

St. Joseph County 4-H Candy Making Guidelines



Rules:

1. All candy exhibits must be displayed on a 7" x 11" cardboard available at the county MSU Extension office.
2. All candies must be displayed in candy papers (no specified color), except when candy is too large.
3. All exhibits must be covered with plastic wrap.
4. Exhibitors may exhibit only one time in a given class.
5. Notebook must accompany exhibit. Must indicate in notebook which class they take each year.
6. When a number of different colors are required on a painted article, do NOT count the "back ground" as a color.

Beginning Level: 8-11 year olds by January 1 of current year.

Fundamental techniques to be learned at this level include:

- Correct method for handling and melting chocolate.
- Proper use of flavoring oils.
- Proper use of plastic molds and rubber molds.
- Display will consist of the following:
 - Notebook and one painted article (using three colors), and six uniform size pieces of one of the following kinds of candy, flat mints, almond bark, fudge, cream cheese mints or cereal candy.

Intermediate Level: 12-14 year olds by January 1 of the current year.

Fundamental techniques to be learned at this level include:

- Proper use of thermometer.
- Preparation of homemade fillings for centers.
- Hand-dipped with dipping fork.
- Layering of chocolate.
- Display will consist of the following:
 - Notebook and one painted article (using five colors), and six uniform size pieces of one of the following kinds of candy; Reese cups, mint sandwiches, coconut bonbons or peanut brittle.

Senior Level: 15-18 year olds by January 1 of the current year.

Fundamental techniques to be learned at this level include:

- Use of candy funnel.
- Use of decorating bag to fill candy molds and preparing homemade fillings.
- Painting and use of double molds/two-part molds.
- Learn procedures to make different consistencies of candy (i.e. divinity, taffy, rock candy, gumdrops, and marshmallow candies).
- Tempering chocolate (for dipping).
- Display will consist of the following:
 - Notebook and any one the following eight (8) groups of candy:
 - 1) - 4 chocolate-covered cherries
 - 4 uniform size pcs. Peanut brittle
 - 4 pcs. Caramels or turtles

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- 2) - 1 hollow chocolate egg
 - 2 sugared marshmallow candies (molded in chick, rabbit and/or duck shapes)
- 3) - 2 pecan rolls (3-4" in length)
 - 4 gumdrops
 - 4 uniform size pcs. Fudge (cooked)
- 4) - 1 assembled candy house (6 pcs. Painted in detail)
- 5) - Foreign candies – 3 uniform size pcs. Of 4 different kinds. Exhibit must include recipes and country of origin.
- 6) - 1 Painted double mold requiring 4-8 oz. chocolate
 - 2 large filled candy bars or 4 small filled candy bars
- 7) - 4 uniform size pcs. Rock candy
 - 4 uniform size pcs divinity
 - 4 uniform size pcs. Taffy
- 8) - 1 jewel box filled with 5-7 kinds of candy. Can be fudge, chocolate-covered cherries, center-filled chocolates, Reese cups, sandwich mints, caramels or bonbons