

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

4-H CONFECTIONS DECORATING CONTEST

**Entries Received: WEDNESDAY, AUGUST 22, 2018
10:00 a.m. – 11:00 a.m.**

Location: RAMSBURG BUILDING - FAIRGROUNDS

Judging: WEDNESDAY, AUGUST 22, 2018

Entries will be displayed all week in the Ramsburg Building

1. Refer to general rules for all Hunterdon County 4-H Exhibits. These classes are open to all Hunterdon County 4-H members in grades 4th-13th. (Grade is based on grade completed not grade entering.)
2. **Project record sheet and summary sheet must be completed and brought to the judging. If sheets are not included with items your items will not be accepted. No Exceptions.**
3. All entries must be brought to the Ramsburg Building on the Fairgrounds on Wednesday, August 22, 2018 between 10:00 a.m. – 11:00 a.m.
4. **An exhibitor card and appropriate score sheet must accompany each entry.** They are available at the 4-H office and on the Fair website co.hunterdon.nj.us/4hagfair. Your name should not appear anywhere on the score sheet. Your exhibitor number will be your identification. You need to call the 4-H office for this number. **All paper work must be filled out ahead of time – or entries will not be accepted!**
5. On the back of your exhibitor card you will be required to put decorating tip numbers used, decorating techniques and frosting colors for each class.
6. Be sure to use the minimum number of colors and different tips for the class you are entering.
7. Please use a styrofoam cake form in any desired shape. The form should be completely covered and on a durable base. Giant Cookies can be real if desired. Royal Frosting works best for durability at the fair. The icing must be homemade. This recipe can be found on the back of these rules.
8. If you are using an edible cake/cupcakes for decorating – you will need to have a photo taken of your entry. This photo will be on display at the fair.
9. Only the decorating of the cake, cupcakes, sugar eggs, and giant cookies will be judged.
10. All exhibitors must sign up for a work shift in the Ramsburg Building during fair week.
Call the 4-H office to sign up for a time after June 1st.

Classes:

Beginners are first time participants. You must use a minimum of 2 different colors (not including cake icing.) You must also demonstrate 2 techniques from the following list: border, star, leaf or flower and use a minimum of one tip per category. (Using more than one tip in the same category will not meet the requirements.)

1. Beginners - Cake
2. Beginners - Giant Cookie
3. Beginners – Sugar Egg
4. Beginners – Cupcakes (4)

Intermediates are second time participants. You must use a minimum of 3 different colors (not including the cake icing). You must also demonstrate 3 techniques from the following list: border, star, leaf or flower and use a minimum of one tip per category. (Using more than one tip in the same category will not meet the requirements.)

5. Intermediate - Cake
6. Intermediate – Giant Cookie
7. Intermediate – Sugar Egg
8. Intermediate - Cupcakes (4)

Advanced is a third time participant or experienced. You must use a minimum of 4 different colors (not including cake icing). You must also demonstrate a minimum of 1 tip from all 4 categories from the following list: border, star, leaf and flower. (Using more than one tip in the same category does not meet the requirements.)

9. Advanced – Butter Cream Cake
10. Advanced – Royal Cake
11. Advanced – Sugar Egg
12. Advanced – Giant Cookie

Awards: 4-H members will receive a participation certificate for their fair entries in this project area.

All fair exhibits must remain on display for the duration of the fair. Nothing can be removed prior to 5:15 p.m. on Sunday, August 28th. The Ramsburg Building will close at 4:30 p.m. in preparation of exhibitors picking up items on display. The 4-H office, the fair, and the superintendents are not responsible for fair exhibits not picked up by 6:00 p.m. Please make arrangements with a family member or friend to pick up your items if you cannot pick them up yourself.

Suggested cake decorating icing for Confections Decorating Contest

3 egg whites at room temperature
1 lb. confectioner's sugar
1/2 Tsp. cream of tartar

Beat all ingredients together on high speed for 7 minutes. Only make 1 batch at a time. Keep a damp cloth over frosting so it doesn't dry out.

You may also try Royal Icing made from egg whites. Egg whites are used to make different types of meringue. You can buy meringue powder to use in place of real egg whites. All utensils must be totally grease free when working with egg whites or meringue powder.

3 Tbsp. of Wilton Meringue Powder
1 lb. (4 cups) confectioner's sugar
6 Tbsp. warm water (use 1 Tbsp. less for stiffer icing)

Beat all ingredients until icing forms peaks (7-10 minutes on low speed with a heavy duty mixer or 10-12 minutes on high speed with a hand held mixer).

This icing is a smooth drying icing that is perfect for making decorations that last. Royal icing is edible, but is not usually recommended for icing a cake. In the case of our Styrofoam cakes for fair entries, you can ice your cake with this icing, but you must work quickly. It will begin to set up on you if you take too long.

Wilton (or other brands of) Meringue Powder can be found in candy/cake decorating supply stores and catalogues. Ames, Wal-Mart, Michaels and Washington One-Stop also carry Wilton Cake and candy decorating supplies.