Decorate and exhibit any cake or cake dummy that is single, tiered, multi-dimensional, sculptured, or a doll mold. Assemble all cakes/dummies as though they were a real cake and attach a diagram on how it was assembled. (i.e. dowel rod placement, proper size plates, etc.)

Cakes exhibited on stands or special tiered apparatus, where there is no base cake, the boards must be thick enough to hold a real cake and large enough to hold your borders.

CAKE BOARD:
- Cake is on a one-half inch cake drum or stacked cake boards
- Cake board is covered neatly
- Cake board covering is well taped underneath
- Cake board is 4" inches larger than cake (ex. 10" cake + 4" = 14" cake board) upper tier plate and sizes will vary
- Cake board should match the shape of the cake
- Overall size of total exhibit is no larger than 36"x36"
- Exhibit Skills Sheet (4-H 710Ea-W) and diagram of cake assembly completed and attached to cake board.

REQUIREMENTS:
Show at least a total of 5 techniques with one (1) technique from at least three (3) different advanced categories (a) through (i).

* Please check each category shown on your cake.
* Circle the skill(s) selected in categories that list options.
* List all tips used.

SELECT AT LEAST THREE FROM ADVANCED CATEGORIES:

a) **Nail Flower** - Daffodils, Violets, Lily, Bluebells, Daisies, Roses, Chrysanthemums, Wild Flowers, etc.

b) **Fancy Borders** - Ruffled Garland & Reverse Shells; Shell & Flute; Puff & Flower; Zigzag Garland & String Work OR other border combinations

c) **Design Techniques** - Basket Weave; String Work; Lattice Work; Cornelli and other Laces; Wired Flowers and Leaves, etc.

d) **Color Flow** - (Also known as run sugar)

e) **Fondant Icings** - Chocopan, Ready-To-Roll, or make your own to cover as icing or to make decoration items.

f) **Gum Paste or Sugar Paste** - Ready-made or make your own

g) **Sculptured Cakes** - Same or different size layers of cake that are stacked together, then cut and contoured to make one uniform shape such as a turkey

h) **New and Improved Techniques & Methods** - Use a method, such as sugarveil, marzipan, luster dust, brush embroidery, pastillage, airbrushing, painting on fondant, etc. Bring your book/source or a photocopy of that source to show the judge the selected new/improved technique.

i) **Chocolate Molding or Candy Clay** - This is a heat sensitive category that may or may not work for your county Fair.
**Advance Skills Card Continued**

**MAY SELECT TWO ADDITIONAL TECHNIQUES FROM PREVIOUS LEVELS TO FULFILL YOUR REQUIRED ADVANCED LEVEL OF FIVE TECHNIQUES:**

<table>
<thead>
<tr>
<th>Categories</th>
<th>Tips Used</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) <strong>Basic Borders</strong>-</td>
<td></td>
</tr>
<tr>
<td>Star, Dots, Balls, Rosettes (not the flower), Shells, or Zigzag</td>
<td></td>
</tr>
<tr>
<td>b) <strong>Intermediate Borders</strong>-</td>
<td></td>
</tr>
<tr>
<td>Reverse Shell, Grass, Ruffles, Puffs, Zigzag</td>
<td></td>
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<tr>
<td>c) <strong>Message</strong>-</td>
<td></td>
</tr>
<tr>
<td>Printed or Written</td>
<td></td>
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<tr>
<td>d) <strong>Drop flower with Center</strong>-</td>
<td></td>
</tr>
<tr>
<td>Star Drop or Swirl Drop</td>
<td></td>
</tr>
<tr>
<td>e) <strong>Flowers (made on a flat surface; stem or vine are optional)</strong>-</td>
<td></td>
</tr>
<tr>
<td>Sweet Peas, Rosebuds, Half-Carnation, Half-Roses, Rosette Flower</td>
<td></td>
</tr>
<tr>
<td>f) <strong>Leaves</strong></td>
<td></td>
</tr>
<tr>
<td>g) <strong>Sugar Molds</strong></td>
<td></td>
</tr>
<tr>
<td>h) <strong>Star-filled Pattern</strong></td>
<td></td>
</tr>
<tr>
<td>i) <strong>Beginner Level Side Decorations</strong>-</td>
<td></td>
</tr>
<tr>
<td>Dots or Stars</td>
<td></td>
</tr>
<tr>
<td>j) <strong>Intermediate Side Decorations</strong>-</td>
<td></td>
</tr>
<tr>
<td>Scrolls, Reverse Shell, “C” Scroll, Fleur-de-lis, Zigzag Garland or Zigzag Puffs</td>
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<tr>
<td>k) <strong>Figure Piping</strong></td>
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<tr>
<td>l) <strong>Color Striping</strong>-</td>
<td></td>
</tr>
<tr>
<td>Stripe bag with colored icing, gel or paste food color</td>
<td></td>
</tr>
<tr>
<td>m) <strong>Transparent/Piping Gel</strong>-</td>
<td></td>
</tr>
<tr>
<td>Use for water or accents</td>
<td></td>
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<tr>
<td>n) <strong>Other techniques</strong>-</td>
<td></td>
</tr>
<tr>
<td>Bows and/or Ribbons to accent cake</td>
<td></td>
</tr>
</tbody>
</table>

Fasten your drawing/diagram to the Exhibit Skills Card (4-H 710Ea-W) to show how your cake project would actually be put together, if it was a real cake (include cake sizes, dowel rod placement, separator plate sizes, etc.).