



Extension
UNIVERSITY OF WISCONSIN-MADISON

University of Wisconsin-Extension
Barron County Government Center
335 East Monroe Avenue, Room 2206
Barron, WI 54812
715-537-6250
715-537-6814(fax)



To: 4-H Cake Decorating Project Members, 4-H Cloverbuds and other
Cake Revue and Fair Exhibitors

From: Jessica Sikora, 4-H Summer Intern and the Cake Superintendents

Registration for the 2021 Cake Revue will begin at 9:30 am on
Sunday, July 11th

at the Senior Center in Rice Lake, WI.

All judging for the cake decorating project will take place at the revue,
NOT at the fair.

Cakes will be displayed in an air-conditioned room at the county fair!

Cake Revue Schedule

Cloverbuds (K, 1, 2) & grades 3, 4, 5, 6 - Registration at 9:30 am - ready to be judged at 10:00 am

Grades 7, 8, 9, 10, 11, 12, 13 - Registration at 12:00 noon or earlier - ready to be judged at 12:30 am

The senior center is located at 12 West Humbird Street in Rice Lake. ***Please do not arrive before 9:30 am, we have to set up tables BEFORE you bring your cakes.***

A copy of the classes and divisions as they appear in the 2021 fair book is **included**. The fair book may also be accessed online at www.barroncountyfair.com.

Cloverbuds are also invited to participate in the Cake Revue! Cloverbuds may enter one or more items from Classes 1-5.

RSVP for the Cake Revue by July 6!

Cake Revue Information

- You may **bring nine** different class numbers in total, but a maximum of three cakes. See Department J-25 in the Fair Book for more guidelines. The fair book is online at www.barroncountyfair.com.
- **If you are not available to be in attendance, your cake or items must be brought to the revue, registered, and set up by someone else. Supply a written explanation about your cake or item. No deductions in ribbons will take place.**
- When you arrive please check in at the registration table and you'll be shown where to set up your cake and other items. Judging will begin at no sooner than 10:00 am for Cloverbuds and Grades 3-6
- ***Plan to arrive at least 30 minutes before your division is judged so you can set up and stay for all the judging for your division. You are welcome to set up at 9:30 am and stay for the entire revue if you wish. We encourage all members to set up early and stay for the entire cake revue judging, but this is not required.***

Wisconsin 4-H COVID-19 Policy

(Updated June 2, 2021)

Effective June 2, all fully vaccinated Wisconsin 4-H staff, volunteers and participants are no longer required to wear masks during programs. We ask that individuals who are not fully vaccinated, including youth under 12, continue to wear masks. Staff and volunteers will not enforce mask wearing or ask for proof of vaccination for those not wearing masks. Masks may still be worn if preferred and individual masking choices should not be interpreted as an indicator of vaccination status.

- Outdoors: Physical distancing is no longer required outdoors for vaccinated people. Individuals who are not vaccinated should maintain 6 feet of physical distancing and, if physical distancing is not possible, wear a face covering.
- Indoors: There are no group size limits on indoor gatherings as long as a minimum of 6 feet of physical distancing is able to be maintained, regardless of vaccination status.
- Transportation: Any individual who is not vaccinated should wear a face covering when driving or riding with others. Vehicle occupancy is recommended to be no more than 50 percent of capacity when traveling with an unvaccinated individual(s).

This updated policy applies to all Wisconsin 4-H programs including overnight programs, 4-H programs at county fairs and food stands.

As a reminder, Wisconsin 4-H staff, volunteers and participants should continue to follow local public health guidance.

- **First blues may be asked to stay for Championship and Overall level judging. Please check on this before you leave for the day.**
- **Cakes, posters, scrapbooks, and other decorated items should be brought to the fairgrounds after the revue on Sunday.** They will be arranged in the display case immediately following the event.
- **Enclosed at the end of this letter are some tips for storing and transporting decorated cakes.**
- An 8.5" x 11" vertical certificate with space for a photo will be provided for each entry. Ribbons will be attached to completed certificates at the cake revue and the photos will be added before the start of the fair. There is a \$1.00 fee for this. We thank you for helping with this-everyone likes seeing the photos of who made and decorated what!
- **Be sure to have your photo taken by our photographer with each of your items, a \$1.00 charge/member will be collected at registration to help cover cost of photos and certificates.**
- Be sure to fill out the back of your ribbons with your name etc. and leave with the superintendents so they can be attached to your certificate at the cake revue. You will be able to get them at the end of the fair.
- You may come earlier than your judging time and watch all the judging (but no one should set up before 9:30 am)
- You will not miss your judging if you are set up by your judging time of your grade/division, HOWEVER, you may be judged early IF we are ahead of schedule and everyone who has pre-registered is ready. So be sure to **RSVP** to the county office on time to help with this and so you get in the cake revue program AND check in all your items at the registration at the revue, pay fee etc.
- Judging start times of grades are approximate and may change due to entry numbers, i.e. more added entries = later judging start times as the day goes on.
- If you need to add items to your fair entry, you still can by contacting Jacque Schaffer at 715-296-0440 ASAP.
A program will be made of all entries done by the RSVP due date.
- We are planning for better seating and a microphone this year. We ask that families sit together.

- Be prepared to tell the judge a little bit about your project, how you got your idea, problems you had, what you learned, what tips/techniques you used, how you baked your cake, how you made the frosting and the type of frosting you used, how you made it structurally sound, etc.
- We strongly encourage all cake projects items to be exhibited at the county fair. Once your judging is complete you may take your cake and items to the fair between **11:00 am and 2:30 pm**. There will be tables by the cake room to put them on, leave your name tag(s) by your items. The Superintendents will arrange them in a way for all to be seen well. Seriously, we will do the best we can! (*Know that if you put your cake front and center it may be moved*)
- Be sure to pick up your cake items (certificates and ribbons too) at release time of the fair, discarding cakes and all parts that you don't want should be done by the member and any help they may need (be sure to save all support pieces that may be inside your tier cakes) Keep it neat and clean!
- Please plan ahead, and PLEASE ONLY RSVP for what you will actually be bringing to the Revue. Please respect others' time and resources.

Enjoy decorating your projects! Start early!! Have Fun!!!

Congratulations on your talent, skills, and hard work that you have learned and shared with others!

For any questions regarding the Cake Revue, please contact Cathy Solum at (715) 234-6874 or (715)-651-2759 or Jessica Sikora at the Extension Office by phone, (715) 537-6806, or by email, jessica.sikora@wisc.edu

***Important: To enter the Cake Revue, RSVP to Jessica Sikora at the Extension Office at jessica.sikora@wisc.edu, (715) 537-6806, or mail in the form at the end of this letter with your Name, Division, and the Classes you will be entering by Tuesday, July 6, 2021. This will get your name and items in the program. YES, please do this in addition to entering your cake items as fair projects. The Cake Revue is a Fair Event, so you will need to include the classes you will be bringing to the Cake Revue on your fair entry sheet. Please bring your fair entry tag to the Cake Revue; this helps us find your spot, though not necessary. Your premium will be included on your fair premium check after the Barron County Fair.**

All cakes should be exhibited at the county fair so please consider exhibiting yours there

Hints for a good looking and long lasting cake at the Barron County Fair

- Remember that this cake **WILL NOT BE EATEN**; only admired and exhibited.
- Bake your cake a few days earlier than normal to let it cool and “dry out” by leaving it uncovered on a wire rack. If you are making a cut-up cake or any other shape, you may want to cut to shape before drying it.
- Try baking your cake longer than normal to take out even more moisture.
- Some cakes will keep well in an air conditioned area once frosted for a long time with no covering. Remember that the goal is to “dry” the frosting as well. Cakes have kept for a month or longer this way and they still looked and smelled good!
- Know your frosting types – some will not do well in the refrigerator or freezer. You may want to do a test run of some of your decorations (e.g. a frosting flower) in the freezer. If that doesn't work, drying may be your best option.
- Basically, moisture is your enemy if you don't want a melting, sagging, moldy mess. The opposite is true if it is a cake for eating.
- **All of this will take an early starting date on your part so plan ahead!**

Cake Storage and Transportation Tips

How to Freeze a Decorated Cake

- Place the frosted cake on a solid flat surface that can be used to hold the cake when placed in the freezer, such as a cookie sheet, cake board, or cutting board. Place the unwrapped cake in the freezer.
- Freeze unwrapped until the frosting and decorations are frozen hard.
- Remove the cake when the frosting is frozen and then wrap with plastic. The plastic should not stick to the frozen frosting.

How to Thaw a Decorated Cake

- Remove the cake from the freezer and unwrap immediately so that the wrap will not stick to the frosting and other decorations as the cake begins to thaw.
- Place in the refrigerator uncovered to thaw. This will prevent condensation from forming when the cake is

How to Transport a Decorated Cake

- Anything that might fall off of the cake, including cake jewelry, cake toppers and flowers, should be removed in advance and kept in a safe place. You should be able to quickly replace these items once you and your cake arrive at the venue.
- If your cake has multiple layers, you can disassemble the levels of your cake and transport each of them in their own separate cake box. This will remove the bulkiness and weight of the cake from the equation and make it much easier to transport. However, you will have to spend extra time at the venue to reconstruct the cake, so you will need to bring all of your tools along.
- The bottom level of the cake should be firmly stuck to a cake board. You can do this using dowels and stakes that jut out of the board and penetrate into the cake. You can also use sticky frostings like buttercream to improve the seal. The cake board should be made of a strong material like high-density cardboard, wood or fiberboard. If the cake is extra heavy, you may need to tape or glue multiple cake boards together to support the weight. Use white tape around the sides of the boards to hide the glue and create a more attractive base. You may also want to push the cake board down onto a piece of Styrofoam to create a foam base, which you can cut to fit exactly into a box.
- The cake box should be padded with foam or cloth at least two inches thick. You can use skewers or even duct tape to secure the foam to the box. The padding helps support the cake, but will also serve as heat

- Once the plastic wrap is secured, quickly wrap the cake with foil and secure all of the edges tightly to protect it from air flow.
- Place the wrapped cake in an airtight rigid container or cake box to help protect it if there is potential for it to be damaged when stored in the freezer.
- Place back in the freezer as soon as possible.

*Freezing is not always best or necessary

thawing. If condensation forms, it can ruin the frosting and cause colors to run.

- Place the cake in a location in the refrigerator where it will not be exposed to other foods and will not be accidentally damaged.

insulation. The closer the box is to the size of the cake board, the better the support. Secure the cake board to the bottom of the box with tape or dowels. If the cake board is smaller than the box, you can secure more dowels between the edge of the board and the sides of the box to prevent sliding.

- Make sure the cake box is placed on a surface that is flat and completely level with the ground. The seat of a car is angled, so this is not an ideal surface. Instead, use the floor of the car or the trunk area. Also consider putting down a non-skid mat underneath the box to prevent it from sliding.
- A small error in driving, like stopping suddenly or turning sharply, can spell disaster for your entire cake. Drive slowly and carefully to ensure that you and your cake arrive at your destination safely. If you need to drive slower than the rest of traffic, do not hesitate to do so, no matter how annoyed the driver behind you might be.
- It is usually best to carry the cake by hand. Once the cake arrives at its final location, verify the final resting place before carefully remove it from the box or car. It is usually much safer to cut off the sides of the box or open it from the side and slide the cake out than to try to lift the cake out of the top of the box. Before setting your creation in its final destination, make sure the stand or table for the cake is secure and can hold the weight of the cake.

*Hope this helps! Good Luck!
Cathy, Abigail, and Diane*

Cathy Solum - 715-234-6874, (715-651-2759)
Abigail Solum – 715-205-1100
Diane Watkins Oberli - 715-357-6598

Fair Book Classes and Instructions:

- Cloverbuds may only sign up for Classes 1- 5.
- Grades 3 -13 may sign up for any class except class 15 which is for grades 7-13 only.
- Except for Cloverbuds, all cakes are not to be exhibited in a baking pan.
- Grades 3-13 please take the cakes out of the pan and display on a sturdy covered board or plate. A few layers of cardboard taped together and covered in a foil wrap works well for a normal size cake.
- All cakes must be real cake with frosting and the greatest majority of cake covered with edible decorations. All edible frosting types may be used. The only exception is Class #15. Note all Styrofoam or other form material based cakes will be judged together in their division, with no class separation.
- Grades 7-13 will have Class 15 for cakes which use a form such as Styrofoam, or other material, in place of a real cake to fit the descriptions for classes 11-14 only. Note all Styrofoam or other form material based cakes will be judged together within their division with no class separation.
- Edible frosting and decorations must be used on all cakes and items including the inedible based or formed cakes. A small amount of inedible decorations may be used.
- A maximum of three (3) decorated cakes may be entered but up to six (6) additional items or classes (flowers, cupcakes, posters, etc.) may be entered, nine (9) items/classes total may be entered.
- Cut-up (sculptured) cakes should be comprised of cakes from square, circle, or rectangular (etc.) shaped pans which are cut and used to form an object or character.
- All class items (cakes, cupcakes, cookies, flowers, borders, posters, etc.) are encouraged to be exhibited at the fair in the air conditioned cake room.
- **Each exhibitor is asked to pay \$1.00 to help defray the cost of certificates and photos of each exhibitor's items at the fair. Payable at the cake revue registration table.**
- Exhibitors are responsible for picking up their certificates and all wanted items and the disposal of perishable items at release time of the fair. Cakes

and other items which are not picked up after entries are released on the final night of the fair will be disposed of.

• If an exhibitor is not able to attend the cake revue, their items still need to be brought there to be judged with a written explanation of the steps or details of their class items. They will be responsible to deliver items to the fair and to get a vertical 4" X 6" photo of the exhibitor with each of their items to the superintendents for display at the fair.

DIVISION M: CAKE DECORATING CLOVERBUDS (K-2)

DIVISION N: CAKE DECORATING GRADES 3-4

DIVISION O: CAKE DECORATING GRADES 5-6

DIVISION P: CAKE DECORATING GRADES 7-8

DIVISION Q: CAKE DECORATING GRADES 9-10

DIVISION R: CAKE DECORATING GRADES 11-13

Class Number

1. **Cut-up (sculptured) cake**, frosted, decorated with edible trimmings. No tips may be used.
2. **One-layer cake** trimmed and decorated with edible materials. No tips may be used.
3. **Decorate 3 round cupcakes** differently and bring on a plate. No tips may be used.
4. **Decorate 3 same-shaped cookies** differently and bring on a plate. No tips may be used.
5. **A Pull-apart Cupcake Cake**, minimum of 6 cupcakes to be used to create a shape or character, then frosted, trimmed and decorated with edible materials as any one layer cake would be. One shall not be able to tell that this is made out of cupcakes when looking at it from the top, from a side view it may show the cupcake structure, but not necessary. No tip work is allowed.
6. **A Pull-apart Cupcake Cake**, minimum of 12 cupcakes to be used to create a shape or character, then frosted, trimmed and decorated with edible materials as any one layer cake would be. One shall not be able to tell that this is made out of cupcakes when looking at it from the top, from a side view it may show the cupcake structure, but not necessary. Majority done in tip work.
7. **Cut-up (sculptured) Cake**, frosted, decorated with tips, some edible trimmings may be used.
8. **Formed-pan Character cake**, frosted, decorated with tips, some edible trimmings may be used. (Examples of this would be a 3D bear shaped pan

or a one-layer dinosaur shaped pan is used to bake the cake and no altering of that shape is allowed.)

9. **One-layer cake frosted**, trimmed and decorated with tips, some edible materials may be used.

10. **One-layer cake frosted**, with smooth surface, borders, and flowers.

11. **Two-layered cake** (an example of this would be two 10 inch in diameter cakes, each approximately 2 inches in height, stacked on top of each other with a filling or frosting in the middle of them) frosted, decorated with tips, some edible materials may be used.

12. **Tiered Cake without separators** (each layer touching the next layer) for a special occasion with a minimum of 5 tips and/or techniques used.

13. **Tiered Cake with separators** (any type of pillars and space in between at least one of the layers) for a special occasion with a minimum of 5 tips and/or techniques used.

14. **Any other cake** (one that does not fit into any of the classes) frosted, trimmed and decorated with edible materials and/or tips.

15. **Divisions P, Q, and R only, All cakes which use a form such as Styrofoam**, or other material, in place of a real cake to fit the description for class 11-14 only.

Note all Styrofoam or other form material based cakes will be judged together within their division with no class separation.

16. **Pre-made Cake Borders**, a minimum of 3 types, each 10" long using tips. Label each with tip number. Bring on cookie sheet or another appropriate surface.

17. **Pre-made 3 Flowers** out of frosting (buttercream, royal, fondant or gum paste) that are uniform. Example: 3 roses, uniform shape, size, and color with or without leaves. Bring on plate or suitable display such as a vase with foam if flowers are attached to wires.

18. **Show and Tell Flower or Character Making**. Use a minimum of 3 steps (exhibits) to show the steps of making a flower or character. Start with step one, progress with each additional step, ending up with a completed display of a flower or character. Label

your display. Display in a straight horizontal line on a covered board or other suitable display.

19. **Decorate 3 round cupcakes** differently, but based on one theme, must use tips, may use some edible materials, bring on a sturdy plate.

20. **Decorate 3 cookies differently**, but based on one theme, must use tips, may use some edible materials, bring on a sturdy plate. 3 Same shaped cookies may be used, but not required.

21. **Pre-make a color flow exhibit** or design, minimum 5" x 7" size.

22. **Poster** detailing the supplies, recipe, and procedure or steps for making frosting or flowers. Minimum size 11" X 17".

23. **Poster** detailing varieties of different tips and their use. Minimum size 11" X17".

24. **Scrapbook or pages**, any size, of cake decorating activities, minimum of 2 pages.

PREMIUMS FOR ABOVE

Blue \$5.00; Red \$4.00, White \$3.00, Pink \$2.00

RSVP For the Cake Revue by mailing or emailing this information by July 6th!

MY NAME _____

MY DIVISION _____

THE CLASS NUMBER(S) I WILL BE BRINGING TO THE CAKE REVUE ON JULY 11TH AT THE SENIOR CENTER ARE: _____

To enter the Cake Revue, RSVP to Jessica Sikora at the Extension Office at jessica.sikora@wisc.edu, (715) 537-6806, or mail in the form to Barron County 4-H, Barron County Government Center 335 E Monroe Ave Rm 2206, Barron WI 54812