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 16.
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 20 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

Italian Cream Cake

CAKE INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup shortening
- 2 cups sugar
- 5 large eggs, separated, room temperature
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1-1/2 cups sweetened shredded coconut
- 1 cup chopped pecans

FROSTING INGREDIENTS

- 11 ounces cream cheese, softened
- 3/4 cup butter, softened
- 6 cups confectioners' sugar
- 1-1/2 teaspoons vanilla extract
- 3/4 cup chopped pecans

CAKE INSTRUCTIONS

1. Preheat oven to 350°. Grease and flour three 9-in. round baking pans. In a large bowl, cream butter, shortening and sugar until light and fluffy, 5-7 minutes. Beat in egg yolks and vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Beat until just combined. Stir in coconut and pecans.
2. In another bowl, beat egg whites with clean beaters until stiff but not dry. Fold a fourth of the egg whites into batter, then fold in remaining whites. Pour into prepared pans.
3. Bake until a toothpick inserted in center comes out clean, 20-25 minutes. Cool 10 minutes before removing from pans to wire racks to cool completely.

FROSTING INSTRUCTIONS

1. Beat cream cheese and butter until smooth. Beat in confectioners' sugar and vanilla until fluffy. Stir in pecans. Spread frosting between layers and over top and side of cake. Store cake in the refrigerator.

Recipe can be found here:
https://www.tasteofhome.com/recipes/italian-cream-cheese-cake/**AS**