

4-H CANDY MAKING GUIDELINES

Helping youth develop life skills is part of the goal of 4-H. Following are suggested candy making techniques which may be learned at different levels. They are meant to be guidelines and suggestions. The learning experiences for each level correspond with classes offered at the fair. There is no set order required within each level, as to what should be done first, second, etc.

EXPERIENCE GUIDELINES:

Young Members (Age 9-11)

- A. Learn how to correctly handle and melt chocolate.
- B. Learn how to prepare homemade peanut butter filling.
- C. Learn how to use flavoring oils properly.
- D. Learn how to use molds correctly.
- E. Learn how to hand dip with a dipping fork.

Junior Members (Age 12-14)

- A. Learn how to use thermometer correctly.
- B. Learn how to make homemade fillings for centers.
- C. Learn how to layer chocolate.
- D. Learn how to paint candy.
- E. Learn how to use double molds for hollow molding.

Senior Members (Age 15-19)

- A. Learn how to use candy funnel.
- B. Learn how to make caramel from scratch.
- C. Learn how to use decorating bag to fill candy molds.
- D. Learn how to use rubber molds.
- E. Continue to increase candy making skills and try new things.

GENERAL SUGGESTIONS FROM CANDY JUDGES

1. Encourage members to do different things each year and to make a broad range of candy.
2. Be aware of flavor of the chocolate. Don't store chocolate where it can pick up any other odors.
3. To retain shape and flavor, mints cannot be made too far in advance. Chocolate items can be transported in styrofoam for temperature control.
4. Be neat and present your exhibit attractively.

4-H FAIR CANDY CLASSES

- A. Member must choose from the age section what he/she wants to exhibit.
- B. Include recipe for candies or written procedure on molded candies.
- C. If desired, candy may be displayed in candy papers.
- D. One piece of candy is to be wrapped separately for judge (in addition to number of pieces listed for exhibits below.)
- E. Attach index card to exhibit tag if member is disabled or has reached his or her capability. Use card to briefly explain this.

Section 1 - Young

- * 6 molded chocolates
- * 6 flat chocolate mints, shapes approximately 1" diameter, flavored with mint oil.
- * 6 hand dipped coconut bon bons
- * 6 peanut butter cups
- * 6 pieces cereal candy

Section 2 - Junior

- * 4 painted articles using at least 2 colors
- * 4 turtles
- * 4 chocolate covered cherries
- * 4 pieces chocolate fudge - homemade
- * 4 articles of hollow chocolate molding (such as 2 piece bunny, Santa Claus boot)

Section 3 - Senior

- * 4 caramels homemade from scratch recipe (not just steaming sweetened condensed milk.)
- * 1 detailed painted article using 3-5 different colors.
- * 1 box of assorted varieties displayed in appropriate 1 pound box.
- * 1/2 pound peanut brittle
- * Any candy not listed in any other class above