes will be auctioned in the Pie/Cake Auction. A decorated cake with more than two tiers that is not a Champion Decorated Cake may be exempt from the Cake Walk and taken home after judging by the exhibitor. Photos will be taken of all decorated cakes to be on display during fair week.