

## Department 15: 4-H Cakes-Pies-Pastries-Candies

**Cakes, Pies, Pastries, and Candies Judging:**  
**4-H and FFA Display Barn**, Fairfield County Fairgrounds,  
 Monday, October 6<sup>th</sup>, 2025, 3:00 p.m. to 6:00 p.m. (by appointment)

**Superintendents:** Barb Salyers and Shannon Carter

**Entries:** Fair entries are required by 4-H and FFA exhibitors to be eligible to compete at the Fairfield County Junior Fair. 4-H exhibitors must be enrolled in the corresponding 4-H project by enrollment deadline, April 15<sup>th</sup>. Fair entries will open in early August and close at 11:59 p.m. on Friday, August 29<sup>th</sup>, 2025. All entries will be made online in the FairEntry program:  
<http://go.osu.edu/fairfieldfaireentry>.

- 4-H classes are exhibitor ages as of January 1<sup>st</sup>.
- See Cakes-Pies-Pastries-Candies Divisions/Classes below for making fair entries.
- Exhibitors are limited to 1 entry per division in this department.

### Division: 492 Cake Decorating

#### Cake Decorating Classes:

- |  |                                 |
|--|---------------------------------|
| 1. Beginner Cake Decorating - Junior (Age 8-13)      | 5. Advanced Cake - Butter Cream |
| 2. Beginner Cake Decorating - Senior (Age 14-18)     | 6. Advanced Cake - Fondant      |
| 3. Intermediate Cake Decorating - Junior (Age 8-13)  |                                 |
| 4. Intermediate Cake Decorating - Senior (Age 14-18) |                                 |

### Division: 1002 Pies

#### Pie Classes:

- |   |                                  |
|---|----------------------------------|
| 7. Beginner Pie - Junior (Age 8-13)       | 11. Advanced Pie - Lattice Crust |
| 8. Beginner Pie - Senior (Age 14-18)      | 12. Advanced Pie - Cut-out Crust |
| 9. Intermediate Pie - Junior (Age 8-13)   |                                  |
| 10. Intermediate Pie - Senior (Age 14-18) |                                  |

### Division: 1003 Pastries

#### Pastries Class:

13. Pastries

### Division: 1005 Candy

#### Candy Classes:

14. Beginner (1<sup>st</sup> and 2<sup>nd</sup> year) Candy- Junior (Ages 8-13)  
 15. Beginner (1<sup>st</sup> and 2<sup>nd</sup> year) Candy- Senior (Ages 14-18)  
 16. Advanced (3<sup>rd</sup> Year and up) Candy- Junior (Ages 10-13)  
 17. Advanced (3<sup>rd</sup> Year and up) Candy- Senior (Ages 14-18)

**Project Judging Scheduling:** The OSU Extension Office will contact youth in September who have made a fair entry in any class in this department to schedule an interview time for project judging.

**Arrival Time:** 3:00-6:00 p.m. on Monday, October 6<sup>th</sup> at appointment time.

- Food items are to be brought to judging appointment.

**Premiums:** Project books will be checked during county project judging. If an exhibitor does not complete a project book and county project judging, he or she will be ineligible to receive a premium for that project at the county fair for that year. It is the exhibitor's responsibility to complete project books annually for their exhibit.

- Premiums (for all classes): "A" =\$2.00; "B" =\$1.50; "C" =\$0.75

## READ THE FAIRFIELD COUNTY JUNIOR FAIR GENERAL RULES

### Cakes, Pies, Pastries, Candies Requirements

1. Members are to bring items with them to the judging location at their appointment time. *NO ITEMS WILL BE ACCEPTED PRIOR TO MEMBER'S JUDGING APPOINTMENT.*
2. Cakes, pies, candy, and pastry projects will be judged in the 4-H and FFA Display Barn at the Fairfield County Fairgrounds, on Monday, October 6<sup>th</sup>, 2025, from 3:00 p.m. to 6:00 p.m. by appointment.
3. Results will be announced at 7:00 p.m. on Monday after judging. To be considered for placement at the county level, 4-H'ers must bring project, completed project book, and recipe (for the pie, pastry, and candy only) with them to their judging appointment.

## Cake Decorating

**#492B Cake Decorating-Beginner:** A one layer for cake made in a standard 8-inch round cake pan, frosted, top decorated with beginner techniques, with border on top and bottom, piped printed (not cursive) message on top of cake and place on a 10" disposable round.

**#492I Cake Decorating-Intermediate:** Double layer cake (two layers), made in a standard 8-inch round cake pan, frosted, top decorated with intermediate techniques, border on top and bottom, piped cursive message, and placed on a 10" disposable round cake board. Note: As an alternative to cursive, 4-H'ers may use a continuous scrolling line on their cakes to show intermediate skill level.

**#492A Cake Decorating-Advanced:** Two classes - determined by the type of icing used to ice the cake (Decorations may be a combination of icing types and MUST be ON the cake, not separate on the cake board)

- **Butter Cream Icing:** At least a double layer or sculpted cake, no more than 10 inches tall (including decorations) that fits on a 12-inch disposable round cake board, fancy borders, flowers, and advanced technique required. Color striping and gel optional.
- **Fondant Icing:** At least a double layer or sculpted cake, no more than 10 inches tall (including decorations) that fits on a 12-inch disposable round cake board, fancy borders, flowers, and advanced technique required. Color striping and gel optional.

## Pies

**#1002 Pie Making-Beginner:** Bring one pie made in an 8" or 9" pie pan (clear glass required) with a baked crust. NO PUDDING.

**#1002 Pie Making-Intermediate:** Bring one pie made in an 8" or 9" pie pan (clear glass required) with a double or crumb crust (no lattice). NO CREAM, EGG, CUSTARD, PUMPKIN, CUT OUT, or MERINGUE.

**#1002 Pie Making-Advanced:** Bring one pie made in an 8" or 9" pie pan (clear glass required) with a tight lattice or cut out (shapes cut out from double crust). NO CREAM, EGG, CUSTARD, PUMPKIN, or MERINGUE.

## Pastries

**#1003 Pastries:** Bring to judging two of the same type of homemade pastries to be placed on an 8-inch disposable plate. Provide recipe and 8½ x 11-inch display on the country of origin. Do not bring a pastry made with meat or vegetables to judging. Plates for display will be supplied at judging.

## Candy

**#1005 Candy Making- Beginner (1<sup>st</sup> and 2<sup>nd</sup> Year):** Bring to judging two pieces of three different kinds of individually wrapped candy made by using the melting process. Plates for display will be supplied at judging.

**#1005 Candy Making- Beginner (3<sup>rd</sup> Year and up):** Bring to judging two pieces of four different types of individually wrapped candy (two crystalline and two non-crystalline) for a total of eight pieces. Plates for display will be supplied at judging. (See project book page 24 for definition of crystalline and non-crystalline).