

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.

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

- Exhibit a poster with a picture or sketch of a standing steer, lamb or hog, with the major wholesale cuts of beef, lamb, or pork identified.
- Beef: French Onion Hamburger
- Lamb: Mint Glazed Lamb Patty
- Pork: Zesty Pork Burger, for
- Poultry: Boston Turkey Burger

Grade 4

- Exhibit a poster with a picture or sketch of a standing steer, lamb, or hog with the wholesale cuts identified. The use photos of a prepared dish from each of the major whole sale cuts plus a dish prepared from ground meat.
- Beef: Simply Sloppy Joes
- Lamb: Lamb B-Que
- Pork: Pigskin Barb-B-Que
- Poultry: Romaine Chicken Salad with a Zippy Deviled Egg.

Level B

Grade 5

- Exhibit a poster showing each of the major wholesale cuts, plus ground meat, describing the versatility of each cut
- Beef: Hearty Vegetable Beef Soup
- Lamb: Salsa Lamb Chili
- Pork: Pork Cabbage Soup
- Poultry: Chicken Soup.

Grade 6

- Exhibit a poster showing the positive and negative points of an advertisement for beef, lamb, or pork. Include the words, phrases, and slogans that were used to make people want to buy those particular meat products.
- Beef: Baked Lasagna
- Lamb: Lamp Chop with Pineapple
- Pork: Hawaiian Pork Spareribs
- Poultry: Teriyaki Turkey Breast.

Level C

Grade 7

- Exhibit a poster showing what you as a consumer need to look for when purchasing a wholesale cut of beef, lamb, or pork. (I.e. amount needed for your recipe, excess fat, freshness, color, texture of the meat, cut, etc).
- Beef: Sweet and Sour Meat Loaf
- Lamb: Bar-B-Que Lamb Kabobs
- Pork: Ham Loaf
- Poultry: Chicken or Turkey Pot Pie

Grade 8

- Exhibit a poster showing the use of beef, lamb, or pork in outdoor cooking, including the name of the cut, method of cooking, cooking time and comments from people the meat was served to. Also include the thought behind your decisions on the amount and type/cut of meat to purchase and prepare.
- Beef: Meat Balls Monte Carlo
- Lamb: Lamb Roast
- Pork: Ham Spaghetti Skillet
- Poultry: Creamy Chicken Spaghetti

Grade 9

- Exhibit a poster showing what the hides from a steer, lamb or hog are used for

- Beef: Big Sky Beef
- Lamb: Peach Glazed Leg of Lamb
- Pork: Luau Pork Roast
- Poultry: Baked Bar-B-Que Chicken.

Level D

Grade 10

- Exhibit a poster showing the steps of preparing beef, lamb, or pork for the freezer, and the freezer time for the meat.
- Beef: Grandma's Swiss Steak
- Lamb: Rosemary Grilled Loin Chop
- Pork: Stuffed Pork Chops
- Poultry: Chicken Fried Chicken with gravy.

Grade 11

- Exhibit a poster explaining the different career opportunities available in the beef, lamb, or pork industry.
- Beef: Christmas Roast Beef
- Lamb: Pacific Rim Lamb Loin Chop
- Pork: Baked Ham with Peach Glaze
- Poultry: Apple Glazed Cornish Hen

Grade 12

- Exhibit a poster showing an advertisement that you would use to get consumers to purchase the cut of meat you are selling at your retail store. Include a picture of the meat cut, price, weight, etc.
- Beef: New Year's Eve Filet Mignon
- Lamb: Pike's Peak Barbecued Lamb
- Pork: Pork Tenderloin with Mushroom Brie Stuffing
- Poultry: Thanksgiving Turkey and Dressing

Consumer Grilling

The Grilling Consumer Meats project would be for Level C (grades 7, 8, 9) and D (grades 10, 11, 12) 4-H members. The objective for this project would be to teach grilling safety and another alternative to fixing Meats, Vegetables and other sides for a meal in an outdoor setting.

Level C

Grade 7

- Exhibit a poster on Outdoor Meat Grilling Equipment
- Exhibit a grilled Ground Meat Patty using either Beef, Pork, Lamb, Bison, Venison, Poultry, or Elk. Include on the recipe your technique of fixing the ground meat patty and how you grilled it.

Grade 8

- Exhibit a poster on Grilling Safety and Grilling over a fire
- Hobo Potatoes in a foil pack including your recipe and techniques of preparing it for the grill with cooking times.

Grade 9

- Exhibit a poster on Building the Fire Correctly and Safety
- Grilled Dessert, such as a cobbler or a Cookie

Level D

Grade 10

- Exhibit a poster on Selecting Meats for Grilling

- Grilled Meat Skewers.

Grade 11

- Exhibit a poster on Enhancing the Flavor with Rubs, Marinades or other types of flavorings along with proper use
- Soda Can Chicken

Grade 12

- Exhibit a poster on different types of flavored wood chips to add to the fire for flavor or a Meat product using a Rub
- Marinate such Leg of Lamb in Pineapple Marinade, Roast with BBQ rub, and Steaks with Caribbean Spicy rub grilled over Hickory Chips.



Create-With-A-Mix

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.*

4-H members may create their own recipes or use suggestions from a box mix, cookbook, or the project handbook. To assist you in having recipes to choose for this project, you should start a recipe notebook. **Add 3 different** mix recipes each year you are in the project. Recipes can be one you created or found in a magazine, newspaper, or on a box mix.

Recipe Notebook is required and must be brought with to judging.

Project Guidelines:

1. Basic mix is to be used, member must add a minimum of 2 new ingredients to form a new food product.
2. The project is designed to use a mix as a base and using other ingredients to create a new product. All exhibits are to be baked items.
3. The recipe collection is to be exhibited with food exhibit. **Underline the two or more ingredients added to create the product.** Remove box label that shows the original preparation of the food. Attach it to an 8½"x11" sheet and attach to recipe card of new product (exhibited). *Mix is to be used as the base. 4-H members will not be marked down for creativity or use of several different ingredients. Three recipes should be added each year.
4. Baked products must be non-perishable. Exhibits using raw egg whites, cream cheese, whipped cream or other ingredients that require refrigeration **cannot** be used. (See Food Policy).
5. Projects will be judged by Grade Level Division

Exhibit Requirements:

Grade 3: 6 brownies

Grade 4: 6 cookie bars (A cookie recipe baked in a cake pan and then cut into bars)

Grade 5: 6 dropped or pressed cookies

Grade 6: 6 Muffins

Grade 7: 6 Biscuits

Grade 8: a loaf of quick bread (i.e. fruit bread)

Grade 9: a loaf of yeast bread

Grade 10: 6 Yeast Rolls (any form but not a sweet roll)

Grade 11: Sweet bread using yeast (any form, i.e. Sweet rolls, tea ring, dessert pizza, etc.)

Grade 12: Cake of any kind

