

CREATIVE COOKS & CAKE DECORATING CONTEST

@ Weld County 4-H Contest Day

Weld County 4-H Contest Day is comprised of three different contests.

The three contests are: Creative Cooks, Cake Decorating and Performing Arts Contests. Any 4-H member can participate in all three contests.

CONTEST DAY-SATURDAY JUNE 17, 2017

Registration Deadline is Tuesday, June 6, 2017

All Contests will be held at: **The Greeley Place, 1051 6th St, Greeley Co**

4-H CREATIVE COOKS CONTEST

What is the Creative Cooks' Contest? Contestants plan a menu and table setting around a theme and prepare a food dish to display with the exhibit. They use their knowledge of nutrition, meal planning and food preparation in a creative way. Judges interview the participants to discuss their exhibits and knowledge of foods and nutrition.

The Creative Cooks' Contest is open to all 4-H members. Enrollment in a foods project is not a requirement. Any 4-H member ages 8 to 18 may enter the 4-H division. **Cloverbuds will be able to participate in the Creative Cooks' Contest, for participation ribbons only.**

Divisions and age groups are as follows:

Cloverbuds	(5-7) Individual and Teams
Junior 4-H	(8-10) Individual and Teams
Intermediate 4-H	(11-13) Individual and Teams
Senior 4-H	(14 & over) Individual and Teams

Colorado Specialty Foods Division

Cloverbuds	(5-7) Individual and Teams
Junior 4-H	(8-10) Individual and Teams
Intermediate 4-H	(11-13) Individual and Teams
Senior 4-H	(14 & over) Individual and Teams

The age division of a team of two members in different age groups is determined by the age of the older member. For example, if a junior and a senior make up a team, it is considered a senior team.

The 4-H'er may participate as an individual, team member or both at the county contest. Teams consist of only two members. Contestants cannot enter both divisions in the state contest.

Contestant/Team will:

1. Plan a menu for a meal (for example, but not limited to, breakfast, brunch, lunch, dinner, barbecue, picnic, high tea, campout, sports game, holiday or birthday party).
2. Set one place setting appropriate for the meal selected. Each contestant will be allowed a 48" square for a display area. All props must fit within the designated space. No food, real or artificial, will be used as a centerpiece or part of the centerpiece. **Contestant/Team must provide a card table if needed as part of presentation.** A poster, foam core board or display board detailing the entire menu must be included (no larger than 8-1/2"x11"). It is helpful if the menu is on a sturdy material that stands alone. A menu in a picture frame could also be used.
3. Exhibitors will prepare a food item in advance and be ready to exhibit the food item during a scheduled time before judge(s) and audience at the state fair. The judge(s) briefly interview participants regarding exhibits, and what they have learned in preparing the exhibit. The participant should not begin or end with a prepared speech or demonstration without being asked to by the judge(s).
4. Exhibitors are asked to display one serving of their prepared food in the proper dish. Exhibitors are encouraged to garnish the one serving as it might be served. The judge should not be served from this displayed serving, but rather given a taste from another serving. Disposable dishes and utensils should be used (not a part of your table service) to serve a sample of your food item to the judges.
5. Preparation guidelines:
 - A. Prepare and bring only one food item from your menu.
 - B. No commercially prepared food items are acceptable.
 - C. Be prepared to serve food item to judges on separate disposable serving dishes/pieces. Do not use any part of your table setting for serving.
 - D. Do not provide samples of food to the general public due to public health codes.
 - E. If hands are going to touch food while serving to the judge, exhibitor should use disposable plastic gloves. Do not use disposable gloves throughout the set up and judging process. They do not remain sanitary very long under such conditions.

6. STATE CONTEST: Food—all food used for Creative Cooks should be brought from home unless you chose to purchase perishable items in Pueblo. In selecting the item to be prepared, consider how the item will be transported to the State Fair safely and attractively. Judges may refuse to sample any food items they feel are unsafe to eat.
7. Kitchen—the kitchen at the Colorado State Fair is extremely limited so do as much food preparation as possible at home.—~~A microwave is available to be used for warming only.~~ Leave the kitchen clean when finished.
8. Judging will be based on:
 - A. Exhibitor — well groomed; understands meal planning
 - B. Menu — balanced for flavor, color, texture, shape and nutrition
 - C. Prepared dish — appearance, flavor and quality
 - D. Table Setting — attractive; suitable for meal
 - E. Knowledge of nutrition
 - F. Food safety
 - G. Creativity

Adults cannot help contestant do prep work in the kitchen or set up display. To do so may forfeit all awards won. They may help transport heavy or breakable items, boxes, etc., as needed.

NOTE: Juniors and Intermediates are not to prepare deep fat fried foods due to safety concerns.

Colorado Specialty Foods Division

Members entered in this category must use one or more of the Colorado Specialty foods listed below in their Creative Cooks exhibit. The product must be a **major** ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or in a small amount in the recipe do not qualify as a major ingredient.

Colorado Specialty Foods are:

- Anasazi Beans
- Blue Corn
- Quinoa (grain)
- Black Turtle Beans
- Lamb
- Cabbage
- Cantaloupe
- Apples
- Onions
- Corn
- Chili Peppers

These products are available in health and food specialty stores and some supermarkets.

AWARDS

- A Champion and Reserve Champion will be named in each division.
- A Grand Champion and Reserve Grand Champion junior, intermediate and senior contestant will be named overall.
- Overall Grand Champion Creative Cook in each age group will receive a cash award

Check-In: 8:00-8:45

Judging Starts

If registered for both Creative Cooks and Cake Decorating: 9:00 a.m.

Creative Cooks: 9:00 a.m. (all Divisions)

Cake Decorating 10:00 a.m. (all Divisions)

All competitions will end at 11:30 a.m.

Awards ceremony: 11:45 a.m. (may be adjusted according to entry numbers)

4-H Cake Decorating Contest

Check-In: 8:00-8:45 a.m.

Judging Starts at 10:00 a.m. for all Units

All competitions will end at 11:30 a.m.

Be sure to be prepared to keep your icing chilled if necessary (bring coolers, etc.)

Awards ceremony: 11:45 a.m. (may be adjusted according to entry numbers)

In this contest, participants decorate a unit-appropriate cake (or cake form; see Unit requirements) within a given time period while being observed by the judge(s). See specific time allowances and requirements, which are included with these guidelines.

First place winners in each 4-H division will be eligible to participate in the Colorado State Fair 4-H Cake Decorating Contest in Pueblo. More information will be sent to those contestants who qualify. Open exhibitors do not qualify to participate at any other competitions.

Cloverbuds are allowed to participate in the Cake Decorating Contest for **participation ribbons only**. Cloverbuds should follow the guidelines of Unit 1. They need to bring an 8" or 9" round or square cake that is frosted (for all other participants in Unit 1, you must frost the cake at the contest), bring edible items that you wish to decorate with. All the rules still apply.

- This contest will be open to 4-H members 8 to 18 years of age. Members must be enrolled in the project unit in which they are participating. Counties may enter one contestant in each division for a maximum of three contestants in each unit. The following divisions will be judged in each unit:

<u>Units 1-6</u>	<u>Units 7-9</u>	<u>Unit 10-11</u>
Junior/Intermediate/Senior	Intermediate/Senior	Seniors Only
- Judging will be done by units. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.
- All contestants must bring:
 - CARD TABLE
 - Cake or cake forms for decorating.
 - All equipment and materials required to decorate a cake & clean up space after event
 - Frosting needed (colored and ready to use).
- The frosting must be applied as part of the contest in Units 1 through 7. Units 9 and 10 may frost the cake prior to the contest. For Unit 8 the contestants will need to cover the cake with fondant as a part of the contest. Contestants will be responsible for planning a design that can be completed in the time allowed.
- Contestants will be expected to do the following:

Unit 1. — EDIBLE---30 MINUTES

- Frost single-layer 8- or 9-inch round or square or 9" x 13" real cake.
- Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- Apply design using edible materials (no tips). **One fourth of the top of cake should be visible to show smooth base.**
- Bottom border is required.
- Fondant may be used for decorations only on the cake. No royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.**
- Bottom Base Border required.**
- Clean up area.

Unit 2. —SINGLE LAYERED -- 1 HOUR

- Frost single-layer 8" x 9" round or square or 9" x 13" real cake for this unit.
- Decorate the real cake using a leaf tip, star tip and writing tip only. (No fondant or royal icing may be used as icing or decorations on the cake.)**
- One fourth of the top of cake should be visible to show smooth base.**
- Bottom Base Border is required.
- Only edible materials may be used. No non-edible material can be used in units 1-6.**
- Clean up area.

Unit 3. —TWO LAYERED --- 1 HOUR

- Frost two-layered real cake (8" x 9" round or square).
- Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- One fourth of the top of the cake should be visible to show smooth base.**
- Decorate cake using 3-5 different types of tips. The following tips must be used:
 - Leaf tip
 - Writing tip
 - Star tip
- No non-edible material can be used in units 1-6.
- No fondant or royal icing may be used.
- Figure piping is required.**
- Side border is required.**
- Bottom Base Border is required.**
- Clean up area

Unit 4 ----CHARACTER CAKES ---1 HOUR

- A. One decorated character **real** cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
- B. Cake may be crumb frosted before contest.
- C. Decorate cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in Units 1-6.
- D. Bottom Base Border is required.
- E. Clean up area.

Unit 5. ---CUPCAKES---1 HOUR

Choose **one** of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

THEMED CUPCAKES

- A. Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.
- B. Fondant and royal icing can be used only for decorations.
- C. Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same.)
- D. No non-edible materials can be used in Units 1-6.
- E. Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- E. Clean up area.

STACKED CUPCAKES

- A. Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking) Non-visible supports can be used to hold stacked cupcakes.
- B. Fondant and royal icing can be used only for decorations.
- C. Cupcakes (at least 2 and not more than 4 stacked cupcakes should be securely (secure with frosting) on a display board.
- D. No non-edible material can be used in Units 1-6.
- D. Clean up area.

CHARACTER CUPCAKES

- A. Decorate and develop a character or design using multiple cupcakes. Character Cupcakes are multiple individually decorated cupcakes that come together to create the character, (for example: cupcakes that create an alligator or scarecrow etc.)
- B. Decorate using frosting and edible materials.
- C. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- D. Cupcake character must be displayed on one cake board with a maximum size of 9" x13".
- E. Clean up area.

Unit 6. ---CUT-UP CAKES— 1 HOUR

- A. One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tips) using only **edible materials**. Non-edible internal supports are allowed but must not show.
- B. No non-edible material can be used in units 1-6.
- C. The member must provide a diagram or pattern of how the cake was cut.
- D. Pieces may be cut, put together and crumb-frosted prior to contest.
- E. Bottom Base Border is required.
- F. Clean up area.

Unit 7. ---FLAT SURFACE AND NAIL FLOWERS---1 HOURS

- A. Two-layered 8, 9 or 10 inch cake or cake form. Contestant may be asked to make a flower in front of the judge.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Flowers may be made prior to the contest.
- D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- E. No Fondant
- F. Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - One side trim is required
- G. Bottom Base Border is required.
- H. Clean up area.

Unit 8. —FONDANT----1 HOUR

- A. Decorate one two-layered cake or cake form, 8, 9 or 10-inches round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorated using skills learned from Units 3-7 and fondant and gum paste decorations.
- E. Bottom Base Border is required.
- F. Clean up area.

Unit 9. ----LILY FLOWERS ---1 HOUR

- A. One decorated two-layered 8, 9, 10-inch cake or cake form.
- B. Completely decorate the cake using:
 - Flower made on a lily-flower nail
 - Example of string work
 - Contestant may be asked to make a flower in front of the judge.
- C. Cake may be frosted in advance or as part of the contest.
- D. Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible.
- E. String work is required. Writing is not string work.
- F. Bottom Base Border is required.
- G. Clean up area.

UNIT 10 –TIERED CAKES –SENIORS ONLY—1 ½ HOURS

- A. Decorated one cake or cake form of three or more tiers of graduated sizes, using supports.
- B. Cakes may be frosted in advance and supports placed.
- C. Cake should be assembled and decorated as part of the contest.
- D. Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- E. Bottom Base Border is required.
- F. Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, and tulle and filler flowers may be used.
- G. Clean up area.

UNIT 11—MOLDS—SENIORS ONLY–1 HOUR

- A. An edible molded or shaped object of any size or shape must be used.
- B. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
- C. Molding may be done in advance, but decoration should be applied as part of the contest.
- D. 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 sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
- E. Clean up area.

AWARDS

- A Champion and Reserve Champion will be named in each division.
- A Grand Champion and Reserve Grand Champion junior, intermediate and senior contestant will be named overall.
- Overall Grand Champion Cake Decorating in each age group will receive a cash award

2016 Creative Cooks and Cake Decorating Registration

All Contests will be held at: The Greeley Place, 1051 6th St, Greeley CO

Saturday, June 17th, 2017

Registration Due: Tuesday, June 6, 2017

4-H Contest Entry:

Number the contest(s) you are entering:

_____ Creative Cooks Individual

_____ Colorado Specialty Individual

_____ Creative Cooks – Team

_____ Colorado Specialty - Team

_____ Cake Decorating – Unit number entering in contest: _____

Age Division: ____ Cloverbud (5-7)

____ Junior (8-10)

____ Intermediate (11-13)

____ Senior (14-18)

Name: _____ Telephone: _____

Address/Town/ZIP: _____

Club: _____ Age as of 12/31/16 _____ Date of Birth: _____

Email Address: _____

Theme # 1: _____

Theme # 2: _____

If team entry, other member (Enter in age division of oldest team member):

Name: _____ Telephone: _____

Address/Town/ZIP: _____

Club: _____ Age as of 12/31/16 _____ Date of Birth: _____

Email Address: _____

REGISTRATION DUE IN THE EXTENSION OFFICE BY TUESDAY, June 6th, 2017

Deliver or mail the registration by the deadline stated above to:

Entry Form is a fillable PDF and may be filled in and returned to the office, without printing.

Weld County Extension Office, 525 N. 15th Ave. Greeley, CO 80631, Fax: 970-351-0415 email: tjohnson@co.weld.co.us

** Be sure to read the contest packet for the rules about your contest. **

Weld County Performing Arts Contest

@ Weld County 4-H Contest Day

Weld County 4-H Contest Day is comprised of three different contests.

The three contests are: Creative Cooks, Cake Decorating and Performing Arts Contests. Any 4-H member can participate in all three contests.

Contest Date: Saturday, June 17th, 2017

Registration Deadline is Tuesday, June 6th, 2017

All Contests will be held at: **The Greeley Place, 1051 6th St, Greeley Co**

The 2017 Performing Arts Gala is open to all youth enrolled in the Weld County 4-H program. This is a great time to have fun, make friends and perform before your parents, grandparents and other friends. Plan to participate. It's not all about winning and going on to state. It's about growing and learning!

Check-In is from 1:00 to 1:30 p.m. Judging will start at 1:30 p.m. with all Dance registrants, it will then proceed on to all Instrumental contestants, then all Vocal entries and close with all Plays and Skits. Awards will be presented at the end of the program.

If you have any questions don't hesitate to contact Teresa Johnson at (970) 304-6535 ext. 2070.

RULES

1. The Performing Arts Contest is open to all 4-H members. Any 4-H member ages 8 to 18 may enter. Cloverbuds will be able to participate in the Performing Arts Contest. Cloverbuds will receive participation ribbons only.
2. Except for one accompanist, all participants must be enrolled in the 4-H program.
3. A member may enter each class only once per contest.
4. Members must supply their own props.
5. Solo events are comprised of one individual, ensembles are 2 to 5 members and groups are 6 members and over.
6. Junior ensembles or groups are 4-H members 8-10 years old. Intermediate ensembles or groups are 4-H members 11-13 years old. Senior ensembles or groups are 4-H members 14 or older. Mixed ensembles or groups will be placed in the event of the oldest member in the group.**No age divisions in choirs, orchestras and one-act plays.
7. In case of one or very little competition in events, like events may be combined to create competition (i.e. dance solo and dance groups). No combinations will be made that will combine Juniors, Intermediates or Seniors.
8. Time limits are specified for each division or class. At the judge's discretion, up to 20 points may be subtracted for overtime performances. Accompaniment time is included in the time limit. **Theatrical performances (excluding one-act plays) must be at least 3 minutes and no longer than 10 minutes.**
9. No performances, in any division, will be re-judged unless requested by the judges.
10. ***A copy of the music is required for the judges in all vocal and instrumental and keyboard divisions. Vocal division must have both music and lyrics. Contestants are responsible for bringing copies of their music to the Performing Arts Contest. If using a tape for an accompanist, no voices in the background. All voice heard in the vocal section must be those of the performers.***
11. Dance Division: No sound enhancements on tapes may be used; background sound enhancements of taps, clogging, etc., are not permitted.
12. We ask that all performing arts acts be sensitive to the diverse audience that attends the contest. All materials to be presented are subject to review and approval by the superintendent. Materials which include foul language, racial or religious overtones, or other topics/subjects deemed inappropriate by the superintendents will not be allowed. **The judges will make the final determination.**
13. Scripts for Skits and One-Act Plays may be in competition. Classes are separated into those written by 4-H member(s) and those written and performed by 4-H member(s). There is no age division. The script can be written by an individual or members in a club. Club leaders/ advisors may give direction but may not write the script. All scripts must be sent in with the entry. All script authors must be listed with birth date and name.
14. ***All entries in the Theatrical Division require a copy of the script for the performance. The script must be sent with the entry. Include with the script the names of each cast member and the character they are portraying.***

Skit is a brief dramatic or comic sketch in a performance done by amateurs.

Pantomime is a scene from life in which the actors use no words: expression of something by bodily or facial movement only; background music can be used.

Mime is a form of entertainment in which story and emotion are conveyed by gesture only, without words but often with music. Mime works with five basic facial expressions: happy, sad, surprised, angry, afraid.

One-Act Play is a short performance done in one act. It is a stage representation of a drama or comedy.

- 15. All lines of the script must be memorized.

AWARDS FOR THE THEATRICAL DIVISION

- 1. A Champion and Reserve Champion may be awarded in each class if merited. Grand Champion and Reserve Grand Champion may be designated in Junior, Intermediate and Senior categories in each division from the Champion and Reserve Champion from each class, if merited.

****Age Groups:**

- Juniors 8-10 year olds
- Intermediates 11-13 year olds
- Seniors 14-18 year olds

DIVISIONS and CLASSES

ENSEMBLE is a GROUP WITH 2-5 MEMBERS

(GROUP is SIX OR MORE MEMBERS)

MUSICAL DIVISION/VOCAL - Not over six minutes. Number need not be memorized. Copies of your music must be music and lyrics. If using a tape or accompaniment, no voice in background. Ensemble 2-5 members; Groups 6 or more members. Choirs up to 10 minute time limit.

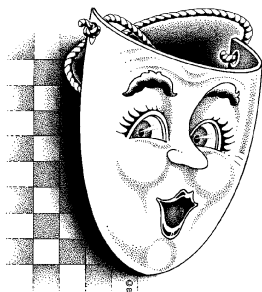
MUSICAL DIVISION/INSTRUMENTAL —The Instrumental Division has been divided into the following categories: Keyboard/piano, String, Woodwinds, Brass, Percussion, Mixed Instruments —Not over 6 minutes. Number may or may not be memorized. Copies of your music must include both music and lyrics. Orchestras up to 10 minute time limit.

DANCE DIVISION —Not over four minutes. NOTE: Floor routines must have at least five gymnastics tricks to music. Modern may not have more than four gymnastic tricks. Western may not be clogging. Ensemble 2-5 members; Groups 6 or more members.

THEATRICAL DIVISION —Must provide own props. Must be memorized. Not to exceed ten minutes. Refer to rules #12, #13 and #14.

ONE-ACT PLAYS - Must provide own props. Must be memorized. One act plays 20 to 30 minutes in length.

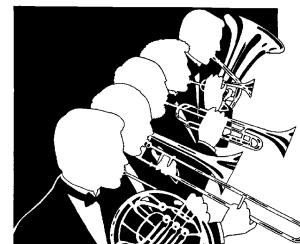
MASTER/MISTRESS OF CEREMONIES - For the county competition you will introduce several of the acts from the other categories for your performance. Be prepared for an impromptu type of presentation.



Weld County Performing Arts – Saturday, June 17th, 2016

All Contests will be held at: The Greeley Place, 1051 6th St. Greeley CO

Registration Due: Tuesday, June 6th, 2017



Name: _____ Phone: _____

Address: _____

Email Address: _____

Age (as of 12/31/16): _____ Club Name: _____

Age Division: _____ Cloverbud (5-7) _____ Junior (8-10) _____ Intermediate (11-13) _____ Senior (14-18)

Musical Number (not over 6 minutes)

- Vocal Solo
- Vocal Ensemble
- Instrumental Solo
- Instrumental Ensemble
- Piano Solo (piano available at event)
- Piano Duet (piano available at event)

Theatrical Number

- Skit, Pantomime (not over 10 min.)
 - One Act Play (20 – 30 minutes)
- Dance Number** (not over 4 minutes)
- Solo
 - Group
 - Master/Mistress of Ceremonies

Names of contestants if group performance:

Title of Music Selection, Dance, Skit or Act:

I understand that I must furnish all my own equipment. The only equipment that will be furnished is a piano and public address system. A copy of the music is required for the judges in all vocal and instrumental and keyboard divisions. Vocal division must have both music and lyrics. Contestants are responsible for bringing copies of their music to the Performing Arts Contest.

(Signature of person in charge/parent)

This information will be used by the MC's.

Write a brief description of your act:

School attending: _____ Grade: _____

Hobbies, 4-H Projects: _____

REGISTRATION DUE IN THE EXTENSION OFFICE BY TUESDAY, June 6th, 2017

Entry Form is a fillable PDF and may be filled in and returned to the office, without printing.

Deliver or mail the registration by the deadline stated above to:

Weld County Extension Office, 525 N. 15th Ave. Greeley, CO 80631, Fax: 970-351-0415 email: tjohnson@co.weld.co.us

**** Be sure to read the contest packet for the rules about your contest. ****