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June 1, 2009

Dear Stark County 4-H Cake Project Member:

Your judging activity for the 4-H Cake Decorating Project will take place **Sunday, August 30th at the pavilion on the Stark County Fairgrounds at 2p.m.** Please make sure you are prepared to be interviewed and demonstrate the skills that you have learned. **A Cake Decorating Clinic flyer and registration is enclosed.** Please bring the following to judging: *Project Book; *Icing and tips you have been using; *Wax paper or something to demonstrate on and *A Dummy Cake. Below are your 4-H Cake Decorating project guidelines.

CAKE DECORATING

- A. Bring project book to judging (Sunday Aug. 30th at 2pm @ pavilion).
- B. Bring appropriate decorated item as listed below.
- C. Be prepared to discuss with judge the techniques learned and information in project book.
- D. Dummy cake forms (i.e. Styrofoam) should be used where possible.
- E. Bring icing bag with icing to judging and the two tips used. Be able to demonstrate technique to the judge.

Beginner-First Year: Exhibit one form, any size or shape, showing at least three (3) of the following techniques:

- Basic Borders- Dot, Ball, Star, Rosette, Shell, Zigzag or Stripes/Lines
- Message- Pronted, May use round or star tips
- Flowers- Drop or Star
- Leaves- Simple
- Sugar Molds- Simple
- Star-filled Pattern

Intermediate-Second and Third Year: Exhibit one form, showing at least four (4) of the following techniques. Additional techniques mastered in the First Year Division may be added.

- Figure Piping- Clowns, People, Animals, etc.
- Flowers (made on a flat surface) - Sweet Pea, Rose Buds or Half Rose
- Borders & Design- Reverse Shell, Ruffles, Ribbons, Bows, Puffs, Garlands, Ropes, String, or Fleur-de-lis
- Side Decorations- Scroll, Reverse Shell or vine and Flower
- Message- Written or printed
- Color Striping- Use Colored icing or paste color
- Tree Dimensional Cakes
- Transparent/Piping Gel

Advanced- Fourth and Up: Any single, tiered, multi dimensional, sculptured or shape cake using five (5) techniques you have learned. At least two (2) of the following advanced techniques, in addition to techniques gained in previous divisions.

- Nail Flowers- Daffodils, Violets, Lily, Bluebells, Daises, Chrysanthemums, Roses, Wild Flowers
- Fancy Borders- Ruffled Garland and Reverse Shell, Shell and Flute, Puff and Flower, Zig-zag Garland & String work, etc.
- Design Techniques- Basketweave, String work, Latticework, Cornelli and other Laces, Wired Flowers and Leaves, etc.
- Color Flow- (also known as run sugar)

Fondant Icing- Make your Own or Use RTR (Ready to Roll)

Thank you and good luck!!

David C. Crawford

David C. Crawford, County Extension Director & Extension Educator
4-H/Youth Development