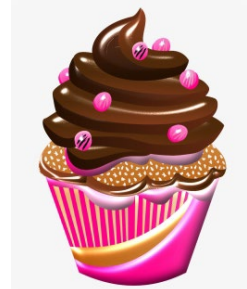




2024 Craig County Fair Cupcake Wars

Thursday, August 1, 2024 @ 2:00 p.m.



Registration due: June 28, 2024

RULES OF PLAY

Teams will consist of 2-3 team members. Members names must be listed on registration form.

- Contest will be held on Thursday, August 1, 2024 - beginning at 2:00 p.m.
- Contest will be held in the Welch Room of the Craig County Community Center. Each team will be directed to a preparation station.
- **There will be 2 age divisions.**
 - **Junior Division:** Minimum age 8 and in the 3rd – 7th grade
 - **Senior Division:** 8th – 12th grade
 - Division is determined by grade of the oldest participant on each team. (Example: If there is a Junior and a Senior on the same team, the team will be in the Senior Division).
- Teams must be checked in at least 15 minutes before start time. (No later than 1:45 p.m.)
- An orientation will be provided for all participants.
- In advance, teams should choose a “theme” for their cupcakes and have a plan in place to create them at the contest.
- Teams may wear matching shirts, aprons, etc. for uniformity. (Not required)
- Each team will bring at least 3 “naked” cupcakes. The cupcakes should have NO frosting and be in paper wrappers only. (You may bring 6 total “naked” cupcakes in case of accident if you want, but only 3 will be used for final judging.)
- Each team will bring the frosting they want to use, mixed in bowls. The frosting should NOT be tinted prior to the contest. Teams will tint and place in frosting bags, if needed at the contest. Frosting can be either store bought or homemade. If store bought, can be either white or chocolate frosting.
- If teams are using fondant, they can use either homemade or purchased fondant. Teams may purchase tinted (colored) fondant to use or may tint fondant off site. **Fondant cannot be pre-cut.**
- Teams may use purchased edible decorating items. Only edible items can be used on cupcakes.
- Teams can bring any decorations and decorating tools.
- In the end, each team will display three decorated cupcakes. You may decorate your table with a tablecloth and other complementary props that match your theme.
- Cupcakes should be the main focus of the table, keeping table decorations to a minimum.

1. Each team will have thirty (30) minutes to prepare the cupcakes and clean up the preparation area. Teams may bring their presentation scripts with them. Teams are allowed one picture no larger than 8X10 of the items they are creating. It must not have any writing or directions on the picture.
2. Electricity will not be available at the contest. Teams should select their recipe with this in mind.
3. Each team must provide their own equipment. Washing facilities will not be available for teams to wash and share equipment. NO preparation dishes or serving dishes are to be cleaned on the fairground premises.
4. Food Safety: Teams should practice proper food safety and be prepared to discuss food safety practice used by their team in the presentation to the judges. Judges will observe preparation to assist in determining score.
5. Presentation: When time is called, each team will present their dish (cupcakes) and provide the following information:
 - Introduction
 - Creative Dish Name (Cupcake theme used)
 - Two major nutrients in the cupcakes
 - Food preparation principles
 - Food Safety
 - All team members must participate in the presentation, all team members must have a speaking role
 - Judging time will include:
 - (4) Four minutes for the presentation (There will be NO tasting)
 - (1) One minute for judges to score (No comments will be given)
 - No talking or writing allowed among any team members while waiting to give the team presentation.
6. Clean-Up: Teams must clean up their preparation areas. Clean-up time is included in the 30-minute preparation allotment. Teams should not plan to have access to a kitchen facility; therefore, dirty dishes should be placed in a plastic container, bag or box to be cleaned at home. Leftover food should be disposed of properly.
7. Placings will be based on rankings of teams by judges. Judges' decisions are final. 1st, 2nd, and 3rd placings will be awarded in each age division.
8. An awards program will be held at the conclusion of the judging process for each group.
9. Cupcakes will remain on display throughout the fair.
10. Registration is due by June 28, 2024.



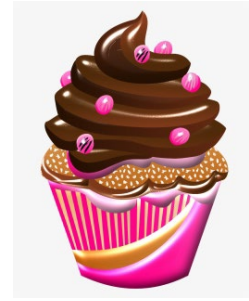


2024 Craig County Fair

Cupcake Wars

Thursday, August 1, 2024 @ 2:00 p.m.

Registration due: June 28, 2024
Craig County OSU Extension Office



Name of team member filling out the form: _____

Phone Number: _____

Email Address: _____

Age Division: If team members are in a different age divisions, please choose the one that fits the oldest team member.

Circle One: Junior (Grades 3rd – 7th) Senior (Grades 8th – 12th)

Team Members Names (You may have a team of 2 or 3 people.)

Each member must reside in Craig County.

1. _____
2. _____
3. _____

Reminders:

1. Contest will be Thursday, August 1, 2024 at 2:00 p.m. in the Welch Room – Craig County Community Center. Please check in no later than 1:45 p.m.
2. Please bring 3-6 “naked” cupcakes to decorate. We will judge the 3 of your choice.
3. Choose a theme in advance and make a plan to decorate your cupcakes. They can be identical or all three different, but still fitting your theme. You can bring a picture of your cupcakes to look at. (No writing or directions on it).
4. Bring your icing in mixing bowls. White or chocolate only. You must tint your icing at the contest, not in advance. Can be homemade or store-bought.
5. Fondant is allowed, homemade or store-bought. Do not pre-cut fondant.
6. You may use homemade or store-bought decorations but they must be edible.
7. Your team may dress in matching aprons, shirts, etc. to match your theme but not required.
8. Bring your own equipment and everything else you need to decorate/display.
9. You may decorate your table, but not required.
10. Cupcakes will be judged on appearance only. Other factors are food safety, presentation, etc.)
11. Your cupcakes will remain on display throughout the fair.
12. Have fun!