

DEPARTMENT 86 AG EDUCATION DISPLAY CONTEST

DIVISION 1

RULES

1. Pre-registration is required by July 20. You can pre-register at mcagfair.com or by contacting the Fair Office at 301-926-3100 x205.
2. All 4-H Clubs are eligible for this contest.
3. There may only be one entry per 4-H Club.
4. The entry must include content about agriculture. Montgomery County agriculture is encouraged.
5. Entries may be any size and composed of any material. These will be on public display.
6. Entries must be displayed within your 4-H area, or area designated by the Ag. Education Committee. Please contact the Fair Office at 301-926-3100 x205 if you need a space.
7. Set up must be complete by noon on Sunday, August 13.
8. Displays from the previous year may be brought to the Fair but will not be judged for premiums.

JUDGING

Judging will occur during the week of the Fair. Results will be announced Thursday, August 17 by 2pm. A member from the Ag Education Committee will reach out to the club leader to schedule an appointment for review of the Ag Education Club display.

JUDGING CRITERIA

1. Attractiveness
2. Neatness
3. Cleanliness
4. Accuracy of Information

Ribbons—Grand Champion Rosette, Blue, Red, White

Judging will be done with the Danish System

First Blue \$75, Second Red \$55, Third White \$45

4- H CAKE OF THE YEAR

Cake of the Year:

Chunky Apple Cake with Browned Butter Frosting

CAKE INGREDIENTS

- 1 cup butter or margarine, softened
- 2 cups granulated sugar
- 3 eggs
- 1/2 teaspoon vanilla
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 3 cups coarsely chopped peeled baking apples (3 medium)
- 1 cup chopped walnuts

FROSTING INGREDIENTS

- 1/2 cup butter (do not use margarine)
- 3 1/4 cups powdered sugar
- 1 teaspoon vanilla
- 1 to 3 tablespoons milk

CAKE INSTRUCTIONS

1. Heat oven to 350°F. Spray 12-cup fluted tube cake pan with baking spray with flour.
2. In large bowl, beat 1 cup butter and the granulated sugar with electric mixer on medium speed until light and fluffy. Beat in eggs, one at a time, until blended. Stir in 1/2 teaspoon vanilla. Stir in flour, baking soda, salt and cinnamon. Stir in apples and walnuts. Spoon into pan.
3. Bake 50 to 65 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 1 hour 30 minutes.

FROSTING INSTRUCTIONS

1. In 2-quart saucepan, heat 1/2 cup butter over medium heat, stirring constantly, until golden brown. Gradually beat in powdered sugar with spoon. Stir in 1 teaspoon vanilla and enough milk until frosting is smooth and desired spreading consistency. Generously spread frosting over top and partially down side of cake. To serve, cut cake with serrated knife.

BAKING TIPS

1. The best baking apples are slightly tart. Top choices are Granny Smith, Braeburn, Cortland, Northern Spy and Rome Beauty.
2. Browned butter frosting has a sweet, nutty flavor that pairs well with this apple cake.

Recipe can be found here:

- <https://www.bettycrocker.com/recipes/chunky-apple-cake-with-browned-butter-frosting/17b128eb-b7bf-486b-be5c-298927e52311>