

- **Formal Wear:** This outfit may be one or more pieces suitable for any formal occasion, such as proms, weddings, and formal evening functions.

General Rules for Senior Divisions:

- Each senior participant may create an outfit in a maximum of 2 categories.
- Sewing requirement sheet must be presented at judging to show skills required and used in project.
- Costumes to be exhibited in the State Fair 4-H Sewing Exhibit cannot be modeled in the State Fair 4-H Fashion Revue.
- If a participant wins in more than one construction category, she/he must choose only one category to exhibit at the State Fair.
- The day following the county public Fashion Revue, the winner must designate which category she/he will choose to compete in at the State Fair if she/he wins both Fashion Revue and Construction.



Foods Projects



Kosciusko County 4-H members interested in the culinary arts, cooking, baking, nutrition, and other related topics may apply to attend the 4-H Academy Food Science & Nutrition Workshop at Purdue University in June. Contact the Extension Office for more information on state and local workshops covering these topics!

Project/Exhibit Information

Recipe or index cards:

1. A recipe card or index card (no larger than 5 1/2" x 8 1/2") is required for all food exhibits (excluding cake decorating).
2. Be sure to include the recipe source and all the information requested in the exhibit description, as well as your name, county, and the grade level/exhibit option. It is recommended that you wrap the card in plastic wrap or in a plastic bag or have it laminated. Recipe cards will not be returned.
3. Since it is illegal in the State of Indiana for youth under the age of 21 to purchase or consume alcoholic beverages, 4-H members are to use recipes that do not include an alcoholic beverage as an ingredient. A suitable non-alcoholic or imitation product may be substituted.

How to prepare products for display:

1. Most food products should be displayed on a paper or foam plate.
2. For cakes - cut a piece of cardboard about 1/2 inch larger than the bottom of the cake. Cover this cardboard with wax paper, plastic wrap, or foil before putting the cake on it. (Please see the specific project rules for how to prepare your cake decorating project).
3. Any product that may be sticky on the bottom, such as some fancy breads, should be put on round, square, or rectangle cardboard. Cover this cardboard with wax paper, plastic wrap, or foil before putting the food product on it.
4. Frozen food exhibits (containers and food) will not be returned to the exhibitor. Please display in freezer bags or disposable freezer containers.
5. Pies should be exhibited in disposable pie tin. Reusable containers or pans will NOT be returned from the Indiana State Fair.
6. All canned products must have the ring on the jar top to protect the seal. Containers will NOT be returned from the Indiana State Fair.
7. Pictures will be taken for display of all food items (other than cake decorating)

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 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 or your county Extension office.

Beginner Level (Grades 3-5)