

## Department 15: 4-H Cakes-Pies-Pastries-Candies

### Cakes, Pies, Pastries, and Candies Judging:

4-H Display Barn, Fairfield County Fairgrounds, Monday, October 7<sup>th</sup>, 2024, 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 15<sup>th</sup>. Fair entries will open in early August and close at 11:59 p.m. on Friday, August 23<sup>rd</sup>, 2024. All entries will be made online in the FairEntry program:

[go.osu.edu/fairfieldfaireentry](http://go.osu.edu/fairfieldfaireentry).

- 4-H classes are exhibitor ages as of January 1<sup>st</sup>.
- 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 (1<sup>st</sup> and 2<sup>nd</sup> year) Candy- Junior (Ages 8-13)
15. Beginner (1<sup>st</sup> and 2<sup>nd</sup> year) Candy- Senior (Ages 14-18)
16. Advanced (3<sup>rd</sup> Year and up) Candy- Junior (Ages 10-13)
17. Advanced (3<sup>rd</sup> 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 7<sup>th</sup> 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 for that project 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 judging location at their appointment time. *NO ITEMS WILL BE ACCEPTED PRIOR TO MEMBER'S JUDGING APPOINTMENT.*
2. Cakes, pies, candy, and pastry projects will be judged in the **4-H Display Barn** at the Fairfield County Fairgrounds, on Monday, October 7<sup>th</sup>, 2024, 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

**#492B Cake Decorating-Beginner:** A 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.

**#492I 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.

**#492A 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 one pie made in an 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. Plates for display will be supplied at judging.

## Candy

**#1005 Candy Making- Beginner (1<sup>st</sup> and 2<sup>nd</sup> 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 (3<sup>rd</sup> 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).

## Cake Decorating Awards

### Beginning Skills Cake Decorating

1 <sup>st</sup> -2 <sup>nd</sup> Place Beg Skills Cake Decorating - Jr (Age 8-13) (2)	Nick & Ellen Shaw (2)	Rosettes
1 <sup>st</sup> Place Beg Skills Cake Decorating - Sr (Age 14-18)	In Memory of Bev Rowles	Rosette
2 <sup>nd</sup> Place Beg Skills Cake Decorating - Sr (Ages 14-18)	In Memory of Ann McCandlish	Rosette
Overall Best Beginning Skills Cake	Ginny Kemmerer	Award

### Intermediate Skills Cake Decorating

1 <sup>st</sup> Place Int Skills Cake Decorating - Jr (Ages 8-13)	4-Legged Friends 4-H Club	Rosette
2 <sup>nd</sup> Place Int Skills Cake Decorating - Jr (Ages 8-13)	In Memory of Louisa & Eleanor Mosley	Rosette
1 <sup>st</sup> Place Int Skills Cake Decorating - Sr (Ages 14-18)	In Memory of Bev Rowles	Rosette
2 <sup>nd</sup> Place Int Skills Cake Decorating - Sr (Ages 14-18)	Dannemiller Family	Rosette
Overall Best Intermediate Skills Cake	David & Julie VerDow	Award

### Advanced Skills Cake Decorating

1 <sup>st</sup> Place Buttercream Frosted	In Memory of Ann McCandlish	Rosette
2 <sup>nd</sup> Place Buttercream Frosted	In Memory of Patty DeBruin	Rosette
1 <sup>st</sup> Place Fondant Frosted Cake	Shooting Stars 4-H Club	Rosette
2 <sup>nd</sup> Place Fondant Frosted Cake	Pickerington Clovers & Cloverbuds 4-H Club	Rosette
Overall Best Cake - 4 <sup>th</sup> Year and Up	Schaffner's Drive In	Award

## Pie Awards

### Beginner Pies

1 <sup>st</sup> -2 <sup>nd</sup> Place Beg Pie Making Jr (Ages 8-13) (2)	Judy Sims (2)	Rosettes
1 <sup>st</sup> -2 <sup>nd</sup> Place Beg Pie Making Sr (Ages 14-18) (2)	Judy Sims (2)	Rosettes
Overall Best Beginner Pie	Judy Sims	Award

### Intermediate Pies

1 <sup>st</sup> Place Intermediate Pie Making Jr (Ages 9-13)	Jay E. Scholl – Jr. Fair Showmanship Awards Fund	Rosette
2 <sup>nd</sup> Place Intermediate Pie Making Jr (Ages 9-13)	Alice Wolfe Brookover	Rosette
1 <sup>st</sup> Place Intermediate Pie Making Sr (Ages 14-18)	In Memory of Nancy McCormick	Rosette
2 <sup>nd</sup> Place Intermediate Pie Making Sr (Ages 14-18)	Pickerington Clovers & Cloverbuds 4-H Club	Rosette
Overall Best Intermediate Pie	In Memory of Ann McCandlish	Award

### Advanced Fancy Pies

1 <sup>st</sup> Place Lattice	The Stoneburner Family, Ray, Connie, Carrie & Rachel	Rosette
2 <sup>nd</sup> Place Lattice	Pickerington Clovers & Cloverbuds 4-H Club	Rosette
1 <sup>st</sup> & 2 <sup>nd</sup> Place Cut-Out Top Crust (2)	In Memory of Louisa & Eleanor Mosley (2)	Rosettes
Overall Best Advanced Fancy Pie	In Memory of Ann McCandlish	Award

1<sup>st</sup> & 2<sup>nd</sup> Place Pastries (2)

## Pastry Awards

Russell's Lawn Care (2)	Rosettes
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## Candy Awards

### Candies (1<sup>st</sup> & 2<sup>nd</sup> Year)

1 <sup>st</sup> Place Beginning Candies Jr (Ages 8-13)	In Memory of Evelyn Arledge	Rosette
2 <sup>nd</sup> Place Beginning Candies Jr (Ages 8-13)	Phyllis Johnson	Rosette
1 <sup>st</sup> & 2 <sup>nd</sup> Place Beginning Candies Sr (Ages 14-18) (2)	In Memory of Ann McCandlish (2)	Rosettes
Best Melting Process Candy Making	Candy Cottage	Award

### Candies - Advanced (3<sup>rd</sup> Year & Up)

1 <sup>st</sup> Place Advanced Candies Jr (Ages 10-13)	Pickerington Clovers & Cloverbuds 4-H Club	Rosette
2 <sup>nd</sup> Place Advanced Candies Jr (Ages 10-13)	In Memory of Ann McCandlish	Rosette
1 <sup>st</sup> & 2 <sup>nd</sup> Place Advanced Candies Sr (Ages 14-18) (2)	In Memory of Nancy McCormick (2)	Rosettes
Best Advanced Candy Making	Candy Cottage	Award