

Homemade Ice Cream (No State Fair Entry)

- Enroll in 4-H, pay annual program fee, and enter project in V2.4honline by May 15
- Enter exhibit(s) in FairEntry by last business day in June, which is June 30, 2021. See page 7 Rule #23.
- Judging will take place on Monday, July 19, 2021

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.

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.