

**For food competitions:** “ Filling, frosting, glazing, pie filling, and meringue, (whether uncooked or cooked) are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally unpasteurized milk (raw milk or raw milk products) or uncooked eggs/egg whites (pasteurized eggs or eggs cooked to 160°F may be used) are not permitted. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants are not to be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41°F).

Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry which ~~is~~ may be a "potentially hazardous food" has been properly prepared or handled before, during or following the competition. Tasting of a food product is solely at the discretion of the judge. Judges are **NOT** to taste any low-acid or acidified preserved food, like green beans or tomato products, and are discouraged from tasting any other home preserved food.

Consumers of competitive food exhibits being sold at auction or used for hospitality purposes should be notified they could be at risk for foodborne illness since the established policy cannot guarantee that an entry which may be a “potentially hazardous food” has been properly prepared or handled before, during, or following the competition.”



## Cake Decorating

Judging - Thursday, July 2, at 9am at the Fairgrounds; Shrine Building.

Champion from each level to State Fair

***\*Please also refer to the Policies and Procedures and the General Project Rules on page 20.***

The cake decorating subject provides skills-based educational experiences that provide an opportunity for mastery before building on that experience to develop more advanced skills. This subject area is divided into three levels: Beginner (Grades 3-5), Intermediate (Grades 6-8), and Advanced (Grades 9-12). While the defined grades are intended to be a guide, older youth enrolled in this subject for the first time may start in a lower grade skill level with permission by the county extension educator, followed by an appropriate level the following year. Contact the Extension Office or visit [extension.purdue.edu](http://extension.purdue.edu) for additional resources to help with this project.

Skills and techniques demonstrated should be age/grade appropriate. While it is not to say a beginner level member cannot master an advanced level skill, it would be rare and unique. Therefore, exhibited cakes must demonstrate the minimum five techniques from their given level outlined in Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A, but may also include higher/lower level techniques that have been mastered. Any higher/lower level techniques will not be counted as part of the minimum five, but nevertheless will be evaluated for quality. All exhibited cakes must be created using a Styrofoam, foam, or other solid dummy. Unless otherwise stated, cakes are to be iced using royal icing or buttercream. Buttercream icing will not withstand environmental conditions and may become soft, melt, not withhold its shape, and colors may bleed when being displayed an extended period of time. When displaying a cut-up cake or tiered cake, the exhibitor must include a diagram and description indicating how the cake was assembled. This diagram and description can be attached to or written on the skills sheet. All exhibits must include a completed Cake Decorating Skills Sheet (4-H 710) and must accompany the cake for the judge’s reference during judging. These skills sheets are available from the 4-H website [www.extension.purdue.edu/4h](http://www.extension.purdue.edu/4h) or your county Extension office.

### Beginner Level (Grades 3-5)

Cakes must be on a cake board approximately 3/8" thick and 3" larger than the cake. For example, if the cake is 8" in diameter, then the cake board must be 11" in diameter. The cake board must be neatly covered and well taped or otherwise attached underneath. Cakes exhibited in the beginner level are to be a single tier/layer and may be round, square, or rectangular and the cake board is to be no more than 5" tall and 12"x12". A minimum of five beginner level skills are to be demonstrated. A list of skills to choose from can be found on the Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A sheet.

### **Intermediate Level (Grads 6-8)**

Cakes must be on a cake board approximately 3/8" thick and 3" larger than the cake. For example, if the cake is 9"x13" rectangular, then the cake board must be 12"x16" rectangular. The cake board must be neatly covered and well taped or otherwise attached underneath. Cakes exhibited in the intermediate level are to be a single or double tier/layer, no more than 12" tall and may be any shape. Youth may choose to decorate an inverted (upside down) character pan or create a 3-dimensional cake. It is also permissible to cut-up pieces of Styrofoam, foam, or other solid material to create a new shape, like a butterfly or castle for example. The cake board is to be no more than 24"x24". A minimum of five intermediate level skills are to be demonstrated and the cake may include additional skills from the beginner level. A list of skills to choose from can be found on the Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A sheet.

### **Advanced Level (Grades 9-12)**

Cakes must be on a cake board approximately 1/2" thick and 4" larger than the base cake. For example, if the cake is 26" in diameter, then the cake board must be 30" in diameter. The cake board must be neatly covered and well taped or otherwise attached underneath. Cakes exhibited in the advanced level may be multiple layer and/or tiered and may include multiple cakes, like a wedding cake. Youth may choose to create a character or 3-dimensional cake by cutting-up pieces of Styrofoam, foam, or other solid material to create a new shape. Dowel rods, plates, etc. should be used to support multiple layers and tiers. Fondant icing, gum, and sugar paste is permissible. Cakes may be any shape, no more than 36" tall and the cake board is to be no more than 36"x36". A minimum of five advanced level skills are to be demonstrated and the cake may include additional skills from the beginner and intermediate levels. A list of skills to choose from can be found on the Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A sheet.



## **Consumer Meats**

Judging - Tuesday, June 30, at 1pm at the Extension Office; Main Hall.

No State Fair Exhibit

***\*Please also refer to the Policies and Procedures beginning on page 2 and the General Project Rules on page 20.***

In the Consumer Meats project you will learn to prepare the meat item for a meal. You are given a basic recipe and you may change it some to suit your family. For example, if the recipe calls for cranberries, but your family does not like cranberries, you can substitute cherries. You will have Special Handling information for each meat product, please read this carefully and follow it. There is not a poster project for Consumer Poultry available.



*Do you want to learn more about meat processing or compete on a meats judging team? Contact Extension Educator Mindy Wise at [wise25@purdue.edu](mailto:wise25@purdue.edu).*

You may exhibit 1 or all 4 meat products in Beef, Grilling (only levels C&D), Lamb, Pork, and Poultry. You will exhibit only 1 serving of the recipe, in a microwave safe dish, along with a recipe card with the recipe listed on it, including any changes you have made. Recipes can be found in the Consumer Meats Manual and picked up at the Extension Office.

### **Level A**

Grade 3