



DISCOVER



4-H CANDY COMPANY



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Description

The Discover 4-H Clubs series guides new 4-H volunteer leaders through the process of starting a 4-H club or provides a guideline for seasoned volunteer leaders to try a new project area. Each guide outlines everything needed to organize a club and hold the first six club meetings related to a specific project area.

Purpose

The purpose is to create an environment for families to come together and participate in learning activities while spending time together as a multi-family club. Members will experiment with new 4-H project areas.

What is 4-H?

4-H is one of the largest youth development organizations in the United States. 4-H is found in almost every county across the nation and enjoys a partnership between the U. S. Department of Agriculture (USDA), the state land-grant universities (e.g., Utah State University), and local county governments.

4-H is about youth and adults working together as partners in designing and implementing club and individual plans for activities and events. Positive youth development is the primary goal of 4-H. The project area serves as the vehicle for members to learn and master project-specific skills while developing basic life skills. All projects support the ultimate goal for the 4-H member to develop positive personal assets needed to live successfully in a diverse and changing world.

Participation in 4-H has shown many positive outcomes for youth. Specifically, 4-H participants have higher participation in civic contribution, higher grades, increased healthy habits, and higher participation in science than other youth (Lerner et al., 2005).

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Utah 4-H

4-H is the youth development program of Utah State University Extension and has more than 90,000 youth participants and 8,600 adult volunteers. Each county (Daggett is covered by Uintah County) has a Utah State University Extension office that administers the 4-H program.

The 4-H Motto

"To Make the Best Better!"

The 4-H Pledge

I pledge: My HEAD to clearer thinking, my HEART to greater loyalty, my HANDS to larger service and my HEALTH to better living, for my club, my community, my country, and my world.

4-H Clubs

What is a 4-H Club? The club is the basic unit and foundation of 4-H. An organized club meets regularly (once a month, twice a month, weekly, etc.) under the guidance of one or more volunteer leaders, elects its own officers, plans its own program, and participates in a variety of activities. Clubs may choose to meet during the school year, only for the summer, or both.

Club Enrollment

Enroll your club with your local Extension office. Each member will need to complete a Club Member Enrollment form, Medical History form, and a Code of Conduct/Photo Release form (print these from the www.utah4h.org website or get them from the county Extension office).

Elect Club Officers

Elect club officers during one of your first club meetings. Depending on how many youth are in your club, you can decide how many officers you would like. This will typically include a president, vice president, pledge leader, and secretary. Other possible officers or committees are: song leader, activity facilitator, clean-up supervisor, recreation chair, scrapbook coordinator, contact committee (email, phone, etc.), field trip committee, club photographer, etc. Pairing older members with younger members as Sr. and Jr. officers may be an effective strategy to involve a greater number of youth in leadership roles and reinforce the leadership experience for both ages. Your club may decide the duration of officers 6 months, 1 year, etc.



A Typical Club Meeting

Follow this outline for each club meeting:

- ☐ Call to order—president
- ☐ Pledge of Allegiance and 4-H Pledge—pledge leader (arranges for club members to give pledges)
- ☐ Song—song leader (leads or arranges for club member to lead)
- ☐ Roll call—secretary (may use an icebreaker or get acquainted type of roll call to get the meeting started)
- ☐ Minutes of the last meeting—secretary
- ☐ Business/Announcements—vice president
- ☐ Club Activity—arranged by activity facilitator and includes project, lesson, service, etc. These are outlined by project area in the following pages.
- ☐ Refreshments—arranged by refreshment coordinator
- ☐ Clean Up—led by clean-up supervisor



Essential Elements of 4-H Youth Development

The essential elements are about healthy environments. Regardless of the project area, youth need to be in environments where the following elements are present in order to foster youth development.

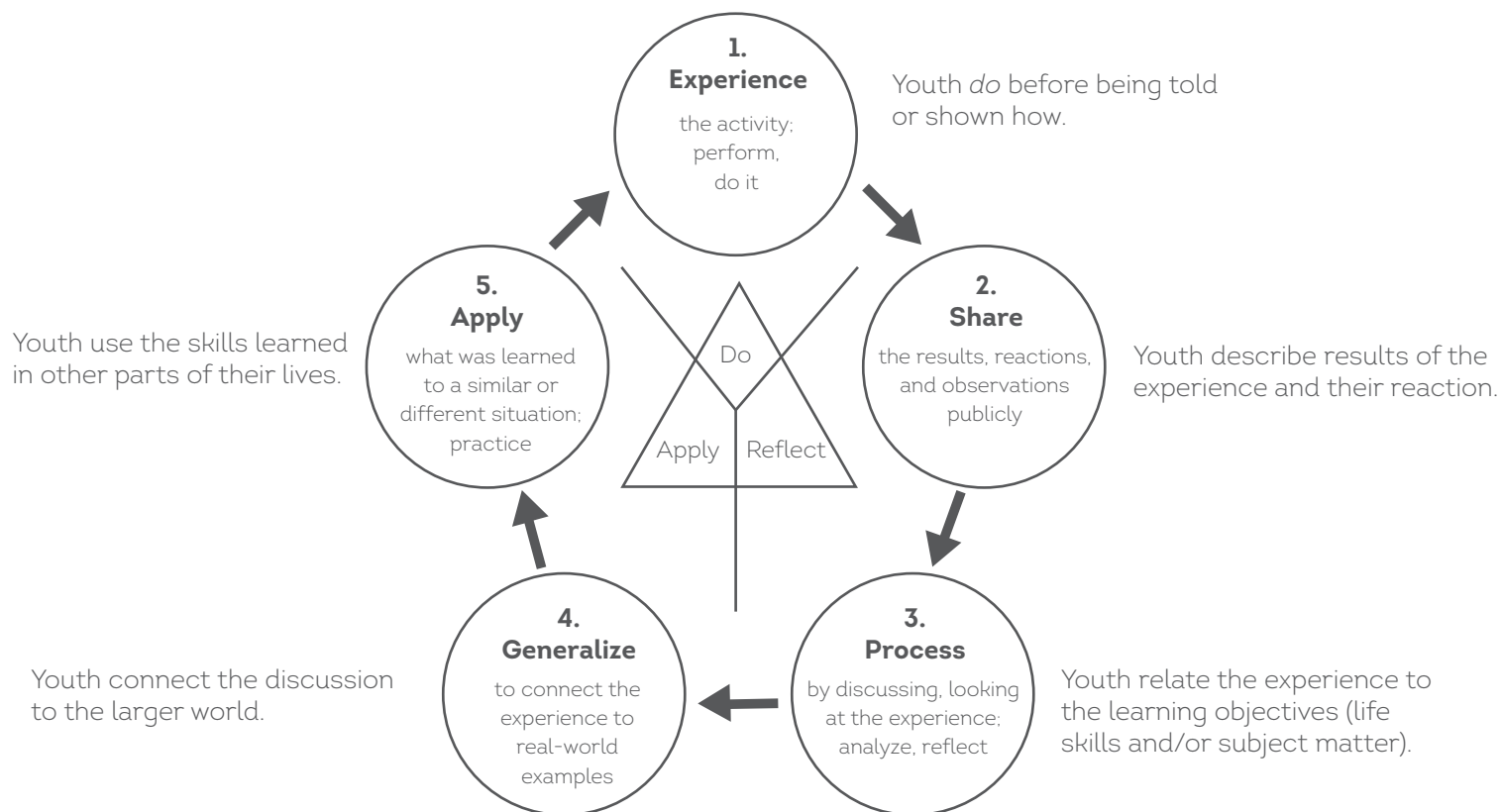
1. **Belonging:** a positive relationship with a caring adult; an inclusive and safe environment.
2. **Mastery:** engagement in learning, opportunity for mastery.
3. **Independence:** opportunity to see oneself as an active participant in the future, opportunity to make choices.
4. **Generosity:** opportunity to value and practice service to others.

(Information retrieved from: <http://www.4-h.org/resource-library/professional-development-learning/4-h-youth-development/youth-development/essential-elements/>)



4-H “Learning by Doing” Learning Approach

The Do, Reflect, Apply learning approach allows youth to experience the learning process with minimal guidance from adults. This allows for discovery by youth that may not take place with exact instructions.



4-H Mission Mandates

The mission of 4-H is to provide meaningful opportunities for youth and adults to work together to create sustainable community change. This is accomplished within three primary content areas, or mission mandates - citizenship, healthy living, and science. These mandates reiterate the founding purposes of Extension (e.g., community leadership, quality of life, and technology transfer) in the context of 21st century challenges and opportunities. (Information retrieved from: http://www.csrees.usda.gov/nea/family/res/pdfs/Mission_Mandates.pdf)

1. **Citizenship:** connecting youth to their community, community leaders, and their role in civic affairs. This may include: civic engagement, service, civic education, and leadership.
2. **Healthy Living:** promoting healthy living to youth and their families. This includes: nutrition, fitness, social-emotional health, injury prevention, and prevention of tobacco, alcohol, and other drug use.
3. **Science:** preparing youth for science, engineering, and technology education. The core areas include: animal science and agriculture, applied mathematics, consumer science, engineering, environmental science and natural resources, life science, and technology.

Getting Started

1. Recruit one to three other families to form a club with you.
 - a. Send 4-H registration form and medical/photo release form to each family (available at utah4h.org).
 - b. Distribute the Discover 4-H Clubs curriculum to each family.
 - c. Decide on a club name.
 - d. Choose how often your club will meet (e.g., monthly, bi-monthly, etc.).
2. Enroll as a 4-H volunteer at the local county Extension office (invite other parents to do the same).
3. Enroll your club at the local county Extension office.
 - a. Sign up to receive the county 4-H newsletter from your county Extension office to stay informed about 4-H related opportunities.
4. Identify which family/adult leader will be in charge of the first club meeting.
 - a. Set a date for your first club meeting and invite the other participants.
5. Hold the first club meeting (if this is a newly formed club).
 - a. See *A Typical Club Meeting* section above for a general outline.
 - i. Your activity for this first club meeting will be to elect club officers and to schedule the six project area club meetings outlined in the remainder of this guide. You may also complete a-d under #1 above.
 - b. At the end of the first club meeting, make a calendar outlining the adult leader in charge (in partnership with the club president) of each club meeting along with the dates, locations, and times of the remaining club meetings.
6. Hold the six project-specific club meetings outlined in this guide.
7. Continue with the same project area with the 4-H curriculum of your choice (can be obtained from the county Extension office) OR try another Discover 4-H Club project area.



Other Resources

Utah 4-H website: www.Utah4-h.org

National 4-H website: www.4-h.org

4-H volunteer training:

To set up login:

<http://utah4h.org/volunteers/training/>

To start modules: (password = volunteer)

References

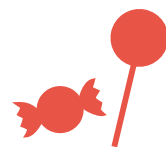
Information was taken from the Utah 4-H website (utah4h.org), the National 4-H website (4h.org), the Utah Volunteer Handbook, or as otherwise noted.

Lerner, R., M. et al. (2005). Positive youth development, participation in community youth development programs, and community contributions of fifth grade adolescents: Findings from the first wave of the 4-H Study of Positive Youth Development. *Journal of Early Adolescence*, 25(1), 17-71.

We would love feedback or suggestions on this guide; please go to the following link to take a short survey:

Go to <https://goo.gl/iTfiJV> or [Click here to give your feedback](#)

4-H CANDY COMPANY CLUB *Meetings*



Club Meeting 1

Jolly Pops and Microwave Hard Candy Suckers 2



Club Meeting 2

Peanut Clusters and Pretzel Bites 7



Club Meeting 3

Candy Coating and Dipping 15



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Recipe Book

Candy Making Recipe Book 37

4-H *Club Meeting 1*

Jolly Pops and Microwave Hard Candy Suckers



Activity 1 Supplies

- Jolly Rancher hard candies
- LifeSavers hard candies
- Short lollipop sticks
- Cookie sheet
- Parchment paper

Activity 2 Supplies

- Hard candy molds
- Sucker sticks
- Nonstick spray
- 4-cup glass measure cup
- 1 cup sugar
- ½ cup corn syrup
- Plastic wrap
- Microwave
- Hot pad

Activity 3 Supplies

- Name the slogan worksheet
- Pencils

INTRODUCTION

During this first club meeting 4-Hers will learn about the importance of food safety when preparing food for others. Youth will learn about company names, logos and slogans. 4-Hers will learn how to make microwave hard candy suckers, and jolly pops.

PRIOR TO MEETING

- Make sure to have the ingredients and supplies to make the hard candy suckers and jolly pop recipes. Print a copy of each candy recipe. Print a copy of the "Name the Slogan" Worksheet for each 4-Her and provide pencils.

PRIOR TO NEXT MEETING

- Club meeting 2 covers quite a few company topics, so it may be best to plan 3 ½ hours for it rather than the usual 3 hours. If you plan to add time to the next meeting, make sure to tell 4-H club members and parents.

WHAT TO DO

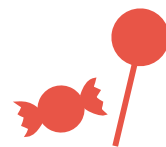
1. Talk about food safety
2. Make candy
3. Talk about company names, slogans and logos
4. Clean up

Begin the meeting by brainstorming with children about the food safety steps that should be taken before preparing food – especially food that other people will be eating. Talk about hand washing – hands should be washed for 15-20 seconds with warm water and soap. For more information about hand washing go to www.soaperhero.org. Talk about the NO LICKING fingers rule. This is a common temptation for kids. You may consider playing a game of "catch me" and ask one person each week to watch out for finger lickings. In a friendly way the "catch me" inspector can remind people to rewash their hands if they are caught licking. Have kids wash their hands and make jolly pops and hard suckers.

JOLLY POPS

Activity #1

Jolly Pops

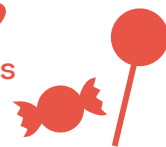


Ingredients

- Jolly Rancher hard candies
- LifeSavers hard candies
- Short lollipop sticks
- Cookie sheet
- Parchment paper

1. Preheat oven to 250 degrees F.
2. Remove plastic wrapper from Jolly Rancher and Lifesaver Candies. Following the picture shown, lay out three different flowers on a cookie sheet lined with parchment paper. No more than three flowers should be placed on one cookie sheet to prevent candy from melting against side of pan. You can design flowers with any colors you wish. You can have five or six "petals."
3. Carefully place cookie sheet into oven. You may have to carefully reach into the oven and rearrange candies if they move during this process.
4. Bake for 5-8 minutes. Watch closely. Candies can easily be overbaked and will get distorted.
5. Once candies are baked, QUICKLY place lollipop stick into center of flower and carefully twist stick until it is completely covered with candy. Candy will harden quickly, so place the stick right away.
6. Allow lollipops to cool for 10 minutes before removing from pan.
7. Wrap and enjoy!





MICROWAVE HARD CANDY SUCKERS

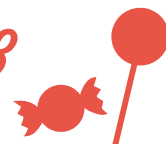
Ingredients

- Nonstick spray
- 4-cup glass measuring cup
- 1 cup sugar
- ½ cup corn syrup
- Plastic wrap
- Microwave
- Hot pad
- Candy molds

1. Spray mold lightly with nonstick spray.
2. In the 4-cup glass measuring cup, combine 1 cup sugar with 1/2 cup corn syrup.
3. Cover glass cup tightly with plastic wrap and microwave for 3 minutes and 10 seconds.
4. Using a hot pad, carefully remove from microwave. Remove plastic – pulling it away from you. Be very careful because the steam WILL burn you!
5. Use a new piece of plastic wrap to cover and return to microwave for another 3 minutes and 10 seconds.
6. Stir in food coloring until you get the color you want and then add a few drops of flavoring.
7. Immediately pour into molds and insert sticks. Let set up until hard and release from molds.
8. Wrap suckers in plastic bags.
9. Tie with ribbon and attach a cute label.



Activity #3 Candy Company



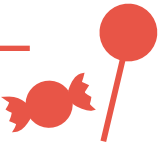
CANDY COMPANY

1. While jolly pops and microwave hard candy suckers are cooling, talk about how a company is formed. In order to successfully market your company you will need a company name, logo, and slogan.
2. Hand out slogan worksheets. Ask 4-Hers to try to match the slogans with the company. Go over the answers. Talk about what a slogan should say about a company. What would be a good slogan for a candy company?
3. Explain that in the next meeting you will decide a name and slogan for the 4-H Candy Company you will be forming. Ask 4-Hers to bring ideas for company names and slogans next time. Encourage them to look around at companies to get ideas. A company name and slogan should help identify what the company does and what it is about.
4. Ask 4-Hers to work on some ideas for a company logo in the next week as well. In the next meeting, 4-Hers will draw logos.

Key to slogans worksheet

- Lays – “Betcha Can’t Eat Just One”
- Snickers – “You’re not you when you’re hungry”
- Skittles – “Taste the Rainbow”
- York Peppermint Patty – “Get the Sensation”
- Mrs. Cavanaugh’s Chocolates – “Curb the Craving”
- Little Debbie – “Unwrap a Smile”
- McDonald’s “I’m lovin’ it!”
- M & Ms – “Melts in your mouth- not in your hands”





Reflect

- Why is it important to think about food safety when preparing food for others?
- Why is a slogan and logo important for a company?
- What tasks are important to do for kitchen safety?

Apply

- What companies have well-known, successful slogans and logos?
- How can you practice good food safety at home?
- How can you teach others about kitchen safety and how to prevent getting burned?

4-H MISSION MANDATES

Citizenship

As members work together to form a company, they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

ESSENTIAL ELEMENTS

Belonging

Warmly greet each club member. Take the time to get to know everyone's names. Ask each child to share his or her favorite homemade candy.

Resources:

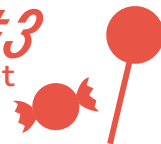
Recipe and photos used with permission November 2016 from: Source: <http://closetcrafterohio.blogspot.com/2011/06/easy-microwave-suckers.html>

Basic concept of jolly suckers from: DIY Lollipop Flowers with Dreamflight6000 https://www.youtube.com/watch?v=QZVw4eAT_gU

Instructions and Photo credit: USU Extension, Tooele County

SLOGAN-WHAT IS THE PURPOSE?

Activity #3 Slogan Worksheet



Match the famous slogans with the correct company. Example: Peppermint Patty to "Get the Sensation."



"Melts in Your Mouth, Not in Your Hands."

"I'm lovin' it!"



"Betcha Can't Eat Just One."



"You're not you when you're Hungry."



"Taste the Rainbow."



"Get the Sensation."



"Unwrap a Smile"

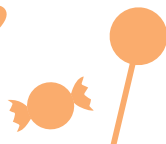


"Curb the Craving"



4-H *Club Meeting 2*

Peanut Clusters and Pretzel Bites



Activity 1 Supplies

- Wax paper
- Cocktail peanuts
- Cookie sheet or tray
- Spoon or cookie dough scoop
- Chocolate chips or chocolate candy melts

Activity 2 Supplies

- 1 bag pretzel squares
- 1 bag candy melts
- 1 bag candy coated candies, M & M's® or Reese Pieces®

Activities 3 and 4 Supplies

- Blank paper
- Markers, crayons, colored pencils
- Copy of logo examples sheet
- Copies of "Price Your Product" worksheet
- Large marker, poster board or paper, round stickers
– (nice but not necessary)

INTRODUCTION

4-H club members will make two kinds of candy during this meeting. They will also vote on a company name and slogan, and they will design a company logo and learn about pricing and profit.

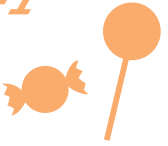
PRIOR TO THE MEETING

- Assemble the ingredients and supplies to make the peanut clusters and pretzel bites. Print a copy of each recipe. Provide blank paper, crayons, markers, colored pencils. Optional: Small round stickers, large marker and poster paper.
- NOTE: Club meeting 2 covers quite a few company topics so it may be best to plan 3 ½ hours for this meeting rather than the usual 3 hours. If you plan to lengthen the meeting, be sure to tell 4-H club members and parents ahead of time.

WHAT TO DO

1. Wash hands and make candy.
2. While candy is cooling, vote on company name and slogan.
3. Talk about company logos and give kids a few minutes to design.
4. Discuss pricing and profits for a company.
5. Work through the Price Your Product worksheet with 4-Hers. Use the pretzel bites as an example. Plan for 12 bites per order. An order is also known as a unit.
6. Clean up.





PEANUT CLUSTERS

Ingredients

- Cocktail peanuts
- Chocolate chips or chocolate candy melts
- Cookie sheet or tray
- Wax paper
- Spoon or cookie dough scoop

As 4-H club members make clusters, have them think about how big they think they should be when selling them. How many would they put in a package to sell? How would you make sure the size of each peanut cluster is the same?

1. You can make peanut clusters two different ways. Use whichever method works the best for your 4-H club format.
2. **In a slow cooker:** Melt chocolate in slow cooker on low. Add peanuts. Mix thoroughly. Scoop onto wax paper-lined tray or cookie sheet.
3. **In microwave:** Put chocolate in microwave-safe dish. Melt on low 1 minute at a time until melted. Add peanuts. Mix thoroughly. Scoop onto wax paper lined tray or cookie sheet.
4. Allow peanut clusters to cool. Place in refrigerator or freezer to quicken the cooling process.



Picture used with permission: <https://2010foodproject.wordpress.com/2010/03/08/national-peanut-cluster-day/>
Recipe based on multiple sources – Final recipe instructions from USU Extension, Tooele County

Activity #2

Pretzel Bites



PRETZEL BITES

Ingredients

- 1 bag pretzel squares
- 1 bag candy melts
- 1 bag candy coated candies such as M & M's® or Reese's Pieces®

As 4-Hers make pretzel bites have them think about how many bites they would put together in a package to sell.

1. Preheat oven to 350F and line a cookie sheet with aluminum foil or parchment paper.
2. Lay out pretzels on cookie sheet. Place a candy melt on top of each pretzel square.
3. Carefully put the cookie sheet into the oven (so pretzels and melts don't move). Baking time will vary from oven to oven but expect the candy to melt quickly. It takes only 2-3 minutes for the candy melts to soften. Watch them closely in the oven – you don't want to burn them or dry them out.
4. Remove from the oven and immediately place M & M or Reese's Pieces candy on top of each pretzel. Let all of the pretzel bites cool thoroughly before serving.



Picture used with permission: <https://2010foodproject.wordpress.com/2010/03/08/national-peanut-cluster-day/>
Recipe based on multiple sources – Final recipe instructions from USU Extension, Tooele County
USU Extension does not endorse any particular product.



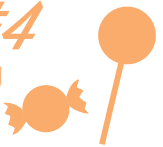
CANDY COMPANY

Ask 4-H club members to share their ideas for a company name. Write the names on a large piece of poster paper. Give each child three small stickers (or give them a marker or pen). Let them vote three times. They can place all three stickers (or marks) on one name or split them up on several names. The company name with the most stickers (or marks) wins. As a leader you have the "veto" power on any names that might be inappropriate. Next have youth name off their ideas for slogans. As you discuss slogans, remind them what was talked about in club meeting 1. Repeat the same voting process. You now have the company name and slogan.

Company Logo: Show 4-Hers the Company Logos sheet. Share these tips for a successful logo.

1. Keep it simple – don't make it cluttered or too busy.
2. Make it original – think about the color and shape. Is it different?
3. Ask yourself, "Is it memberable?" "Is it instantly recognizable?"
4. Is it clear? What does your logo say about your business?
5. Brand-ability. Can you see the logo when it is in small print and when it is larger? Can you include the company name?

Hand out blank paper and crayons/colored pencils/markers. Give 4-Hers about 5 minutes to draw ideas for the company logo. Youth can either hand in their drawings at the end of the meeting or take them home to finish. Encourage 4-Hers to design additional logos on their computer at home, if they wish, and bring them to the next meeting where the club members will finalize the company logo.



PRODUCT COSTS AND PRICING

Ask 4-H club members how a company decides how much to charge for a product.

Here are a few things you may want to brainstorm and discuss with the club.

1. How do you determine how much it costs to make a batch of candy?
2. How many pieces of candy do you want to put in each "order"?
3. How do you figure the amount you need to charge in order to make a profit?
4. Will people be willing to pay the amount charged?
5. Do you charge just for the ingredients in a recipe or should you charge for your time?
6. If charging for your time, how long does it take for you to make an order of candy?
7. If you were a real business, would you need to include the cost to rent a kitchen and/or equipment?

IF THIS SEEMS COMPLICATED- IT IS! FOR 4-H CANDY COMPANY, A SIMPLE EQUATION WILL BE USED =

COST X 2.

PRICING A PRODUCT

Here are a few things to consider when pricing a product:

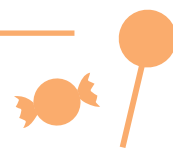
1. How much does it cost to make a batch/recipe of candy? It will depend on where you purchase the ingredients. Look in your area to find the least expensive option. If you have large discount stores or membership warehouses, they may be the best. A grocery store can be a good option as well- especially if you are able to take advantage of sales or use coupons. However, plan on using the most reliable, consistent source for pricing. Plan pricing at the regular price. If you can get it for less occasionally it will boost your profit.
2. How many pieces of candy will be in an order? From past experience these amounts are suggested: Jolly Pops – 1; Hard Lollipops – 3; Peanut Clusters – 4 small; Pretzel Bites – 12; Candy Coated Marshmallow Pops – 3; Frosting Fudge or Regular Fudge- 4 small pieces.
3. How much should be charged for each candy order? An order will be referred to as a “unit” on the Pricing your Product worksheet. Businesses use the term unit for products made. A common baking industry pricing standard is to charge “cost x 3”. This equation helps to cover the cost of ingredients as well as any rent or other overhead a business might have. The 4-H candy company will not have these expenses. It is also important for business owners to include a “wage” to pay themselves for the time needed to make each product. However, the 4-H candy company is not professional and the quality of the product will not be as high. Due to these factors, it is suggested to use the equation of “cost x 2” to price the product. Often it may make sense to charge a bit more. For example - if a pretzel bite order cost is $\$.36 \times 2 = \$.72$, it may be easier and more convenient to charge \$.75 or even \$1. This will also offer a bit more profit.

PROFIT AND NET

1. Deciding how much to charge for items is very important to businesses. Ask 4-Hers: How do businesses decide how much to charge? There are many different ways to determine price. In the food industry it is fairly standard to use the formula: cost x 3.
2. Talk about the price difference based on the packaging. Fancier packaging will mean a higher price. Talk about how to know what the price should be on items – if it is a price customers will pay but also a price in which the company can make a profit. It is important to add the cost of packaging into the price per candy order. Simple zip bags and sandwich bags tied with curling ribbon can be used to package.

A NOTE ABOUT THE PRODUCT WORKSHEET

Although most ingredient packages will have servings in numeric amounts, occasionally you will find a serving in ounces. An example of this is an M&M package. In this case it was found that $\frac{1}{4}$ cup was a serving. By counting the candies in $\frac{1}{4}$ cup it was found that 55 M&Ms were in the package. That number was used. For ingredients like sugar and corn syrup a more complicated equation will be used. There are several recipe applications online that are available to use for free.



Reflect

- How did you decide how much to charge for each order?
- Which way did your group make the peanut clusters? Why did you decide to use that method?
- Why do you think some logos and slogans are successful and others are not?

Apply

- What other recipes can you think of that may have different ways to make them?
- When buying candy at the store next time think about why companies price them the way they do.
- What do you think their technique is when pricing?

4-H MISSION MANDATES

Citizenship

As 4-Hers work together to form a company they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

ESSENTIAL ELEMENTS

Generosity

Praise 4H club members when they encourage and support one another while suggesting possible company names and slogans. It is generous to compliment another 4H club member's idea even though each child probably likes his or her idea the best.

Resources:

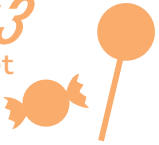
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<https://2010foodproject.wordpress.com/2010/03/08/national-peanut-cluster-day/>

Recipe based on multiple sources – Final Recipe Instructions from USU Extension, Tooele County

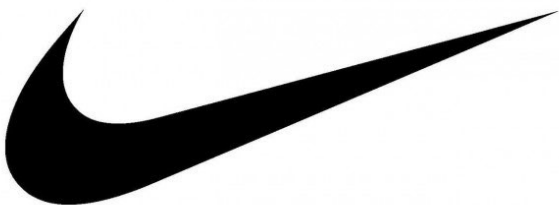


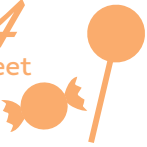


COMPANY LOGOS

1. Keep it simple – don't make it cluttered or too busy.
2. Make it original – think about the color and shape- is it different?
3. Ask yourself, "Is it rememberable"? Is it instantly recognizable?"
4. Is it clear? What does your logo say about your business?
5. Brandability. Can you see the logo when it is in small print and when it is larger? Can you include the company name?

What makes these well-known logos so successful?





PRICE YOUR PRODUCT

Use the package labels and your ingredient and package receipts to calculate the cost of each candy order. An order is known as a unit.

Ingredient 1:					
# servings per package:		x # of pieces per serving:		= total pieces per package	
cost per package	\$	/ total pieces per package		= cost per piece	\$
cost per piece	\$	x pieces in a "unit"		= cost per unit	\$

Ingredient 2:					
# servings per package:		x # of pieces per serving:		= total pieces per package	
cost per package	\$	/ total pieces per package		= cost per piece	\$
cost per piece	\$	x pieces in a "unit"		= cost per unit	\$

Ingredient 3:					
# servings per package:		x # of pieces per serving:		= total pieces per package	
cost per package	\$	/ total pieces per package		= cost per piece	\$
cost per piece	\$	x pieces in a "unit"		= cost per unit	\$

Packaging:					
cost of bulk packaging:		/ # of pieces		= cost per piece	\$

Add each ingredient "cost per unit" and the packaging cost to calculate the cost per unit of your product.

Cost per Unit			
Ingredient 1:		Cost per Unit:	\$
Ingredient 2:		Cost per Unit:	\$
Ingredient 3:		Cost per Unit:	\$
Ingredient 4:		Cost per Unit:	\$
Total cost per unit			\$

Total cost per unit	\$	x 2 =	\$	Price to charge (cost x 2) Adjusted price:	\$
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EXAMPLE WORKSHEET: PRETZEL BITES

Activity #4 Pricing Product Worksheet



PRICE YOUR PRODUCT

Use the package labels and your ingredient and package receipts to calculate the cost of each candy order. An order is known as a unit.

Ingredient 1: Pretzels					
# servings per package:	18	x # of pieces per serving:	24	= total pieces per package	432
cost per package	\$2.79	/ total pieces per package	432	= cost per piece	\$.006
cost per piece	\$.006	x pieces in a "unit"	12	= cost per unit	\$.072

Ingredient 2: Candy Melts					
# servings per package:	9	x # of pieces per serving:	10	= total pieces per package	144
cost per package	\$2.55	/ total pieces per package	144	= cost per piece	\$.018
cost per piece	\$.018	x pieces in a "unit"	12	= cost per unit	\$.21

Ingredient 3: Candy-coated Candy					
# servings per package:	28	x # of pieces per serving:	55	= total pieces per package	1540
cost per package	\$8.98	/ total pieces per package	1540	= cost per piece	\$.005
cost per piece	\$.005	x pieces in a "unit"	12	= cost per unit	\$.06

Packaging: Plastic Sandwich Zip Bags					
cost of bulk packaging:	4.02	/ # of pieces	200	= cost per piece	\$.02

Add each ingredient "cost per unit" and the packaging cost to calculate the cost per unit of your product.

Cost per Unit			
Ingredient 1:	Pretzels	Cost per Unit:	\$.072
Ingredient 2:	Candy Melts	Cost per Unit:	\$.21
Ingredient 3:	Candy Coated Candy	Cost per Unit:	\$.06
Ingredient 4:	Plastic Zip Bag	Cost per Unit:	\$.02
Total cost per unit:			\$.362

Total cost per unit	\$.362	x 2 =	\$.724	Price to charge (cost x 2) Adjusted price:	\$.75 or \$1
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4-H *Club Meeting 3*

Candy Coating and Dipping



Photo retrieved from www.wilton.com

Supplies

- Candy coating
- Sucker sticks or skewers
- Large marshmallows
- Other things to dip such as cookies, ridged potato chips, strawberries, etc.
- Sucker molds, sticks
- Food grade paint brushes (optional – for more experienced members)
- Sprinkles or other decorations
- Microwave and small bowls, plug-in skillet and glass jars, OR candy melting plug in pots
- Small bags and ribbon to package products
- “Market Research” worksheet for each member

INTRODUCTION

During this club meeting, 4-H members will vote on a candy company logo. Members will also make several different candy or chocolate coated treats. You as the leader can decide how many they make. Talk to 4-Hers about doing their best work – these products should be of a high enough quality that someone would want to purchase them.

PRIOR TO THE MEETING

- Purchase the ingredients and supplies to make the recipes. Make copies of the Market Research worksheet for each 4Her (or 4H family).

WHAT TO DO

1. Teach members how to use candy coating and chocolate.
2. Make various dipped treats.
3. While treats are drying and/or while you are enjoying some, vote on company logo.
4. Talk about market research. Hand out Market Research papers and ask 4Hers to complete them before next meeting.

CANDY MELTS

Ingredients

- Microwave (optional)
- Melting pot
- Double boiler
- Candy melts (any flavor)

It is very important that you do not overheat candy melts. They are very easy to burn if melted too quickly at too hot of a temperature. There are several methods of melting candy melts, we've outlined three methods.

1. Microwave Method

- a. Place candy melts in microwave-safe bowl. It will take longer to melt properly- but it is important to microwave at a lower temperature if possible and for small amounts of time. It is VERY easy to ruin an entire bag of candy melts otherwise. See the diagram below.

Activity #1

Candy Melts

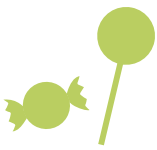


Photo used with permission (12/16): www.thecraftychicks.com

1

1. Before microwaving

2

2. 20 seconds at 50%, stir

3

3. 20 seconds at 50%, stir

4

4. 20 seconds at 50%, stir

5

5. 10 seconds at 50%, stir

2. Candy Melting Pot

- To preheat, place silicone pot in heating base; turn switch to Melt for 5 minutes.
- Use Wilton Candy Melts candy or chop melting chocolate into small pieces. Use smaller amounts for faster melting.
- Stir candy occasionally until completely melted. Add more candy if desired, up to MAX FILL line.
- When completely melted, move switch to Warm to keep candy fluid.
- If candy begins to cool and thicken, switch back to Melt.
- When finished, switch to Off and let pot cool before cleaning.

3. Double Boiler Method

- Use a double boiler or pan filled with 2-3 inches of boiling water with glass bowl fitted over it.
- Stir occasionally, watching closely.
- Once candy is melted, turn heat to low.

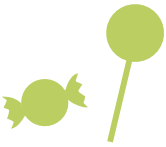


Photo used with permission (12/2016): www.wilton.com



Photos used with permission (12/2016): <http://www.reneeconnercake.com/hippity-hoppity-easters-on-its-way/>





CANDY DIPPING

Ingredients

- Tools for dipping (see directions)
- Candy for dipping
- Sprinkles for decorating
- Sticks for dipping
- Sucker molds

You can dip many things in melted candy. Use your imagination. Ask yourself - is this sturdy enough to dip and not break? Will this taste good covered in candy melts or chocolate? Some suggestions: strawberries, cookies, pretzel rods, cake pops, ridged potato chips

Tools for Dipping

1. Try different tools and methods to see what works best. You can purchase tools specifically for dipping or try tools in your kitchen. Two forks, spatulas, etc., might work well. How can you avoid leaving bits of food in the chocolate?



Photos retrieved from www.wilton.com

Sprinkles and Decoration

1. Brainstorm the best ways to add sprinkles and decoration without getting any into the chocolate or spilling all over. You might try rolling items in sprinkles on a plate or sprinkling candies over while twisting the item.

Using Molds with Chocolate

1. Place sucker sticks in mold – then pour candy in.
2. Once the candy melts are melted, it is easy and simple to pour them into chocolate sucker molds.
3. There are a several techniques you can use.
 - a. You can carefully dip a spoon into the melts and pour into the mold.
 - b. Another helpful tool is called a candy funnel. It has a stopper so that you can pour just the amount of candy you want into the mold.
 - c. Candy squeeze bottle.
 - d. Piping bag.
4. Remember to softly tap the mold on the counter to get any air pockets out. If you want them to harden faster you can put them in the freezer for 10-15 minutes. Carefully tap or twist them out of the mold once hardened.

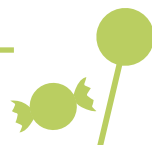


Photos retrieved from www.thecraftingchicks.com



Photos retrieved from www.wilton.com





Painting in Candy Molds

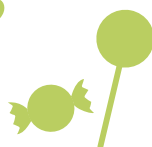
1. It is also fun to “paint” in candy molds. An easy way to have several colors of candy melts ready and available is to melt them in glass jars and place in electric skillet that is filled with boiling water. Water should reach 1/3 of the way up the jar.
2. To paint, dip food safe paint brush into melted candy and carefully paint the area you want. You can turn over the mold to see how the painted area will look when the sucker comes out of the mold.



Photos retrieved (12/2016): www.hungryhappenings.com

Activity #3

Candy Company



CANDY COMPANY

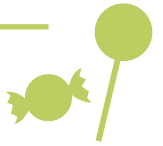
Company Logo

1. Once candy has been dipped or is in molds and is setting up, talk about the candy company.
2. Ask members to show their company logo ideas. Use the same voting technique as in lesson 2 to pick the company logo. This logo will be used on the order forms, product packaging and any promotional materials.
3. If the member whose design is selected would like to take it home and perfect it a little more, ask him or her to return it at the next meeting.

Market Research

1. Talk about the importance of doing market research to find out what customers are interested in purchasing and at what price. It is important for companies to do research with potential customers. Make sure to discuss if members are able to make the products at a high enough quality that people will be willing to purchase them. For example: dipping chocolate and adding sprinkles can be messy. Are your members able to do it well enough that someone would pay for it?
2. Hand out a market research form to members. Ask them to approach two to three people during the upcoming week and ask them the questions on the form. Bring the form back for the next meeting to discuss.





Reflect

- What was the hardest thing to dip in melted candy? Why?
- Do you think someone would be willing to buy what you made?

Apply

- What did you find when you did market research?
- Were the answers to your questions similar? Or did they vary?

4-H MISSION MANDATES

Citizenship

As members work together to form a company, they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

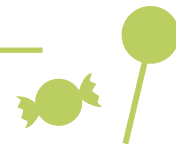
ESSENTIAL ELEMENTS

Mastery

Encourage 4-Hers to do their best while dipping marshmallows and other items in melted candy coating. Suggest that each candy made should be of high quality (fair worthy). Encourage kids to ask themselves "would I buy this?"

Resources:

<http://www.reneeconnercake.com/hippity-hoppity-easters-on-its-way/>
www.wilton.com
www.thecraftingchicks.com
www.hungryhappenings.com



JOLLY SUCKERS

1 sucker made from 5 Jolly Ranchers and 1 Lifesaver.

From 1-5, how likely would you be to purchase this item?
(1 being not at all & 5 being very likely). Circle your answer.

1

2

3

4

5

How much would you pay for this sucker? Circle your answer.

\$0.50

\$1.00

\$1.50

\$_____

Not sure

Would fancier packaging affect your decision to buy this item?

Yes

No

Maybe



HARD SUCKERS

3 suckers per order

From 1-5, how likely would you be to purchase this item?
(1 being not at all & 5 being very likely). Circle your answer.

1

2

3

4

5

How much would you pay for this sucker? Circle your answer.

\$0.50

\$1.00

\$1.50

\$_____

Not sure

Would fancier packaging affect your decision to buy this item?

Yes

No

Maybe



PRETZEL BITES

12 squares per order

From 1-5, how likely would you be to purchase this item?
(1 being not at all & 5 being very likely). Circle your answer.

1

2

3

4

5

How much would you pay for this sucker? Circle your answer.

\$0.50

\$1.00

\$1.50

\$_____

Not sure

Would fancier packaging affect your decision to buy this item?

Yes

No

Maybe





5

Not sure

Maybe



5

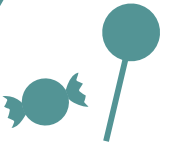
Not sure

Maybe



4-H Club Meeting 4

Making Fudge



Supplies

- Poster and marker
- Copies of "Decision Time" worksheet

Activity 1 Supplies

- 12-ounce bag candy melts
- 14-ounce can sweetened condensed milk
- Optional: $\frac{1}{4}$ - $\frac{1}{2}$ cup nuts
- Optional: $\frac{1}{2}$ tsp vanilla

Activity 2 Supplies

- 12 oz. white almond bark or white candy melts
- 16 oz. strawberry frosting
- Confetti heart sprinkles

INTRODUCTION

During this club meeting, 4-H members will make two different kinds of fudge and decide which of their candies will be offered to sell.

PRIOR TO THE MEETING

- Purchase the ingredients needed to make fudge.
- Figure out the cost of each candy recipe that the 4-H club has made. Receipts and packages of ingredients will be needed to do this. It will also be necessary to determine how many pieces of candy will be in each order. From past experience these amounts are suggested:
 - a. Jolly Pops - 1
 - b. Hard Lollipops - 3
 - c. Peanut Clusters - 4 small
 - d. Pretzel Bites - 12
 - e. Candy Coated Marshmallow Pops - 3
 - f. Frosting Fudge or Regular Fudge- 4 small pieces.
- Once the cost of each candy is known, write or type it on the "Decision Making" handout before copying for each 4-H member. Leave space in the chart box so the youth can write in it as well.

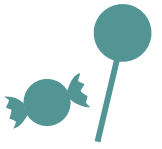
WHAT TO DO

Make fudge: While fudge is setting, review market research and decide what kinds and prices of candy to sell.

After the meeting: Once you decide as a group which kind of candy you will be making and selling, you will need to put together an order form BEFORE the next meeting that you can hand out to parents. An example of an order form is attached. If you would like a copy of the order form you can edit and make your own, email darlene.christensen@usu.edu.

Before the next meeting: Remind youth to bring parents to the last half hour of the next club meeting. A parents, meeting will be held to help explain the candy selling process as well as production and delivery.



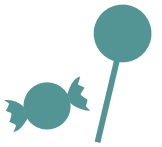


CANDY MELT FUDGE

Ingredients

- 12-ounce bag candy melts
 - 14-ounce can sweetened condensed milk
 - Optional: $\frac{1}{4}$ - $\frac{1}{2}$ cup nuts
 - Optional: $\frac{1}{2}$ tsp vanilla
1. Pour candy melts and sweetened condensed milk in heavy saucepan.
 2. Cook on low heat, stirring until melted and smooth. Remove from heat. If desired, stir in nuts and vanilla.
 3. Spread evenly into 8 or 10 inch square pan lined with wax paper.
 4. Chill 2 hours or until firm.
 5. Turn onto cutting board, peel off paper and cut into squares. Store in airtight container, at room temperature.
 6. Note: The fudge may not have time to set up during 4-H club meeting- so you can scoop fudge into cups and send it home with spoons as "Fudge in a cup."

Activity #2 Pink Frosting Fudge

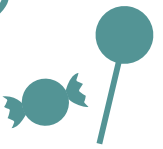


PINK FROSTING FUDGE

Ingredients

- 12 oz. white almond bark or white candy melts
 - 16 oz. strawberry frosting
 - Confetti heart sprinkles
1. In a microwave safe bowl, melt the almond bark in 30-second increments, stirring after each, until melted and smooth.
 2. Stir in the frosting.
 3. Pour the mixture into an 8x8 inch pan lined with lightly greased parchment paper with edges hanging over the sides. Sprinkle with hearts, lightly pressing them in to make sure they stick.
 4. Refrigerate at least 2 hours. Remove fudge from pan using the excess parchment paper as handles. Cut into bite-size pieces, cleaning the knife between cuts for clean edges.
 5. Store in an airtight container and refrigerate.
 6. Try out other flavor combinations such as double chocolate with chocolate bark and chocolate icing.
 7. Note: The fudge may not have time to set up during 4-H club meeting, so you can scoop fudge into cups and send it home with spoons as "Fudge in a cup."





WHAT CANDY SHOULD WE SELL?

1. To help the group decide what kind of candy to sell, use the “Decision Making” chart to discuss some important [issues](#).*
2. *The club leader will need to figure out the cost of each candy BEFORE this club meeting. Write the cost and price (x2) on handouts or poster board.
3. You may want to give each 4-Her his or her own copy of this form or you could write it on poster board or large paper so everyone can see it and copy it down on their chart.
4. You can rate each area using smiley faces. In each category draw a smiley face, neutral face or frowny face. This method has been found helpful to children when deciding whether or not a candy is a good choice to sell.
5. Once you fill out the form, use it to help you decide which candy to produce and sell. Although everyone’s opinion will be important, the club leader will have final say on what candy or candies will be made.
6. You will also need to decide how many kinds of candy you will be selling. From past 4-H Candy Company club’s experiences, it is recommended to offer no more than three.
7. Before the next meeting the 4-H club leader will need to put together an order form to give out to 4-Hers and parents at the next meeting. A sample order form is included. If you would like an editable version that is similar, you can contact Darlene Christensen at darlene.christensen@usu.edu.
8. *As a club you will want to decide if you are willing to take checks as payment. If so, decide which 4-H leader will be purchasing the groceries to make the candy and have checks written to that person.

Reflect

- Which type of fudge was the most difficult to make? Why?
- How big of a slice of fudge do you think should be in an order to sell?

Apply

- What was the decision making process in deciding which candy to sell?
- What was difficult about deciding what to sell?

4-H MISSION MANDATES

Citizenship

As members work together to form a company, they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

ESSENTIAL ELEMENTS

Belonging

During the “Decision Time” activity, make sure that each 4-H club member is heard. Call on quieter children to get ideas from them. A sense of belonging will be felt by every club member if everyone’s opinion is heard while deciding which kind of candy or candies to sell.

Resources:

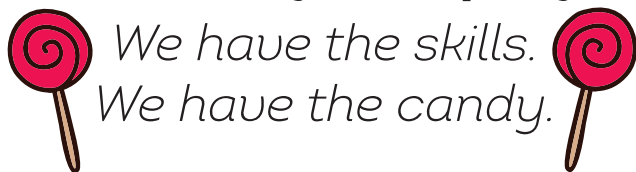
<http://www.everythingmommyhood.com/2015/01/recipe-strawberry-valentines-day-fudge.html> permission given 1/17
Recipe and photo credit: www.wilton.com permission given 12/16

CANDY COMPANY DECISION TIME!

Think about each kind of candy...write a smiley face, neutral face or frowny face below each column. Think about which candies would be the best to sell.

Candy	Cost per order	Price per order (cost x 2) Are people willing to spend that much?	Production Can you make it quickly?	Difficulty Can it be made well enough to sell?	Delivery Can it be delivered without being damaged?	Research Response from market research. Would people buy it?
Jolly Suckers 1 per order						
Hard Lollipops 3 per order						
Peanut Clusters 4 small per order						
Pretzel Bites 12 per order						
Candy Coated Marshmallow Pops 4 per order						
Frosting Fudge 4 small pieces per order						This recipe was made after market research was completed so no information is available.
Fudge 4 small pieces per order						This recipe was made after market research was completed so no information is available.

4-H Candy Company



Pretzel Bites



Jolly Suckers



Peanut Clusters

**ALL ORDERS MUST
BE PREPAID!**

We will deliver orders the
week before Valentine's Day.

4-H Candy Company Order Form. Fill in name and number. Then mark the items you'd like to order. Tally up the total at the end.	Pretzel Bites 1 pkg = 1 dozen	1 dozen pkgs (1 dozen each)	1 large Jolly Sucker	1 dozen Jolly Suckers	1 pkg Peanut Clusters (4 per pkg)	1 dozen peanut cluster pkgs (4 per pkg)	Total Amount (Please pay now)
Name & Phone Number	\$1	\$10	\$1	\$10	\$1	\$10	TOTAL

SAMPLE ORDER FORM

Seller's Name:_____

Amount of Money turned in:_____

4-H *Club Meeting 5*

Cream Cheese Candies and Candy Dots



Supplies

- Order forms – copies for parents and 4-Hers
- Optional – Large envelopes for collecting cash

Activity 1 Supplies

- 3 oz cream cheese, softened
- 1 tsp mint extract
- 3 cups powdered sugar, sifted
- Gel food coloring (optional)
- Food industry gloves

Activity 2 Supplies

- 1.5 cups of powdered sugar
- Egg white substitute – equivalent of 1 egg
- 1/4 tsp of powdered drink flavoring
- Sandwich size zip bags or frosting piping bags
- Copies of candy dot templates
- Wax paper
- Double-sided tape
- Scissors

INTRODUCTION

In this club meeting, 4-H club members will learn various cooking techniques while making cream cheese mints and candy dots. In conjunction with this, they will also learn aspects of business and how to run a company. 4-Hers will make two kinds of candy and practice making a sales pitch. After this club meeting, pre-orders will be taken so that candy will be made fresh “to order.”

PRIOR TO THE MEETING

- Purchase ingredients for candy recipes.
- Develop and print an order form to give out to 4-Hers and parents. A sample order form is included in club meeting 4. If you would like an editable version that is similar, email darlene.christensen@usu.edu.

WHAT TO DO

Make cream cheese mints and candy dots.

Review order form with 4-Hers and practice making a pitch to sell candy.

Parent meeting – explain how orders will be taken, and times scheduled to produce and deliver candy.

PRIOR TO NEXT MEETING

1. A few days before club meeting 6, do the following:
2. Have each 4-Her report to you how many orders of each kind of candy they have sold AND have the money “in hand”. Remind kids that you WILL NOT purchase ingredients for orders that have not been paid for in advance.
3. Ask families to sign up for production times to make candy. It is best to only have two to three 4-Hers producing candy at a time if possible.
4. The 4-H leader will need to purchase all the ingredients for production. Once the cash and/or checks are turned in, the leader will be reimbursed for expenses.



CREAM CHEESE MINTS

Ingredients

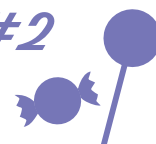
- 3 oz cream cheese, softened
- 1 tsp mint extract
- 3 cups powdered sugar, sifted
- Gel food coloring-optional
- Food industry gloves

1. Using a mixer, cream the cream cheese until smooth.
2. Add extract. If using gel food color, add it next.
3. Cream again till light and fluffy. Slowly add in powdered sugar 1 cup at a time. Make sure to scrape down sides of mixing bowl. Once all sugar is added and well combined, wash hands again and put on food industry gloves.
4. Roll dough into teaspoon sized balls.
5. Place balls on wax paper-lined tray.
6. Use a fork to flatten.
7. Let mints dry for 12 hours, then turn over to let bottom side dry.
8. Store in an airtight container at room temperature.
9. Mints will keep for at least a week.
10. Important Food Safety Information: Because cream cheese mints have cream cheese in them they are "perishable" which means they need to be refrigerated. If you were to sell cream cheese mints it would be important to keep them refrigerated after making, and to include a message "must be refrigerated" on the package.



Activity #2

Candy Dots

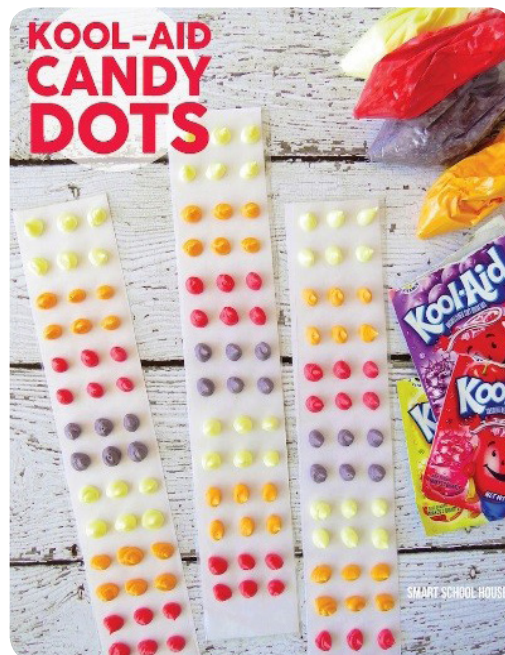


CANDY DOTS

Ingredients

- 1 1/2 cups of powdered sugar
- Egg white substitute – equivalent of 1 egg
- 1/4 tsp of powdered drink flavoring
- Sandwich size zip bags or frosting piping bags
- Copies of candy dot templates
- Wax paper
- Double sided tape
- Scissors

1. Using an electric mixer, whip the egg white substitute and the powdered sugar together for about 4- 5 minutes. Start on a low speed to prevent powdered sugar from flying out.
2. Separate recipe into four equal parts.
3. Add the drink powder and stir it up with a spoon.
4. Place your colored mixtures into plastic baggies or frosting bags.
5. Cut a small piece off the tip of the baggies and make small dots on the wax side of your paper strips.
6. The candies will harden completely overnight. To quicken hardening, you can place them in the freezer. You can still eat them when they are slightly squishy but they will smear and run.



CANDY ORDER

1. Hand out a copy of the order form to each 4-Her. Go over each part of the form.
2. Practice making a sale with one 4-Her being the sales person and one the potential buyer.
3. Go over tips to make a good sales pitch.
4. Have 4-Hers actually fill out a practice order form to make sure they understand all the areas that need to be completed.
5. Suggestions for making a good sales pitch:
 - a. Speak clearly and loudly
 - b. Smile
 - c. Talk simply and directly about what you are doing. Here's a sample sales pitch:
 - d. Sample Sales Pitch "Hi- I'm Mike and I am part of the 4-H Candy Company. We are learning how to make candy and sell it. Do you have a moment to look at my order form so I can show you the different kinds of candy I am making myself and delivering to people? (Show order form to person.) We have three different kinds of candy – Jolly Pops, Pretzel Bites and Peanut Clusters. You can see they are inexpensively priced and will be packaged in a pretty way if you want to give them as a present. They are made fresh and delivered the same day. How many can I put you down for?"

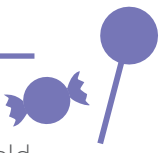
Questions customers may ask.

1. Do you need the money now or when you deliver?
 - a. Possible Answer: I need the money ahead of time so we are able to purchase the ingredients for the candy we will be making.
2. How do I know you will be following food safety rules when you are making these?
 - a. Possible Answer: We have learned about food safety and will be washing hands, wearing aprons and hats and will prepare all the candy in the same kitchen while following food safety codes.
3. Why should I buy from you when I can buy pre-made candy from another fundraiser?
 - a. Possible Answer: We make each piece of candy from scratch so it is unique and fresh. We are not doing a fundraiser - but are working as a company to make and sell items. I will get to keep the profits of each sale I personally make and deliver.
4. Where do I have to pick up my candy?
 - a. Possible Answer: We will be delivering candy to you to make it simple and easy.

PARENT MEETING

Discuss with parents that 4-Hers will be taking order forms home to sell candy. Each 4-H member will be allowed to keep 50% of the profit from the orders they sell, make and deliver. The order form and all money from orders will be due BEFORE the next meeting. Give parents a copy of the order form and if you wish, envelopes for 4-Hers to use to put money in. Candy orders will be produced during club meeting 6.

4-Hers can sign up for different times during that week to come and fill orders. Due to food safety and quality control, it is strongly recommended that all candy be made in the same kitchen. If the leader's kitchen isn't big enough and a larger area is needed- consider contacting your Cooperative Extension office or area church to see if there is a kitchen available to use.



It will also be required that a parent/helper/older teen come to help 4-Hers produce and deliver the candy sold during the candy production week (the week after this meeting).

4-Hers need to remember that the amount of candy sold will equal the amount of time needed to work to fill the orders – and to deliver them. If 4-Hers have an otherwise busy week the week of candy production they will want to limit sales.

The advice from leaders of past 4-H Candy Company clubs is to limit the amount of candy each 4-Her can sell. The amount of time to make and deliver the candy orders can be extensive. You as the leader may want to set limitations ahead of time. Limitations may also help prevent hurt feelings when one 4-Her is allowed to sell a large amount of candy compared to another 4-Her whose parents may have greatly limited how much he or she could sell. The profits earned are closer to equal amounts with limitations.

4-Hers will need to take an order form as well as a small amount of change with them when they go to make sales. 4-Hers can approach neighbors, church members, family and friends to purchase candy from the 4-H Candy Company. Please remind them to respect the “no soliciting” signs that businesses may have posted. Ask parents to work with their child(ren) when adding up the amount of each sale, taking the correct money and counting back change correctly while selling.

Reflect

- Why is it important for the 4-H leader to have the money from the orders taken before the candy is made?
- Why is it necessary to use wax paper when piping candy dots on the template?

Apply

- What would happen if someone canceled an order after the supplies were purchased?
- What could happen if someone ate a cream cheese mint that wasn't refrigerated?

4-H MISSION MANDATES

Citizenship

As 4-Hers work together to form a company they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

ESSENTIAL ELEMENTS

Independence

Encourage 4-H club members to work independently when selling candy. Remind them to speak clearly and loudly when approaching potential buyers.

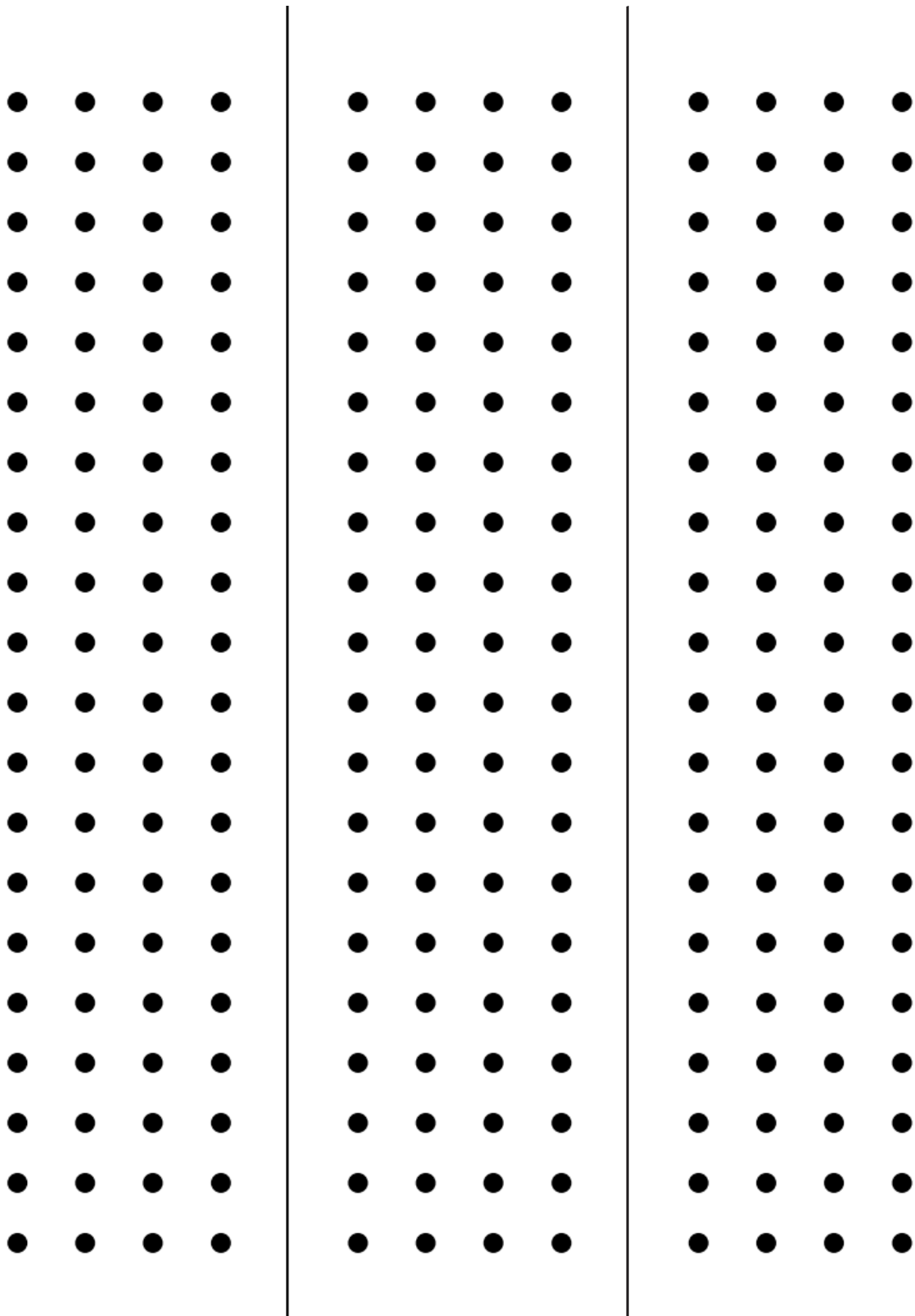
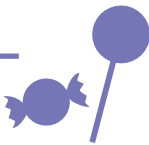
Resources:

Instructions and Photo credit: USU Extension, Tooele County

Received 4/16: <http://chocolatechocolateandmore.com/cream-cheese-mints/>

CANDY DOTS TEMPLATE

Candy dot template. Print. Cover with wax paper. Use double sided tape to adhere wax paper. Pipe!





4-H *Club Meeting 6* Filling Candy Orders



Supplies

- Ingredients and supplies to make all candy orders
- Packaging for candy orders

INTRODUCTION

In this club meeting, 4-Hers will wrap up their candy making experience by filling candy orders and packaging them for same-day delivery.

PRIOR TO MEETING

- Purchase all necessary supplies for candy orders.

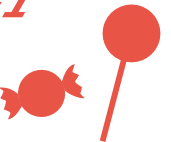
WHAT TO DO

Help club members create candy to fulfill candy orders, package them and give them the home assignment to deliver them the same day.

IMPORTANT THINGS TO KNOW

Activity *#1*

Things to Know



FOOD SAFETY

Talk about hand washing – hands should be washed for 15-20 seconds with warm water and soap. Talk about the NO LICKING fingers rule. This is a common temptation for kids. You may consider playing a game of “catch me” and ask kids to be on the look out for finger lickers. If you as the leader see some poor food safety, address it immediately and ask 4-Her to rewash hands. It is a good idea to wear a hat or pull hair back when making candy.



QUALITY CONTROL

It is important to make orders the correct size and number. For example, a past 4-H Candy Company sold peanut clusters – four per order. Small cookie scoops were purchased to make each cluster so they would be equal in size. Even with the scoops many 4-Hers made the clusters bigger. Because it had been advertised that each order would get four clusters and therefore the orders couldn't be filled with two or three large clusters – money was lost. It took twice the amount of ingredients than it should have if the proper size had been made by everyone. Although the club made money selling the jolly pops and pretzel bites, it lost money on the peanut clusters.

You may want to talk to 4-Hers to encourage them to take their time and make each order their best work. A good way to think about it is: Would I want to enter this in county fair?

DELIVERY SUGGESTIONS

It is helpful to make a copy of completed order forms. Keep one for yourself and one for the 4-Her. Before the club meeting make sure you have enough grocery plastic bags, boxes, etc. to put orders in for delivery. You may want to purchase adhesive tags so you can put customer names on each order to make delivery easier. You can also make tags with the company logo on them with a space for the name of orders.

Reflect

- What would happen if you did not take precautions when delivering the candy orders?
- What would happen if you made peanut clusters bigger than you had planned?

Apply

- Would you lose money when running a company if you used more ingredients for a product than you planned?
- What would happen if someone asked for a refund if the candy orders were ruined when delivered?

4-H MISSION MANDATES

Citizenship

As 4-Hers work together to form a company they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

ESSENTIAL ELEMENTS

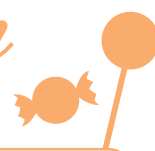
Mastery

Encourage 4-Hers to take their time and do their best when filling candy orders. Encourage kids to ask themselves "would I buy this?"



4-H *End of Club Celebration*

Pulling Taffy and Fruity Pixie Sticks



Activity 1 Supplies

- 2 1/2 lbs sugar
- 2 1/2 lbs light corn syrup
- 1/2 pint whipping cream
- 1/8 cup coconut oil
- 2 envelopes powdered unflavored gelatin
- Wax paper squares
- Candy food coloring and flavors
- Plastic gloves
- Kitchen scissors or knife/cutting board
- Food thermometer

Activity 2 Supplies

- 1/8 cup granulated sugar
- 1/8 cup freeze-dried fruit or freeze-dried powder
- Decorative paper straws
- Hot glue gun and sticks
- Size 5 round icing tips
- Ziplock sandwich bags
- Small bowls
- Scissors
- Toothpicks
- Tape (optional)
- Spice or coffee grinder

Activity 3 Supplies

- Cash profits separated out in envelopes for each member
- Optional: Company awards for different categories such as "Most Helpful."

PRIOR TO THE MEETING

- Determine how much profit each 4-Her has made through his or her individual sales. Prepare it in an envelope to present to 4Hers. You may consider giving some company awards such as "most helpful employee" for the 4-Her who goes above and beyond to help others fill their orders.
- You will want to make up the recipe for the homemade taffy ahead of time. This is necessary because it takes several hours for the taffy to cool enough to be worked with. Unless you want to have a longer meeting you will not have enough time to let taffy cool. You can make the recipe ahead of time several days in advance. The taffy can be stored in a cool dry place for several weeks until you are ready to pull it. To pull it later, warm the candy in the oven at 300 degrees. It takes about five minutes to have it soft enough to pull.
- To prepare for the pixie sticks, you will need to hot glue one end of the paper straws shut. Be careful not to burn yourself. Low temp glue does not work well, so it is best if you can glue ahead of time and not have 4-H members work with the hot glue gun.

HOMEMADE TAFFY

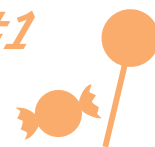
Ingredients

- 2 1/2 lbs sugar
- 2 1/2 lbs light corn syrup
- 1/2 pint whipping cream
- 1/8 cup coconut oil
- 2 envelopes powdered unflavored gelatin dissolved in 1/2 cup cold water. (Add 1/2 cup hot water to it before adding it to the candy.)

- Wax paper taffy squares (you can purchase on-line) or wax paper you have cut into squares
- Candy food coloring and flavors
- Plastic gloves (to prevent food coloring staining hands)
- Kitchen scissors or knife/cutting board
- Food thermometer

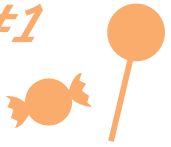
Activity #1

Homemade Taffy



Activity #1

Homemade Taffy



1. In a large heavy-duty pan bring sugar, light corn syrup and cream to a rolling boil.
2. Add coconut oil and unflavored gelatin mixture to the pan of boiling candy. Do not stir it after you add the coconut oil and gelatin.
3. Let it cook until it reaches 242 degrees. Be sure you have an accurate thermometer. Candy can easily be overcooked and will become hard. Cook it to the soft ball stage. You can test the doneness by dropping a small spoonful of candy into cold water. It is ready when it forms a soft ball.
4. Have two 9 X 13 pans well buttered. Do not use spray butter or lite butter. When the candy reaches 242 degrees, carefully pour it into your buttered pans.
5. Make sure to let the candy cool before you handle it comfortably. This can take several hours. If you make a half or quarter batch it will cool faster.
6. You do not need to pull all the candy at once. The taffy can be stored in a cool, dry place for several weeks until you are ready to pull it. To pull it later, warm the candy in the oven at 300 degrees. It takes about five minutes to have it soft enough to pull. This taffy can be pulled for a long time because it doesn't go hard.
7. As you pull the taffy, add food coloring and flavoring. Pull into long rope. Cut into bite size pieces with kitchen scissors.
8. Always wrap the candy pieces in wax paper or they will stick all together.

Activity #2

Fruity Pixie Sticks



FRUITY PIXIE STICKS

Ingredients

- 1/8 cup granulated sugar
- 1/8 cup freeze-dried fruit or freeze-dried fruit powder
- Decorative PAPER straws (you will need to hot glue one end of these closed to prevent spilling).
- Size 5 round icing tips
- Zip lock sandwich bags
- Small bowls
- Scissors
- Toothpicks
- Tape (optional)
- Spice or coffee grinder* (not necessary if using freeze dried fruit powder)
- Hot glue gun and sticks

These pixie sticks are similar to other homemade pixie sticks that use powdered sugar drink mix. These are "slightly healthier" because freeze dried fruit or powder is used. You can purchase freeze dried fruit in most grocery stores in the food storage section. Remember – freeze dried fruit is different than dried fruit.

1. Grind freeze dried fruit into a powder. (You can also purchase freeze dried powder for many fruits.) The best way to grind is in a spice or coffee grinder. Pulse until fruit is ground to a fine powder.
2. Pour freeze dried fruit powder into zip lock sandwich bag. Add 1/8 cup sugar. Zip closed – releasing the air – and mix thoroughly.
3. Insert a size 5 round icing tip into open end of straw. Clip a SMALL corner off the zip lock bag corner. Line up the bag with the icing tip and fill. Only fill the straw HALF WAY full. This will happen very quickly. If the tip gets clogged it may help to use a toothpick to help unclog it. Fold the top of the straw to seal. You may want to tape the end to keep from spilling. It helps to have a small bowl under the straw to catch any pixie dust that gets spilled.



CANDY COMPANY

Have awards ceremony giving each 4-Her his or her profits from the candy sold and hand out any awards you may have decided to give.

Reflect

- What in particular did you learn about business during 4-H Candy Company?
- What particular thing did you learn about cooking and kitchen skills during 4-H Candy Company?

Apply

- If you decided you wanted to own a company, what things would you use that you learned during 4H Candy Company?
- How will you change the way you cook or make things in the kitchen after this?

4-H MISSION MANDATES

Citizenship

As 4Hers work together to form a company they will gain citizenship skills such as fairness, respect, planning, negotiation and critical thinking.

ESSENTIAL ELEMENTS

Belonging

Hold an awards ceremony in which each 4-H club member will receive his or her profits from the candy sold. Give certificates or special awards for 4-H club members who have gone above and beyond in some way. For example – most helpful to others.

Resources:

Homemade Taffy: Miriam Force, Washington County 4-H

Pixie Sticks: Recipe and photo permission to use received 3/17: <http://amandaparkerandfamily.blogspot.com/2012/01/guest-post-homemade-pixie-sticks.html>

4-H CANDY COMPANY RECIPE BOOK



EXTENSION 
UtahStateUniversity™

4H
Candy
Company 

WE HAVE THE SKILLS. WE HAVE THE CANDY.

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Pink Frosting Fudge



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Cream Cheese Mints
Candy Dots



End of Club Celebration VIII

Homemade Taffy
Fruity Pixie Sticks

JOLLY POPS *Recipe*

INGREDIENTS & SUPPLIES

- Jolly Rancher hard candies
- Life Savers hard candies
- Short lollipop sticks
- Cookie sheet
- Parchment paper



INSTRUCTIONS

Preheat oven to 250 degrees F. Remove plastic wrapper from Jolly Rancher and Life Savers candies. Following the picture shown lay out three different flowers on cookie sheet lined with parchment paper. No more than three flowers should be placed on one cookie sheet to prevent candy from melting against side of pan. You can design flowers with any colors you wish. You can have 5 or 6 "petals"

Carefully place cookie sheet into oven. You may have to carefully reach into the oven and rearrange candies if they move during this process.

Bake for 5-8 minutes. Watch closely. Candies can easily be overbaked and will look "runny."

Once candies are baked place lollipop stick into center of flower and carefully twist stick until it is completely covered with candy. Allow lollipop to cool for 10 minutes before removing from pan. Wrap and enjoy!

Photo used with permission from USU Extension, Tooele County

Source:

Basic Concept of jolly suckers from "DIY Lollipop Flowers with Dreamflight6000"
www.youtube.com/watch?v=QZVw4eAT_gU

HARD CANDY SUCKERS *Recipe*

INGREDIENTS & SUPPLIES

- Nonstick spray
- 4-cup glass measuring cup (plastic will melt with extended time and heat)
- 1 cup corn syrup
- Plastic wrap
- Microwave
- Hot pad



DIRECTIONS

Spray mold lightly with nonstick spray.

In the 4-cup glass measuring cup, combine 1 cup sugar with 1/2 cup corn syrup. Cover tightly with plastic wrap and microwave for 3 minutes and 10 seconds. Using a hot pad, carefully remove from microwave. Remove plastic - pulling it away from you.

Be very careful because the steam WILL burn you! Use a new piece of plastic wrap to cover and return to microwave for another 3 minutes and 10 seconds.

Stir in food coloring until you get the color you want and then add a few drops of flavoring. Immediately pour into molds and insert sticks. Let set up until hard and release from molds.

Wrap suckers in plastic bags, tie with ribbon and attach a cute label.

Recipe source:

<http://closetcrafterohio.blogspot.com/2011/06/easy-microwave-suckers.html>

PEANUT CLUSTERS *Recipe*

INGREDIENTS & SUPPLIES

- Cocktail peanuts
- Chocolate chips or chocolate candy melts
- Cookie sheet or tray
- Wax paper
- Spoon or cookie dough scoop



DIRECTIONS

You can make peanut clusters two different ways. Use which ever method works the best for your 4-H club format.

In a slow cooker: Melt chocolate in slow cooker on low. Add peanuts. Mix thoroughly. Scoop onto wax paper-lined tray or cookie sheet.

In microwave, put chocolate in microwave safe dish. Melt on low 1 minute at a time until melted. Add peanuts. Mix thoroughly. Scoop onto wax paper-lined tray or cookie sheet.

Allow peanut clusters to cool. Place in refrigerator or freezer to quicken the cooling process.

Recipe source:

Based on multiple sources, final from USU Extension, Tooele County

Photo used with permission from:

2010foodproject.wordpress.com/2010/03/08/national-peanut-cluster-day

PRETZEL BITES *Recipe*

INGREDIENTS & SUPPLIES

- 1 bag of pretzel squares
- 1 bag of candy melts
- 1 bag of coated chocolate candies



INSTRUCTIONS

Preheat oven to 350F and line a cookie sheet with aluminum foil.

Lay out as many pretzels as you'd like to make.

Place a candy melt on top of each pretzel square.

Put the cookie sheet into the oven. Cooking time will be quick—somewhere between 3 and 5 minutes. Watch the oven and check candy melts often to make sure they don't melt entirely or burn.

Remove from the oven and immediately place a chocolate coated candy on top of each pretzel.

Let all of the pretzel bites cool thoroughly before serving. Enjoy!

Recipe and photo source, used with permission, March 2016:

www.withsprinklesontop.net/?p=1392

CANDY MELTING *Recipe*

INSTRUCTIONS

Microwave Method:

Place candy melts in microwave-safe bowl. It will take longer to melt properly- but it is important to microwave at a lower temperature if possible and for small amounts of time. It is VERY easy to ruin an entire bag of candy melts otherwise. See the times below before microwaving:

1. 20 seconds at 50%, stir
2. 20 seconds at 50%, stir
3. 20 seconds at 50%, stir
4. 10 seconds at 50%, stir

Candy Melting Pot:

To preheat, place silicone pot in heating base; turn switch to Melt for 5 min

- a. Use Wilton Candy Melts candy or chop melting chocolate into small pieces. Use smaller amounts for faster melting.
- b. Stir candy occasionally until completely melted. Add more candy if desired, up to MAX FILL line.
- c. When completely melted, switch to Warm to keep candy fluid.
- d. If candy begins to cool and thicken, switch back to Melt.
- e. When finished, switch to Off and let pot cool before cleaning.

Double Boilier Method:

Use a double boiler or pan filled with 2-3" of boiling water with glass bowl fitted over it. Stir occasionally- watching closely. Once candy is melted turn heat to low.

Recipe and photo source, used with permission, December 2016:

<http://www.reneeconnercake.com/hippity-hoppity-easters-on-its-way/>

INGREDIENTS & SUPPLIES

- Microwave (optional)
- Melting pot
- Double boiler
- Candy melts (any flavor)



INGREDIENTS & SUPPLIES

- Tools for dipping (see directions)
- Candy for dipping
- Sprinkles for decorating
- Sticks for dipping
- Sucker molds



DIRECTIONS

Try different tools and methods to see what works best. You can purchase tools specifically for dipping or try tools in your kitchen. Two forks, spatulas, etc. might work well. Brainstorm what ways work the best to add sprinkles and decoration without getting any into the chocolate or spilling all over. You might try rolling items in sprinkles on a plate or sprinkling candies over while twisting the item.

1. Place sucker sticks in mold, then pour in candy. Once the candy melts are melted, it is easy and simple to pour them into chocolate sucker molds.
2. There are several techniques you can use.
 - a. You can carefully dip a spoon into the melts and pour into the mold.
 - b. Another helpful tool is called a candy funnel. It has a stopper so that you can pour just the amount of candy you want into the mold.
 - c. You can also use a candy squeeze bottle or piping bag.
3. Remember to softly tap the mold on the counter to get any air pockets out. If you want them to harden faster, you can put them in the freezer for 10-15 minutes. Carefully tap or twist them out of the mold once hardened.

Photo source:

www.wilton.com

CANDY DIPPING *Recipe*



Candy Melt Fudge *Recipe*

INGREDIENTS & SUPPLIES

- 12-ounce bag candy melts
- 14-ounce can sweetened condensed milk
- Optional: ¼ - ½ cup nuts
- Optional: ½ tsp vanilla



INSTRUCTIONS

1. Pour candy melts and sweetened condensed milk into heavy saucepan.
2. Cook on low heat, stirring until melted and smooth. Remove from heat. If desired, stir in nuts and vanilla.
3. Spread evenly into 8 or 10 inch square pan lined with wax paper.
4. Chill 2 hours or until firm.
5. Turn onto cutting board, peel off paper and cut into squares. Store in airtight container, at room temperature.
6. Note: The fudge may not have time to set up during 4-H club meeting- so you can scoop it into cups and send it home with spoons as "Fudge in a cup."

Photo source: USU Extension, Tooele County

Recipe source, permission given, December 2016:
www.wilton.com

PINK FROSTING FUDGE *Recipe*

INGREDIENTS & SUPPLIES

- 12 oz. white almond bark or white candy melts
- 16 oz. strawberry frosting
- Confetti heart sprinkles



DIRECTIONS

1. In a microwave-safe bowl, melt the almond bark in 30 second increments, stirring after each, until melted and smooth.
2. Stir in the frosting.
3. Pour the mixture into an 8x8 inch pan lined with lightly greased parchment paper with edges hanging over the sides. Sprinkle with hearts lightly pressing them in to make sure they stick.
4. Refrigerate at least 2 hours. Remove fudge from pan using the excess parchment paper as handles. Cut into bite-size pieces, cleaning the knife between cuts for clean edges.
5. Store in an airtight container and refrigerate.
6. Try out other flavor combinations such as double chocolate with chocolate bark and chocolate icing.
7. Note: The fudge may not have time to set up during 4-H club meeting, so you can scoop it into cups and send it home with spoons as "Fudge in a cup."

Recipe and photo used with permission, January 2017

<http://www.everythingmummyhood.com/2015/01/recipe-strawberry-valentines-day-fudge.html>



CREAM CHEESE MINTS *Recipe*

INGREDIENTS & SUPPLIES

- 3-ounce package cream cheese, softened
- 1 tsp mint extract (or peppermint)
- 3 cups powdered sugar, sifted
- Food coloring (optional)



INSTRUCTIONS

Using a mixer, cream the cream cheese until smooth, add in extract and food coloring if using. Cream again till light and fluffy. Slowly add in powdered sugar and make sure to scrape down sides of mixing bowl.

Once all sugar is added and well combined, roll dough into teaspoon-sized balls. Place balls on wax paper-lined tray,

Use a fork to flatten.

Let mints dry for 12 hours, then turn them over to let bottom side dry.

Store in an airtight container at room temperature. Mints will keep for at least a week.

Recipe and photo used with permission, April 2016:

chocolatechocolateandmore.com/cream-cheese-mints

CANDY DOTS *Recipe*

INGREDIENTS & SUPPLIES

- 1.5 cups of powdered sugar
- Egg white substitute equal to 1 egg white
- 1/4 tsp Kool-Aid flavoring



DIRECTIONS

Make paper strips to put your candy dots on. Cut plain white paper into strips 2 inches wide. Then cut wax paper into matching 2-inch wide strips. Connect the two using clear double stick tape.

Using an electric mixer, whip the egg white substitute and the powdered sugar together for 4- 5 minutes.

Separate the combined amount into four equal parts.

Add the Kool-Aid powder and stir with a spoon.

Place the colored mixtures into plastic baggies.

Cut a small piece off the tip of the baggies and make small dots on the wax side of your paper strips.

The candies will harden completely overnight.

**Raw egg white can contain salmonella and pose a food safety risk. Always use egg white substitute instead.*

Recipe and photo used with permission, April 2016:

www.smartschoolhouse.com/easy-recipe/kool-aid-candy-dots

HOMEMADE TAFFY *Recipe*

INGREDIENTS & SUPPLIES

- 2 1/2 lbs sugar
- 2 1/2 lbs light corn syrup
- 1/2 pint whipping cream
- 1/8 cup coconut oil
- 2 envelopes of powdered, unflavored gelatin dissolved in 1/2 cup cold water. (Add 1/2 cup hot water to it before adding the candy.)
- Wax paper taffy squares (you can purchase these online) or cut wax paper into squares
- Candy food coloring and flavors
- Plastic gloves (to prevent food coloring stains)
- Kitchen scissors or knife/cutting board
- Food thermometer

INSTRUCTIONS

*This recipe makes a large batch - you may consider dividing it to make a smaller amount depending on the size of your group. Another option would be to make the whole recipe and deliver it as a service project.

In a large, heavy-duty pan, bring sugar, light corn syrup and cream to a rolling boil. Add coconut oil and unflavored gelatin mixture to the pan of boiling candy. Do not stir it after you add the coconut oil and gelatin.

Let it cook until it reaches 242 degrees. Be sure that you have an accurate thermometer. Candy can easily be overcooked and will become hard. Cook it to the soft ball stage. You can test the doneness by dropping a small spoonful of candy into cold water. It is ready when it forms a soft ball. Have two 9 X 13 pans well buttered. Do not use spray butter or lite butter.

When the candy reaches 242 degrees, carefully pour it into buttered pans. Make sure to let the candy cool before you handle it comfortably. This can take several hours. If you make a half or quarter batch it will cool faster. You do not need to pull all the candy at once. The taffy can be stored in a cool dry place for several weeks until you are ready to pull it. To pull it later, warm the candy in the oven at 300 degrees. It takes about 5 minutes to have it soft enough to pull. This taffy can be pulled for a long time because it doesn't go hard.

As you pull the taffy, add food coloring and flavoring. Pull into a long rope. Cut into bite size pieces with kitchen scissors. Always wrap the candy pieces in wax paper or they will stick together.

Source used with permission:

Miriam Force, Washington County 4-H

Photo credit: USU Extension, Tooele County

FRUITY PIXIE STICKS *Recipe*

INGREDIENTS & SUPPLIES

- 1/8 cup granulated sugar
- 1/8 cup freeze-dried fruit or freeze-dried fruit powder
- Decorative paper straws
- Size 5 round icing tips
- Zip Lock sandwich bags
- Small bowls
- Scissors
- Toothpicks
- Tape (optional)
- Spice or coffee grinder (not necessary if fruit powder is used)
- Hot glue gun and sticks

DIRECTIONS

Grind freeze-dried fruit into a powder. (You can also purchase freeze-dried powder for many fruits). The best way to grind is in a spice or coffee grinder. Pulse until fruit is ground to a fine powder.

Pour freeze-dried fruit powder into zip lock sandwich bag. Add 1/8 cup sugar. Zip closed - releasing the air - and mix thoroughly.

Insert a size 5 round icing tip into open end of straw. Clip a SMALL corner off the zip lock bag corner. Line up the bag with the icing tip and fill. Only fill the straw HALF WAY full. This will happen very quickly. If the tip gets clogged it may help to use a toothpick to help unclog it.

Fold the top of the straw to seal. You may want to tape the end to keep from spilling. It helps to have a small bowl under the straw to catch any pixie dust that gets spilled.

Recipe and photo used with permission, March 2017:

<http://amandaparkerandfamily.blogspot.com/2012/01/guest-post-homemade-pixie-sticks.html>



More to *Discover*

Congratulations on completing your Discover 4-H club meetings! Continue with additional curriculum in your current project area, or discover other 4-H project areas. Check out the following links for additional 4-H curriculum.

1. www.discover4h.org
2. <http://www.4-h.org/resource-library/curriculum/>
3. <http://utah4h.org/curriculum/>

Become a 4-H Member or Volunteer

To **register** your Utah club or individuals in your club visit and contact your County Extension Office

<http://utah4h.org/about/>

<http://utah4h.org/join/index>

For help registering in 4-H online visit:

<http://utah4h.org/staffresources/4honlinehelp>

Non-Utah residents, please contact your local 4-H office:

<http://www.4-h.org/get-involved/find-4-h-clubs-camps-programs/>



Stay *Connected*

Visit Your County Extension Office

Stay connected with 4-H activities and news through your county Extension office. Ask about volunteer opportunities, and don't forget to register for your county newsletter. Find contact information for counties in Utah here:

<https://extension.usu.edu/locations>

Enjoy the Fair!

Enter your project or create a new project for the county fair. Learn about your county fair and fair judging here:

<http://utah4h.org/events/index>



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Participate in Local or State 4-H Activities, Programs, Contests, or Camps

For Utah state events and programs visit:

<http://utah4h.org/events/index>

<http://utah4h.org/projects/>

For local Utah 4-H events and programs, visit your county Extension office.

<https://extension.usu.edu/locations>

Non-Utah residents, please contact your local 4-H office.

<http://www.4-h.org/get-involved/find-4-h-clubs-camps-programs/>



Discover *Service*

Become a 4-H Volunteer!

 <http://www.youtube.com/watch?v=UBemO5VSyK0>

 <http://www.youtube.com/watch?v=U8n4o9gHvAA>

To become a 4-H volunteer in Utah, visit us at:

<http://utah4h.org/join/becomevolunteer>

Serve Together as a 4-H Club or as an Individual 4-H Member

Use your skills, passions, and 4-H to better your community and world. You are needed! Look for opportunities to help in your area or participate in service programs that reach places throughout the world (religious groups, Red Cross, etc.).

Hold a Club Service Project

USU Collegiate 4-H Club hosted "The Gift of Giving" as a club activity. Club members assembled Christmas stockings filled with needed items for CAPSA (Community Abuse Prevention Services Agency).

<http://tinyurl.com/lu5n2nc>