



2019-2020

Project: Cake Decorating	Name: Sarah Ringoen
Unit Number and/or Title: Unit 3	4-H Club: Goats and Galore
Year in this Project: (include current year)	County: Boulder County
Age Group (check one): <input type="checkbox"/> Junior (8-10) <input checked="" type="checkbox"/> Intermediate (11-13) <input type="checkbox"/> Senior (14-18)	
Birthdate: 7/27/06 (mm/dd/yy)	
Age: Thirteen (As of December 31, of current 4-H year)	

Project and exhibit guidelines for each project are listed in the State Fair Exhibit Requirements available on the web at Colorado4h.org.

I declare that the information in this book is correct and all 4-H requirements have been completed to the best of my knowledge.

Member's Signature	Sarah Ringoen	date 07/22/20
Leader's Signature		date
Parent/Guardian Signature		date 07/22/20



How I Participate in 4-H!

Categories of Participation	Total this Year	Livestock and General Projects
4-H Projects you are taking this year	3	Poultry--Showbirds Rabbits-- Show/Breeding Cake Decorating-- Unit 3
What activities helped you learn the skills for this project? (project meetings, workshops, classes, contests, etc.)		Mostly practicing on my own and learning about decorating from Youtube videos
What Leadership Development experiences did you participate in. (club/district/state/officer, committee chair, LDC, CLC, YouthFest, State Conference, Jr./Teen leader, pledge leader, etc.)		I Was the Reporter in my 4-H club, Goats and Galore

4-H	Date	Hours	Activity/Title	Location
Citizenship/Community Service	5/23/20	12:00-12:20	Brought Baked goods to my elderly neighbors	My neighborhood
	3/18/20	10:00-12:00	Shared my chickens with the public to teach them about animals	Table Mesa Hardware

	Demonstrations/ Presentations/ Speeches		NA	
			NA	
			NA	

Project Expense and Income/Value

*Expenses: Juniors Only. Figure the cost of the specific ingredients and materials use for your final exhibit item or display board. Label the item "Exhibit" or "Board". You can add a more specific name. Intermediates/Seniors. 1. List items **purchased** this year for your project, such as tools, ingredients, class fees, etc. (More pages can be added if needed)*

Item	Project Expenses
4 pounds of Salted butter	\$ 15
natural food coloring	\$6
Canola oil	\$5
eggs	\$4
TOTALS	\$30
<i>Income or Value: Intermediates/Seniors. 1. List practice items you made-like cakes, cookies, bags, room decorations—and estimate the value by comparing it to a similar item you could buy. 2. Record the value of your exhibit item by comparing it to a similar item you could buy. Display boards have no value. 3. Record the amount of money you received for any items you sold as Income.</i>	
	Income or Value
Pink Rosette smash cake	\$15
4 inch chocolate rose cake	\$15
8 inch fairy loq cake	\$40
8 inch sunset cactus cake	\$45
TOTALS	\$115

Return on Investment

Intermediate and Senior Members

Everyday, we make decisions about where to spend our time and money, and what activities we want to continue. Ask yourself: How did I benefit from this project? What knowledge and skills did I gain from the project? Did I enjoy it? Was it worth the expense? Could I spend money more wisely the next time? Is it worth doing again? Do I want to learn more?

1. What knowledge and skills did you learn that you can use again?
how to pipe flowers, how to crumb coat, how to do ombre shading on a cake

2. How could you use your new skills to save money or to make money?
I could decorate and sell cakes for others

3. If you made a product to sell, how would you decide a price for your product?
Based on the price of ingredients, plus \$25 per hour for time spent making it + decorating

Cake Decorating Information

Please include photos or drawings of the required cakes, cupcakes, cookies and/or molds on a separate sheet and include in your e-record binder. Patterns or diagrams for all required cut-up cakes must be included in your e-record binder. Requirements have changed so please check the list below for the correct number of required cakes, cupcakes, cookies and/or molds. In the table below,

Unit 1 –5 cakes required –4 practice cakes and one exhibit cake and all must be real cakes.

Unit 2 –5 cakes required –4 practice cakes and one exhibit cake and all must be real cakes.

Unit 3 – 5 cakes required –4 practice cakes and one exhibit cake and all must be real cakes.

Unit 4 –4 cakes required –3 practice cakes and one exhibit cake and all must be real cakes.

Unit 5 –Small Treats-Cupcakes –4 batches of cupcakes –3 practice batches and one exhibit batch and all must be real.

Unit 5 –Small Treats-Cookies –4 batches of cookies –3 practice batches and one exhibit batch and all must be real.

Unit 6 –4 cut-up-cakes –3 practice cut-up-cakes and one exhibit cut-up cake and all cakes must be real.

Unit 7 –4 total cakes ---3 practice cakes and one exhibit cake. At least 2 of the 4 cakes must be real.

Unit 8 –4 total cakes –3 practice cakes and one exhibit cake. At least 2 of the 4 cakes must be real and 2 covered in Fondant.

Unit 9 – 4 total cakes –3 practice cakes and one exhibit cake. At least 2 of the 4 cakes must be real.

Unit 10 – 4 total cakes –3 practice cakes and one exhibit cake. At least 2 of the 4 must be real.

Unit 11 – 4 total molds –3 practice molds and one exhibit mold. At least three different edible materials are used.

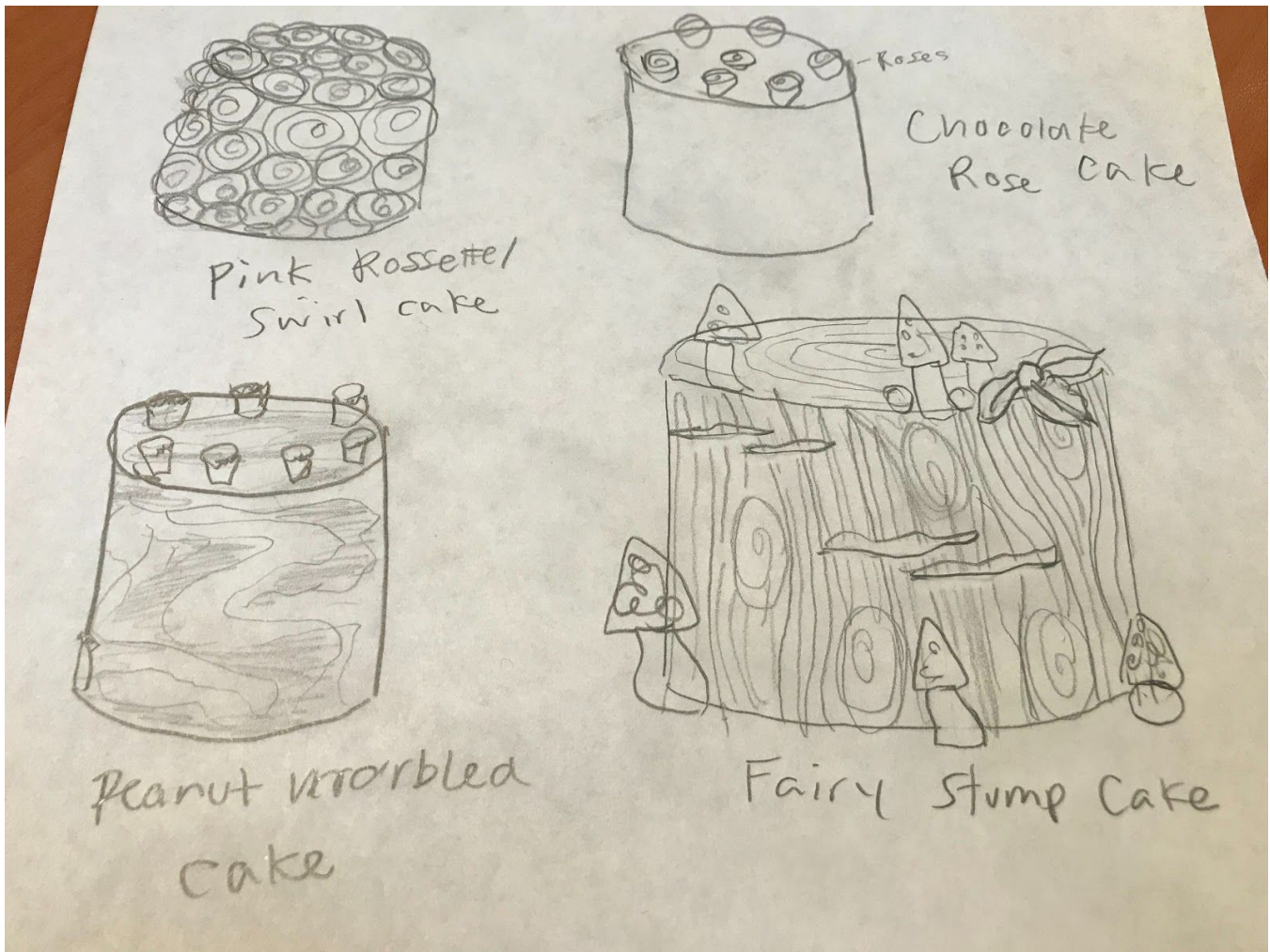
All cakes, cupcakes or cookie batches or molds must be made by the 4-H Member

Requirements for the different cake units. (In the table, record the occasion for cake or cupcakes, if it was a real cake or cupcakes, cookies or cake form, size of cake or shape or type of mold, techniques and tips used, edible materials used, cost of a similar cake, and any problems that you had)	Cake 1 or Cupcake or Cookie Batches Molds	Cake 2 or Cupcake or Cookie Batches Molds	Cake 3 or Cupcake or Cookie Batches Molds	Cake 4 or Cupcakes or Cookie Batches	Exhibit Cake or Cupcakes or Cookies Batches Molds
occasion for use	1 year birthday Pink Rossette Swirl Cake	nothing specific Chocolate Rose Cake	nothing specific Peanut Marbled Cake	nothing specific Fairy Stump Cake	fair cake Sunset Cacti Cake
Real cakes (Units 1-3) Real Character Cakes Unit 4 Real Cut-Up Cakes Unit 6 Four batches of Real Cupcakes Unit 5 Four batches of Cookies –Unit 5 Unit7 –Cake or Cake Form – at least 2 of the 4 must be real cakes Unit 8 –Cake or Cake Form – at least 2 of the 4 must be real cakes –Exhibit cake must be covered with fondant. Unit 9 –Cake or Cake Form – at least 2 of the 4 cakes must be real. Unit 10 – at least 2 of the 3 cakes must be real. Forms are preferred for the exhibited cake Unit 11—at least 3 different edible molds	Real cake	Real cake	Real cake	Real cake	Real cake
Size (8, 9, 10, 9 x13 cake pans) Shape (character or cut-up cakes) Molding materials (at least three different molding or shaping materials)	8 inch round cake pan palette knife cake pan star tip	8 inch round cake pan palette knife round tip	8 inch round cake pan palette knife star tip	8 inch round cake pan star tip round tip leaf tip french tip writing tip flat tip palette knife	8 inch round cake pan star tip french tip writing tip leaf tip round tip palette knife

Pattern(s) used for practice cakes for Unit 6. Pattern included in e-record for exhibited cake.	rosettes	rosettes	marbling	fairy stump	cactus cake
Techniques Used					
1.piping foliage (flowers, leaves, buds)					
2.Swirling with star tip					
3.ombre icing					
4.marbling					
Edible materials (Units 1,5, &6)	N/A	N/A	N/A	N/A	N/A
Cost to buy similar cake, cupcakes Cost of materials (Mold Unit 11)	\$15	\$15	\$15	\$45	\$45
Any problems you had					

Drawing or pictures of the required cakes (check the requirements for the specific number). May use additional pages.

Patterns for Cut-Up Cakes -Unit 6 must be included in the e-record.



Drawings of my first four cakes

Photographs from your 4-H Project

A minimum of four pictures with a descriptive caption for each is required. Additional photos can be added. Pictures must be project-specific.



Sunset Cacti Cake



Side View



Piping Detail - Top of Cake



Piping Detail - Side of Cake

4-H Story

Length and Format Guidelines

You can type or hand-write your story. If you hand-write the story, use pencil or ink on lined white notebook paper.

If a computer is used to write the story, use plain white paper with no smaller than 12 point font.

Leave wide enough margins so the story can be read if inserted into a report cover.

Limit your story to a maximum of two (2) pages.

Story can be single or double-spaced as long as it does not exceed two pages.

Younger members may want to double-space their story so you can see what you are writing.

Be sure to use proper grammar and sentence structure.

Edit your story when finished. Check your spelling.

Have someone else read your story.

The following questions may help you in composing a story specifically related to your project:

Why did you choose this project?

What goals did you set and which ones did you reach?

What are your 4-H goals for next year?

What would you do differently if you were to try it again?

What skills have you learned in the program?

Have your projects grown in size and scope?

Were any adults or other 4-H members especially helpful to you? How?

Has 4-H helped you become a better leader and citizen?

What has being a 4-H member meant to you?

My 4-H Story

I have been in 4-H for 3 years now, since I was 11. I can still remember trying to dig up some club leader's contacts, dragging my mom to various meetings, talking to the few friends I had that were in the program. Finally we found the Goats and Galore club. It was perfect-- the people were kind, helpful, and supportive. So early one morning I nagged my dad to get online and sign me up. I was early enough-- I had a spot! And so started my journey.

This year I participated in both my normal livestock projects and also added cake decorating. I love baking, but turns out the decorating is a lot harder than Youtube makes it look. I learned about different tips, about achieving a smooth coat of frosting, and how to get even cake layers. I'll be honest, the majority of my practice cakes looked hardly fit for the chickens. But my fair cake is something I will always be truly proud of-- I did my very best and I think it looks great. Even if I got absolute last place it wouldn't change how I feel about that cake. If I were to do this project again, I would remind myself to not be so hard on myself, because just like we all are, I'm still learning. Onwards and upwards!

I've always adored animals-- when I was 3 I regularly requested to hug the deer outside. But the crazy chicken lady thing really started when I got my 3 dear little silkie chicks, my very first project. I held them, fed them, watched them grow. Come August I had 3 gorgeous little pullets. I was so proud, they were *mine*. Then I got my first rooster-- needless to say, that bird, combined with my trusty incubator, lended itself to a significant upturn in the chicken population. It wasn't all that long until I had added rabbits, and then, started to breed them, too. But if there is one thing I've learned, raising animals is easily *the* hardest thing I have ever done and maybe will ever do.

It's heartbreak and pure joy; It's elation and severe disappointment. It takes patience, passion, and hardwork. It requires the best character you can muster. It takes courage, a strong will, and a warm heart to all the beautiful creatures in your care.

I've cried, I've squealed with joy, I've swelled with pride. From the moment I moved aside the warm blanket of fur to reveal a perfect--precious-- litter of little pink bunnies, to seeing that magical little crack in the shell of a chicken egg, to having countless animals spending their last moments on this Earth in my arms, I've felt it all. Nothing comes easily with animals; you have to work for everything you get. Sometimes it feels like getting kicked when you're down, like the news of a lurking incurable disease, or the death of your nicest grow-out, or the realization that nothing you can do can help one of your precious animals. This year, I discovered that a majority of my rabbits had an incurable genetic disease, tied to the coloring genetics of my breed. There is nothing you can do about it, aside from starting from the ground up with a new breed. I've handfed rabbit kits only to have them wither away. I've faithfully treated illness only to see another die.

It's been a hard year, and I know it won't get easier. But I do know that I will never stop. Because despite being the hardest thing I have ever done, it is also the most rewarding. And that is why I love 4-H; It's about surrounding yourself with people who have felt it too, the happiness, the devastation, the miracle of life. It's about community, helping one another through the hard times and celebrating with them in the good. It's about friendship, growing up together, and learning from each other, and leaning on each other.

It's just an extracurricular, a club, a group of dorky farm kids.

But we know that it is so much more than that.