

Larimer County Cake Decorating Contest
March 7, 2012
Larimer County Fairgrounds
McKee 4-H Building

Time Schedule

6:00-6:30 p.m. - Registration for all participants, including Novelty entries

6:30-7:30 p.m.-Judging off all units including Novelty

7:30-8:00 p.m. - Educational program

8:00 p.m.-Awards

RULES

1. Members must be enrolled in the Cake Decorating Project Unit in which they are participating, except novelty class is open to all 4-H members including Clover buds, but not eligible for State Fair.
2. Registration is due by **February 29**
3. Project exhibit rules apply to the contest.
4. *Please bring the following for unit classes.*
 - a. Cake or cake forms for decorating. See attached sheets for specific rules.
 - b. All equipment and materials required to decorate the cake
 - c. Wet cloth to clean up area.
 - d. Frosting mixed, colored and ready to use. Decorating bags may be filled ahead of time, if desired.
 - e. Plastic drop cloth to cover the floor around your table
 - f. The frosting must be applied as part of the contest in units 1 through 5. Units 6, 7, & 8 may frost the cake prior to the contest. Contestants will be responsible for planning a design which can be completed in the time allowed.
5. Contestants may enter one unit class or one novelty class or one of each, if desired. Novelty class entries will be brought in completed and ready to judge.
6. Judges will observe contestants in unit classes at work as well as evaluate complete cakes.
7. One hour is allowed to decorate your cake, except Unit I which has ½ hour and Unit 7 with have 1.5 hours to complete your cake. Incomplete cakes at the end of the time limit will be dropped one ribbon.
8. Winners in units 1-5, Junior, Intermediate, and Senior Divisions and Unit 6-8, intermediate and Senior divisions will represent Larimer County at the State Contest during the State Fair.

UNIT CLASSES

Age Division: (determined before January 1, 2012)
 8-10 Junior 11-13 Intermediate 14-18 Senior

<i>Class</i>	<i>Do In Advance</i>	<i>Do at Contest</i>
<p><i>Unit 1</i> Junior, Intermediate & Senior</p> <p><u>30 Minutes</u></p>	Plan design Assemble materials Prepare single layer cake Crumb frost cake, if desired Mix and color Frosting	*Frost single layer 8” or 9” square or round or 9” x13” cake or cake form *Apply design using edible materials only (no tubes). A portion of the base frosting must be visible for judging. *Cake may be crumb frosted before, but base frosting must be applied as part of the contest *Clean Up Area
<p><i>Unit 2</i> Junior, Intermediate, & Senior</p> <p><u>1 hour</u></p>	Plan design Assemble materials Prepare cake Crumb frost cake, if desired	*A real character cake must be used for this unit *Decorate character cake using tubes appropriate to the cake *Only edible materials may be used *Clean up area
<p><i>Unit 3</i> Junior, Intermediate & Senior</p> <p><u>1 hour</u></p>	Plan design Assembly materials Prepare double layer cake or cake form Crumb frost cake, if desired	*Frost double-layer cake or cake form of any shape or size. *Cake may be crumb-frosted before, but base frosting must be applied as part of the contest Decorate cake using the following: <ul style="list-style-type: none"> ○ Leaf tube ○ Writing tube ○ Star tube ○ Two other tube of your choice (optional) *Only drop flowers made directly on the cake may be used. No flowers should be prepared in advance. *Clean up Area

<p>Unit 5 Junior, Intermediate, & Senior</p> <p><u>1 hour</u></p>	<p>Plan design Assemble materials Prepare cake or form Flowers may be made prior to the contest Mix and color frosting Mix and color decorating icing Fill bags</p>	<p>*Frost double layers 8, 9, or 10-inch cake or cake form of any shape. *Cake may be crumb frosted before, but base frosting must be applied as part of the contest Decorate cake using at least:</p> <ul style="list-style-type: none"> ○ One flat surface flower ○ One flower made on a flat flower nail ○ One border ○ One side trim <p>*Flowers may be made prior to the contest. *Using only edible materials except stamens on flowers. * Stamens may be purchased or handmade. *Demonstrate making a flat surface flower or flower made on a flat flower nail to the judge *Clean up area.</p>
<p>Unit 6 Intermediate & Senior</p> <p><u>1 hour</u></p>	<p>Plan design Assemble materials Prepare cake or form Mix and color frosting Mix and color decorating icing Fill bags</p>	<p>*Use a double layer 8, 9, or 10-inch cake or cake form of any shape. *Cake may be frosted in advance or as part of the contest *Completely decorate the cake using at least the first two items and others desired:</p> <ul style="list-style-type: none"> ○ Flower made on a lily flower nail ○ Side trim incorporating stringwork ○ Floral arrangement or figure piping (optional) <p>*Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible. *Demonstrate making one flower on a lily flower nail and writing (if on cake) for the judge *Clean up area</p>
<p>Unit 7 Intermediate & Senior</p> <p><u>1 ½ hour</u></p>	<p>Plan design Assemble materials Prepare cake or form Cakes may be frosted in advance and supports placed Mix and color frosting Mix and color decorating icing Fill bags</p>	<p>*Use a two or three tier cake or cake form or any shape in graduated sizes. *Cakes may be frosted in advance and supports placed. *Cake should be assembled and decorated as part of the contest. Decorate cake using:</p> <ul style="list-style-type: none"> ○ Supports and separator plates ○ Pillars, (optional) ○ Flowers, borders, side trims as desired. <p>*Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, tulle and filler flowers may be used *Clean up area.</p>

Class	Do in Advance	Do at Contest
Unit 8 Intermediate & Senior <u>1 hour</u>	Plan design Assemble materials Follow directions	<ul style="list-style-type: none"> *An edible molded item of any size or shape must be used. *The contestant may decorate a freestanding molded item as part of the contest or may use a molded item as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of contest. *Molding may be done in advance, but decoration should be applied as part of contest. *Contestant should explain to the judge how the molding or shaping was done. *Tell about the material used, whether ingredients were difficult to secure, how fast the material set up, etc. If possible, demonstrate shaping of the selected material. *Show molds used. *Clean up area.

ONE HOUR IS ALLOWED TO DECORATE EACH CAKE! (Except Unit I which is allowed ½ hr. and Unit 7 which is allowed 1.5 hours)

NOVELTY DIVISION

Age Division: (Determined before January 1, 2012)

5-7 years old- Cloverbuds

8-10 years old- Junior

11-13 years old- Intermediate

14-18 years old- Seniors

	<i>Do in Advance</i>	<i>Do at Contest</i>
Novelty 1 Party Cake (Single Layer)	<ul style="list-style-type: none"> *Plan Design *Use any shape cake or cut up cakes except stacked or tiered. *Cloverbud members may decorate cup cakes or a single layer cake as a club or as an individual. *Use any tubes *Use any decorations *Complete entire entry in advance 	Display completed cake.

Novelty 2 Stacked or tiered cake	*Plan design *Use any shaped, stacked, or tiered cake (i.e. wedding cake) *Use <u>any tubes</u> *Use <u>any decorations</u> *Complete entire entry in advance.	Display completed cake
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NOTE: Novelty Division does not need to follow unit guidelines listed in the program manuals.

To Enter:

Go to www.larimer.org/ext

Click on 4-H button

Click on Contests

Click on Cake Decorating Contest Registration

Fill out the registration form and fax 970-498-6025

Or send to kwolfe@larimer.org

If you mail the form, it must be received in the Extension Office by February 29.