

fermented products. Entry must be processed in a boiling water bath according to current USDA recommendations. Attach label to jar. SF

**CLASS 14** - 1 Jar Jelled Exhibit - Exhibit one jar of jam, jelly or marmalade. Entry must be processed in a boiling water bath according to current USDA recommendations. Attach label to jar. SF

**CLASS 15** - 3 Jar Jelled Exhibit - 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. Attach label to each jar. SF

#### **UNIT 4 PRESSURE CANNING**

**CLASS 16** - 1 Jar Vegetable or Meat Exhibit. Exhibit one jar of a canned vegetable or meat. Include only vegetables or meats canned in a pressure canner according to current USDA recommendations. Attach label to jar. SF

**CLASS 17** - 3 Jar Vegetable Exhibit. Exhibit 3 jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to USDA recommendations. Attach label to each jar. SF

**CLASS 18** - 3 Jar Meat Exhibit. Exhibit 3 jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations. Attach label to jar. SF

**CLASS 19** - Quick Dinner - 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. Attach label to each jar. SF

**CLASS 20** - 1 Jar Tomato Exhibit - Exhibit one jar of a canned tomato product. Entry must be processed in a pressure canner according to current USDA recommendations. Attach label to jar. SF

**CLASS 21** - 3 Jar Tomato Exhibit - 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. Attach label to jar. SF

### **DEPARTMENT E - CAKE DECORATING**

**Members enrolled in Cake Decorating may exhibit in any class. Only one entry per class number. ALL CAKES WILL BE TASTED.**

**All cake decorating entries must include recipes for cake and frosting. Cakes can be made from scratch or a box mix. Frosting must be made from scratch.  
ALL DECORATIONS MUST BE EDIBLE.**

**DEPARTMENT E, DIVISION 420 - CAKE DECORATING  
Premiums: Purple \$3.00; Blue, \$2.50; Red, \$2.00; White, \$1.50**

**CLASS 1** - One layer, 8 or 9 inch (square, round, heart, etc.) cake iced and decorated with

confections. Place cake on a foil covered cardboard that is 2-3 inches bigger than the cake.

**CLASS 2** - An item or cake decoration made using confections.

JUNIOR DIVISION (age 11 and under)

**CLASS 3** - Cupcake Creation. At least 8 cupcakes decorated using 2 tips: #4 and either #16, #17 or #18. Form a design with the decorated cupcakes or decorate each cupcake individually. Place cupcakes on a tray or covered board.

**CLASS 4** - One layer, 8 inch round cake, iced and decorated with your choice of one tip, numbers 16, 17 or 18. A #4 tip may be used as your second tip. Place cake on a 10 inch, foil covered cardboard circle. Allow cake board to extend a full inch around the cake.

**CLASS 5** - Panoramic sugar mold such as Easter Egg, Snowball or Pumpkin.

**CLASS 6** - Floral arrangement or figure piping on an 8 or 9 inch one layer cake.

**CLASS 7** - Decorated cookie or cardboard circle, 4 inches in diameter, showing use of frosting and decorating tips and techniques. Cookie can be homemade or purchased.

**CLASS 8** - Create-a-Party Cake. Created from a cake baked in square, round, heart, bell or 9 x 13 pan, and cut or shaped to make another design. Decorated with your choice of tips.

**CLASS 9** - Cookie Creations. One plate of decorated cookies 4 to 6 in number, showing at least 3 different decorating techniques learned in the project.

**CLASS 10** - Fun with Form Pans. One original cake design, baked in a form pan, and decorated in a creative way to show second use of the form pan. Decorated with your choice of tips.

**CLASS 11** - Two layer decorated cake, made from scratch or commercial mix, using 3 different (not same size) decorating tips.

**CLASS 12** - Two layer, decorated cake showing the use of 4 different (not sizes) tips. Any shape of cake and decorating techniques may be used.

SENIOR DIVISION (12 years and over)

**CLASS 14** - Two layer, 8 inch round cake, iced and decorated with your choice of one tip, numbers 16, 17 or 18. A #4 tip may be used as your second tip (a leaf tip may also be used). Place cake on a 10 inch, foil covered cardboard circle. Allow cake board to extend a full inch around the cake.

**CLASS 15** - Panoramic sugar mold such as Easter Egg, Snowball or Pumpkin.

**CLASS 16** - Floral arrangement or figure piping on an 8 or 9 inch two layer cake that may include lattice work.

**CLASS 17** - Create-a-Party Cake. Create at least a two layer cake from a cake baked in square, round, heart, bell or 9 x 13 pan, and cut or shaped to make another design. Decorate with your

choice of tips.

**CLASS 18** - Fun with Form Pans. One original cake design, baked in a form pan, and decorated in a creative way to show second use of the form pan. Decorated with your choice of tips.

**CLASS 19** - Tiered Cake Artistry. A two-tiered cake with or without separators. Cakes should show at least two of the following: Advanced borders, lattice work, basket weave, or flowers.

**CLASS 20** - Shaped Cake Class. Create a cake to form a different shape than the cake was baked in. Describe the source of the design, problems encountered while shaping and decorating, and techniques used to create the cake.

**DEPARTMENT E, DIVISION 420 - CAKE DECORATING  
(SPECIAL DECORATED EXHIBITS)**

**Premiums: Purple, \$3.00; Blue, \$2.50; Red, \$2.00; White, \$1.50**

4-H'ers enrolled in Cake Decorating are eligible to exhibit in the following classes.

**CLASS 21** - Decorated Gingerbread Creation such as a house, sleigh. Decorate with frosting, candies, cookies or other edible items.

**CLASS 22** - Decorated Gingerbread People - Two gingerbread people, decorated with frosting and candies.

**CLASS 23** - Decorated Gingerbread Cookie - Four cookies, any shape, made of gingerbread. Decorate with frosting and candies.

**CLASS 24** - Decorated House - Made of food items such as graham crackers, vanilla wafers, etc. Decorate with frosting, candies, cookies or other edible items.

**CLASS 25** - Create-A-Cake or Cupcake - Use skills learned in the project to create-a-cake or cupcake. Exhibits that do not fit in other cake decorating categories should be entered here.

**SPECIAL CAKE DECORATING AWARDS -**

Wilton Enterprises will provide a special cake decorating prize for the Outstanding Decorated Cake and Outstanding Cupcake exhibit.

**DEPARTMENT E - CANDY MAKING**

**DEPARTMENT E, DIVISION 421 - FUN WITH CANDY MAKING**

**Premiums: Purple, \$3.00; Blue, \$2.50; Red, \$2.00; White, \$1.50**

No items containing cream cheese will be accepted (Example: Cream Cheese Mints).

INCLUDE RECIPES.

**CLASS 3** - No cook candy. Four on a plate or 1/2 cup.

**CLASS 4** - Dipped candy. Four on a plate.

**CLASS 5** - Molded candy. Four on a plate.