

Department 16

4-H Cakes-Pies-Pastries-Candies

Cakes, Pies, Pastries, and Candies Judging:

Rickett's Hall, Fairfield County Fairgrounds, Monday, October 9th, 2023, 3:00 p.m. to 6:00 p.m. (by appointment)

Superintendents in Charge: Barb Salyers and Shannon Carter

Entries: Fair entries are required by 4-H and FFA exhibitors to be eligible to compete at the Fairfield County Junior Fair. 4-H exhibitors must be enrolled in the corresponding 4-H project by enrollment deadline, April 15th. Fair entries will open in early August and close at 11:59 p.m. on Friday, August 25th. All entries will be made online in the FairEntry program: go.osu.edu/fairfieldfaireentry.

- 4-H classes are exhibitor ages as of January 1st.
- See Cakes-Pies-Pastries-Candies Divisions/Classes below for making fair entries.
- Exhibitors are limited to 1 entry per division in this department.

Division: 492 Cake Decorating

Cake Decorating Classes:

1. Beginner Cake Decorating - Junior (Age 8-13)
2. Beginner Cake Decorating - Senior (Age 14-18)
3. Intermediate Cake Decorating - Junior (Age 8-13)
4. Intermediate Cake Decorating - Senior (Age 14-18)
5. Advanced Cake Butter Cream
6. Advanced Cake Fondant

Division: 1002 Pies

Pie Classes:

7. Beginner Pie - Junior (Age 8-13)
8. Beginner Pie - Senior (Age 14-18)
9. Intermediate Pie - Junior (Age 8-13)
10. Intermediate Pie - Senior (Age 14-18)
11. Advanced Pie (Lattice Crust)
12. Advanced Pie (Cut-out Crust)

Division: 1003 Pastries

Pastries Class:

13. Pastries

Division: 1005 Candy

Candy Classes:

14. Beginner (1st and 2nd year) Candy- Junior (Ages 8-13)
15. Beginner (1st and 2nd year) Candy- Senior (Ages 14-18)
16. Advanced (3rd Year and up) Candy- Junior (Ages 10-13)
17. Advanced (3rd Year and up) Candy- Senior (Ages 14-18)

Project Judging Scheduling: The OSU Extension Office will contact youth in September who have made a fair entry in any class in this department to schedule an interview time for project judging.

Arrival Time: 3:00-6:00 p.m. on Monday, October 9th at appointment time.

- Food items are to be brought to judging appointment.

Premiums: Project books will be checked during county project judging. If an exhibitor does not complete a project book and county project judging, he or she will be ineligible to receive a premium in that specie at the county fair for that year. It is the exhibitor's responsibility to complete project books annually for their exhibit.

- Premiums (for all classes): "A" =\$2.00; "B" =\$1.50; "C" =\$0.75

READ THE FAIRFIELD COUNTY JUNIOR FAIR GENERAL RULES

Cakes, Pies, Pastries, Candies Requirements

1. Members are to bring items with them to the Rickett's Hall at their judging appointment time. *NO ITEMS WILL BE ACCEPTED PRIOR TO MEMBER'S JUDGING APPOINTMENT.*
2. Cakes, pies, candy, and pastry projects are judged at the Rickett's Hall at the Fairfield County Fairgrounds, on Monday, October 9th, 2023, from 3:00 p.m. to 6:00 p.m. by appointment.
3. Results will be announced at 7:00 p.m. on Monday after judging. To be considered for placement at the county level, 4-H'ers must bring project, completed project book, and recipe (for the pie, pastry, and candy only) with them to their judging appointment.

Cake Decorating

#492 Cake Decorating-Beginner: Only one layer for cake made in a standard 8-inch round cake pan, frosted, top decorated with beginner techniques, with border on top and bottom, piped printed (not cursive) message on top of cake and place on a 10" disposable round.

#492 Cake Decorating-Intermediate: Double layer cake (two layers), made in a standard 8-inch round cake pan, frosted, top decorated with intermediate techniques, border on top and bottom, piped cursive message, and placed on a 10" disposable round cake board. Note: As an alternative to cursive, 4-H'ers may use a continuous scrolling line on their cakes to show intermediate skill level.

#492 Cake Decorating-Advanced: Two classes - determined by the type of icing used to ice the cake (Decorations may be a combination of icing types and MUST be ON the cake, not separate on the cake board)

- **Butter Cream Icing:** At least a double layer or sculpted cake, no more than 10 inches tall (including decorations) that fits on a 12-inch disposable round cake board, fancy borders, flowers, and advanced technique required. Color striping and gel optional.
- **Fondant Icing:** At least a double layer or sculpted cake, no more than 10 inches tall (including decorations) that fits on a 12-inch disposable round cake board, fancy borders, flowers, and advanced technique required. Color striping and gel optional.

Pies

#1002 Pie Making-Beginner: Bring one pie made in an 8" or 9" pie pan (clear glass required) with a baked crust. NO PUDDING.

#1002 Pie Making-Intermediate: Bring one pie made in an 8" or 9" pie pan (clear glass required) with a double or crumb crust (no lattice). NO CREAM, EGG, CUSTARD, PUMPKIN, CUT OUT, or MERINGUE.

#1002 Pie Making-Advanced: Bring to judging one 8" or 9" pie pan (clear glass required) with a tight lattice or cut out (shapes cut out from double crust). NO CREAM, EGG, CUSTARD, PUMPKIN, or MERINGUE.

Pastries

#1003 Pastries: Bring to judging two of the same type of homemade pastries to be placed on an 8-inch disposable plate. Provide recipe and 8½ x 11-inch display on the country of origin. Do not bring a pastry made with meat or vegetables to judging.

Candy

#1005 Candy Making- Beginner (1st and 2nd Year): Bring to judging two pieces of three different kinds of individually wrapped candy made by using the melting process. Plates for display will be supplied at judging.

#1005 Candy Making- Beginner (3rd Year and up): Bring to judging two pieces of four different types of individually wrapped candy (two crystalline and two non-crystalline) for a total of eight pieces. Plates for display will be supplied at judging. (See project book page 24 for definition of crystalline and non-crystalline).