

DEPARTMENT 71 - CULINARY ARTS 4-H

JUDGING:

SUNDAY, AUGUST 15, 10:00 AM TO 2:00 PM

EXHIBITS RELEASED:

SUNDAY, AUGUST 22, 8:00 PM

4-H SUPERINTENDENT:

VAL CUSUMANO 586-727-8384

FAIR SUPERINTENDENTS:

JIM ECKHOUT, ROB KITCHEN, AND ROB TIBBITS

RULES FOR DEPARTMENT 71:

1. Evaluation will be on the total Foods & Nutrition Project (not just the exhibited item) through discussion with judge. Foods will be tasted and judged only on taste, texture and appearance. Item(s) to be exhibited must be made by the individual.
2. **A member will not exhibit in more than one class in SECTION 1. More than one entry may be made within SECTION 2 thru 6, but ONLY ONE ENTRY PER CLASS.**
3. Food will be displayed as directed in individual classes. Please cover with plastic to protect food.
4. A copy of recipe and exhibit tag attached to each food item to be exhibited.
5. Items must be baked from scratch unless otherwise noted in the specific section.
6. Specify on Fair entry form if entering in Beginner, Intermediate, Advanced class based on your personal level of skill.

Learning Objective: To give 4-Hers the opportunity and knowledge to promote and learn about their state, community, heritage and family.

PREMIUMS FOR DEPT. 71

A - \$4.00 B - \$3.00 C - \$2.00

SECTION 1 - BAKED GOODS

CLASS:

1. Beginner - Three (3) cookies of same kind either drop or bar type covered with plastic wrap on a 6-7" paper plate, an extra cookie wrapped separately for the judge.
2. Intermediate- Three (3) plain cake squares covered with plastic wrap on a 6-7" plate - a small square wrapped separately for the judge. Do not use frosting or topping.
3. Intermediate-Three muffins covered with plastic wrap on a 6-7" plate-an extra muffin wrapped for the judge.
4. Advanced - Quick Bread-whole loaf wrapped. Judge will cut slice needed for exhibit.

SECTION 2 - ADVANCED BAKED GOODS

RULES:

1. Individuals may enter their choice of only one of the following classes per year, provided they have completed SECTION 1.
2. Individual must have completed a 4-H or organized group cooking course in the class they are exhibiting.
3. Food will be displayed as directed in individual classes. **Please cover with plastic to protect food.**

CLASS:

1. Three yeast rolls (dinner type; Cloverleaf, etc.) exhibit on a 6-7" plate, extra roll wrapped for the judge.
2. Three sweet rolls placed on a 6-7" plate - an extra roll wrapped separately for the judge.
3. Coffee Cake - Whole coffee cake wrapped. Judge will cut slice as needed for exhibit.
4. Coffee Cake (Yeast) - Whole coffee cake wrapped. Judge will cut slice as needed for exhibit.
5. Yeast Bread - Whole loaf wrapped. Judge will cut slice as needed for exhibit.
6. Whole pie (8" or 9"). Must be covered or wrapped. Judge will cut piece to be judged.
7. Pastry Dessert- No pies. May exhibit cream puffs, éclairs, tarts, napoleons, etc. Must be covered. Extra pastry wrapped separately for judge.

SECTION 3 - CANNING

RULES:

1. Exhibit may be made in uniform pint or quart jars. Each jar must be labeled. (contents, dates).
2. The canning and jelly making exhibits should be done by individual members at their homes. Exhibits should not be done at 4-H meeting or learning session.
3. Exhibitor should have complete knowledge of the food preservation technique used in the exhibit. This knowledge will be part of the evaluation.
4. (1) jar of each of the following foods.

CLASS:

1. Beginner - One (1) jar only
2. Three (3) jars of fruit (3 different kinds).
3. Three (3) jars of vegetables (3 different kinds).
4. Three (3) jars of pickles and/or relishes (3 different kinds).
5. Three (3) jars of jellies and/or jam (3 different kinds).



SECTION 4 - DAIRY FOODS

CLASS

1. Exhibit foods representative of/and learned in this project area.

SECTION 5 - DEHYDRATION

RULES:

1. All herbs must be intended for cooking purposes and be removed from stems.
2. There must be at least 1/2 cup dried product.

CLASS

1. 9 - 11 yrs. - Two jars of 2 different dried herbs **or** 1 jar of dried fruit or vegetable.
2. 12 - 14 yrs. - Two jars of 2 different dried products (1 jar dried herb and 1 jar dried fruit or vegetable).
3. 15 yrs. & over - Three jars of 3 different dried products (1 jar each of fruit, meat and vegetable) **or** 4 jars dried herbs plus notebook).
4. Educational Exhibit - explaining process and recipe must be exhibited. May exhibit one of the following:
Fruits, vegetables, meat, poultry.

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SECTION 6 - ENTERTAINING

LEARNING OBJECTIVE: An educational project initiating the planning and skillful talent of entertaining techniques.

CLASS:

1. Entertainment Exhibit - must consist of the following:
 - a. Based on actual entertaining activity of member.
 - b. Exhibit will consist of posters describing type of party number attending, menu, place setting, plans, etc.
 - c. Photos of party showing display of foods, decorations, etc.
2. Place setting for special occasion - Show an attractive harmonious place setting for a special occasion meal (family celebration, picnic, barbeque, etc.) with an explanation for the choices of food and appointments. Please bring only minimum glassware and dinnerware to illustrate when necessary. Example: place mat, napkin, knife, fork, spoon, plate and glass would show a combination of table appointments. Include: Menu card, explanation for your choices and a sketch or photo showing how the place setting should appear.
3. Related Exhibit-Exhibit relating to the category description.

SECTION 7 - FOOD AND NUTRITION AND THE WORLD AROUND US

LEARNING OBJECTIVE: Educational projects relating to health, nutrition, and cultural practices around the world.

CLASS:

1. Exhibit food typical of the ethnic group and country studied Have for display a small sign stating name of food and country and/or ethnic group it represents.
2. Ages 8 - 12 - Must bring in food or one serving on a paper plate with plastic wrap; recipe to be attached. Should be able to tell country of origin, how it was put together and if food is an everyday staple or special occasion dish.
3. Ages 13 & up - Same as above, plus poster 14 x 22 or larger depicting customs and foods of country studied. Or may do a demonstration of the dish, explaining all about the food item.
4. Health & Human Nutrition - Explore nutrition related health issues in developed and developing countries.
5. Regional, Foreign or Cultural Baked Product - Feature a regional, foreign or cultural baked product, with a description of its origin and recipe.
6. Related Exhibit -Exhibit relating to category description.

SECTION 8 - MICROWAVE COOKING

LEARNING OBJECTIVE: Educational project learning modernistic microwave capabilities.

CLASS:

1. Educational Display.
2. Microwave Cooking - Display a product made without a mix and cooked in the microwave. Include the recipe. Tell how it is different from one baked in a conventional oven.

SECTION 9 - CANDY MAKING

CLASS:

1. Exhibit will consist of two of the following four types of candies: Poured or Painted Chocolates, Brittle, Beaten or Cooked or Taffy.
2. Exhibit three (3) pieces of each type of candy chosen, covered on a 6-7" plate, plus one of each type wrapped separately for the judge.
 - a. Poured or painted chocolates, filled with chocolate, nuts creamy, fruit nut, caramel, peanuts, etc.
 - b. Brittle (peanut, English toffee, etc.)
 - c. Beaten or cooked (such as penuche, fudge, divinity, pralines or fondant).
 - d. Taffy

SECTION 10 - SUGAR DECORATIONS

RULES:

1. Judged on decoration only; not on cake.
2. Bring a sample of frosting in plastic bag for judge.
3. Decorated cakes to be set together in 4-H Exhibit building before judging. Judges will go to the cakes.
4. Cut-out and form pan cakes and cookies may be made from a mix or by scratch. Styrofoam "dummies" can not be used in classes 9 & 10 (Advanced decorated cakes and wedding cakes).
5. Decorated cakes must be made of all edible decorations except for wedding cakes which may have plastic or other material for their dividers and top ornaments. Decorated cakes are to be exhibited on a board covered with foil. No candy on decorated cakes, unless homemade. No crackers. Frosting must be homemade only purchased fondant allowed.
6. **Beginner** (use 2 different tips); **Intermediate** (use of 3 different tips); **Advanced** (use of 4 or more different tips)

CLASS:

1. Cut-out cakes (Beginner)
2. Cut-out cakes (Intermediate)
3. Cut-out cakes (Advanced)
4. Form pan cakes (Beginner)
5. Form pan cakes (Intermediate)
6. Form pan cakes (Advanced)
7. Decorated cakes (Beginner)
8. Decorated cakes (Intermediate)
9. Decorated cakes (Advanced)
10. Wedding cakes
11. Cookie



SECTION 11 - SWEEPSTAKES

Sweepstake Awards, **Do Not enter In This Section.**

CLASS:

1. Best of Show