

CLASS P - JUNIOR DEPT.

Total Amount of Premiums Offered

\$1000

JUNIOR HOME ECONOMICS

TIME AND DATE OF ACTIVITIES

Wednesday, July 18

8:00 AM - 9:15 AM - All exhibits checked in at Humiston Building.

Friday, July 20

8:30 AM - Judging of Cake Decorating Demonstration & Decorated Cookies – Fair Office at 4-H Park.

Saturday, July 21

3:00 - 5:00 PM - Check out all Home Ec. projects. If you are unable to pick up projects, make arrangements for someone else to pick them up.

1. Each member must complete the entry form by June 15th.
2. Junior exhibitors may enter only one exhibit in each project **in which they are enrolled**.
3. Entry tags should be securely attached to all exhibits.
4. Entry fee of \$1.00 per premium entered.
5. Premiums for all classes.
6. These projects are not eligible for State Fair.
7. **All recipes (including icing) must come from approved recipes. Recipes for projects will be accessed on Fair website and/or facebook page.**

Premiums for all classes will be:

| 1 st | 2 nd | 3 rd | 4 th | 5 th | 6 th |
|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| \$10 | \$9 | \$8 | \$7 | \$6 | \$5 |

LOT 145 - COOKIES & CANDY

MAKE COOKIES 101

1. 3 cereal marshmallow bars
or
2. ¼ of 8" square or round coffeecake
or
3. 3 cookies

Premium

No. 1774 8-12 year olds
No. 1775 13-18 year olds

No icing. Display on disposable plate in zip-seal bag. Include recipe on note card.

MAKE COOKIES 201

1. 3 cheese muffins
or
2. 3 scones
or
3. 1 loaf (9"x5") of basic nut bread

Premium

No. 1776 8-12 year olds
No. 1777 13-18 year olds

Display on disposable plate in zip-seal bag. Include recipe on note card.

MAKE COOKIES 301

1. 3 dinner rolls
or
2. Loaf of yeast bread
or
3. 1 tea ring; or 3 sweet rolls
or
4. One layer of Rich White Cake or Rich Chocolate Cake, top side up (without frosting)

Premium

- No. 1778** 8-12 year olds
- No. 1779** 13-18 year olds

The yeast bread/roll dough may be prepared in a bread making machine; however prepared mixes are not permitted. Display on disposable plate or pie tin and place in zip sealed plastic bag. Include recipe on note card. If icing is used on tea ring or sweet rolls, icing recipe must also be included.

CANDY (Ag Fair Only)

1. Chocolate Fudge (Omit nuts and use 13" x 9" x 2" pan)
or
2. Peanut Butter Fudge

Premium

- No. 1780** 8-11 year olds
- No. 1781** 12-14 year olds
- No. 1782** 15 & over

LOT 146 - CAKE AND COOKIE DECORATING

Demonstrations
Location

Friday, 8:30 AM
Fair Office at 4-H Park

All decorating techniques will be available from the fair website and/or facebook page.

Premium

No. 1794 CAKE DECORATING ACTIVITY

The following cake decorating options are not state fair eligible.

Exhibitors that would like to decorate their cake and have it judged at the fair should bring their frosted, but undecorated cake to the fairgrounds on Friday morning of the fair.

If a large number of members enter this project category, decorating times will be split by alphabet using the member's last name. Members will be notified before the day of judging to let them know what time their project will be judged. Members are encouraged to donate their decorated cake or cookies for the auction.

Project members will decorate a cake, cupcakes, or cookies in front of the judge and audience. Tables will be available for your use. Bring your own equipment and colored frosting already mixed.

Family and other fairgoers are encouraged to watch the cake decorating but specific rules will be adhered to in order to make the exhibitor and judge more comfortable for judging.

- No parent or other person may sit or converse with exhibitor once judging has started unless advised to do so by the judge or superintendent.
- No parent or other person may assist the exhibitor with their decorating project unless

advised to do so by the judge or superintendent.

- Talking will be kept to a minimum so as to not distract the exhibitor and judge. Individuals will be asked to leave that do not adhere to this rule.
- Chairs will be made available to viewers. No one will be allowed to walk around during judging except the judge and superintendent.
- Cakes may be viewed only when all decorating and judging is complete. They will be displayed in the fair office.
- If you would like a picture of an exhibitor with the judge, the judge will be available after judging for pictures or questions.

Exhibit an item noted below:

Beginners – Decorate a 9”x 13” (one layer) cake, already frosted but not decorated. Finished cake must display a minimum of four (4) different techniques.

Intermediate – Decorate a two-layer cake, either round or square, already frosted, but not decorated. Finished cake must be decorated a minimum of five (5) Level 2 techniques.

Advanced – Decorate a stacked and/or tiered cake which shows more advanced techniques than in the beginning or intermediate classes. A minimum of four (4) Level 3 techniques must be displayed.

DECORATED CAKE, CUPCAKES, COOKIES

Exhibitors may bring ONE of the following projects to the fair office on Friday morning between 8-8:30 am to be judged following the decorating activity. (This is an Ag Fair only activity)

Premium

No. 1795 BEGINNING – (one of the following)

- Exhibit four decorated cookies, using a minimum of four different techniques. Exhibit may use cookies OR cookie forms.
- Exhibit four decorated cupcakes, using a minimum of four different techniques. Exhibit may use cupcakes OR cupcake forms.
- Exhibit a single layer decorated cake, using a minimum of four different techniques. Exhibit may use cake OR cake form.

Premium

No. 1796 INTERMEDIATE – (one of the following)

- Exhibit four decorated cookies, using a minimum of five Level 2 techniques. Exhibit may use cookies OR cookie forms.
- Exhibit four decorated cupcakes, using a minimum of five Level 2 techniques. Exhibit may use cupcakes OR cupcake forms.
- Exhibit a single layer or two-layer cakes, using a minimum of five Level 2 techniques. Exhibit may use cake OR cake form.

Premium

No. 1797 ADVANCED -

- Exhibit a decorated, stacked and/or tiered cake, using a minimum of four Level 3 techniques. Exhibit may use cake OR cake form.

Participants may donate their finished cake or cookies for auction on Friday evening. Proceeds from the sale will go to the Livingston Country Ag Fair Scholarship Fund. Exhibitor should bring a written explanation of his/her cake to be read before the cake is auctioned.

Donated cakes will be auctioned at 7:15 p.m. in the Grandstand Area before the start of the Demolition Derby on Friday.

Please be at the office by 7:00 p.m. to present your cake for the auction. If you would like to donate your cake but are unable to attend the auction, please let Extension personnel know the morning of judging.