

# Cake Decorators Compete At Carroll County

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**Maryland Correspondent**

**WESTMINSTER, Md.** — Fairgoers seeking refuge from the heat on the opening day of the Carroll County fair who found themselves in the air-conditioned Burns Hall at the Ag center were in for a sweet treat. The fragrance of buttercream wafted through the hall. Tiers of chocolate, marble, and buttery yellow cake were busily stacked into confectionery sculptures of all sizes and shapes by bustling cake artists. They had stumbled into the midst of a wedding cake decorating contest.

The contest, the first ever of its kind at the fair, was an offshoot of a public wedding and vow renewal held at the 100th anniversary of the fair. Laura Stambaugh and David Zepp were married at the fair in the horse show ring, with a crowd of hundreds sharing their special ceremony with them. Mr. and Mrs. Frank Fogle of Johnsville, retired dairy farmers, renewed their vows at the horse show ring. The Fogles were married at the fair in August of 1939.

The tradition of being married at the fair is rooted in history; weddings were held each year at the fair from 1933 through 1942, and then again following the war. The fair committee would advertise in the local paper for couples who wanted to tie the knot at the fair. Names of the parties were kept a secret until fair night.

This year's centennial anniversary fair sparked a flurry of special activities, including the wedding and vow renewal. The decorated wedding cake contest was to supply cake for the great crowd of visitors to the public wedding. The winning cake was cut by the bride and groom following their wedding.

Cakes were entered in professional or amateur classes. Rules stipulated that there be a minimum of three edible tiers, and that the cakes would fit into a display four by two and one-half feet. Although the bride chose plum as her color and the renewal bride pink, cakes did not have to conform to those colors; any color or theme was acceptable by the judges. Cake decorators were urged to showcase their creativity and skill.

Judging took place in the morning with the public in attendance. Throngs of people witnessed the 25 entries, each made to serve hundreds of people. Decorators pulled out all the stops. There were arched tiers brimming with fresh flowers, domed cakes covered with delicate buttercream cornelli lace, and breathtaking swags of rolled fondant. There was even a fountain flowing with tinted water supporting one cake. There were flowers of all kinds: two-tone buttercream roses, garlands of petite sweet-peas, sky-blue forget-me-nots and every other blossom imaginable.

In the end, the judges settled on the understated, elegant entry of Jennifer Bertucco from Hampstead as the champion in the professional category. Jennifer's cake, four graduated tiers of marble cake, was assembled using stacked construction, with each tier resting directly on the layer beneath it. The cakes, iced first in white buttercream, were then covered with a layer of snow-white rolled fondant. Jennifer tinted white chocolate into pastel hues of rose, peach, and tan and modeled roses with it. These she arranged



**Cake artist Jennifer Bertucco shows her supreme champion wedding cake. With Jennifer are her "helpers," children Kelsey and Bobby.**

in a trial up one side of each tier, culminating in a cluster at the top accented with a white pastillage bow. White lace filigree heart decorations were evenly applied all over the cake surface.

"I based it on a picture I saw in a magazine," said Jennifer, a mother of two who works part time decorating cakes for a bakery. She also has a home-based business making wedding cakes. "I had seen a small picture, and I liked it, so I adjusted it a little," she explained of the design of her cake, "It was fun to do, you always enjoy your own work."

First place in the amateur class went to Karen Butler of Frederick. She made a three-tiered French vanilla cake covered in vanilla

buttercream and then wrapped in white rolled buttercream icing. The two bottom tiers were stacked and accented with a bead and pearl border, and the top three-layer tier was raised on crystal-look pillars above a tulle and seed pearl puff. A garland of crimson-red bull-blown roses and rosebud modeled of rolled buttercream climbed the side of the layers to the final tier topped with a cluster of satin



**The overall winner in the amateur class was made by Karen Butler.**

wedding bells and a scattering of rosebuds.

The top winners in the professional and amateur divisions competed for the overall first-place wedding cake winner, with Jennifer Bertucco's cake winning overall grand champion. This cake was cut by the bride and groom at the wedding reception at the fair.

Top entries in both classes were as follows: Overall grand champion: Jennifer Bertucco; professional: 1. Jennifer Bertucco; 2. Lucinda Bankert and Missy Utz, Shurfine Nell's Market; 3. Susan Sanders, Hillcrest Restaurant and Bakery. Amateur: 1. Karen Butler; 2. Shelley Smith; 3. Christine Uhrlass.



## 4-H Pig Club Holds 55th Annual Show and Sale

The 55th Annual Franklin County 4-H Pig Club Show and Sale was held at the Greencastle Livestock Market on Saturday, August 9, with 59 4-H project animals shown and sold. The 59 head of pork-on-the-hoof totaled 13,160 pounds and sold for a total sale value of \$11,760. The pigs averaged 223 pounds per head and sold for an average price of .89 cents per pound.

The grand champion pig, weighing 255 pounds was shown by Justin Conner, Chambersburg, and was purchased by Wayne F. Craig and Sons for \$3.25 a pound. The reserve champion shown by John Greenawalt of Amberson, weighing in at 240 pounds, was also purchased by Wayne F. Craig and Sons for \$2.10 a pound.

In the pen-of-two class champion honors went to Aaron Greenawalt, Amberson, and was purchased by Hatfield Quality Meats for \$1.17 a pound. Reserve champion honors went to Justin Conner, Chambersburg, and was also purchased by Hatfield Quality Meats for .95 cents per pound.

In the junior fitting and showing class Joshua Wenger, Newburg, was declared grand champion while Eric Diem, Willow Hill, was granted reserve champion honors.

In the senior division Justin Conner was declared grand champion while John Greenawalt was declared reserve champion.

The show was judged by Dave Reinecker, an Adams County pork producer who is also president of the prestigious PA Pork Producers Council. Roundup trophies were sponsored by York Farm Credit, ACA of Chambersburg while ribbons and rosettes were provided by the Franklin County 4-H Development Fund.

## Donough Attends NICE

Travis Donough, son of Ed and LaRue Donough, Manhiem, was one of more than 250 youth scholars to attend the 69th Annual National Institute on Cooperative Education (NICE), Aug. 4-7 in Pittsburgh.

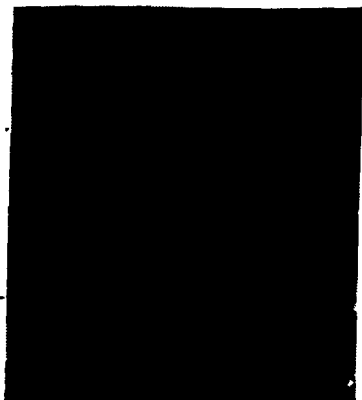
Adults, educators, young cooperators, and youth from throughout the United States and several foreign countries attended the Institute, sponsored by the



**Show judge Dave Reinecker is shown with Lydia Cunningham representing Farm Credit and Justin Conner with the Grand Champion 4-H pig.**

NCFC Education Foundation, a supporting organization of the National Council of Farmer Cooperatives in Washington, D.C.

NICE is the largest annual educational event devoted to cooperatives. This year more than 85 program activities and more than 100 nationally known speakers will focus on the theme, "Cooperation: Keystone of the Future."



**Travis Donough**