

HOMEMADE ICE CREAM

County Project Only

The goal of the Homemade Ice Cream project is for youth to learn about how to follow a recipe, mix ingredients, and make different types of ice cream using different types of ice cream making devices/tools/ and methods. This project has 3 levels, beginner, intermediate, and advanced. Each level has different guidelines.

- Homemade Ice Cream Record Sheet must be completed and accompany each exhibit.

EXHIBIT GUIDELINES

Level 1: Grades 3, 4, 5

Learn how to make a vanilla and/or chocolate ice cream. Practice at least 3 different times at home. Take pictures of your experience. Create a poster that will include one recipe that you made at home and pictures of your experience. Your poster will be displayed and judged on Wednesday, July 15 during "Perishable" project judging.

Level 2: Grades 6, 7, 8

Learn how to make several different flavors of ice cream. Practice 4-5 times at home making at least 3 different flavors of ice cream. Take pictures of your experience. Create a poster that includes 2 different recipes that you made at home and pictures of your experience. Your poster will be displayed and judged on Wednesday, July 15 during "Perishable" project judging.

Level 3: Grades 9, 10, 11, 12

Learn how to make several different flavors of ice cream including at least 2 that use real fruit and/or nuts or other added ingredient such as a candy. Practice 5-7 times at home making at least 4 different flavors of ice cream. Take pictures of your experience. Create a poster that includes 2 different recipes that you made at home and pictures of your experience. Your poster will be displayed and judged on Wednesday, July 15 during "Perishable" project judging.

HOMEMADE ICE CREAM CONTEST (OPTIONAL)

Purdue Extension Food Safety Policy (Effective 10/2022)

For Food Competitions: Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized **or** included as part of a batter and baked) are acceptable. No home- canned fruits, vegetables, or meats are permitted as ingredients in food products.

Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Potential food allergens include, but are not limited to, milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, soy and sesame. Each food product must be labeled with the following information:

- Name
- Address (4-H member information can be taken from enrollment if needed)
- Contact information (phone and/or email address; 4-H member information can be taken from enrollment if needed)
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

*Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are **NOT** to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.*

Baked food products may be from a boxed mix following the instructions, a boxed mix with added ingredients, or ingredients combined from scratch. Youth are to place their name, county and club on the bottom side of their plate, pan or other container and the official entry tag provided will be placed with the exhibit.

A completed recipe card is to be submitted with each exhibit. Recipe cards are for judging purposes only and will not be returned to the exhibitor. Laminating, wrapping the recipe card in plastic, or placing it in a clear plastic bag is optional. Since it is illegal in the State of Indiana for youth under the age of 21 to purchase or consume alcoholic beverages, 4-H members are to use recipes that do not include an alcoholic beverage as an ingredient. A suitable non-alcoholic or imitation product may be substituted.

Baked food products should be covered during transport and displayed on a paper or foam plate, or another type of disposable container. Pies, casseroles and other similar items are to be baked in a disposable pan. Cakes and sticky items may be displayed on a cardboard strong enough to support the item and covered in foil, plastic, wax paper, or similar substance.

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

Perishable baked exhibits entered for state fair competition will not be displayed and instead will be donated to a central Indiana homeless shelter.

HOMEMADE ICE CREAM CONTEST GUIDELINES

(Exact day, time, and location TBA at the County 4-H Fair)

This is when all levels of youth in this project will get to display their poster and will have the opportunity make their favorite recipe of homemade ice cream. This contest will match the same 3 levels as listed above.

Level 1: Grades 3, 4, 5: Make a vanilla or chocolate ice cream.

Level 2: Grades 6, 7, 8: Make any flavor of ice cream (just NOT chocolate or vanilla) and there can be no added ingredient (i.e., nuts, candy)

Level 3: Grades 9, 10, 11, 12: Make any flavor of ice cream using real fruit, nuts, or other added ingredients such as candy, etc. This contest will be judged by a panel of judges that will observe the recipes, preparation, the freezing of the ice cream, the displayed posters, and finally the tasting of the ice cream. Winners will be announced at the conclusion of the contest.