

Homemade Ice Cream

Description: This project teaches youth how make ice cream either by cranking or plugging in the machine. Taste, quality and texture are the key this project looks for.

No State Fair Entry

- Enroll in 4-H, pay annual program fee, and enter project in V2.4online by May 15
- Enter exhibit(s) in FairEntry by May 19, 2023. See page 7 Rule #24.
- Judging will TBD

An Allen County 4-H General Record Sheet must be completed, signed and turned in at the beginning of check-in for All Exhibit Building Projects.

All posters, notebooks, and display boards must include a reference list indicating where information was obtained, giving credit to the original author, to complete the 4-H member's exhibit. This reference list should/might include web site links, people and professionals interviewed, books, magazines, etc. It is recommended this reference list be attached to the back of a poster or display board, be the last page of a notebook, or included as part of the display visible to the public. A judge is not to discredit an exhibit for the way references are listed.

Posters are to be 22"x28" and displayed horizontally and placed in a clear plastic sleeve or covered with clear plastic to protect contents. Display boards should be designed to sit on a table using no more than 36" of tabletop space. Space should be left in the lower right hand corner to place an exhibit tag provided by Purdue Extension staff.

Judges evaluating exhibits should recognize individual differences and creativity, therefore using information in this document as a guide rather than a requirement.

This project will be judged in three divisions:

Level 1 - Grades 3-4-5

Level 2 - Grades 6-7-8

Level 3 - Grades 9-10-11-12

The goal of the Homemade Ice Cream project is for youth to learn to use safe food handling methods, follow a recipe, and exercise creativity in making different types of homemade ice cream or similar frozen desserts.

Raw milk, raw milk products or uncooked eggs/egg whites are not permitted. No home canned fruits may be used.

Exhibit Requirements:

Level 1: Grades 3, 4, 5

Learn to make vanilla or chocolate homemade ice cream, frozen yogurt, non-dairy ice cream or similar frozen dessert.

Exhibit at least one pint of this dessert. A recipe card with sources must accompany exhibit.

Level 2: Grades 6, 7, 8

Learn how to make different flavors of ice cream, frozen yogurt, non-dairy ice cream or similar frozen dessert other than chocolate or vanilla. Exhibit at least one pint of this dessert. A recipe card with sources must accompany exhibit.

Level 3: Grades 9, 10, 11, 12

Learn how to make different flavors of ice cream, frozen yogurt, non-dairy ice cream or similar frozen dessert with increasingly complex recipes which may include the use of real fruits, nuts or other added ingredient such as a candy.

Exhibit at least one pint of this dessert. A recipe card with sources must accompany exhibit.