

REVISED 2018 FOODS

FOODS

GENERAL RULES – FOOD EXHIBITS (Food & Nutrition, Food Preservation, and Creative Foods Artistry)

1. **GENERAL RULES** – See GENERAL RULES
2. **ENTRY LIMITS** – In the Food & Nutrition and Creative Food Artistry projects 4-H members are allowed entries in only **ONE LEVEL** of competition (Beginning, Intermediate, or Advanced). 4-H members may only enter **ONE EXHIBIT** per class in ALL projects.
3. **LABELING & PACKAGING** –
 - Each exhibit must include the recipe. 4-H exhibits not having the recipe will be lowered one ribbon.
 - Recipe can be handwritten, typed or photocopied.
 - Exhibits should be placed on the appropriate size paper plate and placed in a self-sealing bag.
 - Attach entry tag and recipe at the corner of the bag outside.
 - All additional information (recipes, special items, etc.) must be labeled with the exhibitor's name and county.
4. **CRITERIA FOR JUDGING** –
 - Exhibits will be judged according to score sheets available in the Extension Office
 - Carefully follow entry instructions and include all required materials. Incomplete exhibits will be lowered one ribbon placing.
 - Commercially prepared mixes are allowed in the Tasty Tidbits – Creative Mixes class (CLASS 2) ONLY!
 - Prepared baking mixes, biscuit mixes, or other pre-made mixes entered in other categories will be lowered one ribbon placing.
5. **FOOD SAFETY STANDARDS** –
 - Items that require refrigeration will not be accepted, judged, or displayed.
 - Food products must be unquestionably safe to eat when they are entered, whether tasted or not.
 - Egg glazes on yeast products before baking are allowed.
 - Glazes, frostings, and other sugar-based toppings are also considered safe due to the high sugar content.
 - Eggs incorporated into baked goods or crusts and cheese mixed into bread dough are considered safe.
 - Uncooked fruit is not allowed in any exhibit due to spoilage (i.e. fresh fruit tart). All fruit must be cooked.
 - Cream cheese fillings and/or frostings are not allowed. Meat, dried meat, meat substitute pieces (bacon bits, pepperoni, etc.) or melted cheese toppings are not allowed in food exhibits. They may result in an unsafe food product by the time the item is judged due to unpredictable heat and/or weather conditions and will be disqualified.
6. **PROHIBITED ITEMS** – Ingredients that the 4-H member cannot legally purchase, such as: beer, whiskey, rum, etc. may not be used in any recipe or food exhibits. Exhibits that include these items will be disqualified. This includes menu and recipe file exhibits.
7. **TOP EXHIBITS & SPECIAL AWARDS** –
 - A top exhibit will be selected from those exhibits receiving purple ribbons in the beginning food & nutrition level, intermediate food & nutrition level, advanced food & nutrition level, food preservation, and cake decorating.
 - An overall top decorated cake and top decorated cupcake, selected from those exhibits receiving purple ribbons, will be eligible for special awards sponsored by Wilton Enterprises.
8. **MANUALS** - Printed materials are available from the Johnson County Extension Office for all currently enrolled 4-H members in Johnson County.

GENERAL FOOD & NUTRITION PROJECTS (Open to all levels)

DEPARTMENT E	DIVISION 350				GENERAL
PREMIUM	Purple \$2.50	Blue \$2.00	Red \$1.50	White \$1.00	
CLASS 1	FOOD SCIENCE Explorations - Open to any 4-H'er enrolled in a Foods and Nutrition project. Show the connection between food and science as it relates to food preparation, food safety, or food production. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer-based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.				
CLASS 2	Foods and Nutrition Poster, Scrapbook, or Photo Display - Open to any 4-H'er enrolled in a Foods and Nutrition project, involving a nutrition or food preparation or career concept/lesson. This might contain pictures, captions, and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer-based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.				
CLASS 3	Physical Activity and Health Poster, Scrapbook, or Photo Display - Open to any 4-H'er enrolled in a Foods and Nutrition project, involving a physical activity or career concept/ lesson. This might contain pictures, captions, and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer-based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.				
CLASS 4	Cooking Basics Recipe File - A collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe is used. An additional 10 recipes may be added each year the 4-H'er is in the project, with year clearly marked on recipes. Display in a recipe file or binder. Be sure to include the number of servings or yield of each recipe. This may be a continued recipe file project from the previously used 4-H curriculum before 2018.				

BEGINNING FOOD & NUTRITION PROJECTS

DEPARTMENT E	DIVISION 409				COOKING 101
PREMIUM	Purple \$1.75	Blue \$1.50	Red \$1.25	White \$1.00	
CLASS 901	Cookies (any recipe) – 4 on a small paper plate				
CLASS 902	Muffins (any recipe) – 4 on a small paper plate				
CLASS 903	Drop Cookie (any cookie recipe dropped from a spoon or scoop, or formed into balls that are flattened before baking) – 4 on a small paper plate				
CLASS 904	Rolled Cookie (any cookie recipe requiring chilling dough, rolling out, and cutting into shapes before baking) – 4 on a small paper plate				
CLASS 905	Refrigerator Cookie (any cookie recipe requiring chilling dough in shaped rolls, then slicing before baking) – 4 on a small paper plate				
CLASS 906	Bar Cookie (any cookie recipe made in pan and cut into bars or squares for serving) – 4 on a small paper plate				
CLASS 907	Filled Cookie (any cookie recipe with filling made from non-perishable ingredients, including jellies, jams, fruits, or candies) – 4 on a small paper plate				
CLASS 908	Extra Muffins (any recipe) – 4 on a small paper plate.				
CLASS 909	Cooking 101 Food Flop - Exhibit one food item illustrating a preparation problem. Flop may be the result of an intentional or accidental mistake. On a sheet of 8 ½" x 11" paper explain the preparation problem(s) experienced and how it could be overcome. The written explanation will be the basis for judging the exhibit.				

INTERMEDIATE FOOD & NUTRITION PROJECTS

DEPARTMENT E PREMIUM	Purple \$2.50	DIVISION 410 Blue \$2.00	Red \$1.50	White \$1.00	COOKING 201
CLASS 1	Quick Loaf Bread (any recipe) – Exhibit must include at least ¾ of a standard loaf displayed on a paper plate) Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8 ½" x 4 ½" or 9" x 5". If mini-loaf pans are used for exhibit, two loaves must be presented for judging.				
CLASS 2	Creative Mixes (any recipe) - Exhibit must include at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. (ex. Poppy seed Quick Bread from a cake mix, cake mix cookies, Streusel Coffee Cake from a cake mix, sweet rolls made from ready-made bread dough, monkey bread from refrigerator biscuit dough, etc.). Write what you learned about making this product using a mix instead of a homemade recipe or recipe from "scratch"; does it make it easier to use a convenience product or a mix?				
CLASS 3	Biscuits or Scones - Four biscuits or scones on a small paper plate. This may be any type of biscuit or scone – rolled, dropped, or cut. Recipe must be a non-yeast product baked from scratch				
CLASS 4	Healthy Baked Product (any recipe) – Exhibit must include at least 3/4 of baked product or 4 muffins/cookies on a paper plate. May be baked in a disposable pan.) Recipe must contain a fruit or vegetable as part of the ingredients (Ex. banana bars, cantaloupe quick bread, zucchini muffins, etc.).				
CLASS 5	Coffee Cake (any recipe or shape, non-yeast product) – Exhibit must include at least 3/4 of baked product. May be baked in a disposable pan.) Include menu for a complete meal where this recipe is served, following meal planning guidelines suggested in Cooking 201.				
CLASS 6	Baking with Whole Grains (any recipe) – Exhibit must include at least ¾ of baked product or 4 muffins/cookies on a paper plate. May be baked in a disposable pan. Recipe must contain whole grains as part of the ingredients. (Ex. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.)				
CLASS 7	Non-Traditional Baked Product - Exhibit must include a food product prepared using a non-traditional method (i.e. bread machine, cake baked in convection oven, baked item made in microwave, etc.) Entry must be at least ¾ baked product, or 4 muffins or cookies on a paper plate. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method.				
CLASS 901	Extra Quick Loaf Bread – Follow the same criteria as Class 1.				
CLASS 902	Extra Creative Mixes – Follow the same criteria as Class 2.				
CLASS 903	Extra Biscuits or Scones – Follow the same criteria as Class 3.				
CLASS 904	Extra Healthy Baked Product – Follow the same criteria as Class 4.				
CLASS 905	Extra Coffee Cake – Follow the same criteria as Class 5.				
CLASS 906	Extra Baking with Whole Grains – Follow the same criteria as Class 6.				
CLASS 907	Extra Creative Mixes – Follow the same criteria as Class 7.				
CLASS 908	Cooking 201 Food Flop - Exhibit one food item illustrating a preparation problem. Flop may be the result of an intentional or accidental mistake. On a sheet of 8 ½" x 11" paper explain the preparation problem(s) experienced and how it could be overcome. The written explanation will be the basis for judging the exhibit.				

ADVANCED FOOD AND NUTRITION RULES

1. **GENERAL RULES** – See GENERAL RULES – FOOD EXHIBITS

2. **BREAD MACHINES** –

- Any bread item prepared or baked using a bread machine should be entered under the Cooking 201 – Non-Traditional Baked Product Class (Class 7).
- All exhibits made in the Cooking 301 or Cooking 401 project areas must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

ADVANCED FOOD & NUTRITION PROJECTS

DEPARTMENT E PREMIUM	Purple \$2.50	DIVISION 411 Blue \$2.00	Red \$1.50	White \$1.00	COOKING 301
CLASS 1	White Bread (any yeast recipe) - At least ¾ of a standard loaf displayed on a paper plate				
CLASS 2	Whole Wheat or Mixed Grain Bread (any recipe)- At least ¾ of a standard loaf displayed on a paper plate				
CLASS 3	Specialty Rolls (any recipe) - 4 rolls on a paper plate. May be sweet rolls, English muffins, Kolaches, bagels, or any other sweet roll recipe that makes individual portions.				
CLASS 4	Dinner Rolls (any yeast recipe) - 4 rolls on a paper plate. May be clover leaf, crescent, know, bun, bread sticks, or any other type of dinner roll.				
CLASS 5	Specialty Bread (any yeast recipe) – Includes tea rings, braids, or other full-sized specialty bread products. Must exhibit at least ¾ of a full-sized baked product. May be baked in a disposable pan.				
CLASS 6	Shortened Cake – NOT FROM A CAKE MIX! At least ¾ of the cake. Shortened cakes use fat for flavor and texture and recipes usually begin by beating fat with sugar by creaming, and include leavening agents in the recipe. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).				
CLASS 901	Extra Bread Product (any recipe) - Follow the same criteria as Class 1 or 2.				
CLASS 902	Extra Roll (any recipe) - Follow the same criteria as Class 3 or 4.				
CLASS 903	Extra Specialty Bread (any recipe) - Follow the same criteria as Class 5.				
CLASS 904	Extra Shortened Cake – Follow the same criteria as Class 6.				
CLASS 905	Cooking 301 Food Flop - Exhibit one food item illustrating a preparation problem. Flop may be the result of an intentional or accidental mistake. On a sheet of 8 ½" x 11" paper explain the preparation problem(s) experienced and how it could be overcome. The written explanation will be the basis for judging the exhibit.				

DEPARTMENT E PREMIUM	Purple \$2.50	DIVISION 412 Blue \$2.00	Red \$1.50	White \$1.00	COOKING 401
CLASS 1	Double Crust Fruit Pie - Made with homemade fruit filling. NO egg pastries or cream fillings. No canned fillings. May be a double crust, crumb, or lattice topping. Enter in an 8" or 9" disposable pie pan.				
CLASS 2	Family Food Traditions (any recipe) - At least ¾ of baked product or 4 muffins or cookies on a paper plate or can be baked in a disposable pan. Any baked item associated with family tradition and heritage. Entry must include: 1. Recipe, 2. Tradition or heritage associated with preparing or serving the food, 3. Where or who the traditional recipe came from.				
CLASS 3	Ethnic Food Exhibit (any recipe) - At least ¾ of baked product or 4 cookies or muffins exhibited on a paper plate or baked in a disposable pan. The name of the country, culture, or region should be included as part of the supporting information with the recipe as well as some background information about the country or culture the food item is representing.				

- CLASS 4** **Candy** (any recipe) – 4 pieces of candy on a paper plate or ½ a cup. No items containing cream cheese will be accepted (ex. cream cheese mints). Candy may be cooked or no cook; dipped, molded, made in the microwave or other methods of candy preparation. Recipe must be included.
- CLASS 5** **Foam Cake** – Original recipe (no mixes) at least ¾ of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes. Cakes may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).
- CLASS 6** **Specialty Pastry** (any recipe) - Pie tarts, puff pastry, phyllo dough, scones, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg-based fillings will be disqualified. Four on a paper plate or at least ¾ of baked product. May be baked in a disposable pan.
- CLASS 901** **Extra Double Crust Fruit Pie** – Follow the same criteria as Class 1.
- CLASS 902** **Extra Family Food Tradition or Ethnic Food Exhibit** – Follow the same criteria as Class 2 or 3.
- CLASS 903** **Extra Candy** – Follow the same criteria as Class 4.
- CLASS 904** **Extra Foam Cake** – Follow the same criteria as Class 5.
- CLASS 905** **Extra Specialty Pastry** – Follow the same criteria as Class 6.
- CLASS 906** **Cooking 401 Food Flop** - Exhibit one food item illustrating a preparation problem. Flop may be the result of an intentional or accidental mistake. On a sheet of 8 ½" x 11" paper explain the preparation problem(s) experienced and how it could be overcome. The written explanation will be the basis for judging the exhibit.

FOOD PRESERVATION RULES

- 1. GENERAL RULES** – See GENERAL RULES – FOOD EXHIBITS
- 2. CURRENT PROJECT** – All canning must be the result of this year's 4-H project since September 1 of the previous calendar year.
- 3. PROCESSING METHODS** –
 - Current USDA processing methods and altitude adjustments must be followed for all food preservation.
 - Jam, preserves and marmalades, fruit, tomatoes, and pickled products MUST be processed in a boiling water bath.
 - Tomatoes may be processed in a pressure canner.
 - All non-acid vegetables and meats must be processed in a pressure canner.
 - Spoiled or open container disqualifies entry.
- 4. UNIFORMITY** –
 - Jars and type of lid should be the same size, all small or large, not necessarily the same brand.
 - Half pint jars may be used for jellies and preserves.
 - The jars are not to be decorated by the exhibitor in any way.
 - Canning jars must be used – others will be disqualified.
 - No ¼ pint jars allowed.
 - Leave jar rings on for fair display, it helps protect the seal.
 - NO zinc lids.
 - Improperly canned or potentially hazardous food items will be disqualified.
- 5. RECIPE/LABELING** – All food preservation entries must include recipe and source of recipe. Commercially prepared mixes are not allowed. **All canned food must include the following information on the label of the item** (write plainly on a label and paste or tape securely on the bottom of the jar, specialized sticky labels not required):
 - Type of food
 - Method of preservation (pressure canner or water bath canner)
 - Type of pack (raw pack or hot pack)
 - Altitude (and altitude adjustment if needed)
 - Processing time
 - Number of pounds of pressure (if pressure canner used)
 - Date processed
 - Source of recipe and/or method of preservation (If a publication, include name and date)
 - RECIPE CAN COME FROM ANY SOURCE BUT CURRENT USDA GUIDELINES FOR FOOD PRESERVATION METHODS MUST BE USED. See <http://food.unl.edu/food-safety-preservation> for current USDA guidelines.

All dried foods must include the following information on the label of the item (write plainly on label and paste or tape securely to back of a self-sealing bag. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the three self-sealing bags together.):

 - Recipe and recipe source
 - Method of pretreatment
 - Drying method and drying time
- 6. CRITERIA FOR JUDGING** – Incomplete exhibits will be lowered one ribbon. Canned food items not processed according to altitude in the county will be lowered one ribbon placing.

DEPARTMENT E PREMIUM	DIVISION 407			FOOD PRESERVATION
	Purple \$2.50	Blue \$2.00	Red \$1.50	White \$1.00
CLASS 1	Baked Item Made with Frozen Produce (any recipe) – Exhibit must include at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Recipe MUST include a food item preserved by the freezing method done by the 4-H'er. Ex. Peach pie, blueberry muffins, zucchini bread, etc.). Supporting information must include both the recipe for the produce that was frozen as part of this project AND the baked food item.			
CLASS 2	Dried Fruit - Exhibit 3 different examples of dried fruit. Place each dried fruit (6 – 10 pieces of fruit, minimum ¼ cup) in a separate self-sealing bag. Use a rubber band or twist tie to keep exhibit together.			
CLASS 3	Fruit Leather - Exhibit 3 different examples of fruit leathers. Place a 3" – 4" sample of each leather in a separate self-sealing bag. Use a rubber band or twist tie to keep exhibit together.			
CLASS 4	Vegetable Leather - Exhibit 3 different examples of vegetable or vegetable/fruit leather combo. Place a 3" – 4" sample of each leather in a separate self-sealing bag. Use a rubber band or twist tie to keep exhibit together.			
CLASS 5	Dried Vegetables - Exhibit 3 different examples of dried vegetables. Place each dried vegetable (minimum ¼ cup) in a separate self-sealing bag. Use a rubber band or twist tie to keep exhibit together.			
CLASS 6	Dried Herbs - Exhibit 3 different examples of dried herbs. Place each dried herb (¼ cup of each) in a separate self-sealing bag. Use a rubber band or twist tie to keep exhibit together.			
CLASS 7	Baked Item Made with Dried Produce/Herbs (any recipe) – Exhibit must include at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Recipe MUST include a dried produce/herb item made by the 4-H'er.			

Ex. Granola bar made with dried fruits, dried cranberry cookies, Italian herb bread, lemon thyme cookies. Supporting information must include both the recipe for the dried produce/herb AND the baked food item.

- CLASS 8**
CLASS 9
CLASS 10
CLASS 11
CLASS 12
CLASS 13
CLASS 14
CLASS 15
CLASS 16
CLASS 17
CLASS 18
CLASS 19
CLASS 901
CLASS 902
CLASS 903
- 1 Jar Fruit Exhibit** - One jar of canned fruit (tomatoes may be included).
3 Jar Fruit Exhibit - Three jars of different canned fruits (tomatoes may be included). May be three different techniques for the same type of product (i.e. applesauce, canned apples, apple pie filling, etc.).
1 Jar Tomato Exhibit - One jar of tomato product.
3 Jar Tomato Exhibit - Three jars of different canned tomato products (i.e. salsa, sauces without meats, juice, stewed, etc.).
1 Jar Pickled Exhibit - One jar of a pickled and/or fermented product. Must be processed in a boiling water bath. Open kettle canning in not acceptable.
3 Jar Pickled Exhibit - Three jars of different kinds of pickled and/or fermented product. Must be processed in a boiling water bath. Open kettle canning in not acceptable.
1 Jar Jelled Exhibit - One jar of a jam, jelly, or marmalade.
3 Jar Jelled Exhibit - Three different kinds of jelled products. Entry may be made up of either pints of half pints (but all jars need to be the same size). Entry must be processed in a boiling water bath according to current USDA recommendations.
1 Jar Vegetable or Meat Exhibit - One jar of canned vegetable or meat. Include only vegetables canned in a pressure canner.
3 Jar Vegetable - Three jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner.
3 Jar Meat Exhibit - Three jars of different kinds of canned meats. Include only meats canned in a pressure canner.
Quick Dinner - Exhibit a minimum of three jars and a maximum of five jars (all the same size) plus menu. Meal should include three canned foods that can be prepared within one hour. List complete menu on a 3" x 5" card and attach to one of the jars.
Other Food Preservation Exhibit - May be dried or canned
Other Food Preservation Exhibit - May be dried or canned
Food Gift - Prepare and package a food gift (for human consumption) creatively. The food item must be made by the 4-H member. Examples: Cookies in a decorative tin, canned goods in a jar with counted cross stitch lid, etc.

CREATIVE FOODS ARTISTRY RULES

- GENERAL RULES** - See GENERAL RULES - FOOD EXHIBITS
- ELIGIBILITY** - Any 4-H member enrolled in a foods project may exhibit in this area
- CAKE TYPES** - Cakes may be flat, cut up, or layer types. Decorated cakes and decorated gingerbread houses are considered as two different types of entries.
- SUPPORTING INFORMATION** - Supporting information should include years in project, size of tips used on item, why the design was chosen, and how this cake or decorated item could be used for a special event or occasion.
- CRITERIA FOR JUDGING** - The item is not tasted; judging is based on skill in decorating the item and the creativity used for the design.
- DECORATING GUIDELINES** - All decorations must be constructed by the exhibitor (purchased pre-made icing decorations are not allowed). All decorations must be edible (with the exclusion of plastic/wooden rods and pins used for support).

DEPARTMENT E PREMIUM	DIVISION 414			CAKE DECORATING
	Purple \$2.50	Blue \$2.00	Red \$1.50	White \$1.00
	<u>BEGINNING CAKE DECORATING</u> (1 - 2 years in project)			
CLASS 901	Graham Cracker Gingerbread House - First year exhibitors ONLY. Must be made of graham crackers with edible items. Base shall not exceed 12"			
CLASS 902	Decorated Gingerbread House - Must be made of gingerbread with edible items and parts. Base shall not exceed 12"			
CLASS 903	Decorated Cake (without the use of tips) - Show creativity by using cookies, candies, chocolate chips, etc. to decorate cake for specific party or theme.			
CLASS 904	Decorate Cake (with the use of tips) - Cake decorated with two different style decorating tips, any size.			
CLASS 905	Decorated Cake (with the use of fondant) - Cake decorated primarily with the use of fondant.			
CLASS 906	Decorated Cookies - Plate of 4 cookies. Cookies may be homemade or purchased by 4-H member			
CLASS 907	Decorated Cupcakes - Plate of 4 cupcakes. Cupcakes may be homemade or purchased by 4-H member			
CLASS 908	Decorated Cupcakes (with the use of fondant) - Plate of 4 cupcakes decorated primarily with the use of fondant. Cupcakes may be homemade or purchased by the 4-H member.			
	<u>ADVANCED CAKE DECORATING</u> (3 or more years in project)			
CLASS 909	Decorated Gingerbread House - Must be made of gingerbread with edible items and parts. Base shall not exceed 12"			
CLASS 910	Decorated Cake (without the use of tips) - Show creativity by using cookies, candies, chocolate chips, etc. to decorate cake for specific party or theme.			
CLASS 911	Decorate Cake (with the use of tips) - Cake decorated with two different style decorating tips, any size.			
CLASS 912	Decorated Cake (with the use of fondant) - Cake decorated primarily with the use of fondant.			
CLASS 913	Decorated Cookies - Plate of 4 cookies. Cookies may be homemade or purchased by 4-H member.			
CLASS 914	Decorated Cupcakes - Plate of 4 cupcakes. Cupcakes may be homemade or purchased by 4-H member.			
CLASS 915	Decorated Cupcakes (with the use of fondant) - Plate of 4 cupcakes decorated primarily with the use of fondant. Cupcakes may be homemade or purchased by the 4-H member.			

CANDY RULES

- GENERAL RULES** - See GENERAL RULES - FOOD EXHIBITS
- ELIGIBILITY** - Any 4-H member enrolled in a foods project may exhibit in this area
- DISPLAY** - 4 pieces on a paper plate in a plastic bag.
- MIXES** - No commercial mixes allowed.

DEPARTMENT E PREMIUM	DIVISION 414			CANDY
	Purple \$2.50	Blue \$2.00	Red \$1.50	White \$1.00
CLASS 920	Fudge, any kind (made from scratch)			
CLASS 930	Brittle, any nut (ex. peanut, almond, etc.)			
CLASS 940	Miscellaneous Candy			
CLASS 950	Miscellaneous Candy			