

- on both sides of the float. The name of the Club is required to appear on the trailer as well.
4. Float wagons may not be any bigger than 8'x18', with a wheel on each corner pulled using a pin or a ball diameter of 2 1/8" or smaller. No pintle hooks.
 5. A Club may enter only one unit.
 6. Floats for competition must be assembled by registered 4-H Club members on the Fairgrounds. Wagons and trucks may be parked in the Cattle Show Pavilion beginning Sunday morning at 9am for construction work. All work must be completed by 3pm. The wagons and trucks must be removed from the grounds by Monday at 12noon.
 7. Floats and walking units should reflect the 2025 theme.
 8. Judging will be done on the Danish System and awards made as indicated below.
 9. Award recipients must report to the PEPCO Community Stage at Racing Park as soon as the parade ends for ribbon presentations.

CLASSES

1. Float, Float/Walking, and Equestrian Units
2. Walking Units
3. Clover Units

DEPARTMENT 86 AG EDUCATION DISPLAY CONTEST

DIVISION 1

RULES

1. Pre-registration is required by July 20. You can pre-register at mcag-fair.com or by contacting the Fair Office at 301-926-3100 x205.
2. All 4-H Clubs are eligible for this contest.
3. There may only be one entry per 4-H Club.
4. The entry must include content about agriculture. Montgomery County agriculture is encouraged.
5. Entries may be any size and composed of any material. These will be on public display.
6. Entries must be displayed within your 4-H area, or area designated by the Ag. Education Committee. Please contact the Fair Office at 301-926-3100 x205 if you need a space.
7. Set up must be complete by noon on Sunday, August 10.
8. Displays from the previous year may be brought to the Fair but will not be judged for premiums.

JUDGING

Judging will occur during the week of the Fair. Results will be announced Thursday, August 14 by 2pm. A member from the Ag Education Committee will reach out to the club leader to schedule an appointment for review of the Ag Education Club display.

JUDGING CRITERIA

1. Attractiveness
2. Neatness
3. Cleanliness
4. Accuracy of Information

Ribbons—Grand Champion Rosette, Blue, Red, White

Judging will be done with the Danish System

First Blue \$75, Second Red \$55, Third White \$45

4-H CAKE OF THE YEAR

Italian Cream Cake

CAKE INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup shortening
- 2 cups sugar
- 5 large eggs, separated, room temperature
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1-1/2 cups sweetened shredded coconut
- 1 cup chopped pecans

FROSTING INGREDIENTS

- 11 ounces cream cheese, softened
- 3/4 cup butter, softened
- 6 cups confectioners' sugar
- 1-1/2 teaspoons vanilla extract
- 3/4 cup chopped pecans

CAKE INSTRUCTIONS

1. Preheat oven to 350°. Grease and flour three 9-in. round baking pans. In a large bowl, cream butter, shortening and sugar until light and fluffy, 5-7 minutes. Beat in egg yolks and vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Beat until just combined. Stir in coconut and pecans.
2. In another bowl, beat egg whites with clean beaters until stiff but not dry. Fold a fourth of the egg whites into batter, then fold in remaining whites. Pour into prepared pans.
3. Bake until a toothpick inserted in center comes out clean, 20-25 minutes. Cool 10 minutes before removing from pans to wire racks to cool completely.

FROSTING INSTRUCTIONS

1. Beat cream cheese and butter until smooth. Beat in confectioners' sugar and vanilla until fluffy. Stir in pecans. Spread frosting between layers and over top and side of cake. Store cake in the refrigerator.

Recipe can be found here:

<https://www.tasteofhome.com/recipes/italian-cream-cheese-cake/AS>