2017
Wayne County Fair & Horse Show

EXPO
Wayne County Cooperative Extension
255 Rolling Hills Blvd.
Monticello, Kentucky

July 1 - July 8
2017 Wayne County Fair & Horse Show

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EXPO

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EXPO 2017 GENERAL RULES

Art, Photography, Baking, Canning, Crafts, Floral, Honey, Produce, Quilts, Needlework, 4-H Youth

Check In Date: Monday, July 3rd
Location: Wayne County Extension Service
255 Rolling Hills Blvd. (behind Post Office)

COORDINATED BY WAYNE COUNTY
COOPERATIVE EXTENSION SERVICE
(606) 348-8453

Funded by: Wayne County Extension Service, Wayne County Fair Board & Wayne County Extension Homemakers

1. All EXPO entries must be the work of the exhibitor with the exception of antiques, which must be the property of the exhibitor.
2. Items entered in previous fairs will not be accepted for judging or displaying at the fair.
3. Only one item per class, per exhibitor is permitted. Enter as many classes as you wish.
4. Items not listed in the fair listing will be accepted for Show Only.
5. All items must have the exhibitor’s name and address affixed to it in a manner that is not visible to judges while the item is being judged.
6. All entries are to be brought to the lower level meeting room of the Wayne County Extension office on Monday, July 3rd, between the hours of 8:30 A.M. and 1:00 P.M. EDT. Exhibits will be open for public viewing Wednesday, 8:00 A.M. - 7:00 P.M. and Thursday, 8:00 A.M. – 7:00 P.M.
7. Any item removed from EXPO before Friday, July 7th will forfeit prize money.
8. All items are to be picked up at the Extension office between 8:00 A.M. and 12:00 NOON on Friday, July 7th. If exhibitor cannot pick up item(s) by Monday, July 17th, please notify the Extension office or item(s) may be discarded. The Extension Service takes no responsibility for these items.
9. No entries may have “For Sale” signs.
10. Only three ribbons will be awarded in each class. First place is a blue ribbon, second place is a red ribbon and third place is a white ribbon. Judges have the discretion of not awarding a ribbon if the product is not ribbon quality.
11. All canning items must be in standard canning jars.
12. When exhibit items are picked up on Friday, exhibitors must have the ticket receipt that was issued to them on Monday. You will secure your prize money when items are picked up.
13. Items made by professionals (those receiving 25% of their income comes from the sale of items) may enter items in that particular class for “Show” only. These participants can enter items in other classes for judging.
14. While items are being judged on Monday afternoon, everyone but those assisting the judges must leave the exhibition hall. The general public may view exhibits on Wednesday (8:00 A.M. - 7:00 P.M.) and Thursday (8:00 -7:00 P.M).
15. Judges have special training in judging and have judged at many county and state fairs.
16. All viewers can vote for the entry of their choice in Expo. The Georgia Burton Viewers’ Choice Award winner will receive a gift subscription from the Wayne County Outlook.
PROTECTION OF EXHIBITS

• Every effort will be made by the Fair Board and Extension to protect all exhibits from casualties. However, they will not be made responsible for any loss as a result of breakage, damage by handling, loss by theft and/or other casualties.
• The building is locked at night and strenuous effort is made to give the utmost protection to all the exhibits.

JUDGING CRITERIA

• BAKED FOODS ~ Appearance, texture, aroma.
• CANDIES ~ Appearance, texture.
• CANNING ~ Appearance of pack, head space, preparation and selection of canned products. All items must be well sealed.
• SEWING ~ Fabric, workmanship, general appearance.
• CRAFTS ~ Design, color, workmanship, general appearance.
• PRODUCE ~ Freshness, maturity, color, proper size, uniformity.
• FLORAL ~ Freshness, good foliage, insect free, plant and flowers grown by exhibitors, container is not judged, uniformity of arrangement.

EXPO ENTRIES ARE OPEN TO THE GENERAL PUBLIC.

THERE IS NO ENTRY FEE.

While at EXPO, register for the door prizes!

*Thanks to all volunteers who are helping with EXPO 2017.*

EXPO WILL BE CLOSED DURING JUDGING.

*No* exhibitor will be allowed in the Exhibit hall at this time.
ART & PHOTOGRAPHY DIVISION

RULES
1. All work must be done by the exhibitor and not entered in previous fairs.
2. Affix name and address to back of entry.
3. Enter items July 3, 2017 from 8:30 A.M. to 1:00 P.M. Check out will be July 7, 2017 from 8:00 A.M. – 12:00 NOON.
4. All art entries must be stabilized, mounted, or on poster board. Make suitable to stand or hang so wind will not disturb.
5. All photos must be 5x7 or larger (smaller photos will not be accepted). Photos must be mounted on poster board for ease of hanging. No framing.

PAINTING CLASSES
1. Acrylic .................................................................$4, $3, $2
2. Water Color ............................................................$4, $3, $2
3. Unusual Art Item .......................................................$4, $3, $2
4. Computer Generated Art ...........................................$4, $3, $2
5. Painted Collage ........................................................$4, $3, $2
6. Oil Based Painting ....................................................$4, $3, $2

DRAWING CLASSES
7. Charcoal Drawing .....................................................$4, $3, $2
8. Pen & Ink Drawing ....................................................$4, $3, $2
9. Pencil Drawing ........................................................$4, $3, $2
10. Color Pencil Drawing ...............................................$4, $3, $2
11. Chalk or Pastel Pencil .............................................$4, $3, $2
12. Drawing Collage ....................................................$4, $3, $2
13. Unusual Art Item .....................................................$4, $3, $2

MIXED MEDIA CLASS
15. Two or more of any medium or material (can include a collage of 2 or more medium) .............$4, $3, $2

COLLAGE CLASS
16. Grouping using only 1 kind of material .................$4, $3, $2

Best Overall Painting or Drawing – Rosette & $10.00

PHOTOGRAPHY CLASSES (using a digital or standard film camera)
17. Black & White Photo (new) .......................................$4, $3, $2
18. Color Photo – Nature/Scenic ......................................$4, $3, $2
19. Color Photos – Four Seasons ......................................$4, $3, $2
   (group of 4 photos depicting one of each season – winter, spring, summer and fall)
20. Color Photo – Building ............................................$4, $3, $2
21. Color Photo – Animal ..............................................$4, $3, $2
22. Color Photo – Person or People ............................................ $4, $3, $2
23. Color Photo – Child or Children ........................................ $4, $3, $2
24. Color Photo – Sunrise/Sunset ............................................ $4, $3, $2
25. Color Photo – Rainbow .................................................. $4, $3, $2
26. Color Photo – Night Scene ................................................ $4, $3, $2
27. Color Photo – Floral ....................................................... $4, $3, $2
28. Color Photo – Food (any food item) ................................... $4, $3, $2
29. Color Photo – “Healthy Plate” (any healthy meal) .............. $4, $3, $2
30. Photo Collage ................................................................. $4, $3, $2
31. Photo – Digitally Modified ............................................... $4, $3, $2
32. Miscellaneous – Any other Photo ...................................... $4, $3, $2

**Best Overall Photo - Rosette & $10**

* See 4-H Youth Division for other art & photo entries for youth.
BAKING DIVISION

RULES
1. Consult Expo General Rules For Exhibits.
2. No prepared mixes may be used except in decorated cake classes. Recipes must be provided. Refrigeration is available for meringue pies only.
3. All items must be on paper or foam plates with exhibitor’s name and address affixed to the bottom so it will not be visible during judging. Wrap items securely in clear wrap or clear gallon zip bags.
4. All work must be the work of the exhibitor with only one item per class being accepted.
5. All items must be brought to the lower level meeting room of the Wayne County Extension Service from 8:30 A.M. until 1:00 P.M. on July 3, 2017. All items must be picked up between 8:00 A.M. and 12:00 NOON on July 7, 2017. For baked items not picked up, ribbons may be secured from the County Extension office.
7. Any item removed from the exhibit hall before Friday will forfeit prize money.

CLASSES

CANDY
1. Fudge (chocolate or peanut butter), 6 pieces .................$4, $3, $2
2. Any Fancy Candy, 6 pieces ..............................................$4, $3, $2
3. Any Candy Not Listed, 6 pieces ........................................$4, $3, $2

COOKIES
4. Drop Cookies (soft dough dropped on cookie sheet) 
ex: chocolate chip, 6 .......................................................$4, $3, $2
5. Bar Cookies (baked in shallow pan/cut into bars or squares) 
ex: brownies, 6 ...............................................................$4, $3, $2
6. Other Cookies (molded by hand, rolled & cut in shapes with cookie cutter or made with cookie press), 6 ...............$4, $3, $2

BEST OVERALL CANDY OR COOKIE
Rosette & $10.00

CAKES (whole cake)
7. Angel Food Cake .........................................................$5, $4, $3
8. Jam Cake .....................................................................$5, $4, $3
9. German Chocolate Cake ..............................................$5, $4, $3
10. Decorated – Fourth of July .........................................$6, $5, $4
11. Decorated – Character ................................................$6, $5, $4
12. Decorated – Happy Birthday ........................................$6, $5, $4

BREADS
13. Biscuits, 4 .................................................................$3, $2, $1
14. Yeast Bread* .............................................................$3, $2, $1
PIES - Whole Pie
15.  One Crust .........................................................$5, $4, $3
16.  Two Crust .........................................................$5, $4, $3
17.  Meringue .........................................................$5, $4, $3

HEALTHY BAKED GOOD
18.  Cookies ..........................................................$5, $4, $3
19.  Breads* ...........................................................$5, $4, $3
20.  Healthy Additive ...............................................$5, $4, $3

*Loaf pans must be a standard size

BEST OVERALL BAKED ITEM
Rosette & $10.00
CANNING DIVISION

RULES
1. Standard canning jars are to be used in all entries (no peanut butter, jelly jars, etc.)
2. Jellies, jams and preserves are to be in pint or half pint jars. Pints or quarts are accepted for other classes.
3. All unsealed or non-standard jars will be disqualified by judges in canned fruit and vegetable classes.
4. Must be made from fresh fruits and vegetables.
5. Exhibits must be home canned, the work of the exhibitor and not more than 1 year old. (Select from the summer of 2016 or 2017)
6. Name and address of exhibitor shall be taped to the bottom of each jar so that the name is not visible during judging.
7. Entries will be taken at the lower level meeting room of the Wayne County Extension Service from 8:30 A.M. to 1:00 P.M. on July 3, 2017 and can be picked up between the hours of 8:00 A.M. – 12:00 NOON on July 7, 2017.
8. Any item picked up before July 7, 2017 will forfeit prize money.

CLASSES

JELLIES (pints or ½ pints or jelly jars only)
1. Apple .................................................................$4, $3, $2
2. Blackberry .........................................................$4, $3, $2
3. Raspberry .............................................................$4, $3, $2
4. Grape Jelly ...........................................................$4, $3, $2
5. Strawberry Jelly ...................................................$4, $3, $2
6. Any other variety of jelly .......................................$4, $3, $2

PRESERVES
7. Strawberry ...........................................................$4, $3, $2
8. Blackberry ...........................................................$4, $3, $2
9. Any other preserve ...............................................$4, $3, $2

JAMS
10. Blackberry .........................................................$4, $3, $2
11. Strawberry ...........................................................$4, $3, $2
12. Any other variety of jam .........................................$4, $3, $2

CANNED FRUIT (pints or quarts)
13. Apple Butter .......................................................$4, $3, $2
14. Applesauce .........................................................$4, $3, $2
15. Cherries ..............................................................$4, $3, $2
16. Pears .................................................................$4, $3, $2
17. Peaches .............................................................$4, $3, $2
18. Any other canned fruit .........................................$4, $3, $2
**CANNED VEGETABLES (pints or quarts)**
19. Green Beans ................................................................. $4, $3, $2
20. Green Beans (shellies) ................................................. $4, $3, $2
21. Carrots .......................................................................... $4, $3, $2
22. Peppers (hot) ............................................................. $4, $3, $2
23. Peppers (sweet) ......................................................... $4, $3, $2
24. Soup Mixture .............................................................. $4, $3, $2
25. Tomatoes ....................................................................... $4, $3, $2
26. Peas ............................................................................... $4, $3, $2
27. Tomato Juice ............................................................... $4, $3, $2
28. Salsa ............................................................................. $4, $3, $2
29. Any other variety of canned vegetables ..................... $4, $3, $2

**PICKLES & RELISHES (pints)**
30. Dill Pickles ................................................................. $4, $3, $2
31. Bread & Butter Pickles ................................................ $4, $3, $2
32. Corn Relish .................................................................... $4, $3, $2
33. Sauerkraut ................................................................. $4, $3, $2
34. Sweet Cucumber Pickles .............................................. $4, $3, $2
35. Any other variety of Pickle .......................................... $4, $3, $2
36. Any type Pickled Vegetable ......................................... $4, $3, $2
37. Pickle Relish ............................................................... $4, $3, $2

**DRIED PRODUCT**
38. Dried Green Beans (bag) .............................................. $4, $3, $2
39. Dried Apples (bag) ..................................................... $4, $3, $2

**MISCELLANEOUS**
40. Oldest Canning Jar (jar only) ................................. $4, $3, $2
CRAFTS DIVISION

RULES
1. All crafts must be made by exhibitor in the past 2 years.
2. Bring entries to the lower level meeting room of the Wayne County Extension Service on July 3, 2017, from 8:30 A.M. to 1:00 P.M.
3. Check out is July 7, 2017, from 8:00 A.M. to 12:00 NOON

CLASSES

Ceramic
1. Hand formed ...........................................................$4, $3, $2
2. Molded .................................................................$4, $3, $2
3. Pre-made .............................................................$4, $3, $2
4. Miscellaneous .......................................................$4, $3, $2

Holiday Decorations
5. Spring .................................................................$4, $3, $2
6. Summer ...............................................................$4, $3, $2
7. Autumn ...............................................................$4, $3, $2
8. Winter .................................................................$4, $3, $2

Woodworking
9. Machine Made .....................................................$4, $3, $2
10. Hand Carved .......................................................$4, $3, $2
11. Hand Turned (using lathe) ...................................$4, $3, $2
12. Any Other Wood Craft ........................................$4, $3, $2

Basket
13. Plain .................................................................$4, $3, $2
14. Dyed Material ....................................................$4, $3, $2
15. Novelty .............................................................$4, $3, $2
16. Miniature (under 4 inches) .................................$4, $3, $2
17. Hand Stripped ....................................................$4, $3, $2
18. Cane .................................................................$4, $3, $2
19. Wooden Bottom ...............................................$4, $3, $2
20. Woven Bottom .................................................$4, $3, $2
21. Wrapped Handle ...............................................$4, $3, $2
22. Ribbed .............................................................$4, $3, $2
23. Pine Needles ..................................................$4, $3, $2

Jewelry
24. Original Design ..................................................$4, $3, $2
25. Beaded .............................................................$4, $3, $2
26. Mixed Media (wire, chain maille, mixed with beads) ....$4, $3, $2

Leather Craft
27. Craft made from Leather ....................................$4, $3, $2

Recycled Art (Include a “before” picture)
28. Clothing ...........................................................$4, $3, $2
29. Household ........................................................$4, $3, $2
30. Any Other.................................................................$4, $3, $2

Scrapbooking (Limited to 1-2 pages. If entire scrapbook is sent, please designate pages to be judged)
31. Heritage Layout .......................................................$4, $3, $2
32. Family Layout .........................................................$4, $3, $2
33. Collage Layout ........................................................$4, $3, $2
34. Miscellaneous Layout .............................................$4, $3, $2

Wall or Door Decoration
35. Fabric .......................................................................$4, $3, $2
36. Other ........................................................................$4, $3, $2

Flower Arrangement
37. Silk Flower Arrangement .........................................$4, $3, $2
38. Dried Flower Arrangement ........................................$4, $3, $2

Doll/Toy Making
39. Porcelain/China .........................................................$4, $3, $2
40. Cloth ..........................................................................$4, $3, $2
41. Handmade Toy other than Porcelain or China...........$4, $3, $2

Felting (Items that have been knitted or crocheted and wet felted should not be enter in knitting or crochet)
42. Wet Method ..............................................................$4, $3, $2
43. Needle Method ..........................................................$4, $3, $2

Weaving
44. Loom .........................................................................$4, $3, $2
45. Hand (macramé, caning) ...........................................$4, $3, $2

Nature
46. Nature Craft ..............................................................$4, $3, $2

Decorated Gourds
47. Painted Gourd ...........................................................$4, $3, $2
48. Embellished Gourd (not painted) ...............................$4, $3, $2

Miscellaneous
49. Miscellaneous, Any item that cannot be included in other categories............................................... $4, $3, $2

BEST OVERALL BASKET (Classes 13 – 23)
Rosette & $10

BEST OVERALL CRAFT (Any craft, not including Basket Classes)
Rosette & $10
FLORAL DIVISION

Chaired by Alisha Stokes, Gwen Bell and Wayne County Master Gardeners

Items are to be brought to the lower level meeting room of the Wayne County Extension Service on July 3, 2017 from 8:30 A.M. to 1:00 P.M. Pick up items on July 7, 2017, from 8:00 A.M. - 12:00 NOON.
Floral Division is open to the general public.

RULES
1. Only non-commercial grown garden and wild flowers may be exhibited. (Professional nurseriesmen, green house operators, florist & employees are excluded).
2. Each exhibitor must create his/her own design/arrangement using fresh plant material - no artificially colored or dyed flowers.
3. Only one entry per class per household or garden. May enter in all classes.
4. Container grown plants must have been in possession of exhibitor at least 90 days before the fair. Multiple or combination planting must have been in exhibitor’s possession at least 6 weeks.
5. Exhibitor must supply appropriate container. (Clear glass soft drink bottles make excellent containers for cut specimens or flowers).
6. Plants will be kept watered after judging.
7. Wayne County residents ONLY will be permitted to exhibit.
8. Entry chairmen have final decision regarding all entries in this Division.
9. Double Potting is permitted. Container grown plants should have saucers or trays under it.
10. Accessories are not permitted.
11. Each exhibit is judged according to Standard System of Awarding:
    Only 1 - first place (blue) per class of section A of Arrangements - $5.00
    Only 1 - second place (red) per class of section A of Arrangements - $3.00
    Only 1 - third place (yellow) per class of section A of Arrangements - $2.00
    All Horticulture Classes receive: $4.00 for blue ribbon; $3.00 for red ribbon and $2.00 per white ribbon
12. Display containers should be no higher or no wider than 10 inches.

BEST OF SHOW FOR ARTISTIC DESIGN - $10.00 and Rosette

BEST OF SHOW FOR HORTICULTURE - $10.00 and Rosette

DIVISION I DESIGN/ARRANGEMENT

SECTION A:
Class
1. “Little Things”: Miniature free standing design of fresh plant material, not to exceed 5 inches in any dimension.
2. “From The Garden”: A design of any color blossoms
3. “From The Wild”: Most creative arrangement. A design of fresh wild plant blossoms (non-cultivated and not on endangered species list).
DIVISION II HORTICULTURE

Horticulture Rules:
1. All specimens or collections, whether cut or container grown, **MUST** be grown by the exhibitor.
2. Horticulture exhibits may not be treated with oil or plant dressings of any kind. Washing with water is permitted.
3. When entries warrant, the classification committee will subdivide classes by cultivar type or color.
4. All entries must be checked by Classification Committee and placed by Placement Committee.
5. Small amounts of plant material or green oasis may be used to support specimen in the neck of the bottle.
6. Late entries will **not** be accepted.

SECTION A: PERENNIALS CUT SPECIMENS

CLASSES
4. 1 Rose Specimen (Hybrid, Grandiflora, Florabunda or Miniature Rose spray)
5. Hemerocallis/Daylily (1 stem with buds & an open blossom)
6. Lilies (1 stem – Tiger, Oriental, Asiatic, Tree, or Trumpet)
7. Calla Lily (1 stem)
8. Hosta Leaf

SECTION B: ANNUALS

CLASSES
9. Gladioli (1 spike)
10. Dahlias all same color (3)
11. Zinnias all same color (3)
12. Marigolds (3) tagetes/stems (Small or Large Variety)
13. Any flower specimen grown by children, 12 and under.

*(Classes 4 - 13 must be displayed in a container which the wind will not tip over)*

SECTION C: CONTAINER GROWN PLANTS (PLANTERS, POTS, PLASTIC BAGS)

CLASSES
14. Blooming container grown plants (Begonias, African Violets, Impatiens, etc.)
15. Non-blooming container grown plants
16. Single cactus - container grown or Cactus Garden
17. Mixed Planter (overall height and width not to exceed 18 inches, including pot, base to top)
18. Herbs
19. Succulent plant(s)
20. Hanging Basket – Blooming or Nonblooming (no size restrictions)
21. Hanging Basket – Fern (no size restrictions)
22. Plants - Container grown by children, 12 years and under (overall height and width not to exceed 18 inches, including pot, base to top)
23. Orchids
24. Any other plant not listed
NEEDLEWORK DIVISION

RULES:
1. All products must be the work of the exhibitor within the past five years and must have the name and address affixed so as not to be visible during judging.
2. Items are to be brought to the lower level meeting room of the Wayne County Extension Service on July 3, 2017, from 8:30 A.M. to 1:00 P.M. Items are not to be removed from the exhibit hall until July 7, 2017, from 8:00 A.M. - 12:00 NOON.
3. Items entered in previous fairs will not be accepted for judging. Items must be made in last 5 years.
4. Security of exhibit hall will be around the clock, however Extension and the Fair Board cannot be held responsible for loss, theft or damage of items.
5. Consult general rules for Expo division of the fair.

KNITTING CLASSES
1. Any Hand Knitted Item....................................................$4, $3, $2

CROCHET CLASSES
2. Any Yarn Crochet Item....................................................$4, $3, $2
3. Any Thread Crochet Item ................................................$4, $3, $2

Best Overall Knitted or Crochet Item – Rosette and $10.00

NEEDLEPOINT CLASS
4. Cloth or Canvas Needlepoint ............................................$4, $3, $2
5. Plastic Needlepoint ...........................................................$4, $3, $2

EMBROIDERY CLASSES
6. Basic Embroidery..............................................................$4, $3, $2
7. Crewel .............................................................................$4, $3, $2
8. Candle Wicking ...............................................................$4, $3, $2
9. Smocking .........................................................................$4, $3, $2
10. Ribbon ............................................................................$4, $3, $2
11. Machine Embroidery .......................................................$4, $3, $2
12. Swedish .........................................................................$4, $3, $2
13. Tatting/Lace Making .......................................................$4, $3, $2
14. Chicken Scratch ..............................................................$4, $3, $2
15. Miscellaneous Item ..........................................................$4, $3, $2

COUNTED CROSS STITCH CLASSES
16. 14 Count and Under .......................................................$4, $3, $2
17. 16-22 Count .................................................................$4, $3, $2
18. Specialty Cloth (linens, etc) .............................................$4, $3, $2

WOOL
19. Raw wool to Yarn ..........................................................$4, $3, $2
20. Finished Project .............................................................$4, $3, $2

MISCELLANEOUS CLASSES
21. Any Other Item .............................................................$4, $3, $2

Best Overall Needlework – Rosette & $10.00
OPEN HONEY DIVISION

1. This show is open to honey produced during the past twelve months in an apiary located in Kentucky.
2. Entries will be taken at the lower level meeting room of the Wayne County Extension Service from 8:30 A.M. to 1:00 P.M. on July 3, 2017, and can be picked up on July 7, 2017, from the hours of 8:00 A.M. – 12:00 NOON. Items picked up before Friday will forfeit any premiums.
3. Only one exhibit per exhibitor is allowed in each class.
4. Entries will be judged and awarded ribbons and points in accordance with minimum USDA color classifications and quality judging standards.
5. All exhibits must be shown in standard size clear glass honey containers except where designated otherwise.
6. Neither the Fair Board nor Extension will be held responsible for loss or damage to any exhibit.

Premiums for each Class: First Place - $4; Second Place - $3; Third Place - $2.

CLASSES
1. Shallow frame of comb honey, unwired, white
2. Shallow frame of comb honey, unwired, amber
3. Deep frame of honey, wired for extracting, white
4. Deep frame of honey, wired for extracting, amber
5. Three pint containers of white extracted honey
6. Three pint containers of amber extracted honey
7. Three pint containers of light amber extracted honey
8. Three pint containers of dark amber extracted honey
9. Three pint containers of chunk honey, light
10. Three pint containers of chunk honey, dark
11. Three quart containers of chunk honey, light
12. Three quart containers of chunk honey, dark
13. Three clear, wide mouth quart jars of chunk honey, light
14. Three clear, wide mouth quart jars of chunk honey, dark
15. Three clear regular pint jars of chunk honey, light
16. Three clear regular pint jars of chunk honey, dark
17. Three clear hard plastic 4” x 4” boxes of cut comb honey, unwrapped & unsealed, white
18. Three clear hard plastic 4” x 4” boxes of cut comb honey, unwrapped and unsealed, amber
19. Beeswax, plain blocks, not to exceed 10#
20. Beeswax, artistic, not to exceed 10#
21. Three novelty containers, any size, any shape

BEST OF 1ST PLACES FOR CLASSES 1 & 2
Rosette and $10.00

BEST OF 1ST PLACES FOR CLASSES 5-16
Rosette and $10.00
QUILT & SEWING DIVISION

RULES:
1. Name and address of exhibitor must be affixed to item.
2. One entry per class per person may be entered. Other quilts can be entered for display only.
3. All quilts/sewing items are to be entered July 3, 2017, from 8:30 A.M. to 1:00 P.M. should be brought to the lower level meeting room of the Wayne County Extension Service. All entries should be picked up July 7, 2017, from 8:00 A.M. to 12:00 NOON.
4. Blue, red, and white ribbons and premiums will be awarded in each class only if deserving.
5. Security of exhibit hall will be around the clock, but the Extension and Fair Board cannot be held responsible for loss, theft or damage of items.
6. All quilts, with the exception of antique quilts, must have been made in the past 5 years and not been entered in previous fairs. Antique quilts entered in previous fairs can only be entered once each 10 years.
7. All clothing in Sewing Division must be entered on a hanger.

QUILT CLASSES
1. Machine Appliqué (machine quilted) .............................................$5, $4, $3
2. Hand Appliqué (hand quilted) .....................................................$5, $4, $3
3. Hand Applique (machine quilted) ..............................................$5, $4, $3
4. Hand Pieced (hand quilted) .....................................................$5, $4, $3
5. Machine Pieced (hand quilted) ...............................................$5, $4, $3
6. Machine Pieced (machine quilted) .........................................$5, $4, $3
7. Novelty (stenciled, embroidered, miniature, etc.) (hand quilted) .................................................................$5, $4, $3
8. Novelty (stenciled, embroidered, miniature, etc.) (machine quilted) .............................................................$5, $4, $3
9. Baby or Lap (hand quilted) .....................................................$5, $4, $3
10. Baby or Lap (machine quilted) ...............................................$5, $4, $3
11. Technology Based (hand or machine quilted) ......................$5, $4, $3
12. Antique Quilt over 50 years old ............................................$5, $4, $3
13. Crazy Quilt ........................................................................$5, $4, $3
14. Tacked Quilt ......................................................................$5, $4, $3
15. Other Type Quilt (hand quilted) ...........................................$5, $4, $3
16. Other Type Quilt (machine quilted) ....................................$5, $4, $3
17. Table Runner (hand or machine) ..........................................$5, $4, $3
18. Wallhanging (hand quilted) ................................................$5, $4, $3
19. Wallhanging (machine quilted) ..........................................$5, $4, $3

BEST OVERALL QUILT
Rosette and $10.00
SEWING CLASSES

APPAREL, Machine
20. Novelty (decorated apparel, costumes, etc.) ....................$4, $3, $2
21. Basic (Simple) Sewing (pillowcase dress, jumper, etc.) ..$4, $3, $2
22. Advanced Sewing (suit, jacket, etc.)..............................$4, $3, $2
23. Quilted (vest, jackets, etc.- machine or hand quilted)......$4, $3, $2
24. Pieced (vest, jackets, etc, - machine or hand pieced, not
    quilted)..............................................................................$4, $3, $2
25. Appliquéd (any clothing w/appliqués)............................$4, $3, $2
26. Accessory (hats, purses, aprons, etc.)............................$4, $3, $2

NON APPAREL
27. Household Item (Table Runner, Curtains, pillow, etc.)...$4, $3, $2

BEST OVERALL SEWING
Rosette and $10.00
VEGETABLE DIVISION

1. All produce must be raised by the exhibitor, one exhibitor per garden.
2. Commercially purchased produce is ineligible.
3. All exhibits must be on paper or foam plates with name and address of exhibitor affixed on the bottom where it cannot be seen by the judges.
4. Vegetables are to be entered in the lower level meeting room of the Wayne County Extension Service on July 3, 2017, from 8:30 A.M. - 1:00 P.M. Items are to be picked up July 7, 2017 from 8:00 A.M. - 12:00 NOON.
5. See general rules for more details.

PREMIUMS FOR PRODUCE DIVISION WILL BE AS FOLLOWS:
Classes 1 through 38
First Place..........................................................$4.00
Second Place .........................................................$3.00
Third Place ...........................................................$2.00
Rosette and $10.00 for best of 1st places in Beans, Cabbage, Onions and Squash

For Class 42 (Collection)
First Place ...............................................................Rosette & $10.00
Second Place ...........................................................$8.00
Third Place ..............................................................$5.00

CLASSES
Beans
1. Green-Pole Beans, 1 dozen
2. Green, Bush, 1 dozen
3. White Half-Runners, 1 dozen

Beets
4. Any variety tops cut to 4”, 6

Cabbage
5. Round, small head, 1
6. Round, large head, 1
7. Flat head, 1
8. Pointed head, 1
9. Red, 1

Cucumbers
10. Slicing type, 3
11. Pickle type, 6

Greens
12. Scotch Kale, 1 plate
13. Mustard, 1 plate
Lettuce
14. Leaf, 1 plate

Onions
15. Green bunch, 3
16. White Matured, 3
17. Yellow Matured, 3
18. Red Matured, 3

Okra
19. Green, 6

Peppers
20. Green, 3
21. Banana, 3
22. Hot, 6

Irish Potatoes
23. White, 1 plate of 3
24. Red, 1 plate of 3

Sweet Potatoes
25. Gold or Bronze, 1 plate of 3

Rhubarb
26. Red, 6
27. Green, 6

Squash
28. White or Green Scallop, 3
29. Yellow Summer  a. (straight neck) 3  
   b. (crooked neck), plate of 3
30. Zucchini, 3

Sweet Corn
31. White Fresh, 3 in husk
32. Yellow Fresh, 3 in husk
33. Bi-Color, plate of 3

Tomatoes
34. Red, large variety, 3
35. Yellow, large variety, 3
36. Cherry, 6
37. Roma, 6

Radishes
38. Any variety

Chard
39. Red Swiss
Apples
40. Any variety, plate of 4

Gourd
41. Any Variety, 1

Collection
42. General Collection of vegetables,
   7 different vegetables or more
CLOVERBUDS (youth, ages 5-8 as of January 1, 2017)

CLASSES

Foods – Use 4-H Recipes
   CB848 Three (3) homemade brownies (page 22 in Six Easy Bites)

Wood Science
   CB674 Level I, made from kit, Simple items which have pre-cut and pre-drilled parts (ex. Small bird house or small non-hopper bird feeder)

Forestry – Use 4-H Project Book
   CB703 Leaf Collection – Collection of 10 leaves representing trees from Kentucky

Sewing – Project Book Available
   CB790 Non Clothing Option: Drawstring tote bag, purse or laundry bag

Photography (May have only 1 entry per class)
   Classes with one photograph must be mounted on 10x16 mat board. (May be purchased at the Extension Office) Photo size – No larger than 8x10 and no smaller than 5x7.
   Classes with more than one photograph should be on 16x20 mat board. Photo size – 5x7 to 4x6.
   CB770 Black and White (3-5 black and white photos that show texture, shape and composition)
   CB773 Capture a Candid Photo (3-5 photos)
   CB778 Reflections (2 reflection photos)
   CB779 Still-Life (Show 2 series of at least 2 photographs showing different arrangements and techniques of a still-life)

Horticulture (Place vegetables on a white paper plate)
   CB575 Five (5) tomatoes must be ripe (red or yellow color only)
   CB578 Five (5) peppers (hot, bell or sweet)
   CB581 Five (5) cucumbers (pickling or slicing)
   CB583 Twelve (12) beans (snap or lima)
   CB584 Corn, Sweet (in the husk with silks) (5 ears per plate)

Entomology
   CB687 1 box with 25 insects. Identification beyond order not necessary

4-H Home Environment
   CB890 Simple small cloth item with no machine stitching (example knotted pillow)
DIVISION 6015
4-H HORTICULTURE & PLANT SCIENCE

1. A class of exhibits representing the horticulture and plant science projects will be included in the 2017 Kentucky State Fair. Entries will be limited to one project per class from each county. Examples of acceptable exhibits are listed below. Plants, photographs or other visual aids are necessary for most projects. The class will be governed by the following:
   
a. Exhibits will be judged on the quality of the primary (horticulture) project work.
b. All plants exhibited MUST have been grown by the 4-Hers for at least 6 months. Exceptions will be made with terrariums, dish gardens and annual and vegetable bucket gardens which may have been grown for a shorter period of time.
c. Items improperly entered will be disqualified.
d. Exhibits entered with pesticide residue will be disqualified and disposed of.
e. Care will be provided for all plants. However, because of low light, air conditioning, etc., no guarantee can be made that the plants will be returned in their original condition. Plants are entered at the risk of the exhibitor.
f. Vegetable entries should be fresh, with the label on top of exhibit. Do not stick toothpicks in produce.

Securely attach the 4-H Identification Card to the exhibit in a location which can be seen by the public once the item is placed or displayed. Attach neatly with tape; punch a hole in the corner of the ID tag and attach with a string or rubber band; or attach card to a floral pick and insert in the pot.

Youth should NOT use garden soil in containers. Use well-drained, disease-free potting soil for all containers.

561 Environmental Awareness (Such as but not limited to:) A one-page description of project must accompany entry item (type or printed neatly) to be eligible for entry.
   A. Tree planting on city property, roadways, parks, etc.
   B. Home landscaping
   C. Composting

562 Production and Marketing (such as but not limited to:)
   A. Vegetable garden planted for home and/or market use.
   B. The planting, production, or management of fruit plantings.
   C. The planting, production, or management of trees, shrubs, greenhouse crops or garden perennials.

563 Experimental Horticulture (such as, but not limited to:) A one-page description of project must accompany entry item (type or printed neatly) to be eligible for entry.
   A. "Science Fair" type of exhibit involving experimental work with plants
   B. Comparison of different varieties of vegetables or annual flowers
   C. Comparison of mulching or other cultural practices

564 Horticultural Project Exhibits (such as, but not limited to:) A one-page description of project must accompany entry item (type or printed neatly) to be eligible for entry.
   A. How to propagate plants
   B. How to force spring bulbs
   C. How to start seeds
   D. How to graft cacti
   E. How to dry herbs
Plant Display: Youth should NOT use garden soil in containers. Use well-drained, disease-free potting soil for all containers.

565 Terrariums
566 Dish gardens (desert or tropical)
567 Vegetable container gardens (grown in container - not dug out of the garden)
568 Annual container gardens - (non-vegetable)
569 House plants
570 Hanging baskets
571 Herb Container Garden
572 Window Box Display
573 Upcycle Container Garden (Previously used container recycled, example, wood pallet garden)

Garden and/or Orchard Displays

574 The exhibitor may exhibit as many different fruits and/or vegetables from their garden as desired. Any size or type (minimum of five types) of produce may be displayed in the 2’x3’ area provided for each exhibit. The exhibit must be in a display container (box or basket) which can be easily moved. Vegetables will not be returned to exhibitor. They will be judged as follows:

<table>
<thead>
<tr>
<th>Category</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quality of Produce</td>
<td>40%</td>
</tr>
<tr>
<td>Attractiveness of Container</td>
<td>30%</td>
</tr>
<tr>
<td>Uniformity and true-to-type ness</td>
<td>10%</td>
</tr>
<tr>
<td>Number of different types</td>
<td>15%</td>
</tr>
<tr>
<td>Labeling</td>
<td>5%</td>
</tr>
</tbody>
</table>

4-H’ers may also exhibit plates of vegetables. A white paper plate for vegetables must be supplied by the exhibitor. These vegetables will not be returned to the exhibitor. Classes of vegetables will be limited to:

575 Tomato (5 per plate) Must be ripe (red or yellow color only) cherry type
576 Tomato (5 per plate) beef steak
577 Tomato (5 per plate) heirloom
578 Peppers, hot (5 per plate)
579 Peppers – bell (5 per plate)
580 Peppers – sweet (5 per plate)
581 Cucumbers, slicing (5 per plate)
582 Cucumbers, pickling (5 per plate)
583 Beans, snap or lima (12 per plate)
584 Corn, sweet (in the husk with silks) (5 ears per plate)
585 Cantaloupe (1 whole), halved

They will be judged as follows:

<table>
<thead>
<tr>
<th>Category</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Condition</td>
<td>25%</td>
</tr>
<tr>
<td>Quality</td>
<td>20%</td>
</tr>
<tr>
<td>Uniformity</td>
<td>20%</td>
</tr>
<tr>
<td>True-To Type</td>
<td>20%</td>
</tr>
<tr>
<td>Size</td>
<td>15%</td>
</tr>
</tbody>
</table>

Consult Exhibiting and Judging Vegetables (4BC-08PO) to learn the characteristics of these criteria.

The largest vegetable may not be the highest quality, nevertheless, it is unique. The largest entry in each of the following classes will receive a class champion ribbon.

586 Largest Tomato (by weight) Must be ripe (red or yellow color only)
588 Largest Pumpkin (by weight)
589 Largest Watermelon (by weight)

Revised 9/8/16

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.
Division 6021 - 4-H ELECTRIC
Torey Earle – 4-H Agent for Science, Engineering, & Technology

1. See General Rules applying to all 4-H exhibitors and general rules applying to all 4-H exhibits other than livestock.

2. Exhibits must be made based on the appropriate units in the 4-HCCS Electric Excitement project books. Projects entered using Snap Circuits® kits will be disqualified.

3. One exhibit per county per class. Exhibitor is limited to one entry per division.

4. All exhibits requiring bulbs must have the correct size.

5. Use of molded plug-ins is not prohibited but discouraged.

6. Any electric project observed or judged to be unsafe or potentially harmful to the public or surrounds will be disqualified immediately.

7. Effective strain relief should be provided for all wire to terminal connections. Knots, clamps, connectors, or staples are acceptable when used appropriately.

8. A class champion will be selected for each individual class and one Grand and one Reserve Champion rosette selected from the entire exhibit.

9. 4-H electric exhibits will be divided into the following classes:

   MAGIC OF ELECTRICITY (4HCCS BU-06848) (All exhibits must be DC powered).
   645 Battery powered series and parallel circuits (Circuits must include both series and parallel, a simple switch and can be no more than 9 volts).
   646 Homemade Galvanometer (Must be able to detect the presence of an electrical current)
   647 Electromagnetic Circuits (Must be a working electromagnet with a simple switch and can be no more than 9 volts).
   648 Simple homemade DC motor (Rotor must turn under it’s own power).

   INVESTIGATING ELECTRICITY (4HCCS BU-06849) (all exhibits must be DC powered)
   649 Battery powered series or parallel circuit (Circuit may be either series or parallel, must contain either a momentary and/or three way switch, a circuit diagram with explanation and can be no more than 9 volts).
   650 Original design soldered circuit project (Circuit must contain an on/off switch, a motion or tilt activated switch, a light and sound producing device and must be powered by 9 volts).
All connections in the circuit must soldered and a circuit diagram with explanation must be included).

**WIRED FOR POWER (4HCCS BU-06850)** (all exhibits must be AC powered and be able to be safely connected and disconnected from a standard 120 volt duplex outlet).

651 Display of wire sizes and types with description and example of usage (display must contain at least 12 different examples)

652 Simple household or farm use circuit (Circuit must contain one single pole switch controlling one electrical load device. Circuit should be mounted on a sturdy mounting surface and free standing. Wiring should be done with Romex NM-B 12 gauge wire and clamped or stapled appropriately. A circuit diagram with explanation must be included)

653 Complex household or farm use circuit (Circuit must contain at least two three-way switches, and may also contain a four-way switch, controlling one electrical load device. The circuit must also contain a working duplex electrical outlet. Circuit should be mounted on a sturdy mounting surface and free standing. Wiring should be done with Romex NM-B 12 gauge wire and clamped or stapled appropriately. A circuit diagram with explanation must be included)

654 Table, desk, vanity or floor lamp, any purpose – original design only. (Pop Can Lamp kits will be disqualified)

**ENTERING ELECTRONICS (4HCCS BU-06851)** (exhibits may be either DC or AC powered. AC powered exhibits must be able to be safely connected and disconnected from a standard 120 volt duplex outlet).

655 Basic electronic circuits without solid-state components (from project book).

656 Basic electronic circuits with solid-state components (from kit).

657 Basic electronic circuits with solid-state components (original circuit design, must include circuit diagram and explanation).

**GREEN ENERGY**

658 Wind or solar powered energy project (from kit).

659 Wind or solar powered energy project (original design).
Division 6025 - 4-H WOOD SCIENCE

1. See General Rules applying to all 4-H exhibitors and general rules applying to 4-H exhibits other than livestock. Reference materials include the Ky. 4-H Wood Science Plans Notebook and the 4-H CCS Woodworking Wonders guides.

2. Limit of one entry per county per class.

3. An exhibitor may enter only one Wood Science class per year.

4. Class Champions will be selected in each class and Grand Champion and Reserve Champion selected overall.

674 Level 1, made from a kit. Simple items which have pre-cut and pre-drilled parts and youth demonstrate knowledge of assembly, selection and use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes. (Examples could include but not limited to: small bird house, non-hopper bird feeder, etc.) Item must demonstrate skill with fasteners, sanding and appropriate finish (no puzzles).

675 Level 1, NOT from a kit. Simple constructed wood item showing knowledge of hand tools, wood selection, cutting, drilling, usage of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes. (Examples could include but not limited to: napkin holder, letter holder, simple picture frame, wire wiggly, towel holder, serving tray, jewelry box, small flag holder, 4-H book ends, airplane, hurricane lamp, trivet (pot holder), etc.)

676 Level 2, made from a kit. More elaborate items which require proper cutting, drilling and youth demonstrate knowledge of selection and skill in use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes. (Examples could include but not limited to: jewelry box, tool tray, large bird house, pine wood cars, etc.) Item must demonstrate skill with fasteners, sanding and appropriate finish (no puzzles).

677 Level 2, NOT from a kit. More elaborate items that demonstrate mastered skills with hand tools, basic knowledge of power hand tools, fastening options, appropriate surface preparations, and finish applications. (Examples could include but not limited to: puzzle, foot stool, revolving tie rack, 4-H key holder, cutting board, book rack, serving dish shelf, sawhorse, hopper type bird feeder, etc.)

678 Level 3, NOT from a kit. Items showing a more advanced knowledge of power tools, expertise in cutting, fitting, surface preparation, attention to fastening details, and finish application, (Examples could include but not limited to: a multi-purpose box, corner shelf, book shelf or laminated wood projects, garden bench, planting box, nail and tool box, shop tool rack & shelf, etc.) Original designs are welcomed. This exhibit is to be made up of two parts: 1) the item and 2) a folder containing photographic documentation of the steps taken in order to complete this exhibit.

679 Level 4, NO kits. Exhibits with a "furniture" quality finish, showing an understanding of all woodworking techniques learned in previous levels. Items must show a mastery of joint construction and use of special woods, and finishes. (Examples could include but not limited to: checker boardroom divider, coffee table, end table, chest of drawers, gun rack or cabinet, etc.) Original designs are welcomed. This exhibit is to be made up of two parts: 1) the item and 2) a folder containing photographic documentation of the steps taken in order to complete this exhibit.

680 Level 4, NO kits. Exhibits do not require a fine finish (painted finish allowable) because of practical use. Items demonstrate knowledge of all woodworking techniques learned in previous levels. Items must show a mastery of cutting, drilling, joint construction, use of special woods, and appropriate finishes. (Examples could include but not limited to: porch swing, chaise lounge, picnic table, lawn chair, large planters, etc.) This exhibit is to be made up of two parts: 1) the item and 2) a folder containing photographic documentation of the steps taken in order to complete this exhibit.

Revised 9/8/16
1. See General Rules applying to all 4-H exhibitors and 4-H exhibits other than livestock listed previously in this catalog.

2. **Each county may have 1 entry per class. An exhibitor may enter only one class in Entomology and no more than two entries in Honey (one extracted, one chunk).**

3. Specifications for pinned-insect exhibits 687A, 688, 689, and 691 (see below for insect photography exhibit, 687B):

   a. 9" x 13" folding cardboard insect-collection boxes available through UK College of Agriculture, Department of Entomology, should be used. Homemade or purchased wooden exhibit boxes may be used instead. They must be approximately 18" x 24" and not more than 3 1/2" thick with Plexiglas or glass covers and cellotex pinning bottoms (or plastazote or polyethylene pinning bottoms available from entomology supply stores such as Bioquip.com). Boxes must be easily opened (for instance; if a screw is used to secure Plexiglas tops, use a thumbscrew fastener instead of a fastener that requires a tool).

   b. Specimens are to be arranged so the box can be exhibited horizontally. 4-H'ers may attach wires to the back of wooden boxes to help make them easier to display.

   c. Identification labels available from your County Extension Office must be used, or custom labels may be printed if they conform exactly to the font, font size, and font color of the official labels. Labels should be printed onto white cardstock. The exhibit identification card should be placed on the front of the box (each box). Instructions for pinning and labeling are included in your project literature.

   d. One half of the specimens may be from the previous year's collection or from anywhere in the United States; one half or more must be Kentucky insects collected since the last Kentucky State Fair.

   e. For the first through fifth year projects, a display collection catalog must be in an envelope attached to the back of the display box. Envelopes should be attached to permit their being opened easily to remove catalogue from them without moving the exhibit.

   f. Most specimens in the display cases should be pinned, and the use of vials is discouraged. If vials are used, they may account for no more than 2% of a collection. Vials must be securely wired or pinned to the pinning bottoms.

   g. The inclusion of non-insect specimens (spiders, e.g.) is encouraged, but because this is primarily an insect collection, and because non-insects do not preserve well on insect pins, points will be deducted if there are more than one specimen from each non-insect class.

4. Entomology exhibits are judged on the following categories: Orders, Species, Common Names, Labels, Condition of Specimens, Overall Appearance, Life Cycle Representation, Catalog of Specimens. Check with county 4-H Agent for point distribution on score sheet.

5. Exhibits will be penalized if they do not:

   a. Use insect pins for pinning insects.

   b. Use the 4-H Entomology identification labels.

   c. Use display boxes that are not the official 9" x 13" cardboard boxes acquired through the Dept. of Entomology, or wooden boxes that are approximately 18" x 24" x 3 1/2".

   d. Fulfill the requirements of the particular exhibit under which it is entered.

   e. Have the insects arranged so the box can be exhibited horizontally.

   f. Have the display collection catalogue in an envelope attached to the back of the display box through fifth year projects.
6. No extra credit will be given for specimens exhibited beyond the numbers listed in the current project books.
7. 4-H’ers entering fifth year cannot use the same exhibit that has been judged in any previous State Fair.
8. 4-H Entomology exhibits will be divided into the following classes:

687A First year project (Up to three 9” x 13” official cardboard boxes, or up to two 18” x 24” wooden boxes, with minimum of 25 insects, maximum 50 insects, from at least four orders. Identification beyond order not necessary. All specimens must have date and locality label.)

687B First year project (minimum of 25 insect photographs, maximum 50 photographs, from at least four orders. Identification beyond order not necessary. All photographs must have notation field.)

Specifications for insect photography exhibits:
   a. Images will be submitted on a USB memory device (such as a “thumb drive”) with no other data except for the images and folders. The USB device must be identified externally with a tag or label, showing “4-Her’s last name-County-Lot Number-Class Number-Entry Number.” The single root folder will be labeled with the same information. Images will be contained inside this folder. Example folder name: Doe-Fayette-6026-687a-24531
   b. Each image will be .jpg format, 1920X1080 pixels. Vertical or horizontal black bars may be present to allow for cropped images.
   c. Each image will have a filename that matches the following: “lastname-county-#.jpg,” where “#” indicates the number of the image inside the folder. Example filename: Doe-Fayette-1.jpg
   d. Each image will include a 200X200 pixel, white notation box with important information about the photo. This notation field may be placed anywhere inside the image, including inside black bars (if present). Fonts may vary based on the 4-Her’s software, but we recommend Arial, 10pt, black, non-bold. The notation field will include the following information, with one space between each line:
      [4-Her’s Name, County, Lot Number, Class Number, Entry Number]
      [Date of original photograph]/[Location of original photograph. Location may be in the form of a street/city/zip code address or GPS coordinates.]
      [Brand and type of camera or camera phone]
      [Settings, including type of lens, relevant camera settings, and “flash” or “no flash”]
      [Insect Order – Common Name]

1. Entomology exhibits are judged on the following categories: Orders, Species, Common Names, Labels, Quality of Photograph. Check with county 4-H Agent for point distribution on score sheet.
2. Digital insect collections will be penalized if they:
   a. Consist of images that were created by someone other than the 4-Her
   b. Are not submitted and labeled according to guidelines
3. No extra credit will be given for photographs submitted beyond the numbers listed in the current project books.

688 Second year project (Up to three 9” x 13” official cardboard boxes, or up to two 18” x 24” wooden boxes, with minimum of eight orders and not less than 50 insects, nor more than 100 insects.) Half of the insects should be identified with a common name.

689 Third year project (Three 9” x 13” official cardboard boxes, or two 18” x 24” wooden boxes, with a minimum of 10 orders and 100 insects, a maximum of 150 insects.)
Fourth year project (Three 9” x 13” official cardboard boxes, or two 18” x 24” wooden boxes, with minimum of 12 orders and 150 insects, no maximum) An addition cardboard or wooden box with an example of insect damage, the stage of the insect causing the damage and any other stage of the insect that helps identify the problem. Include information in the display that tells how the insect is controlled. Life cycle of two insects may be displayed if desired.

Fifth year project (may be repeated for successive years of eligibility but must be a different exhibit. No exhibit that has been judged in any previous State Fair may be entered.) Any type of display that pertains to experiences beyond those of previous projects. Special collections of native and/or exotic butterflies, beetles to some other insect order; a study in depth of one insect or small group of insects; a display of insect camouflage; a display of plastic embedded insects; a collection of insect larvae and nymphs are examples. Charts, photographs, models or any other visual aids may be used. 4-H'ers are encouraged to write a short (1 or 2 paragraphs) statement developing the theme of their fifth year display.
HONEY

Honey will show better in oval, flat sided to square clear glass containers. 4-H'ers must use standard honey jars. Wide-mouth mason jars or wide-mouth honey jars may be used. The jars and lids must be clean. Fill jars to within ½ inch of top. Note: Two jars must be submitted for the following classes.

692 Two one pound containers of white extracted honey
693 Two one pound containers of light amber extracted honey
694 Two one pound containers of amber extracted honey
695 Two one pound containers of dark amber extracted honey
696 Two wide mouth quart jars of chunk honey, any color.

A Grand Champion and Reserve Champion will be selected for Entomology Division and also for Honey Division.

Revised 9/2016
1. See General rules applying to all 4-H exhibitors and general rules applying to all exhibits other than livestock listed previously in this catalog.

2. Only one entry per 4-H member permitted in the Forestry Division.

3. One entry per county for each category.

4. Exhibitors are not to exceed the number of specimens listed for each class. If an exhibitor exceeds these numbers, the entry will be judged for blue, red and white ribbons, but will not be considered for top awards. If exhibit contains less than the correct number, it will be disqualified.

FIRST YEAR

703 Leaf Collections
Collection of 10 leaves representing 10 forest trees found in Kentucky. Mounting instructions in the forestry book, "4-H Forestry Project Unit I - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #1 are to be followed.

704 Leaf Print Collection
Collect and print 10 leaves representing 10 forest trees found in Kentucky. Instructions in the forestry book, "4-H Forestry Project Unit I - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #3 are to be followed.

SECOND YEAR

705 Leaf Collection-2nd year
Collection of 20 leaves representing 20 forest trees and different from ones done by same exhibitor in first year project found in Kentucky. Mounting instructions in the forestry book, "4-H Forestry Project Unit I - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #1 are to be followed.

706 Educational Exhibit
Develop a creative educational exhibit on some phase of forestry. The exhibit may utilize any visual technique. The total exhibit is not to exceed dimensions of 2' x 2', or four (4) square feet.

THIRD YEAR AND OVER

707 Educational Exhibit
Develop a creative educational exhibit on some phase of forestry. The exhibit may utilize any visual technique. The total is not to exceed dimensions of 3'x3', or nine (9) square feet.

708 Stem, Leaf, Fruit display
Collect and mount 5 stems, leaves and fruit representing 5 forest trees found in Kentucky. Follow closely the instructions in the forestry book, "4-H Forestry Project Unit I - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #2 is to be followed, including the 2' x 3' exact size.

Rev 09/14
1. See General Rules applying to all 4-H exhibitors and general rules applying to all exhibits other than livestock listed previously in this catalog.

2. Only one entry per 4-H member permitted in Geology.

3. Only one entry per county per project year.

4. 4LO-11S0 Identification Card should be securely attached to the lower right hand corner of the front of the box.

5. Display boxes must be no less than 16" no more than 20" vertically and no less than 22" no more than 24" horizontally.

6. All boxes must have Plexiglas cover that can be easily removed for judging.

7. EACH exhibit must be Secured with a lock. Attach a key to box with your name and county firmly attached to key. Key will be returned to 4-H agent. Keep another key in case State Fair key is misplaced.

8. Hinges and Locks: Make flush or mount on sides or top of boxes so boxes will sit level.

9. Fabric: If fabric is used, use a fabric glue to adhere entire piece of fabric to box. Suggested fabrics are felt or velveteen.

10. Rocks, Minerals, and Fossils: Should be firmly attached to the box, and should be numbered to correspond with the number on the Geology Identification Labels. (4DB-01SO)

11. Boxes will be displayed on their side, not flat. Therefore, larger specimens must be attached near the lower portion of the box.

12. Geology Identification Labels (4DB-01SO) available from the County Extension Agent for 4-H or 4-H website. These are the only labels acceptable.

13. Exhibits will be disqualified for class champion if:
   a. Box does not fit in the size stated in rule 5
   b. Box contains too few or too many specimens
   c. Box does not have a Plexiglas cover that can be opened
   d. Labels not correctly filled out.
e. Specimen is mounted jewelry
f. Specimen is mounted and polished
g. Specimen and label are not numbered
h. Specimens are not arranged in numerical order
i. Duplicate specimens are used to reach minimum number

14. The following score card will be used to judge geology exhibits:
   a. Correct identification and labeling - 5 points for each specimen
   b. Neatness, arrangements, background - 20 points for total exhibit

15. Class champion will be selected in each class with a Grand Champion and Reserve Grand Champion selected from Class Champions.

16. 4-H'ers entering fifth year and up cannot enter the same exhibit that has been judged in any previous State Fair.

Classes Are:

*For each of the classes, specimens may consist of rocks, minerals, and or fossils. There is a separate label for rocks, minerals, and or fossils (three different labels).*

715 First year geology - consisting of 15 different specimens.

716 Second year Geology - consisting of 25 different specimens (up to 12 may be from previous project year) (no more than 2 boxes)

717 Third Year Geology - consisting of 35 different specimens (up to 17 may be from previous project year) (no more than 2 boxes)

718 Fourth Year Geology - consisting of 50 different specimens (up to 25 may be from previous project year) (no more than 2 boxes)

719 Special collection for fifth year or more members - creative, advanced display of member's choosing which depicts a geological process, theme, story, or manufacturing process. Posters, notebooks and written narratives may be included.

Revised 9/8/2016
DIVISION 6029 – 4-H ARTS & CRAFTS
Jennifer Tackett, Extension Specialist for 4-H and Youth Development

1. See General Rules applying to all 4-H exhibitors and general rules applying to 4-H exhibits listed previously in this catalog.
2. All classes are from Portfolio Pathways (Section A) and Sketchbook Crossroads (Section B) 4-H Core Curriculum except for Trends and Heritage Crafts.
4. Seniors must submit an artist statement label card. This card can be found on the state fair agent resource page. Information on writing an artist statement may be found here. http://www.dl.ket.org/humanities/connections/class/more/statement.htm
5. A county is limited to one entry per class. Each Exhibitor may enter only two (2) classes per sections A & B per year, and one (1) per section C per year.
6. All items must have been made since the last State Fair.
7. Tags (4LO-11SO) must be attached to the lower right front corner of paintings, drawings, etc. For other exhibits, neatly secure the ID card where it can be seen by the public with tape, or punch a hole in the corner of the tag and attach with string or rubber band. For items with more than one piece, a description on the back of the ID card is suggested with number of pieces, color, etc. In addition, label each item in an inconspicuous location; include a minimum of name and county (clothing label 4LO-12SO may be utilized).
8. Exhibits will be disqualified if:
   a. Pictures or other hanging items do not have an attached hanger (wire hangers must be secure and attached to the frame for paintings and drawings only). No wire hooks taped to back. All hangers must support the weight of item. Pictures should be ready for hanging. May include frame or securely attached hanger (canvas).
   b. Pictures are not mounted on firm mat, not foam core and/or framed with attached hanger. No poster board allowed.
   c. Seniors do not have an artist statement.
   d. If subject matter is not “family friendly” in context.
9. Small items, which are easily separated or destroyed, may be placed in small plastic bags. For items with more than one piece, a description on the back of the ID card is suggested with number of pieces, color, description, etc. In addition, label each piece in an inconspicuous location include a minimum of name and county (the clothing label can be utilized (4LO-12SO)).
10. Reserve and Grand Champion will be selected from class champions in both the junior and senior categories.

SECTION A: Portfolio Pathways

Painting
727b. Senior Acrylic Still Life: (pg.12) same as Junior.
728a. Junior Water Color: (pg.14) Using watercolors and a variety of techniques to complete a painting on watercolor paper.
728b. Senior Water Color: (pg. 14) same as Junior.
729a. Junior Abstract: (pg.18) Using acrylic paints experiment with abstract designs to complete a painting.
729b. Senior Abstract: (pg. 18) same as Junior
730a. Junior Sand Painting: (pg.20) On an 8”x10” x1/4” sanded plywood or particle board. Explore painting with colored sand mixed with glue.
730b. Senior Sand Painting: (pg.20) same as Junior.
731a. Junior Self Portrait: (pg.22) Using acrylic or watercolor paints. Complete a self-portrait using any drawing or painting technique.
731b. Senior Self Portrait: (pg. 22) same as Junior.
732a. Junior Human Action: (pg.24) Using acrylic or watercolor paints, capture human action through the use of vivid colors, lines, and texture when painting.
732b. Senior Human Action: (pg.24) same as Junior.
733a. Junior Oil Painting: (pg.26) Using oils on canvas or canvas board. Experiment with different techniques of laying oil to canvas to create a finished painting.
733b. Senior Oil Painting: (pg.26) same as Junior.
734a. Junior Oil Landscape: (pg.30) On a 16”x18” stretched and primed canvas, canvas board or sheet of Masonite coated in gesso. Lay out a one –point landscape perspective drawing and use oil paints to show atmosphere and distance.
734b. Senior Oil Landscape: (pg.30) same as Junior.

Printing

735a. Junior Intaglio Collagraph Print: (pg.38) On 8 ½” x 11” paper. Create a collagraph block at least 6” wide and create any color print using intaglio printing method.
735b. Senior Intaglio Collagraph print: same as Junior.
736a. Junior Blueprint Paper Print: (pg.40) On blueprint paper create a sun print; at least 5 ½ x 8 ½ in. using cyanotype or Light or sun sensitive paper.
736b. Senior Blueprint Paper Print: same as Junior.
737a. Junior Etched Plexiglas: (pg. 42) Create an original print using an etched Plexiglas plate. The print should be at least 5 ½”x 8½” in. Plexiglas etching uses the intaglio method of printing.
737b. Senior Etched Plexiglas: same as Junior.
738a. Junior Wax Resist Print: (pg.44) Create intricate designs for printing using a wax resist method.
738b. Senior Wax Resist Print: same as Junior.
739a. Junior Tire Stamp Print: (pg.46) Cut pieces of inner tube tire, glue it onto a wood block, and print using a stamp pad.
739b. Senior Tire Stamp Print: same as Junior.
740a. Junior Linoleum Print: (pg.48) Create linoleum print using linoleum block on paper.
740b. Senior Linoleum Print: same as Junior.
741a. Junior Hand Drawn Negative Photograph: (pg.51) You will draw a negative on frosted acetate, then print onto photographic paper (8”x10” in.) as a positive, using a photographic process.

741b. Senior Hand Drawn Negative Photograph: same as Junior.

Graphic Design

743a. Junior 5 Color Design: (pg.62-63) Create (2) two 8”x10”in. landscapes. 5 color designs are identical except for (1) one color. Change (1) one color to create a second design. Use paint, paper or computer graphics program. Mount on a matt board.

743b. Senior 5 Color Design: same as Junior

744a. Junior Computer Drawing: (pg.70) Explore the use of computer tools and techniques to doodle, draw and replicate images. Print out each design showing the use of various tools.

744b. Senior Computer Drawing: same as Junior.

Section B: Sketchbook Crossroads

Drawing

745a. Junior Contour Drawing: (pg.12) Draw objects using the contour drawing method. Do 2-3 drawings of the same object from different angles.

745b. Senior Contour Drawing: same as Junior

746a. Junior Two Point Perspective: (pg. 16) On sketch paper, draw a two point perspective that has a point at each end of a horizontal segment.

746b. Senior Two Point Perspective: same as Junior.

747a. Junior Circular Shape Object: (pg.18) Draw a subject to fit a circular shape.

747b. Senior Circular Shape Object: same as Junior.

748a. Junior Color Pencil: (pg.20) Draw with colored pencils and use turpenoid to blend the colors.

748b. Senior Color Pencil: same as Junior.

749a. Junior Pen and Ink: (pg.22) Sketch animals or other objects using pen and ink.

749b. Senior Pen and Ink: same as Junior

750a. Junior Calligraphy: (pg. 24) On 8 ½ by 11 paper, rewrite a quote, poem or pledge using Calligraphy. Make sure to include the author on the piece.

750b. Senior Calligraphy: Same as Junior

751a. Junior Cartooning: (pg.27) Cartooning is a simple process of making line drawings show sequential motion. Create your own cartoon character showing motion. Must create at least three blocks.

751b. Senior Cartooning: same as Junior.

Fiber Arts

752a. Junior Felted Wool Applique Mat: (pg31) Felt wool to create a design. Applique design to a felted wool mat. Max size of mat 18” x 24” in. Use 100% wool to felt.
752b. Senior Felted Wool Applique Mat: same as Junior.
753a. Junior Cotton Linter Bowl: (pg. 34) Experiment with cotton linter using molds and shaping the linter to form bowls. Enhance the cotton with colored pencils, threads, floss, dried flowers to make a unique creation.

753b. Senior Cotton Linter Bowl: same as Junior.
754b. Senior Batik Fabric: same as Junior.
755a. Junior Lap Loom Woven Place Mat: (pg.40) Set up a lap Loom. Using several colors or types of yarn create a woven placemat.
755b. Senior Lap Loom Woven Place Mat: same as Junior.
756a. Junior Inkle Loom Basket: (pg.44) Weave 4-6 stripes that are identical. Sculpt a basket out of several woven strips by stitching them together in a spiral. Manipulate the strips to form the bottom of the basket.
756b. Senior Inkle Loom Basket: same as Junior.

Sculpting
757a. Junior Clay Container: (pg.55) Create a functional container from clay either self-hardening or firing required.
757b. Senior Clay Container: same as Junior.
758a. Junior Clay Bust: (pg.57) Sculpt a head with facial features out of clay.
758b. Senior Clay Bust: same as Junior.
759a. Junior Mask: (pg.61) Create a mask using clay emphasizing unique form and texture to portray feelings.
759b. Senior Mask: same as Junior.
760a. Junior Cardboard Sculpture: (pg.65) Create a piece of textured relief sculpture using corrugated cardboard stacked and glued together. Sculpt with an Exacto® knife.
760b. Senior Cardboard Sculpture: same as Junior.
761a. Junior Flower Wire Sculpture: (pg.67) Using wire and nylon cloth create a freestanding flower sculpture.
761b. Senior Flower Wire Sculpture: same as Junior.
762a. Junior Plaster of Paris Carving: (pg.69) Using a plaster of paris block, carve a form that has a concave and convex surface and allows space to flow around and through it.
762b. Senior Plaster of Paris Carving: same as Junior.

Section C: Art Trends and Traditions

This section will be highlighting the latest trends in art while honoring our heritage. Art trends will be selected every two years. Heritage crafts will be open to any heritage craft. Documentation for the Heritage Craft Classes is REQUIRED. If required documentation is not attached the item will be disqualified. You may enter one entry per year in this section.
763a. Junior Art Trends – Mixed Media. Mixed media is defined employing more than one medium.
763b. Senior Art Trends—Mixed Media
764a. Junior Heritage Craft- See below for definition.
764b. Senior Heritage Craft.

**Heritage Crafts**

According to various sources, heritage can refer to practices or characteristics that are passed down through the years, from one generation to the next. Kentucky 4-H believes in celebrating one’s heritage through recognition of crafts that may be representative of one’s culture. Examples may be baskets, brooms, etc. To successfully enter Heritage Crafts the 4-H’er must create the Heritage Craft piece after State Fair of the previous year, complete the following description and visibly attach it to the piece.

<table>
<thead>
<tr>
<th>Type/ Title of Piece:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Origin:</td>
<td></td>
</tr>
<tr>
<td>Materials Used:</td>
<td></td>
</tr>
<tr>
<td>Setting Where the Piece was Created:</td>
<td></td>
</tr>
<tr>
<td>Name: Age: County: Class:</td>
<td></td>
</tr>
</tbody>
</table>
This handout contains an overview and a check-list of what information must be included in your artist's statement. All seniors must complete an artist statement.

**Artist Statement**

_____ An introductory paragraph that is interesting and makes the reader want to find out more about you in the paragraphs that follow.

_____ Contains information about your selected piece on the web-site

_____ Title of the work? (What is the work called?)

_____ Medium? (Material it is made out of)

_____ Dimensions of the work? (in inches)

_____ Explanation of why the artist chose to represent this piece

_____ Contains information on your vision and ideas

_____ Explanation of where you got your inspiration or ideas from in creating the work

_____ An explanation of how you incorporated these ideas into your finished work

_____ Use of appropriate and correct terminology pertaining to the work chosen

_____ Explanation of each of the elements and principles of art that pertain to your work

**ELEMENTS:**

_____ line

_____ color

_____ shape

_____ value

_____ space

_____ form

_____ texture

**PRINCIPLES:**

_____ balance

_____ emphasis

_____ movement

_____ harmony/unity

_____ pattern

_____ rhythm

_____ proportion

_____ variety

_____ Artist states what kind of message they were trying to communicate to the viewer (mood, feeling, emotions, etc.)

_____ Explanation of why the artist enjoyed working on this piece the most

_____ Degree of craftsmanship

_____ Amount of time spent working on the piece

_____ Explanation of what makes this a successful work of art

_____ Why this work best represents the artist

_____ A good ending paragraph that neatly brings the ideas above to a satisfying conclusion
4-H Senior Arts Artist Statement Label

Please write a paragraph minimum about your piece of art. Please include the following information.

- Name
- Class
- Title of Work
- Medium (What is it made of?)
- Explanation of where you got your inspiration or ideas from in creating this work
- Explanation of elements and principles of design that pertain to your work
- What kind of message were you trying to communicate to the viewer (mood, feeling, emotion, etc.)?
- How does this represent you as an artist?
Division 6030 – 4-H PHOTOGRAPHY
Jennifer Tackett, 4-H and Youth Development Specialist

1. See General Rules applying to all 4-H exhibitors and general rules applying to all 4-H exhibits other than livestock listed previously in this catalog.

2. Specification for exhibits:
   a. All general photography classes are taken from 4-H Photography Core Curriculum (Focus on Photography, Controlling the Image and Mastering Photography).
   b. Each county may have one (1) entry per class in both general photography and horticulture photography. Only one entry per class per county.
   c. General photography (levels 1, 2 & 3): 4-Hers can enter 3 classes in any one level (curriculum) per year.
   d. Horticulture photography: a 4-H'er may enter any of the classes in addition to general photography.
   e. All pictures must be made since the last State Fair.
   f. All classes (including Horticulture) WITH ONE PHOTOGRAPH MUST BE MOUNTED ON WHITE 10”x 16” MAT BOARD-available via order entry (no poster board or foam core board accepted). Single photographs are limited to up to a maximum size of 8”x 12”. Pictures cannot be framed or matted with colored mat board.
   g. All classes (including Horticulture) WITH MULTIPLE PHOTOGRAPHS (More than 1 photograph) MUST BE MOUNTED ON WHITE 16” x 20” MAT BOARD (no poster board or foam core board accepted). Pictures cannot be framed or matted with colored mat board.
   h. Each picture must be mounted securely. Rubber cement or dry mounting tissue is recommended. Do not use photo mounting corners.
   i. Entries must use current identification tag securely mounted to front of the mat board in the Lower right corner. Note: Identification tag should NOT cover photo or hang over edge of the board.
   j. If labels are required for pictures, it must be typed, on white paper, and placed directly below the photograph it is identifying.
   k. Absolutely nothing on front of mat board except photographs, labels (if required) and ID tag. Any other required materials are to be mounted on the back.
   l. If an entry does not fit class descriptions, it will be given a participation award.

3. Photography will be judged on, but not limited to: Technical, impact, composition, creativity, presentation, and the ability of the picture to tell a story.

LEVEL 1 Focus on Photography- Class descriptions in curriculum

764 Fun with Shadows, pg. 22 Photograph shadows to create a mood or element of surprise. Two (2) photographs of shadow shapes and three (3) photographs that show how the shadow of a subject can “grow” or shrink over time.

765 Directing the Light, pg. 26 Four (4) Photographs. Using either natural or artificial light take photographs of subject with; Front lighting, Back lighting, Side lighting, and Top lighting (overhead).

766 What Do You See? pg. 34 Display three (3) photographs. (A) 1- Landscape with foreground, Middle ground, and background, labeled 1, 2, 3, (B) 1- Landscape with a foreground object that frames the photograph. (C) 1- portrait of a person without background clutter.

767 Bird’s Eye View, pg. 46 Display four (4) photographs, one from each Position. a.) Lying on your stomach, b.) Lying on your back, c.) Leaning over, d.) Bending sideways.
Hat Tricks and Magic, pg. 50 Display 4 photographs that show the following special effects. Give each photograph a title.
   a. Hat Trick: Have a plant growing out of the subject
   b. Hand Stand: Have it look like someone is holding a person in their hand
   c. Magic: Set up the photograph to look like a person is hanging from the ceiling.
   d. Bad Hair Day: Position a person to look like their hair is sticking straight up.

Photos Can Tell a Story, pg. 58 A sequence of 3-5 photographs that tell a story. There should be a beginning, a middle and end.

Black and White, pg. 62 3-5 Black and White photographs that show texture, shape and composition. The interest is in the contrast, light and shadows.

Grand and Reserve Champions will be selected from class champions in Level 1.

LEVEL 2 Controlling the Image-Class description in curriculum

Golden Photo, pg. 38 Display 4 photographs, labeled.
   a. 1 photo – Rule of Thirds
   b. 1 photo – Using the Golden Triangle
   c. 1 photo – Using the Golden Rectangle
   d. 1 photo – That doesn’t follow the rules.

The Space Tells a Story, pg. 46 Display 1 photograph that shows good use of positive and negative space.

Capture a Candid Photo, pg. 48 Create a candid collection (3-5) photos. Take photographs at a party, parade, sporting event or family reunion. Try to capture the emotions of the event.

Freeze the Moment, pg. 54 Display 2 photographs that use shutter speeds to show action.
   a. setting # 1 – Set shutter speed 1/250 to freeze action for a clear photograph.
   b. setting #2—set the shutter speed at 1/30
   Label the shutter speed of the photograph.

Panning the Action, pg. 58 Display two (2) photographs; one (1) showing panning technique and one (1) showing blurring of motion.

Bits and Pieces, pg. 62 Display one (1) photograph. Fill the frame with small parts of a whole subject. Choose bits and pieces for close-ups.

Panoramas, pg. 66 Take a series of photographs to create a panorama.

Grand and Reserve Champions will be selected from class champions in Level 2.

Level 3 Mastering Photography-Class description in curriculum

Reflections, pg. 30 Two (2) reflections photographs. Label each with time, location, and camera setting. Take pictures of reflections as subjects.

Still-Life, pg. 42 Show two (2) series of at least three (3) photographs showing different arrangements and techniques of a still-life. Choose two (2) Experiments:
   a. Similar Themes
   b. Similar Colors
   c. Different Lighting
   d. Your Interest

Say “Cheese”, pg. 46 Display two (2) formal portraits and two (2) informal portraits
Mastering Composition, pg. 50 Display four (4) photographs. One (1) from each collection.
   a. Symmetry vs Asymmetry
   b. Pattern and Texture
   c. Shape and Form
   d. Visual Rhythms

Expression Through Color, pg. 54 Display three (3) photographs that illustrate
Monochromatic, Contrasting, and Complementary color techniques- Label each one.

Details! Details!, pg. 58 Display three (3) to five (5) examples that highlight details in a
subject you explored.

Pictures With a Purpose, pg. 62 Display 2-3 photographs that could be part of a
brochure. Include words that market the product, event or the Organization.

How Did They Get That Picture?, pg. 66 Display 3-5 Photographs taken with advanced or
specialized equipment.

Grand and Reserve Champions will be selected from class champions in Level 3.

HORTICULTURAL PHOTOGRAPHY EXHIBITIONS

Horticulture is the science, art, technology and business concerned with intensively cultivated plants that are used by people for
food, for medicinal purposes, and for aesthetic gratification.

Horticulture is divided into two categories:
   The cultivation of plants for food (pomology and olericulture):
   1. Pomology deals with fruit and nut crops. (not included in photography classes)
   2. Olericulture deals with herbaceous plants for the kitchen, including, for example, carrots (edible root),
      asparagus (edible stem), lettuce (edible leaf), cauliflower (edible flower), tomatoes (edible fruit), and peas
      (edible seed). (included in photography classes)

   Plants for ornament (floriculture and landscape horticulture):
   1. Floriculture deals with the production of flowers and ornamental plants; generally, cut flowers, potted
      plants, and greenery. (included in photography classes)
   2. Landscape horticulture is a broad category that includes plants for the landscape, including lawn turf, but
      particularly nursery crops such as shrubs, trees, and climbers. (not included in photography classes)

For the purposes of the Kentucky 4-Horticulture Photography Contest, only photographs
representing the areas of Olericulture and Floriculture will be accepted.

NJHA Contest: Entries in the following classes may also participate in the National Junior Horticulture Association Photography
Exhibition. It is the responsibility of the individual to submit all required entry forms and follow all rules set out by NJHA organization
to participate. States are not limited in the number of entries. See web site for details: www.njha.org

HORTICULTURAL PHOTOGRAPHY CLASSES

786 Single black and white. Horticultural subject or activity. (Maximum size: 8” x 12”)
787 Single color. Horticultural subject or activity. (Maximum size: 8” x 12”)
788 Sequence of 4 photographs. B&W or Color representing a horticultural event or activity that tells a
visual story, chronologically, without the use of words.
789 Horticulture collection (B&W or color), consisting of 6 photographs.

A Grand and Reserve Champion will be selected from class champions in Horticulture
Photography.

A Division/Overall Grand Champion and Division/Overall Reserve Grand Champion will be
selected from Level 1, Level 2, Level 3 and Horticulture Photography Champions and Reserve Champions.
DIVISION 6032 - 4-H SEWING—2017
Marjorie Baker, Extension Associate, Textiles & Clothing

1. **Classes in Division:** Junior Classes 789-799; Senior Classes 800-810.

2. **Number of Entries Permitted:**
   a. County may submit ONE entry per class.
   b. A member may enter only one class in the Sewing Division. (This means: a member’s name should appear only one time on the county’s Sewing Division invoice sheet.)

3. **General Rules:**
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at www.kystatefair.org. Click on “Compete,” then “Premium Book,” then “4-H Exhibits.”
   b. **Item must meet the requirements for the class**; otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. **Unique Rules or Instructions:**
   a. Items must be “handmade”; no ready-to-wear/factory made items will be accepted for judging.
   b. Items must be CLEAN, however it is permissible for garment to show wear.
   c. Send NO additional accessories or undergarment with any sewing entry unless it was constructed as a part of the project.
   d. Specific number of items: In classes where there is to be a specified number of articles exhibited and the entry contains more, the judges will be instructed to have the agent who submits the article(s) make the decision on which item(s) are to be judged. In those cases where the situation was not discovered before entry was made, the article(s) to be judged will be left to the discretion of the judges.
   e. Complete outfit: The definition of a “complete outfit” is an item or items that cover the top and bottom of the body. To be considered a top, a jacket or robe, it must include a front closure. Open front tops that require an under shirt do not count as a complete outfit unless the under shirt is also constructed by the member.

5. **Additional Documentation Required:**
   a. **4-H Sewing Project Card:** no longer required.
   b. Documentation is required only in Junior Unit VI non-clothing option and Up Cycle Jr & Sr. projects.
      i. Documentation may be handwritten or printed by computer on 8.5” X 11” paper.
      ii. Insert documentation into an inexpensive folder or plastic sheet protector. Attach it to the item using a safety pin or binder clip.

6. **Labeling:**
   a. **Identification Card (4I0-11SO):** The State Fair Entry system will generate this label. Safety pin the ID card to the outside of the item for public viewing.
   b. **Small label (4LO-12SA):** Safety pin this label to the inside of each article. Do not use straight pins. This label is needed in case garments become separated.

7. **Entry Instructions:** All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. **Awards:**
   a. Each entry that meets class requirements will receive a ribbon.
   b. A champion will be named in each class.
   c. An overall grand champion and reserve champion will be selected.

9. **Special Award:** A prize will be awarded to the best project made from wool fabric. Dorothy Vale, Coordinator for the Kentucky Make It with Wool Contest, is offering a length of Pendleton Wool to the winner.
   a. Any sewing project may be made from wool fabric, woven or knit.
b. Those wishing to compete for this prize must attach a 3 inch square swatch of fabric to the Made with Wool Verification card for fiber content verification. Fabric must be at least 60% wool to be eligible. To test fabric before construction: Place a 1” fabric square in 1 cup NEW Clorox bleach. 100% wool will begin to disintegrate within 1 hour and should have no residue after several hours. Wool blends will have fibers remaining. Note: Fabric finishes and other natural fibers may affect the test results.

10. Class Descriptions:

Junior Division for 4-H’ers Ages 9-13

Junior members may complete the projects in any order and may repeat a level more than one year. The curriculum includes instructions for making “practice” items; the practice items do not fit in classes in the Clothing Division.

Unit I – Let’s Learn to Sew: Beginner skills; See Publication: http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf, pages 3-20 and 55-56.

798 Unit I Clothing Option: Shorts, pants, or skirt with casing waistline (elastic and/or drawstring). Garment must be made from woven fabric and include the following: straight machine stitching, appropriate visible seam finish, and machine stitched hem. This class is for ages 9-13.

799 Unit I Non Clothing Option: Drawstring backpack OR tote bag with fabric handles OR a laundry bag. Item must be made from woven fabric and include the following: straight machine stitching, appropriate visible seam finish, and a casing or machine stitched hem. This class is for ages 9-13.

Unit II – Let’s Get to the Bottom: Beginner skills; See Publication: http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf, pages 21-38 and 55-56.

800 Unit II Clothing Option: Skirt, shorts or pants. Exhibit must be made from woven fabric and include the following: enclosed seams, appropriate seam finish, interfacing, zipper, and a facing or waistband. This class is for youth ages 9-13.

801 Unit II Non Clothing Option: Zippered tote bag, purse, garment bag, or gym bag. Exhibit must be made from woven fabric and include the following: enclosed seams, appropriate seam finish, interfacing, and zipper. (Pre-quilted woven fabric and recycled woven fabric are acceptable fabric choices but use is not required.) This class is for youth ages 9-13.

Unit III – Top It Off: Beginner skills; See Publication: http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf, pages 39-52 and 55-56.

802 Unit III Clothing Option: Shirt, simple jacket, one piece dress with no waistline, cape with a hood or collar, bathrobe, or vest with lining or facing. Garment must be made from woven fabric and include the following: buttons and buttonholes. A simple lining, trim, collar, and sleeves may be included but are not required. This class is for youth ages 9-13.

803 Unit III Non Clothing Option: Backpack with lining, applied trim, and button/buttonhole closure. This class is for youth ages 9-13.


804 Unit IV Stretch Your Knit Skills: 1 or 2 piece complete outfit made from knit fabric; such as a dress, top and bottom, pajamas, or nightshirt. All garment pieces must be made from knit fabric with a limited amount of one-way stretch; rib knit may be included for neckband and arm/leg band trim only. This class is for

Unit V – Moving on Up: Intermediate skills; See publication: [http://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/junior_unit_v_moving_on_up.pdf](http://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/junior_unit_v_moving_on_up.pdf)

796 Unit V Moving on Up: one-piece complete outfit made from woven fabric; such as a dress, coveralls, or jumpsuit. Item must include at least a zipper and/or buttons and buttonholes. A waistline simple lining, trim, collar, and sleeves may be included but are not required. This class is for youth ages 9-13.

Unit VI – Put it All Together; See Publication: [http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf](http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf), pages 49-56.

797 Unit VI Put It All Together Clothing Option: 2 or 3 piece complete coordinating outfit; such as warm up suit; dress with jacket or coat, swimwear with cover-up, jacket or shirt with slacks/ skirt. At least one piece must include sleeves and a collar/hood. No simple casings. Fabric choice may be woven, knit or a combination of the two. This class is for ages 9-13.

798 Unit VI Put It All Together Non Clothing Option: Original design tote bag and documentation folder - Using Wild Ginger Software, Inc. Wild Things! Software program, select the Tote Bag option and design a bag that includes at least 2 pockets. Be creative with your design. Required elements: at least 2 pockets; minimum size of 12 inches in height and 12 inches in width. Item must have at least one functional zipper; and creative stitchery or applied trim to personalize your bag. Optional elements: lining, other type closure as design dictates [button(s), hook and loop tape, or snap(s)]. If bag is not lined, it is suggested that the seam allowances be finished with a bound seam finish. This class is for ages 9-13. In the documentation include: your name, your county, the name of the unit, class entered, number of years you have been sewing, cost, and the printed design sheets (one for each pocket selected) from the program, and answers to the following questions:
1. How did you choose the size of your tote bag? Did you use any of the default settings in the program?
2. Did you have any trouble using the software or printing your pattern? Explain
3. Did you download the Wild Things! Program to your home computer or use the program at your county extension office?
4. Did you make any changes to your pattern after it was printed? If so, tell what you changed.

Unit: Up Cycle It!—for youth ages 9-13 with advanced sewing skills; See publication: [https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/upcycle_project_jr_and_sr.pdf](https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/upcycle_project_jr_and_sr.pdf)

799 Up Cycle It! Junior—item sewn from recycled/repurposed garments and documentation folder: Sew a garment or fashion accessory from previously worn garments. Recycled fabric is to be the major component of the item. Recycled garments may be cast-offs from the member’s family/friends or purchased at a yard sale or similar low cost source. Documentation is required. In documentation include the following: your name, your county, the name of the unit, class entered, number of years you have been sewing; a “before” photo of all recycled items used; source of the recycled garment; how the design was created; and any design drawings that were used in the creation. Place documentation in a folder or plastic sheet protector. “Deconstructed” t-shirts which do not include sewing skills do not fit this class. Items for the home do NOT fit this class. Items which do not include sewing as a major means of reconstruction are not eligible for this class. See publication. This class is for ages 9-13 with sewing skills.

Senior Division for 4-Hers, age 14-18

Senior members may complete the projects in any order and may repeat a level more than one year.

Unit: Let’s be Casual- for ages 14-18. (Ask your county 4-H agent for a copy or see publication: [http://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_a_lets_be_casual.pdf](http://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_a_lets_be_casual.pdf))
800  Let's Be Casual--Clothing Option: 1 or 2 piece complete outfit made from knit or woven fabric such as a
dress, top and bottom, simple pajamas, or robe. This class is for ages 14-18.

801  Let's be Casual--Non Clothing Option: 2 coordinating fashion accessories from the following: wallet,
garment bag, purse, backpack or duffel bag. At least one piece must have a zipper. This class is for ages
14-18.

Unit: Dress it Up- for ages 14-18.  (Ask your county 4-H agent for a copy or see publication: https://4-
ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_b_dress_it_up_0.pdf)

802  Dress It Up--1 or 2 piece complete dressy outfit, such as a dress, suit, pantsuit, sport coat and slacks.
Fabric choice may be woven, knit or a combination of the two. This class is for ages 14-18.

Unit: Match it Up- for ages 14-18.  (Ask your county 4-H agent for a copy or see publication: https://4-
ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_c_match_it_up.pdf)

803  Match It Up--Clothing Option: Choose at least one item from each group to make a complete 3 or 4 piece
coordinated outfit:
- Shorts, pants, or skirt
- Top, blouse, shirt
- Vest, jacket, sweater

At least one piece is required to have regulation set in sleeves. Fabric choice may be woven, knit or a
combination of the two. An accessory item may be included as the fourth piece. This class is for ages 14-
18.

804  Match It Up--Non Clothing Option: 3 or 4 piece coordinating luggage/travel accessories set. Each piece
must have an applied border/trim, pocket and zipper. This class is for ages 14-18.

Unit: Creative Expressions- for ages 14-18.  (Ask your county 4-H agent for a copy or see publication: https://4-
ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_d_creative_expressions.pdf)

805  Creative Expression--Clothing Option: Construct a complete outfit for one of the following activities:
- Halloween, theater, or historic costume
- Uniform for medical, cheerleader, dancer, etc.
- Riding apparel

This class is for ages 14-18.

806  Creative Expression--Non Clothing Option: Select one of the following and construct a:
- Fabric doll or animal with a wardrobe of two outfits
- Machine appliquéd specialty flag or decorative banner (minimum size 24 inches x 24 inches)

This class is for ages 14-18.

Unit: Leisure Time- for ages 14-18 with advanced skills.  (Ask your county 4-H agent for a copy or see
publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_2_a_leisure_time_1.pdf)

807  Leisure Time--Clothing Option: 2 or 3 piece complete outfit. Choose from the following:
- Athletic wear such as leotard, cycling wear, warm-up suit, bathing suit and cover-up, tennis wear
- Pajamas and robe (must use specialty fabric such as terry cloth, flannel, fleece, nylon tricot)
- Raincoat and hat or rain suit

This class is for ages 14-18.

Unit: Formal Affair- for youth ages 14-18 with advanced skills.  (Ask your county 4-H agent for a copy or see
publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_2_b_formal_affair_2.pdf)
Formal Affair—1 or 2 piece complete outfit, such as a prom dress, bridesmaid dress, or tuxedo. Fabric choice may be woven, knit or a combination of the two. This class is for ages 14-18.

Unit: Tailor Made- for youth ages 14-18 with advanced skills. (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_2_c_tailormade.pdf)

Tailor Made of Wool—Suit, jacket, or coat, made from 100% wool or at least 60% wool blend fabric. Traditional or speed tailoring techniques must be used to create structure in the areas of the neck, shoulder, and hemlines. Do not include non-wool/wool blend coordinates. This class is for ages 14-18.

Unit: Up Cycle It!—for youth ages 14-18 with advanced sewing skills; See publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/upcycle_project_jr_and_sr.pdf

Up Cycle It! Senior—item sewn from recycled/repurposed garments and documentation folder: Sew a garment or fashion accessory from previously worn garments. Recycled fabric is to be the major component of the item. Recycled garments may be cast-offs from the member’s family/friends or purchased at a yard sale or similar low cost source. Additional documentation is required. In documentation include the following: your name, your county, the name of the unit, class entered, number of years you have been sewing; a “before” photo of all recycled items used; source of the recycled garment; how the design was created; and any design drawings that were used in the creation. Place documentation in a folder or plastic sheet protector. “Deconstructed” t-shirts which do not include sewing skills do not fit this class. Items for the home do NOT fit this class. Items which do not include sewing as a major means of reconstruction are not eligible for this class. See publication. This class is for ages 14-18 with sewing skills.

Revised 9-17-2016
1. **Classes in Division:** Classes 813—838 (classes are not restricted to specific ages)

2. **Number of Entries Permitted:**
   a. County may submit ONE entry per class.
   b. Member may enter ONE class per category (categories are crochet, knitting, tatting, embroidery, and quilting) in the Needlework Division. (This means: a member’s name may appear only one time under each category on the county’s Needlework Division invoice sheet.)

3. **General Rules:**
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at [www.kystatefair.org](http://www.kystatefair.org). Click on “Compete,” then “Premium Book”, then “4-H Exhibits.”
   b. **Item must meet the requirements for the class:** otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. **Unique Rules or Instructions:**
   a. Items must be “handmade” by the 4-H member.
   b. Item(s) must be clean to be accepted for judging. Previous wearing/using is acceptable (and strongly encouraged!), but item must be clean.

5. **Additional Documentation Required:**
   a. **Project Card:** no longer required
   b. If the pattern/instructions are not from the Kentucky 4-H Needlework Notebook, a copy of the pattern must be submitted with the exhibit. Label the pattern with entrant’s name and county and attach to exhibit. Attach to item with a safety pin or binder clip. Patterns will be returned in county packets.

6. **Labeling:**
   a. **Identification Card (4LO-11SO):** The State Fair Entry system will generate this label. Safety pin the ID card to the outside of the item for public viewing.
   b. **Small label (4LO-12SA):** When the exhibit has multiple articles, safety pin this label to the inside of each article. Do not use straight pins. This label is needed in case multiple items become separated.

7. **Entry Instructions:** All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. **Awards:**
   a. Each entry that meets class requirements will receive a ribbon.
   b. A champion will be named in each class.
   c. An overall grand champion and a reserve champion will be selected.

9. **Class Descriptions:**
CROCHET Category

813 **Item(s) made of medium weight yarn and single and/or double crochet stitches:** Such as: scarf, purse, belt, hat, pillow, two wash cloths (made from cotton yarn), afghan, shawl, vest, or pair of slippers.

814 **Item made with novelty yarn and single and/or double crochet stitches:** Such as: scarf, purse, belt, hat, pillow, afghan, shawl, vest, or pair of slippers.

815 **Item(s) made of granny squares:** May use any weight yarn.

816 **Item(s) made using intermediate skills/pattern crochet stitches:** Such as: toy, hat, belt, scarf, pair of mittens, pillow, sweater, vest, shawl or baby blanket, doily (made from bedspread weight thread) or set of 5 different ornaments (made from bedspread weight thread using intermediate skills/stitches. Include one or more pattern stitches—shell, arch, diamond, bobble, snapdragon, popcorn, cross, puff, cluster, or seed/granite. Can include one or more colors in alternating rows (stripes).

817 **Item or pair of items using advanced crochet skills:** include one or more of the following advanced skills: afghan stitch, beadwork, camel crochet, filet crochet, Irish crochet, Cro-knit/hook, Cro-tat, hairpin lace, or broomstick lace; combining pattern stitches with crocheted buttons and/or buttonholes; creating plaids, geometric designs or checks; making novelty crochet articles; or creating your own design. Original designs must include a copy of directions, notes and diagrams used to create the items(s). Suggested items include: multi-colored hat, purse, collar (made with bedspread-weight cotton thread), sweater, jacket, coat or toy.

HAND EMBROIDERY Category

All embroidery projects are to be a “finished” item (for example: the stitchery is framed or made into an item such as a pillow, wall hanging, pot holder, eyeglass holder, etc.) The stitchery can be created on a purchased item, such as a pillowcase, clothing, tote bag, purse, bib, or dishtowel. Items may be made from purchased kits that meet the individual project guidelines.

The sizes mentioned in the classes below (such as 5” X 7”) relate to the amount of stitching, not the size of the fabric, frame, or finished item.

818 **Item using one type of embroidery stitch** from the following:
- **Redwork:** Embroidery item made with a single color of floss such as “Redwork,” using red floss. Must use the stem stitch and have an embroidered area equivalent to 5 x 7 inches or larger.
- **Stamped Cross Stitch:** Cross stitched design stamped (printed/drawn) on plain woven fabric and have an embroidered area equivalent to 5 x 7 inches or larger.
- **Stamped Cross Stitch Border:** Cross stitched border using a design stamped (printed/drawn) on plain woven fabric that has an embroidered area equivalent to 2 x 16 inches or larger.
- **Cross Stitch on Gingham:** Cross stitched item using ¼-inch checked gingham fabric and have an embroidered area equivalent to 5” X 7” or larger. The design was stitched by following a chart or graph of the design, not stamped or drawn on the fabric.

819 **Item using multiple types of embroidery stitches** from the following:
- **Candlewicking:** Candlewicking design stamped on plain woven fabric. Must include stem/outline, satin and colonial knot stitches and have an embroidered area equivalent to 5 x 7 inches or larger.
- **Stamped Embroidery:** Embroidery design printed/drawn on plain woven fabric or felt. Must include three or more of the following different stitches (stem/outline, lazy daisy, running, straight, French knot, satin, blanket, chain, or back stitch). May use more than one color of floss. Must have an embroidered area equivalent to 5 x 7 inches or larger.

820 **Item of charted embroidery using large cross or snowflake stitches** from the following:
- **Cross Stitch on Gingham:** Cross stitch on ¼-inch gingham and have an embroidered area equivalent to 5 x 7 inches or larger.
- **Counted Cross Stitch:** Counted cross stitch on 11 count Aida cloth and have an embroidered area equivalent to 5 x 7 inches or larger.
• **Chicken Scratch** (on gingham): Chicken Scratch (also known as Snowflake embroidery) on ¼ inch or smaller checked gingham fabric. Must have an embroidered area equivalent to 5 x 7 inches or larger.

821 **Item of crewel embroidery:**
Crewel embroidery design on linen or cotton twill fabric using crewel or Persian yarn. Must have an embroidered area equivalent to 6 x 8 inches or larger.

822 **Item of charted embroidery using specialty cloth** from the following:
  • **Counted cross stitch** on 14 count Aida cloth or other fabric using waste canvas. Must have an embroidered area equivalent to 5 x 7 inches or larger.
  • **Huck embroidery** on huck toweling creating a minimum 2 inch wide border design.
  • **Swedish weaving** on monk’s cloth creating a minimum of 6 inch wide border design.

823 **Item of embroidery using advanced skills** from the following:
  • **Silk ribbon** embroidery using 5 or more embroidery stitches with silk ribbon. Design may also include embroidery floss.
  • **Crazy quilt patchwork** constructed of irregularly shaped fabric pieces embellished with a combination of ribbon work, specialty thread, embroidery stitches, and/or beadwork creating a finished crazy quilt design.
  • **Counted cross stitch** on 18 or 22 count even weave or Aida cloth. Must have an embroidered area equivalent to 5 x 7 inches or larger.
  • **English smocking**, minimum smocked area equivalent to 4 x 6 inches. Design must include at least 5 different smocking stitches.

**KNITTING Category**

The objective is for youth to learn the skills involved in hand knitting with needles. Therefore items made on a knitting loom or knitting machine are NOT to be entered and will not be judged.

824 **Small/simple knitted item(s):** Items such as a hat, pillow, purse, scarf, belt, doll afghan, or two wash cloths using worsted weight yarn. Solid color or variegated yarn is acceptable. Wash cloths should be made from worsted weight cotton yarn. Items are limited to those that include garter stitch, stockinette stitch, and/or ribbing stitch. Items made on a knitting machine or looms do not fit in this class.

825 **Knitted Scarf from Novelty Yarn:** Knitted scarf created from any novelty/decorative yarn. Scarf must be at least 24” long. Items made on a knitting machine or looms do not fit in this class.

826 **Larger/simple knitted item(s):** Items such as a hat and scarf; pair of mittens; pair of slippers, shawl; or afghan (minimum size equivalent to 36” x 36”). May use yarn other than worsted weight yarn. Two colors and one pattern stitch may be used in addition to garter stitch, stockinette stitch, and/or ribbing stitch. Items made on a knitting machine or looms do not fit in this class.

827 **Knitted project focused on Shape:** Exhibit one item or a pair of items using pick up stitches, multiple color changes (stripes or duplicate stitch), and/or circular knitting. Item must include increase or decrease. May use yarns other than worsted weight yarn. Ideas such as: gloves, hat, mittens, socks, leggings, stuffed toy, skirt, sweater, or vest. Items made on a knitting machine or looms do not fit in this class.

828 **Knitted project focused on Design:** Exhibit one item or a pair of items using charted designs or design your own. Charted designs may include color changes such as Fair Isle Intarsia, and Mosaic knitting. Original designs must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: pillow, afghan (minimum size 45-x 60-inches), holiday stocking (minimum 18-inches in length), purse, pair of socks, sweater. Items made on a knitting machine or looms do not fit in this class.

829 **Knitted project focused on Texture:** Exhibit one item or pair of items using charted designs or design your own. Charted designs must include multiple pattern stitches such as Aran Isle knitting or lace knitting. Knitting with beads is also acceptable. Original designs must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: cell phone holder, amulet, pillow, afghan (minimum size
45-x 60-inches), holiday stocking (minimum 18-inches in length), purse, pair of socks, sweater. Items made on a knitting machine or looms do not fit in this class.

LACEWORK – TATTING Category

830 **One thread tatting:** Tatted item or item embellished with tatted edging or tatted motifs using a tatting needle or shuttle and single thread. Item should include rings with picots and double stitches only. Item to which the tatting is attached may be purchased, made by member or by someone else. Judging is based on tatting and quality of workmanship in attaching it to the item.

831 **Two thread tatting:** Bookmark, jewelry, tatted embellishment on clothing or other item using size 5 needle or shuttle and 2 appropriate sized threads. Item must include chains and rings with picots and double stitches, may use one or two colors of thread. Item to which the tatting is attached may be purchased, made by member or by someone else. Judging is based on tatting and quality of workmanship in attaching it to the item.

832 **Advanced Tatting:** Exhibit one of the following items:
- Item of shuttle tatting using size 20 or 30 tatting thread. Options: Bookmark, jewelry, embellishment on clothing or other item. Item must include chains and rings with picots and double stitches, may use one or two colors of thread.
- Item of needle tatting using size 7 needle and appropriate sized tatting thread. Options: Bookmark, jewelry, embellishment on clothing or other item. Item must include chains and rings with picots and double stitches, may use one or two colors of thread.
- Item using either shuttle or needle tatting with the use of two threads and beads. Options: jewelry, advanced motif as embellishment on clothing or other item. Item to which the tatting is attached may be purchased, made by member or by someone else. Judging is based on tatting and quality of workmanship in attaching it to the item.

QUILTING Category

All projects are to be completed items that include a pieced top, batting, backing fabric, and a finished outer edge. Quilting on long arm quilting machines or hooped embroidery machines is not an option for the Needlework-Quilting project. Quilting or tacking should be done by hand or with the use of a conventional sewing machine. Refer to 4-H Quilting publications.

833 **Quilted Mat (12” x 12” finished size)**
Exhibit a 2 x 2 "quilt" made with four six-inch squares. At least two of the 6-inch squares must be patchwork designs in which square and/or rectangle pieces are pieced together (do not include triangle pieces).

*Piecing technique: stitch by hand or sewing machine*
*Quilting technique: machine tack or hand tie, stitch by hand or use a conventional sewing machine (Do NOT use a long arm quilting machine or hooped embroidery machine.)*

834 **Quilted Runner—machine tacked or hand tied (12” x 36” finished size)**
Exhibit a 1 x 3 four-block runner “quilt”. Each four-block must include at least two 6-inch square patchwork blocks made with square and/or rectangle pieces (do not include triangle pieces).

*Piecing technique: stitch by hand or sewing machine*
*Quilting technique: machine tack or hand tie.*

835 **Quilted Runner—quilted by hand or sewing machine (12” x 36” finished size)**
Exhibit a 1 x 3 four-block runner “quilt”. Each four-block must include at least two 6-inch square patchwork blocks made with square and/or rectangle pieces (do not include triangle pieces).

*Piecing technique: stitch by hand or sewing machine*
*Quilting technique: stitch by hand or use a conventional sewing machine (Do NOT use a long arm quilting machine or hooped embroidery machine.)*
**Hand Quilted Wall Hanging or Small Quilt (36" x 36")**
Exhibit a 4 or 9 block quilt or quilted wall hanging. Each block must measure 12 inches by 12 inches for the 4-block version or 9 inches by 9 inches for the 9-block version. Finished project must include appliqué and/or triangle pieces with sashing and/or borders. Finished quilt not to exceed 36 inches by 36 inches. 
*Piecing technique:* stitch by hand or sewing machine  
*Quilting technique:* stitch by hand using cross hatching, stitching in the ditch, or echo/outline quilting.  
*Edge finishing technique:* Applied binding with mitered corners, hanging sleeve optional.

**Machine Quilted Wall Hanging or Small Quilt (36" x 36")**
Exhibit a 4 or 9 block quilt or quilted wall hanging. Each block must measure 12 inches by 12 inches for the 4-block version or 9 inches by 9 inches for the 9-block version. Finished project must include appliqué and/or triangle pieces with sashing and/or borders. Finished quilt not to exceed 36 inches by 36 inches.  
*Piecing technique:* stitched by hand or sewing machine  
*Quilting technique:* stitch using a conventional sewing machine using cross hatching, stitching in the ditch, or echo/outline quilting. (Do NOT use a long arm quilting machine or hooped embroidery machine.)  
*Edge finishing technique:* Applied binding with mitered corners, hanging sleeve optional.

**Creative Quilt or Quilted Wall Hanging (at least 24" x 24" up to 48" x 48")**
Exhibit a creative quilt, minimum finished size 24 inches by 24 inches, maximum size 48 inches by 48 inches. Quilt top should include advanced piecing techniques joined by hand and/or machine that may include dimensional pieces, appliqué, foundation piecing, English paper piecing, miniature scale, and/or landscape design.  
*Piecing technique:* stitch by hand or sewing machine  
*Quilting technique:* Stitch by hand or conventional sewing machine using stippling or patterned/stenciled motifs. (Do NOT use a long arm quilting machine or hooped embroidery machine.)  
*Edge finishing technique:* Applied binding with mitered corners, hanging sleeve optional.

Revised 9-17-2016

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DIVISION 6035 - 4-H FOOD EXHIBITS—2017

Sandra Bastin – Food & Nutrition Specialist
Martha Welch – 4-H Youth Development Specialist

1. **Classes in Division**: Classes 841—858.

2. **Number of Entries Permitted**:
   a. A county may submit ONE entry per class.
   b. Member may enter up to 3 classes in the Food Division. (This means: a member’s name could appear up to 3 times on the county’s Food Division invoice.)

3. **General Rules**:
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at [www.kystatefair.org](http://www.kystatefair.org). Click on “Compete,” then “Premium Book,” then 4-H Exhibits.
   b. **Item must meet the requirements for the class**: otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. **Unique Rules or Instructions**:
   a. Recipes: Entries are to be made using recipes specified in the class description. All recipes can be found in the [2017 4-H Fair Recipe Book](http://4-h.ca.uky.edu/content/food-and-nutrition) or in the [4-H Cooking 101-401 Series](http://4-h.ca.uky.edu/content/food-and-nutrition) or contact your county Extension agent for 4-H YD.
   b. Place the baked product on a disposable plate. Place the plate inside a re-closable zip-type bag to maintain freshness and prevent damage. (Exhibit will not be disqualified if the plate is not inside the bag.
   c. Use of plastic film or aluminum foil to wrap product is discouraged but will not cause the product to be disqualified.
   d. To prevent damage, wrapped cakes should be transported in a sturdy container such as a cardboard box. Containers, pie pans, etc. will NOT be returned to the exhibitor.

5. **Additional Documentation Required**: none

6. **Labeling**:
   a. **Identification Card** (4LO-11SO): The State Fair Entry system will generate this label. Attach the label securely to the outside wrapper of each food entry.

7. **Entry Instructions**: All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. **Awards**:
   a. Each entry that meets class requirements will receive a ribbon.
   b. A class champion will be named in each class.
   c. An overall grand champion and a reserve champion will be selected.

9. **Class Descriptions**: 4-H food entries will be divided into the following levels and classes:
All recipes are located in the *2017 4-H Fair Recipe Book* at http://4-h.ca.uky.edu/content/food-and-nutrition and also in the publication identified in the class description.

**Muffins**
841 Three *Oatmeal Muffins*: Use recipe in *4-H Cooking 101*, p. 54.
842 Three *Cheese Muffins*: Use recipe in *4-H Cooking 201*, p. 49.

**Biscuits**
843 Three *Rolled Biscuits*: Use recipe in *4-H Cooking 201*, p. 50.
844 Three *Scones*: raisins may be substituted for dried cranberries. Use the recipe in the *2017 4-H Fair Recipe Book* at http://4-h.ca.uky.edu/content/food-and-nutrition.

**Quick Breads**
845 Three *Cornmeal Muffins*: Use the recipe in the *2017 4-H Fair Recipe Book* at http://4-h.ca.uky.edu/content/food-and-nutrition.
846 Three pieces of *Coffee Cake with Topping*: Use recipe in *4-H Cooking 101*, p. 59. Nuts are optional.

**Cookies**
847 Three *Chewy Granola Bars* (gluten-free): Use recipe in *4-H Cooking 101*, p. 35.
848 Three *Brownies*: Use recipe in *4-H Cooking 101*, p. 67. Nuts are optional.
849 Three *Snickerdoodle Cookies*: Use the recipe in the *2017 4-H Fair Recipe Book* at http://4-h.ca.uky.edu/content/food-and-nutrition.

**Cakes**
850 Half of one 8" or 9" layer *Rich Chocolate Cake* (no icing): Use recipe in *4-H Cooking 301*, p. 116.
851 Half of one 8" or 9" layer *Carrot or Zucchini Cake* (no icing): Use recipe in *4-H Cooking 301*, p. 119. May use carrots or zucchini.
852 ¼ of a *Basic Chiffon Cake*: Use recipe in *4-H Cooking 401*, p. 118. Do not use variations.

**Pies**
853 One whole *Double Crust Apple Pie*: Use recipes in *4-H Cooking 401*, p. 105 and 97. Leave pie in the disposable pie pan and place all in a zip-type plastic bag. May use spice variation if desired.

**Yeast Breads**
854 Three *Cinnamon Twists* (no icing): Use recipe in *4-H Cooking 301*, p. 42 & 44.
855 Three *Soft Pretzels*: Use recipe in *4-H Cooking 301*, p. 48. Use any one topping listed.
856 One loaf *Oatmeal Bread*: Use recipe in *4-H Cooking 401*, p. 25.

**Bread Made in a Bread Machine**
857 One loaf *Honey Whole Wheat Bread* made in a bread machine: Use the recipe in the *2017 4-H Fair Recipe Book* at http://4-h.ca.uky.edu/content/food-and-nutrition. May be a 1-pound, 1 ½-pound, or 2-pound loaf.

**Candy**
858 Three pieces *Classic Chocolate Fudge* (size: about one inch square): Use recipe in *4-H Cooking 401*, p. 89. Nuts are optional.

Revised 10-5-2016
For fair competition, Kentucky 4-H members are to use the recipes specified below. Most of the recipes are part of the 4-H Cooking 101 - 401 series, available from [http://www.4-hmall.org/Category/all-cooking.aspx](http://www.4-hmall.org/Category/all-cooking.aspx). Each project book explains a variety of cooking skills in easy-to-follow steps. Members who have little or no experience in cooking are encouraged to start with 4-H Cooking 101. The higher the number on the book, the more advanced the skills. It is important to read and follow the recipe to produce a high quality product. Baking times may need to be adjusted if the product does not appear done.

**Muffins**
841 Three **Oatmeal Muffins**: Use recipe in *4-H Cooking 101*, p. 54.
842 Three **Cheese Muffins**: Use recipe in *4-H Cooking 201*, p. 49.

**Biscuits**
843 Three **Rolled Biscuits**: Use recipe in *4-H Cooking 201*, p. 50.
844 Three **Scones**: Raisins may be substituted for dried cranberries. Use the recipe in this handout.

**Quick Breads**
845 Three **Cornmeal Muffins**: Use the recipe in this handout.
846 Three pieces of **Coffee Cake with Topping**: Use recipe in *4-H Cooking 101*, p. 59. Nuts are optional.

**Cookies**
847 Three **Chewy Granola Bars** (gluten-free): Use recipe in *4-H Cooking 101*, p. 35.
848 Three **Brownies**: Use recipe in *4-H Cooking 101*, p. 67. Nuts are optional.
849 Three **Snickerdoodle Cookies**: Use the recipe in this handout.

**Cakes**
850 Half of one 8” or 9” layer **Rich Chocolate Cake** (no icing): Use recipe in *4-H Cooking 301*, p. 116.
851 Half of one 8” or 9” layer **Carrot or Zucchini Cake** (no icing): Use recipe in *4-H Cooking 301*, p. 119. May use carrots or zucchini.
852 One-fourth of **Basic Chiffon Cake**: Use recipe in *4-H Cooking 401*, p. 118. Do not use variations.

**Pies**
853 One whole **Double Crust Apple Pie**: Use recipes in *4-H Cooking 401*, p. 105 and 97. Leave pie in the disposable pie pan and place all in a zip-type plastic bag. May use spice variation if desired.

**Yeast Breads**
854 Three **Cinnamon Twists** (no icing): Use recipe in *4-H Cooking 301*, p. 42 & 44.
855 Three **Soft Pretzels**: Use recipe in *4-H Cooking 301*, p. 48. Use any one topping listed.
856 One loaf **Oatmeal Bread**: Use recipe in *4-H Cooking 401*, p. 25.

**Bread Made in a Bread Machine**
857 One loaf **Honey Whole Wheat Bread** made in a bread machine: Use the recipe in this handout. May be a 1-pound, 1 ½-pound loaf, or 2-pound loaf.

**Candy**
858 Three pieces **Classic Chocolate Fudge** (size: about one inch square): Use recipe in *4-H Cooking 401*, p. 89. Nuts are optional.
Muffins

Carol’s Oatmeal Muffins
Used with permission from 4-H Cooking 101, p. 54, University of Illinois Extension

Yield: 10-12 muffins

Ingredients
1 1/3 cups all-purpose flour
3/4 cup rolled oats, quick cooking or regular
1/3 cup granulated sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 egg
3/4 cup milk
1/4 cup oil

Equipment
Non-stick cooking spray
Large mixing bowl
Mixing spoon
Measuring cups
Measuring spoons
Small bowl and fork
Muffin pan
Wire rack
Hot pads

Order of Work
1. Preheat the oven to 400 degrees F. Lightly coat the muffin pan with non-stick cooking spray.
2. Measure flour, oats, sugar, baking powder, and salt into the large bowl. Mix with a spoon.
3. Break the egg into the small bowl and beat it lightly with the fork. Then stir in the vegetable oil and milk.
4. Add the egg mixture to the dry mixture in the large bowl.
5. With a large spoon, mix only about 25 times, just enough to get the dry ingredients wet. The dough is supposed to be lumpy. If you mix too much, your muffins will be tough.
6. Carefully spoon the batter into prepared muffin pan. Fill each cup two-thirds full.
7. Bake for 20 minutes or until golden brown. Remove pan from the oven with hot pads. Let muffins cool slightly; then remove them from the pan and place them on a wire rack to cool.

For the fair: This recipe is based on use of a standard size muffin tin. If using a mini size tin, reduce cooking time to 9 to 11 minutes or until golden brown. After the muffins are cool, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.
Cheese Muffins
Used with permission from 4-H Cooking 201, p. 49, University of Illinois Extension

Yield: 12 muffins

**Ingredients**
- 2 cups flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1 teaspoon powdered mustard
- 1/2 teaspoon garlic powder
- 1 egg, slightly beaten
- 1 cup milk
- 1/4 cup oil
- 1/2 cup shredded cheddar cheese

**Equipment**
- Muffin pan
- Baking cup liners, optional
- Nonstick cooking spray
- Flour sifter
- Mixing bowls, large and small
- Measuring spoons
- Measuring cups
- Mixing spoon
- Rubber scraper

**Order of Work**
1. Preheat oven to 375 degrees F. Lightly coat muffin pan with nonstick cooking spray or place a baking liner in each muffin cup.
2. Place flour sifter in mixing bowl. Measure flour and pour into sifter. Add baking powder, sugar, salt, mustard, and garlic powder to the flour in the sifter. Sift together into the mixing bowl.
3. Combine slightly beaten egg, milk, and vegetable oil in the small mixing bowl.
4. Add liquid ingredients to dry ingredients. Stir together until dry ingredients are just moist, but the batter is still lumpy. Stir in shredded cheese.
5. Fill muffin cups 1/2 full.

**For the fair:** This recipe is based on use of a standard size muffin tin. If using a mini size tin, reduce cooking time to 9 to 11 minutes or until golden brown. After the muffins are cool, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.
Biscuits
Rolled Biscuits
Used with permission from 4-H Cooking 201, p. 50, University of Illinois Extension

Yield: 12 biscuits

Ingredients
2 cups all-purpose flour
1 tablespoon baking powder
3/4 teaspoon salt
1/3 cup butter or margarine, chilled
3/4 cup low-fat milk
Extra flour for kneading

Equipment
Flour sifter
Mixing bowl
Measuring cups, dry and liquid
Measuring spoons
Pastry blender or fork
Baking sheet
Biscuit or cookie cutter

Order of Work
1. Preheat oven to 450 degrees F.
2. Sift flour once and then measure it. Add to mixing bowl. Add baking powder and salt. Stir.
3. Measure the fat and add to flour mixture. Cut the fat into the flour mixture with the fork or pastry blender until well mixed.
4. Make a hole in the center of the flour. Slowly add milk and stir, using just enough to make dough soft but not sticky. Stir just enough to wet the flour.
5. Sprinkle 3-4 tablespoons of flour on a clean, dry surface and spread the flour with your hand. Turn dough onto the floured surface. Knead dough a few times. To knead the dough, rub some flour onto your hands. Use the heel of your hand to push the dough away from you, and then fold it back over itself. Give the dough a little turn, push and turn again. Repeat 6-8 more times. Over-kneading the dough or adding too much flour will make the biscuits tough.
6. Roll or pat dough to 3/4-inch thickness. Dip the biscuit cutter into the flour. Use the biscuit cutter to cut the dough or cut it into 2-inch squares with a knife. Place biscuits on ungreased baking sheet about 2 inches apart. Gather the dough scraps and reshape. Cut biscuits and add to baking sheet.
7. Bake about 10-12 minutes or until golden brown

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For the Fair: Use of a 2” biscuit cutter is preferred. After the biscuits have completely cooled, place 3 biscuits on a disposable plate. Place the plate in a re-closable zip-type plastic bag.
Cranberry Scones
Sandra Bastin, Extension Specialist, Food and Nutrition, Kentucky Cooperative Extension Service in Super Star Chef Kneads a Little Dough

Yield: 16 wedges

Ingredients
3 cup self-rising flour
1 teaspoon orange peel, grated
1 cup dried cranberries (or substitute raisins for
dried cranberries)

1/3 to ½ cup buttermilk
½ cup sugar
½ cup butter, softened
1 egg

1. In a large mixing bowl, combine flour, sugar and orange peel. Mix well. Cut in butter with a pastry blender or fork until mixture resembles coarse crumbs. Gently stir in cranberries (or raisins).
2. Place egg in a 1-cup measuring cup and beat well. In the same measuring cup, add buttermilk to make 2/3 cup. Add to flour mixture and stir gently until dry ingredients begin to cling together; do not add more liquid.
3. Press dough gently together on a lightly floured surface to form a ball. Divide dough in half. Place both halves on a greased cookie sheet and flatten each into a 6-inch round. Cut each into 8 wedges. Separate wedges slightly, to about ½ inch apart.
4. Bake at 400°F for 20 to 25 minutes or until golden brown. Cool on cookie sheet 5 minutes before serving.

Nutritional Analysis (1 scone): 150 calories, 3 g protein, 22 g carbohydrates, 6 g fat (36%)

For the fair: After the scones have completely cooled, place 3 scones on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.
Quick Breads

Cornmeal Muffins

Yield: 12 muffins

Recipe adapted for use by Kentucky Cooperative Extension from “Southern Style Cornbread” published by Martha White Foods.

Ingredients
1 egg, beaten
1 1/3 cups milk or 1 ¾ cup buttermilk
1/4 cup oil or melted shortening
2 cups self-rising cornmeal mix*

Order of Work
1. Preheat oven to 450°F. Spray a 12-cup muffin tin with non-stick cooking spray.
2. In a small bowl, beat the egg slightly.
3. Measure the remaining ingredients and pour them into a large mixing bowl.
4. Add the beaten egg to the large bowl.
5. Mix just enough to blend the ingredients but is still lumpy. (If the batter is smooth, it has probably been mixed too much.)
6. Fill the sprayed muffin cups two-thirds full of batter. Do not use paper or foil liners.
7. Bake at 450°F for 15 to 20 minutes or until golden brown.

*Be sure to read the front of the package to make sure that you are using self-rising cornmeal mix. It is usually sold in a bag similar to that in which flour is packaged. Self-rising cornmeal mix has flour and leaven already added. (Boxed corn muffin mix like that made by Jiffy is not the appropriate product to use in this recipe.)

Nutritional Analysis: 240 calories, 5 g protein, 33 g carbohydrate, 3 g dietary fiber, 10 g fat, 30 mg cholesterol, 640 mg sodium

For the fair: This recipe is based on use of a standard size muffin tin. If using a mini size tin, reduce cooking time to 8 to 10 minutes or until golden brown. After the muffins have completely cooled, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.
Coffee Cake with Topping
Used with permission from 4-H Cooking 101, p. 59, University of Illinois Extension

Yield: 9-12 servings

Ingredients

**Topping:**
- 1/4 cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon all-purpose flour
- 1 tablespoon butter or margarine
- 1/2 cup chopped nuts (optional)

**Coffeecake batter:**
- 1 egg
- 1/2 cup granulated sugar
- 1/2 cup milk
- 2 tablespoons melted fat or oil
- 1 cup sifted all-purpose flour
- ½ teaspoon salt
- 2 teaspoons baking powder

**Equipment**
- Non-stick cooking spray
- Flour sifter
- Wax paper
- Measuring cups
- Spatula or knife
- Measuring spoons
- Mixing bowls, 1 large, 2 small
- Pastry blender or fork
- Whisk or fork
- 2 mixing spoons
- Scraper
- Small pan for melting fat
- Baking pan (8”x8”)
- Wire rack
- Hot pads

**Order of Work**

1. Make the topping first. Measure the brown sugar, cinnamon, and flour into the small mixing bowl and mix well.
2. Measure the fat. Cut it into the flour-sugar-cinnamon mixture. Ask someone to show you how to do this.
3. Add nuts (if you are using them) and mix well. Set topping aside until you need it.
4. Preheat the oven to 375 degrees F.
5. Lightly coat the baking pan with non-stick cooking spray.
6. Break the egg into the mixing bowl, and beat with a whisk or fork.
7. Add the sugar, milk, and melted fat or oil to the egg, and stir until all is mixed.
8. Sift the flour once; then measure it. Add to second small mixing bowl. Add salt and baking powder. Stir flour mixture.
9. Add flour mixture to the egg mixture, and stir only until dry ingredients are wet. The batter will look lumpy. Too much mixing causes tunnels.
10. Put into the prepared pan. (Use the rubber scraper so that you won’t waste batter.)
11. Use the mixing spoon to sprinkle the topping evenly over the top of the batter in the pan.
12. Put into the preheated oven. Bake about 25 minutes. The coffeecake will spring back when lightly touched and begin to pull away from the edge of the pan when it is done. The top will be a golden color dotted with the dark brown topping.
13. Take out of the oven. Allow pan to cool. Cut cake into pieces while it is still in the pan. Use turner to remove cake pieces from the pan. Serve warm.

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For the Fair: After the cake has completely cooled, place three pieces on a disposable plate. (At least one piece will be a side or corner piece.) Place the plate in a re-closable zip-type plastic bag.
Cookies

Chewy Granola Bars
Used with permission from 4-H Cooking 101, p. 35, University of Illinois Extension

Yield: 12 bars

Ingredients

2 1/2 cups rolled oats, old-fashioned or quick
1/2 cup chopped nuts
1 cup firmly packed brown sugar
1/2 cup seedless raisins or dried fruit, chopped
2 eggs
1/3 cup butter or margarine, melted
1 teaspoon vanilla extract

Equipment

Mixing bowl and spoon
Measuring cups and spoons
Baking pan, 9”x9”

Order of Work

1. Preheat oven to 350 degrees F. Lightly coat the baking pan with non-stick cooking spray.
2. In bowl, combine oats, nuts, brown sugar, and raisins or dried fruit.
3. Stir in eggs, margarine, and vanilla. Mix until evenly combined.
4. Press mixture firmly into the prepared baking pan.
5. Bake for 25 to 30 minutes. Cool for 10 minutes. Cut into 12 bars.

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For the Fair: The ingredients in this recipe are free of gluten unless the packaging indicates otherwise.
After the cookies have completely cooled, choose three bars that are the same size and place them on a disposable plate. Place the plate in a re-closable zip-type plastic bag.

Cut into 12 bars. Each will be about 4 1/2” X 1 1/2”
Brownies
Used with permission from 4-H Cooking 101, p. 67, University of Illinois Extension

Yield: 16 squares

Ingredients
1/2 cup sifted all-purpose flour
1/3 to 1/2 cup cocoa
1/3 cup butter or margarine (not reduced fat)
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
1/2 cup chopped nuts (optional)

Equipment
Non-stick cooking spray
Flour sifter
Waxed paper
Measuring cups
Knife or spatula
Measuring spoons
Mixing bowl
Mixing spoon
Small microwave-safe bowl for melting fat
Small bowl
Scraper
Baking pan (8”x8” or 9”x9”)
Hot pads
Wire racks

Order of Work
1. Preheat the oven at 350 degrees F.
2. Lightly coat the baking pan with non-stick cooking spray.
3. Sift flour once; then measure it.
5. Measure fat and melt it in the microwave. Time will vary depending on microwave.
6. Pour melted fat into mixing bowl. Measure the sugar and mix it with the melted fat until creamy.
7. Break one egg into a small bowl; then mix it well with the sugar and fat. Do the same with the other egg.
8. Add the vanilla and mix.
9. Add the flour-cocoa mixture and stir until all is mixed.
10. Add the nuts and stir until they are mixed in.
11. Put into the prepared pan. Use the rubber scraper to clean out the bowl.
12. Place into the preheated oven.
13. Bake for about 25 minutes or until brownies spring back when lightly touched. They will be an even dark-brown color on top. Brownies baked in a 9-inch-square pan will bake quicker and be thinner than those baked in an 8-inch square.
14. Take the pan out of the oven. Use hot pads because the pan is hot.
15. Place pan on a rack to cool. Cut into approximately 2-inch squares to make 16 brownies. When cool, store in a container with a tight lid.

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For the Fair: After the brownies have completely cooled, choose three. Place the brownies on a disposable plate. Place the plate in a re-closable zip-type plastic bag.
Snickerdoodle Cookies
Sandra Bastin, Extension Specialist, Food and Nutrition, Kentucky Cooperative Extension Service in *Super Star Chef Kneads a Little Dough*

Yield: 4 dozen cookies

**Ingredients**

- 1 ½ cups sugar
- ¾ cup butter, softened
- 1 teaspoon vanilla
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- ½ teaspoon salt
- 2 tablespoons sugar
- 2 teaspoons cinnamon, ground

1. Preheat the oven to 400°F.
2. In a large mixing bowl, combine 1 ½ cups sugar and butter; beat until light and fluffy. Add vanilla and eggs; beat well.
3. In a medium bowl, combine flour, baking soda, cream of tartar, and salt together; mix until well blended. Slowly add the flour mixture to the butter and sugar mixture until well mixed.
4. Cover the bowl of dough with plastic wrap and refrigerate the dough for about an hour.
5. Remove the dough from the refrigerator. Shape dough into ½” balls.
6. In a small bowl, combine 2 tablespoons sugar and cinnamon. Roll dough in this mixture and place 2 inches apart on ungreased cookie sheets.
7. Bake at 400°F for 8 to 10 minutes or until golden brown. Immediately remove cookies from the cookie sheets to wire racks to cool.

**For the Fair:** After the cookies have completely cooled, choose three cookies that are the same size. Place the cookies on a disposable plate. Place the plate in a re-closable zip-type plastic bag.
Cakes
Rich Chocolate Cake
Used with permission from 4-H Cooking 301, p. 116, University of Illinois Extension

Yield: 12 servings

Ingredients
3 squares unsweetened chocolate, melted
1 teaspoon flour
3 cups sifted cake flour
1/2 teaspoon salt*
3 teaspoons baking powder
1 1/4 cups unsalted butter*
2 1/4 cups sugar
1 teaspoon vanilla
4 eggs
1 cup milk

Equipment
Small pan or microwave-safe bowl
3 8-inch** or 2 9-inch cake pans
Nonstick cooking spray
Large and small mixing bowls
Measuring cups and spoons
Sifter
Mixing spoon
Mixer
Rubber scraper
Toothpick or cake tester
Cooling rack(s)

Order of Work
1. Melt chocolate in small pan over low heat or in microwave (following directions package) and cool to lukewarm.
2. Preheat oven to 350 degrees F. Lightly coat cake pan(s) with nonstick cooking spray. Add 1 teaspoon flour to pan. Rotate and shake pan until surfaces are coated with flour. Remove excess flour. (Or cover bottom of pans with wax paper instead of flouring pans.)
3. Lightly spoon cake flour into measuring cup; sift and then measure. Place flour in small mixing bowl. Add salt and baking powder to flour and mix well; set aside.
4. In large mixing bowl, use mixer to cream butter until soft; gradually add sugar, mixing until mixture is very light and fluffy, about 3 to 5 minutes. Add vanilla and continue creaming.
5. Add eggs one at a time and beat well after adding each egg.
6. Add cooled chocolate to creamed mixture.
7. Add one-third of the sifted flour mixture and half of the milk; repeat until all of the flour and milk are used. After each addition of flour and milk, mix for 1 minute.
8. Pour batter into pan(s) and bake for 40 to 45 minutes for 8-inch or 9-inch pans. Use toothpick or cake tester to test cake. Toothpick or cake tester should come out clean when inserted into center of cake.
9. Remove from oven and cool on rack for 15 minutes before removing from pan(s).

Nutrition Facts per Serving: 434 calories, 26 g fat, 270 mg sodium, 54 g carbohydrates, 2 g fiber, 6 g protein, 70 mg calcium

*If desired, decrease salt to 1/4 teaspoon and use salted butter.
**If using 3 8-inch pans, be sure there is enough room in the oven for air to circulate for even baking.

If cake completely cool. Do not frost cake. Cut one layer of the cake in half. Place one half of one layer of cake on a disposable plate. Place the plate in a re-closable plastic bag.
Carrot (or Zucchini) Cake
Used with permission from 4-H Cooking 301, p. 119, University of Illinois Extension

Yield: 16 servings

Ingredients
2 cups flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 cup salad oil
4 eggs
3 cups carrots, shredded
1 teaspoon vanilla
1 cup nuts, chopped

Equipment
2 8-inch or 9-inch round cake pans
Nonstick cooking spray
Measuring cups and spoons
Large and medium mixing bowls
Mixer
Mixing spoon
Spatula
Cooling rack

Order of Work
1. Preheat oven to 350 degrees F. Lightly coat 2 8-inch or 9-inch round cake pans with nonstick cooking spray.
2. Combine flour, sugar, baking soda, cinnamon, and salt in medium bowl; mix well.
3. In large bowl, add oil and beat in eggs, one at a time.
4. Gradually add flour mixture to egg mixture and beat until thoroughly mixed.
5. Add carrots, vanilla, and nuts; mix until thoroughly combined. Pour into prepared pans.
6. For 8-inch or 9-inch round cake pans, bake 30 to 35 minutes or until toothpick inserted in middle comes out clean. Remove from oven and cool on wire rack. Store in refrigerator.

Variation: Substitute 3 cups shredded zucchini for shredded carrots. Add one teaspoon ground nutmeg.

Nutrition Facts per Serving with Frosting: 470 calories, 28 g fat, 365 mg sodium, 56 g carbohydrates, 1 g fiber

For the Fair: Zucchini variation may be used instead of carrots. Use toothpick to test doneness. Baking time may need to be extended if cake is not done. Let the cake cool. Do not frost or ice the cake. After the cake has completely cooled, cut one layer in half. Place one half of one layer on a disposable plate. Place the plate in a re-closable plastic bag.

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Basic Chiffon Cake
Used with permission from 4-H Cooking 401, p. 118, University of Illinois Extension

Yield: 16 servings

Ingredients
2 1/4 cups cake flour
1 tablespoon baking powder
1 teaspoon salt
1 1/2 cups sugar, divided
1/2 cup vegetable oil
5 large egg yolks
1 tablespoon vanilla
3/4 cup cold water
7 large egg whites
1/2 teaspoon cream of tartar

Order of Work
1. Preheat oven to 325 degrees F.
2. In a large bowl, combine flour, baking powder, salt, and 1 cup sugar.
3. Make a well in the center and add oil, egg yolks, vanilla, and water. Whisk until smooth.
4. Beat egg whites and cream of tartar in large mixing bowl until soft mounds begin to form.
5. Beating at high speed, sprinkle remaining 1/2 cup sugar over egg whites, 2 tablespoons at a time. Beat until stiff peaks are formed.
6. Gently fold one-third of the whites into the yolk mixture. Fold in remaining whites.
7. Pour batter into an ungreased tube pan.
8. Bake 1 1/2 hours or until top springs back when lightly touched. If cake pan has prongs around the rim for elevating the cake, invert pan onto them. If not, invert pan over the neck of a bottle or funnel so that air can circulate. Let the cake cool completely, 2 to 3 hours.
9. Carefully run a metal spatula around the sides of the pan to loosen cake. Remove cake from the pan and place on cake plate. Cut slices by sawing gently with serrated knife.

Nutrition Facts per Serving: 231 calories, B g fat, 276 mg sodium, 35 g carbohydrate, less than 1g fiber, 4 g protein, 30 mg calcium.

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For the Fair: After the cake has completely cooled, cut one piece which is a quarter of the cake. Place the piece on a disposable plate. Place the plate in a re-closeable zip-type plastic bag. For added protection you may place the bag in a small box.
Pies

Apple Pie
Adapted for use in Kentucky from 4-H Cooking 401, p. 105 and 97, University of Illinois Extension. Used with permission.

Pastry for Two-Crust Pie
Yield: 2 9-inch or 10-inch pie crusts or 3 8-inch pie crusts

Ingredients
3 cups all-purpose flour
1 teaspoon salt
1 cup shortening
cold water

Order of Work
1. Thoroughly chill fat and water.
2. Place flour and salt together in medium bowl. Stir to mix.
3. Use a pastry blender, fork, or two knives to cut the fat into the flour until the dough forms pea-sized pieces.
4. Add cold water one tablespoon at a time and sprinkle over flour/fat mixture. Toss mixture lightly with a fork. DO NOT STIR. Add only enough water to hold dough together. Let dough stand at least 5 minutes. Shape into a ball, handling as little as possible.
5. Chill dough 15 to 30 minutes.
6. Sprinkle 3 to 4 tablespoons of flour on a clean, dry surface or pastry mat/cloth. Lightly coat a rolling pin with flour. Or use two 18” x 18” sheets of waxed or parchment paper to roll out dough.
7. Divide dough into two parts. Form one piece of dough into circular shape and then flatten with rolling pin on pastry mat/cloth or between two sheets of waxed or parchment paper.
8. Roll dough with short strokes from center to outer edge, using a light, quick motion. Be careful not to roll over edge of dough. Press on a different part of the dough with each roll. Lift from surface occasionally. Roll about 1/8-inch thick and slightly larger than the pie pan.
9. Fold dough in half, lift and place in pie pan, and unfold.
10. Beginning at center of pan and working toward edge, gently press dough into pie pan. Do not pull or stretch dough since that can make the pie crust shrink during baking.
11. Chill prepared pie crust for 20 to 30 minutes to prevent crust from shrinking during baking.
12. Prepare filling.
Apple Pie Filling

Ingredients
1 prepared unbaked pastry for two-crust pie
5 cups peeled, sliced tart apples (5 to 6 apples)
2 tablespoons lemon juice
3/4 to 1 cup sugar
1 tablespoon flour
1/4 teaspoon salt
1 tablespoon butter or margarine
1 egg, beaten, or 2 tablespoons milk, if desired
1 teaspoon sugar, if desired

Order of Work
1. While preparing filling, place the prepared pie crust in refrigerator for 20-30 minutes.
2. Preheat oven to 425 degrees F.
3. Rinse, peel, and core apples. Slice apples and place in medium bowl. Sprinkle with lemon juice to prevent apples from turning brown and toss gently.
4. In small mixing bowl, combine sugar, flour, and salt. Add to apple slices and mix.
5. Spoon apple mixture into prepared pie crust.
6. Cut butter or margarine into small pieces and sprinkle on top of apple filling.
7. Use cold water to moisten edges of the dough on the rim of the pie pan.
8. Roll out remaining dough for upper crust.
9. Place upper crust on pie and press upper and lower edges together on rim of pie pan.
10. Cut venting holes in top of pastry.
11. Use a knife to trim dough evenly around edge of pie pan.
12. Flute edge by placing left thumb and index finger 1/2 inch apart on outside of pastry rim. With right index finger push pastry between fingers or lightly press edges together with a fork.
13. If desired, brush top crust with beaten egg or milk then lightly sprinkle with sugar.
14. Bake for 15 minutes, then reduce heat to 350 degrees F. Bake 25 minutes longer or until crust is brown.

Nutrition Facts per Serving: 555 calories, 28 g fat, 386 mg sodium, 71 g carbohydrate, 2 g fiber, 6 g protein, 14 mg calcium

Variation: Spices – Add 1 teaspoon cinnamon and/or ½ teaspoon nutmeg to sugar mixture if desired.

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For the Fair: Spice variation may be used if desired. Use a disposable pie pan because the pan will not be returned. Place the whole pie (including the disposable pie pan) in a re-closeable plastic bag.
Yeast Breads

Cinnamon Twists
Adapted for use in Kentucky from 4-H Cooking 301, p. 42 and 44, University of Illinois Extension. Used with permission.

Yield: 12 rolls

**Sweet Dough Ingredients**
- ¼ cup sugar
- 1 teaspoon salt
- 1 package yeast
- ½ cup milk, heated to 100 to 110 degrees F
- ½ cup water, heated to 100 to 110 degrees F
- 1/8 cup oil or melted butter
- 1 egg
- ⅛ teaspoon grated lemon rind, if desired
- 2 ½ cups all-purpose flour, approximately

**Topping Ingredients**
- ¼ cup butter, melted
- ½ cup sugar
- 2 teaspoons cinnamon

**Order of Work**
1. Put sugar, salt, and yeast in mixing bowl. Mix well.
2. Place milk and water in microwave-safe bowl. Heat in microwave for 1 to 2 minutes. Remove from microwave and check temperature with food thermometer. Pour warm liquids over ingredients in mixing bowl and stir well. Allow mixture to stand 1 to 2 minutes.
3. Add oil or butter, eggs, and lemon rind to mixture. Beat until smooth.
4. Add 2 cups of flour to mixture and beat until smooth.
5. Add enough flour to make dough that is soft, but stiff enough to handle.
6. Turn dough out onto a lightly floured surface and knead until dough is smooth, elastic, and does not stick to surface or hands, about 8 to 10 minutes.
7. Place dough in a mixing bowl lightly coated with nonstick cooking spray. Spray top of dough with nonstick cooking spray and cover with damp, clean dish towel. Let rise in a warm place until doubled in size, about 1 hour.
8. Punch dough down and let stand 10 minutes.
9. Lightly coat baking sheet with nonstick cooking spray.
10. Roll prepared dough into a square about 12" x 12."
13. Place on prepared baking sheet about 2 inches apart. Brush top with melted butter and sprinkle with sugar-cinnamon mixture.
14. Cover. Let rise in warm place until doubled in size.
15. Bake at 350 degrees F about 25 minutes or until lightly browned.
16. Top with basic icing if desired.

Nutrition Facts per Roll: 180 calories, 7g fat, 240 mg sodium, 29g carbohydrates, 1g fiber, 4g protein, 26mg calcium

For the Fair: After the twists have completely cooled, place 3 twists on a disposable plate. Place the plate in a re-closable plastic bag.
Soft Pretzels
Used with permission from 4-H Cooking 301, p. 48, University of Illinois Extension

Yield: 14 pretzels

Ingredients
4 to 4 1/2 cups all-purpose flour
2 tablespoons sugar
1 package dry active yeast
1 1/2 teaspoons salt
1 cup low-fat milk
1/2 cup water
2 tablespoons vegetable oil
2 eggs, lightly beaten
Poppy seed, sesame seed, coarse salt, or grated Parmesan cheese

Order of Work
1. Preheat oven to 350 degrees F. In large bowl, combine 2 cups flour, sugar, undissolved yeast, and salt.
2. Heat milk, water, and oil until very warm (120 to 130 degrees F).
3. Stir milk mixture into flour mixture until well combined.
4. Add enough of the remaining flour to make a soft dough.
5. Knead on floured surface until smooth and elastic, about 4 to 6 minutes.
6. Cover; let rest on floured surface 10 minutes.
7. Divide dough into 14 equal pieces.
8. Roll each piece into a 20-inch rope
9. Cover; let rest 5 to 10 minutes until risen slightly.
10. Shape into pretzels by curving ends of each rope to make a circle; cross ends at top. Twist ends once and lay over bottom of circle.
11. Place pretzels on two greased baking sheets.
13. Remove from oven; brush again with eggs and sprinkle with poppy seeds, sesame seeds, coarse salt, or grated cheese.
14. Return to oven and bake for 15 minutes or until lightly browned. Remove pretzels from baking sheet; let cool on racks.

Nutrition Facts per Pretzel: 175 calories, 4 g fat, 270 mg sodium, 29 g carbohydrates, 1g fiber, 5 g protein, 47 mg calcium

For the Fair: Place 3 pretzels on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.
Oatmeal Bread
Used with permission from 4-H Cooking 401, p. 25, University of Illinois Extension

Yield: 2 loaves, 20 slices per loaf

Ingredients
2 packages active dry yeast
3/4 cup water, heated to 100 to 110 degrees F
3 tablespoons sugar
3 tablespoons melted butter or oil
2 cups milk
2 teaspoons salt
1 cup quick oats
3 cups bread flour
3 cups whole wheat flour

Order of Work
1. In a large mixing bowl combine yeast, water, and sugar; let stand 10 minutes.
2. Stir in butter or oil, milk, salt, oats, and bread flour; beat until smooth.
3. Mix in enough remaining whole wheat flour to form a soft dough and until mixture begins to pull away from sides of bowl.
4. On a lightly floured surface, turn out dough; knead until dough is smooth and elastic, about 8 to 10 minutes.
5. Place dough in a large mixing bowl lightly coated with nonstick cooking spray. Cover with clean, damp dishtowel. Let rise in warm place, free from drafts, until doubled in size, about 40 minutes.
6. Lightly coat two 9” x 5” loaf pans with nonstick cooking spray; set aside.
7. Punch down dough and turn out on lightly floured surface. Cover and let rest 10 minutes.
8. Shape into loaves. Place in prepared pans. Cover and let rise until doubled, about 45 minutes.
9. Preheat oven to 425 degrees F. Bake loaves 25 to 30 minutes, until lightly browned and bread sounds hollow when tapped.
10. Remove from pans and place on wire rack to cool.

Nutrition Facts per Slice: 93 calories, 2 g fat, 131 mg sodium, 17g carbohydrate, 2 g fiber, 3 g protein, 22 mg calcium

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For the Fair: After the loaves cool completely, place one loaf in a re-closable zip-type plastic bag.
### Bread Made in a Bread Machine

#### Honey Whole Wheat Bread
Sandra Bastin, Extension Specialist, Food and Nutrition, Kentucky Cooperative Extension Service in *Super Star Chef*

Kneads a Little Dough

16 servings per 1-pound loaf

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>1-pound loaf</th>
<th>1 1/2-pound loaf</th>
<th>2-pound loaf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Active dry yeast</td>
<td>1 1/2 teaspoons</td>
<td>2 1/4 teaspoons</td>
<td>3 teaspoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1 1/3 cups</td>
<td>2 cups</td>
<td>2 2/3 cups</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2/3 cup</td>
<td>1 cup</td>
<td>1 1/3 cups</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 teaspoons</td>
<td>2 teaspoons</td>
<td>3 teaspoons</td>
</tr>
<tr>
<td>Butter (cut in small pieces)</td>
<td>2 teaspoons</td>
<td>1 tablespoon</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>Honey (80°F)</td>
<td>2 tablespoons</td>
<td>1/4 cup</td>
<td>1/4 cup + 2 tablespoons</td>
</tr>
<tr>
<td>Milk (80°F)</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Water (80°F)</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Egg</td>
<td>1 large</td>
<td>1 large</td>
<td>2 large</td>
</tr>
</tbody>
</table>

1. Add the ingredients in the order specified in your bread machine owner’s manual.
2. Set the bread machine on the basic/standard bread making setting.
3. Select the medium or normal baking cycle.
4. Cool to room temperature before slicing.

**Getting the Most From Your Bread Machine** Nutrition Analysis (1 slice from 1-pound): 42 calories, 2 g protein, 7g carbohydrates, 1 g fat (21%)

**For the Fair:** After the loaf cools completely, place one loaf in a re-closable zip-type plastic bag.
Candy

Classic Chocolate Fudge
Used with permission from 4-H Cooking 401, p. 89, University of Illinois Extension

Yield: 1 ½ pounds or 32 pieces

Ingredients
Butter, softened
2 cups sugar
3/4 cup half and half or whole milk
2 ounces unsweetened baking chocolate, coarsely chopped
2 tablespoons corn syrup
1/4 teaspoon salt
2 tablespoons butter
1 teaspoon vanilla
1/2 cup coarsely chopped nuts, if desired

Order of Work
1. Line a 9” x 4” x 3” loaf pan or an 8” x 8” pan with foil, extending the foil over the edges of the pan. Butter the foil and set aside.
2. Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, milk, chocolate, corn syrup, and salt.
3. Cook and stir over medium-high heat until the mixture boils. Clip a candy thermometer to the side of the pan.
4. Reduce heat to medium-low; continue boiling. Stir frequently.
5. Cook until the thermometer registers 234 degrees F. If no thermometer is available, cook to the soft ball stage. Test by dropping a small amount of syrup into cold water.
6. When candy reaches 234 degrees F, remove saucepan from heat. Add butter and vanilla but DO NOT STIR.
7. Cool, without stirring or disturbing in any way, to 110 degrees F. This should take 45 to 60 minutes.
8. Remove thermometer from saucepan. With a wooden spoon, beat vigorously until fudge just begins to thicken. If desired, add nuts. Continue beating until the fudge becomes very thick and just starts to lose its glossy sheen. This should take 5 to 10 minutes.
9. Immediately spread fudge in the prepared pan. Score the pieces while still warm.
10. When fudge is firm, use the foil to lift out of the pan. Cut fudge into squares.
11. Store fudge in a tightly covered container.

Nutrition Facts per Piece with Nuts: 87 calories, 3 g fat, 27 mg sodium, 15g carbohydrate, less than 1 g fiber, less than 1 g protein, 7 mg calcium

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For the Fair: Nuts are optional. Cut the fudge into pieces, about 1 inch square. Place 3 pieces on a disposable plate. Place the plate inside a re-closable zip-type plastic bag.
DIVISION 6036 - 4-H FOOD PRESERVATION EXHIBITS—2017
Sandra Bastin – Food & Nutrition Specialist
Martha Welch – 4-H Youth Development Specialist

1. **Classes in Division**: 861-865.

2. **Number of Entries Permitted**:
   a. County may submit ONE entry per class.
   b. A member may enter one class in the Food Preservation division. (This means: a member’s name should appear only one time on the county’s Food Preservation Division invoice sheet.)

3. **General Rules**:
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at [www.kystatefair.org](http://www.kystatefair.org)
      Click on “Compete,” then “Premium Book”, then “4-H Exhibits.”
   b. **Items must meet the requirements for the class**: otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. **Unique Rules or Instructions**:
   a. Recipes: Entries are to be made using recipes found in the 2017 4-H Fair Recipe Book at [http://4-h.ca.uky.edu/content/food-and-nutrition](http://4-h.ca.uky.edu/content/food-and-nutrition) or contact your county Extension agent for 4-H YD.
   b. Canned entries must be prepared from raw produce.
   c. Re-canning of commercially processed foods is not permitted.
   d. Helpful Information for the following classes can be found on the National Center for Home Food Preservation website.
   e. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
   f. Jars must be clear, clean STANDARD jars specifically designed for home canning. If mayonnaise or similar non-standard jars are used, the product will not be judged or awarded a premium.
   g. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
   h. Judges will open the jar for judging purposes. Do NOT eat contents of containers upon return.

5. **Additional Documentation Required**:
   a. See labeling instructions below and in class description.

6. **Labeling**:
   a. **All entries**: Will have 2 labels. Attach both securely to the outside of the container.
      i. Identification card (4LO-11SO): The State Fair Entry system will generate this label.
      ii. Preserved food label: Use the 4-H labels located at the end of this section. Fill out the label completely.

7. **Entry Instructions**: All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. **Awards**:
   a. Each entry that meets class requirements will receive a ribbon.
   b. A champion will be named in each class.
   c. An overall grand champion and a reserve champion will be selected.

9. **Class Descriptions**: 4-H Food Preservation entries will be divided into the following levels and classes:
861 **Dried Apples:** Dry apples according to the instructions in the *2017 4-H Fair Recipe Book* at [http://4-h.ca.uky.edu/content/food-and-nutrition](http://4-h.ca.uky.edu/content/food-and-nutrition). Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. Size of the container is not being judged. Publication HE 3-501 may be helpful: [http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf](http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf)

862 **Salsa:** (pint jar or smaller) canned using a boiling water canner. Use the recipe in the *2017 4-H Fair Recipe Book* at [http://4-h.ca.uky.edu/content/food-and-nutrition](http://4-h.ca.uky.edu/content/food-and-nutrition). The USDA recommended headspace for salsa is ½ inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Salsa (FCS3-581) at [http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf](http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf), Home Canning Tomatoes and Tomato Products (FCS3-580) at [http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf](http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf) and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

863 **Dill Pickles:** (pint jar or smaller), canned using a boiling water canner: Use the recipe in the *2017 4-H Fair Recipe Book* at [http://4-h.ca.uky.edu/content/food-and-nutrition](http://4-h.ca.uky.edu/content/food-and-nutrition). The USDA recommended headspace for pickles: ½ inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at [http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf](http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf) and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

864 **Strawberry Jam:** (half pint or smaller jar), canned using a boiling water canner. Use the recipe in the *2017 4-H Fair Recipe Book* at [http://4-h.ca.uky.edu/content/food-and-nutrition](http://4-h.ca.uky.edu/content/food-and-nutrition). The USDA recommended headspace for jam is ¼ inch. Canning label must be completed by member and affixed to the jar. Write the type of fruit used on the canning label. Publications FCS3-579 at [http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf](http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf) and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful. Refrigerator and freezer jams are not appropriate for this class.

865 **Green Beans:** (One pint), canned using a pressure canner. Use the recipe in the *2017 4-H Fair Recipe Book* at [http://4-h.ca.uky.edu/content/food-and-nutrition](http://4-h.ca.uky.edu/content/food-and-nutrition). Beans may be ‘raw packed’ or ‘hot packed’ but the packing method used must be indicated on the label. The USDA recommended headspace for green beans is 1 inch. Canning label must be completed by member and affixed to the jar. Publication FCS3-583 Home Canning Vegetables ([http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf](http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf)) and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

Preserved Food labels are on next page
### Preserved Food Labels

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<th>Product</th>
<th>Date Packaged:</th>
<th>Which type of processing did you use?</th>
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<tr>
<td><strong>Dried Apples</strong></td>
<td>__________________________</td>
<td>____ Boiling Water Canner</td>
</tr>
<tr>
<td></td>
<td></td>
<td>____ Pressure Canner</td>
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</tbody>
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<table>
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<th>Product</th>
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<td></td>
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<tr>
<td></td>
<td></td>
<td>____ Pressure Canner</td>
</tr>
</tbody>
</table>

- When you packed the beans into the jar, did you use a raw pack or hot pack?
  - ____ Raw Pack
  - ____ Hot Pack

Revised 8-27-2016

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2017 Kentucky 4-H Fair Recipe Book—Food Preservation Division

For fair competition, Kentucky 4-H members are to use the recipes in this booklet. The recipes were adapted from the Put It Up! Food Preservation for Youth curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension. Additional helpful information is available on the NCHFP website at: http://nchfp.uga.edu/.

861 **Dried Apples:** Dry apples according to the instructions in the 2017 4-H Fair Recipe Book. Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. Size of the container is not being judged. Publication HE 3-501 may be helpful:
http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf


864 **Strawberry Jam:** (half pint or smaller jar), canned using a boiling water canner. Use the recipe in the 2017 4-H Fair Recipe Book. The USDA recommended headspace for jam is ¼ inch. Canning label must be completed by member and affixed to the jar. Write the type of fruit used on the canning label. Publications FCS3-579 at http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf and USDA Complete Guide to Home Canning: http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf may be helpful. Refrigerator and freezer jams are not appropriate for this class.

865 **Green Beans:** (One pint), canned using a pressure canner. Use the recipe in the 2017 4-H Fair Recipe Book. Beans may be ‘raw packed’ or ‘hot packed’ but the packing method used must be indicated on the label. The USDA recommended headspace for green beans is 1 inch. Canning label must be completed by member and affixed to the jar. Publication FCS3-583 Home Canning Vegetables (http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf and USDA Complete Guide to Home Canning: http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf may be helpful.
Dried Apples
Recipe adapted from the Put It Up! Food Preservation for Youth curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension

2 to 3 apples of your choice
2 cups vitamin C-enriched apple juice (enough to cover the apples when sliced)
Cooking spray

1. If you are using an electric dehydrator, plug it in (so that it is not touching anything) with the lid on the base. If you are using an oven, slide oven racks to be 2 to 3 inches apart and turn on oven. Preheat dehydrator or oven to 140°F.
2. Wash apples under cool running water.
3. Place enough apple juice in a bowl to cover the apples when sliced.
4. Core and peel the apples. Cut away any bruised or damaged areas. Carefully cut apples into 1/8-inch thick pieces, either as slices or rings.
5. To prevent browning, place the apple pieces into the bowl of juice as they are cut. Soak the apple pieces in the juice for 3 to 5 minutes.
6. Spray drying tray lightly with cooking spray. This will prevent sticking.
7. Remove the apple pieces from the juice, place briefly on paper towels to remove excess juice, and then place the pieces in a single layer on the drying tray. Place the drying tray into the preheated dehydrator or oven.
8. Dry at 140°F for approximately 6 to 12 hours in a dehydrator. Plan to start checking for doneness in 3 hours and check every hour or half-hour until done. Oven drying may take 12 to 24 hours. If using an oven, leave the door cracked open to allow moist air to escape. Place a fan outside the oven near the door to speed up drying time.
9. When dry, the apple pieces should be bendable, but not sticky. If a piece is folded in half, it should not stick to itself. You should not be able to squeeze any moisture from the fruit. Do not let the apples dry so long that they become crispy.
10. After drying, cool the dried apples 30 to 60 minutes before packaging. Packaging warm fruit could lead to sweating and mold growth.
11. Once they are cool, put the dried apples into a sealable airtight container. Label the container with the name of the fruit and the date.

UK Extension Publication HE 3-501 may be helpful.

For the fair: Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. The container may be larger than needed for 12 pieces. Judging will be based on suitability of container, not size.
Boiling Water Canning

Follow these general instructions for boiling water canning Choice Salsa, Dill Pickles or Strawberry Jam.

Prepare canner and jars:
1. Assemble equipment and ingredients.
2. Place rack in bottom of boiling water canner. Fill canner half full with clean, hot water and place on burner. Turn heat on medium-high to heat water in canner to the temperature specified in each recipe (180°F, simmering, for hot packed Choice Salsa and Strawberry Jam; 140°F, almost simmering, for raw packed Dill Pickles).
3. Only use jars that were specifically made for home canning. (Do not re-use containers such as mayonnaise jars.) Use only the jar sizes specified in each recipe. Examine jars carefully. Discard any with cracks or chips in the rim. Examine ring bands and discard any with rust or bends.
4. Wash jars thoroughly in warm soapy water, rinse well, and place them in the canner to stay warm until ready to use.
5. Wash ring bands and prepare lids as instructed by the manufacturer.
6. Heat 3 to 4 cups hot water in a medium saucepan for adding to canner, if needed.

Prepare the recipe:
As directed for each product.

Fill the jars:
1. Slowly remove jars from hot water with jar lifter. Carefully empty any water back into the canner. Place jars upright on towel-covered countertop or rack.
2. Fill jars as directed in each recipe, leaving the required headspace. Headspace is the gap between the top of the food and the top of the jar rim. Measure headspace with headspace tool or ruler to ensure it is correct.
3. Remove air bubbles by slowly moving bubble freer or nonmetal spatula gently in and out around the inside edge of each jar. Check headspace of each jar again and gently add or remove liquid with a small spoon, if needed.
4. Wipe jar rims with a clean, damp paper towel.
5. Apply lids according to manufacturer’s directions. Turn band onto jars until fingertip tight. Fingertip tight is when you meet firm resistance as you turn the band onto the jar using your thumb and two fingers.

Boiling water processing:
1. Use a thermometer to check that the temperature of the water in the canner is the temperature specified in the recipe (180°F for Choice Salsa or Strawberry Jam; 140°F for Dill Pickles). Adjust burner higher or lower, if necessary.
2. Use a jar lifter to carefully place filled jars one at a time on the rack in the canner. Keep jars upright at all times. Make sure water is 1 to 2 inches above tops of jars. Add hot water from the saucepan if needed, pouring between jars rather than directly on top of jars.
3. Place lid on canner and turn heat to high. Bring water in canner to a strong boil and then start a timer, using the time specified in the recipe for your altitude. Be sure to maintain a steady boil throughout the entire timing process.

4. Once the timer goes off, turn off heat. Remove canner lid, lifting the underside of the lid away from you to direct the steam away from your face. Wait 5 minutes for the contents of the jars to settle.

5. After 5 minutes of cooling, remove jars from the canner one at a time using a jar lifter, keeping them upright. Be careful not to tilt them. Place jars at least 1 inch apart on a dry towel or cake-cooling rack. Place away from drafts of moving air.

6. Let jars cool, undisturbed, for 12 to 24 hours. Check jars for vacuum seals. The lids on sealed jars will be indented and will not flex when pressed.

7. Remove ring bands from sealed jars and wipe jars. Store in a cool, dark, dry place. Store unsealed or opened jars in the refrigerator and eat within one week.

Choice Salsa
Recipe is from the Put It Up! Food Preservation for Youth curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

6 cups (about 5 pounds) tomatoes (red, orange, yellow or green)
9 cups (about 3 pounds) onions and/or peppers of any variety*
1½ cups commercially bottled lemon or lime juice
3 teaspoons canning or pickling salt
About 6 pint (or 12 half-pint) canning jars

*Red, yellow or white onions may be used and will slightly affect the overall flavor. More bell peppers make a milder salsa, while hot chili peppers make a spicier salsa. It is important to the safety of the salsa that you use no more than 9 cups total of onions and peppers.

1. Prepare canner and jars as directed in Boiling Water Canning, heating to 180°F (simmering).
2. Peel tomatoes: Fill a stockpot with enough water to cover several tomatoes at a time. Bring water to a boil while preparing tomatoes. Fill a large bowl with ice (if you have it) and cold water. Wash tomatoes. Cut an “x” in the non-stem end of tomatoes with the tip of a small knife. Place 2 to 3 tomatoes at a time in boiling water for 30 to 60 seconds or until skins split. Remove tomatoes with a slotted spoon and place in cold/ice water. Slip off tomato skins and discard them. Place tomatoes on a clean cutting board.
3. Carefully use a knife to remove the firm inner core from tomatoes. Coarsely chop tomatoes (into blueberry-sized pieces).
4. Peel, rinse, trim and dice onions in ¼-inch pieces.
5. Bell peppers: Rinse peppers. Remove stems, seeds and membranes. Dice peppers in ¼-inch pieces.
6. If using hot peppers: Place food handling gloves on both hands. Rinse and dry hot peppers. Remove stems and remove the seeds and membranes, unless you want more spicy heat. Dice hot peppers into very small pieces. Remove and discard gloves. Wash hands well.
7. Measure and combine 9 cups of peppers and onions with 6 cups of tomatoes in a large stockpot. You can vary the individual amounts of peppers and onions to suit your taste, but be sure that they measure 9 cups in total. Measure and add 1 ½ cups bottled lemon or lime juice and 3 teaspoons salt. Stir to mix ingredients evenly.
8. Heat to boiling over high heat and then reduce to a simmer and cook for 3 minutes, stirring as needed to prevent scorching.
9. Remove hot jars from canner and fill as directed in **Boiling Water Canning**, leaving ½-inch headspace. Use a jar funnel for neater filling and be sure to release air bubbles and adjust headspace if needed. Wipe jar rims and apply lids.
10. Process in a boiling water canner as directed in **Boiling Water Canning**. Process pint or half-pint jars for 15 minutes at altitudes of 1,000 feet or below; 20 minutes at altitudes of 1,001-6,000 feet.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

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**Dill Pickles**

Recipe is from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

About 9 pounds (36) pickling cucumbers, 3 to 4 inches long
3 cups water
3 cups vinegar (5% acidity)
6 tablespoons canning salt
10 to 11 heads of fresh dill or 1 ½ teaspoons dried dill weed or dill seed
3 to 3 ½ tablespoons whole mustard seed
3 to 7 cloves of garlic (optional)
About 6 to 7 pint (or 12 to 14 half-pint) canning jars (use wide mouth jars for easier packing)

1. Prepare canner and jars as directed in **Boiling Water Canning**, heating to 140°F (almost simmering).
2. Rinse cucumbers in a colander immediately before using. Scrub well, giving special attention to the area around the stems.
3. Remove a ¼-inch slice off the blossom end of each cucumber and discard. If stem is still attached, cut off all but ¼ inch. Carefully slice the cucumbers lengthwise and then lengthwise again to create spears.
4. If using fresh dill, chop leaves finely with scissors, separating into small piles of 1 ½ heads per pile. If using garlic, peel and slice cloves into thin slices.
5. *Make the pickling brine:* Combine 3 cups water, 3 cups vinegar and 6 tablespoons salt in a large saucepan. Bring to a boil over high heat
6. Remove hot jars from canner as directed in **Boiling Water Canning**. Place 1 ½ heads of chopped dill or 1 ½ teaspoons dried dill weed or dill seed in the bottom of each jar. Add ½ teaspoon mustard seed to
each jar. Add ½ to 1 clove of sliced garlic to each jar, if desired. (Use one-half those ingredient amounts if using half-pint jars.)

7. Pack cucumber spears tightly into the jars, leaving ½-inch or more of headspace. (If using half-pint jars, it may be necessary to trim the length of the cucumber spears.) Ladle boiling pickling solution over the cucumbers in the jars, leaving ½-inch headspace. Use a jar funnel for neater filling and be sure to release air bubbles and adjust headspace if needed, as directed in Boiling Water Canning. Wipe jar rims and apply lids.

8. Process in a boiling water canner as directed in Boiling Water Canning. Process pint or half-pint jars for 10 minutes at altitudes of 1,000 feet or below; 15 minutes at altitudes of 1,001-6,000 feet.

9. For best flavor, store sealed jars for 3 weeks before eating.

For the fair: Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

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**Strawberry Jam (with Regular Pectin)**

Recipe is from the Put It Up! Food Preservation for Youth curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

5 cups crushed strawberries (about 4 pints strawberries)*
1 package powdered pectin
7 cups sugar
About 8 half-pint (or 16 4-ounce) canning jars

*Strawberry jam is best made with fresh-picked, in-season berries. If you use store-bought berries, be sure to mash them up very well or you will get a lot of floating fruit and trapped air in the final product.

1. Prepare the canner and jars as directed in Boiling Water Canning, heating to 180°F (simmering). If you are using 4-ounce jars and need to double-stack them, place a second canning rack on top of the first layer of jars. Continue to place jars in a single layer on top of this second rack.
2. Rinse strawberries in a colander immediately before using. Do not soak berries. Gently lift them out of water. Remove caps.
3. Cut out and discard bruised spots, if needed.
4. Thoroughly crush berries one layer at a time in a deep baking pan or cookie sheet using a potato masher. It is helpful to place a damp dish towel or slip-proof mat under the pan to prevent sliding.
5. Premeasure 7 cups sugar into a bowl and set aside.
6. Measure 5 cups crushed strawberries and add to a stockpot.
7. Add 1 package of regular pectin to strawberries and stir well. Turn burner under stockpot to high heat, stir constantly, and bring to a full boil (bubbles over the entire surface).
8. Add the premeasured 7 cups sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute, stirring constantly. Do not boil longer. Longer boiling may damage the pectin bond, causing jam to soften.
9. Remove from heat; quickly skim foam from top with a slotted spoon.
10. Remove hot jars from canner and fill as directed in **Boiling Water Canning**, leaving \( \frac{1}{4} \)-inch headspace. Use a jar funnel for neater filling and check and adjust headspace if needed. Wipe jar rims and apply lids.
11. Process in a boiling water canner as directed in **Boiling Water Canning**. Process half-pint or 4-ounce jars for 10 minutes at altitudes up to 6,000 feet. If needed, 4-ounce jars can be stacked in the canner by placing a second rack on top of the first layer of jars and placing a second layer of jars on top of this rack. Make sure water is 1 to 2 inches above tops of all jars.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

### Preserved Food Labels

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**When you packed the beans into the jar, did you use a raw pack or hot pack?**

____ Raw Pack  ____ Hot Pack

**Which type of processing did you use?**

____ Boiling Water Canner  ____ Pressure Canner
Pressure Canning

Follow these general instructions for pressure canning Green Beans and other low-acid foods (vegetables, meats, poultry, and combination recipes).

Prepare canner and jars:
1. Assemble equipment and ingredients.
2. Place rack into pressure canner. Add 2 to 3 inches of water and place on burner. Turn burner on medium-high to heat water in canner to 140°F (almost simmering) for a raw pack, or 180°F (simmering) for a hot pack.
3. Only use jars that were specifically made for home canning. (Do not re-use containers such as mayonnaise jars.) Use only the jar sizes specified in the recipe. Examine jars carefully. Discard any with cracks or chips in the rim. Examine ring bands and discard any with rust or bends.
4. Wash jars thoroughly in warm soapy water and rinse well. To keep jars warm until use, either fill jars with hot water and place upright in the canner or cover jars with hot water in a clean, drain-plugged sink.
5. Wash ring bands and prepare lids as instructed by the manufacturer.

Prepare the recipe:
As directed for raw pack or hot pack.

Fill the jars:
1. Remove jars from hot water with jar lifter and pour water out in sink (not in canner). Place jars upright on towel-covered countertop or rack.
2. Fill jars as directed in the recipe, leaving the required headspace. Headspace is the gap between the top of the food and the top of the jar rim. Measure headspace with headspace tool or ruler to ensure it is correct.
3. Remove air bubbles by slowly moving bubble freer or spatula gently in and out around the inside edge of each jar. Check headspace of each jar again and gently add or remove liquid with a small spoon, if needed.
4. Wipe jar rims with a clean, damp paper towel.
5. Apply lids according to manufacturer’s directions. Turn band onto jars until fingertip tight. Fingertip tight is when you meet firm resistance as you turn the band onto the jar using your thumb and two fingers.

Pressure canner processing:
1. Use a thermometer to check that the temperature of the water in the canner is as specified in the recipe (140°F for a raw pack; 180°F for a hot pack). Adjust burner higher or lower, if necessary.
2. Use a jar lifter to carefully place filled jars one at a time on the rack in the canner. Keep jars upright at all times. Water level will rise, but should not cover jar tops. Remove water if needed.
3. Place lid on canner and close tightly, but leave the weight off the vent port. Turn heat to high. Wait until you see steam form a funnel as it comes out of the vent port, and then set a timer for 10 minutes. Allow steam to escape for 10 minutes to vent the canner (remove excess air).
4. After the canner has vented for 10 minutes, place the weight or close the vent port to begin pressurizing the canner.

5. Determine how many pounds of pressure are needed for processing at your altitude. For a weighted gauge canner, this is 10 pounds at altitudes of 1,000 feet and below; 15 pounds at altitudes above 1,000 feet. For a dial gauge canner, it is 11 pounds at altitudes of 2,000 feet and below; 12 pounds at altitudes of 2,001 to 4,000 feet; or 13 pounds at altitudes of 4,001 to 6,000 feet.

6. Wait until you can see and hear the weight steadily jiggling as recommended by the manufacturer (for a weighted gauge canner) or the dial indicates the recommended pressure (for a dial gauge canner). Set the timer for the processing time specified in the recipe. Once the recommended pressure is reached, you may lower the heat very slightly so that pressure does not rise too high, but be careful. If at any time the pressure drops below the recommended level, you must bring the canner back to pressure and reset the timer to the full recommended processing time.

7. When the timer sounds, turn off the heat. Allow the canner pressure to drop naturally as the canner cools. Wait until the pressure returns to 0 pounds (if the canner has a vent lock, it will drop) and then wait 2 more minutes. If the canner gives no indication of the remaining pressure, set a timer for 45 minutes to allow time for the pressure to drop to zero. Carefully check that the pressure is gone before removing the weight from the vent port.

8. After removing the weight, wait 10 minutes for the contents of the jars to settle. Remove the canner lid, lifting the underside of the lid away from you to direct the steam away from your face.

9. Remove jars from the canner one at a time using a jar lifter, keeping them upright. Be careful not to tilt them. Place jars at least 1 inch apart on a dry towel or cake-cooling rack. Place away from drafts of moving air.

10. Let jars cool, undisturbed, for 12 to 24 hours. Check jars for vacuum seals. The lids on sealed jars will be indented and will not flex when pressed.

11. Remove ring bands from sealed jars and wipe jars. Store in a cool, dark, dry place. Store unsealed or opened jars in the refrigerator and eat within one week.

**Green Beans**

Recipe is from the *Put It Up! Food Preservation for Youth* curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

8 to 9 pounds green beans (¾ to 1 pound per pint)
9 cups water
4½ teaspoons canning salt (optional)
About 9 pint canning jars

1. Prepare the canner and jars as directed in *Pressure Canning*, heating to 140 °F (just below simmering) for a raw pack or 180°F (simmering) for a hot pack. See step 5, below.

2. Fill a large saucepan with 9 cups water to be used to fill jars. Cover saucepan with lid and turn heat on high to bring to a boil.
3. Use a colander to rinse beans. Discard any discolored or diseased bean pods.
4. Use your clean hands to snap the ends off the beans, and then snap the beans into 1-inch pieces. Or, use a small knife to cut off ends and slice into 1-inch pieces.
5. Green beans can be canned using either a raw pack or a hot pack. Raw packs are quicker, but hot packs tend to have the best color and flavor. Choose one of the packs below for filling jars and process as directed.

**Raw Pack:**
6. Remove jars from hot water as directed in *Pressure Canning*, pouring the water out in the sink (not in the canner).
7. Use a jar funnel and clean fingers to push raw beans tightly into hot jars, leaving 1-inch headspace.
8. Add ½ teaspoon salt to each jar, if desired.
9. Using a ladle, fill each jar with boiling hot water to cover beans, leaving 1-inch headspace.
10. Remove air bubbles and adjust headspace if needed, as directed in *Pressure Canning*. Wipe jar rims and apply lids.
11. Process pint jars for 20 minutes in a pressure canner, as directed in *Pressure Canning*. Be sure to vent the canner before pressurizing and use the correct processing pressure for your altitude and type of canner.

**OR**

**Hot Pack:**
6. Place beans into the boiling water in the saucepan for 5 minutes. Turn off heat.
7. Remove jars from hot water as directed in *Pressure Canning*, pouring the water out in the sink (not in the canner).
8. Use a jar funnel and slotted spoon to fill the hot jar with the heated beans, leaving 1-inch headspace. Repeat to fill each jar.
9. Add ½ teaspoon salt to each jar, if desired. Using a ladle, fill each jar with the boiling hot cooking liquid to cover the beans, leaving 1-inch headspace.
10. Remove air bubbles and adjust headspace if needed, as directed in *Pressure Canning*. Wipe jar rims and apply lids.
11. Process pint jars for 20 minutes in a pressure canner, as directed in *Pressure Canning*. Be sure to vent the canner before pressurizing and use the correct processing pressure for your altitude and type of canner.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.
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- Raw Pack
- Hot Pack

Which type of processing did you use?

- Boiling Water Canner
- Pressure Canner
DIVISION 6039 - 4-H HOME ENVIRONMENT—2017
Vacant– Family & Consumer Science Specialist
Martha Welch - 4-H Youth Development Specialist

1. **Classes in Division**: Classes 887-913

2. **Number of Entries Permitted**:
   a. County may submit ONE entry per class.
   b. A member may enter up to two classes within ONE of the Units I through Advanced and one class in Changing Spaces in the Home Environment Division. (This means: a member’s name could appear a total of three times in Home Environment--up to two times in ONE of the “units” and one time in “Changing Spaces” on the county’s Home Environment Division invoice sheet.)

3. **General Rules**:
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at www.kystatefair.org. Click on “Compete,” then “Premium Book”, then “4-H Exhibits.”
   b. **Item must meet the requirements for the class**: otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. **Unique Rules or Instructions**:
   a. Exhibit must be in the unit in which the 4-Her is enrolled.
   b. Only those entries that are properly labeled and documented will be considered for class champion.
   c. Wall hangings and bulletin boards must be ready to hang with appropriate hardware attached.
   d. Refinished item refers to an item already in use which has been given a new finish using paint or some type of seal.

5. **Additional Documentation Required**:
   a. The following classes require documentation: 893, 894, and 897-913. Read class description carefully.
   b. Write the member’s name, county, and class number on the front of the sheet, folder or notebook of documentation. Attach documentation to item with a safety pin or binder clip.

6. **Labeling**:
   a. **Identification Card (4LO-11SO)**: The State Fair Entry system will generate this label. Attach it in the most visible place on the exhibit, preferably on the lower right-hand corner. Labels may be securely taped, attached with a rubber band through a hole in the corner or safety pinned (fabric items). Do NOT use straight pins.
   b. **Small label**: To insure that all parts of the exhibit make it back to the county, “hide” a small label (with a minimum of the county name) on EVERY part that might become separated from others; these should not be visible to the public when displayed.

7. **Entry Instructions**: All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. **Awards**:
   a. Each entry that meets the class requirements will receive a ribbon.
   b. A champion will be named in each class.
   c. An overall grand champion and a reserve champion will be selected.

9. **Class Descriptions**: 4-H Home Environment entries may be made in the following classes:
Unit I EXHIBITS from *Exploring Your Home* project book

887 Color Collage (pp. 7-8, activity 3): A collage of color created by the member to depict colors liked by the member. A collage is made up of a collection of objects (such as paper, fabric, wrapping paper, wallpaper, carpet, or other materials) artistically arranged and adhered to a mat board or foam core board.

888 Texture Collage (pp. 8-9, see activities 1 & 2): A collection of textured items or rubbings of textured items artistically arranged and adhered to mat board or foam core board.

889 Transparent finish applied to small wood object (pp. 13-14): Apply a clear finish such as tung oil, penetrating seal or polyurethane which does not include stain to a small wood object such as a bowl, tray, cutting board, board game or box. A transparent finish allows the wood grain to show through. Judging emphasis will be on how well the object is prepared for the finish and how well the finish has been applied, not the construction of the wood object. The wood object may be made by the member, made by someone else, purchased or found. Items that are stained or finished with paint do not fit in this class.

890 Simple cloth item for the home (Sewing machine may be used but is not required): Examples: decorative pillow, tablecloth, laundry bag, place mats; footstool with a seat made of woven fabric; fabric applied to an item such as a box, plate, or lampshade. Unacceptable: purses, tote bags, backpacks, duffle bags.

891 Wastebasket (pp. 10-12) decorated by member

892 Bulletin board (If it is to be hung on a wall, it must be ready to hang with appropriate hardware attached.)

Unit II EXHIBITS from *Living with Others* project book

893 Decorative item for the home & photo: decorative item created by the member as part of a 4-H Home Environment Project. Include a photo showing how the item fits into the home’s décor.

894 Simple wood item refinished by the 4-H member (pp. 14-15): Item should have straight lines with no elaborate carvings or turnings. (The idea is to learn how to apply a new finish such as paint, stain, varnish, polyurethane, etc. to a simple wooden furnishing that’s already in use.) Documentation is to include a “before” photo with explanation of how the item was refinished must be securely attached. Examples: refinished footstool, children's furniture, small box, tray, picture frame, bookshelves, and plant stand.

895 Cloth item for the home created using a sewing machine (Unit II, p. 12-14): Examples: hemmed tablecloth or table runner, wall hanging, pillow, pillow case, throw, embellished towels, shower curtain, chair cover, laundry bag, pet bed, valence, and curtains. Unacceptable: purses, tote bags, backpacks, duffle bags.

896 Invitation and thank you letter/note: Design an invitation and thank you letter/note for a sleepover, birthday party or other occasion of your choice. (p. 6-7) Cards/letters may be created with computer software or handwritten. Decorations on the cards/letters may be member’s original artwork, computer-generated art, purchased or found decorative items. The message written in the card or letter is more important than the decorations. Write your name and county on the back of each card/letter and place each card/letter in a plastic sheet protector. (For the fair, it is best to use a fictitious address and contact information on the invitation or thank you.)

Unit III EXHIBITS from *Where I Live* project book.

897 Accessory for the home created by the 4-H member: This exhibit is to be made up of two parts: 1) the accessory and 2) a sheet or folder of documentation. Documentation is to include: a sketch or photo to show how the accessory is used in the home and a description of how the design and colors fit in with the other
furnishings and color used in the home. Examples: stitchery or appliqué wall hanging, latch hook items, pillow with applied design (stitchery, appliqué or other media), rug, picture in appropriate frame and ready to hang.

898 Individual place (table) setting: This exhibit is to be made up of two parts: 1) one individual place setting appropriate to a theme or event chosen by the 4-H member and 2) a color photo or diagram of the place setting showing how it should be arranged. (pp. 11-13) Include plate, beverage container(s), placemat, and napkin. Additional decorative item(s) are optional. All items that make up the place setting are to fit on the surface of the placemat. Flatware (knife, fork and spoon) must be included in the photo/diagram showing how all the items are arranged, but do NOT send flatware to the state fair. To insure that all pieces get returned to the member, write the name and county of the exhibitor on tape and place it on every part of the table setting in a location hidden to the public when exhibited at the fair.

899 Piece of furniture refinished (stripped, sanded, and painted or stained/sealed) by the 4-H member (pp. 16-20): This exhibit is to be made up of two parts: 1) the furniture and 2) Documentation is to include a “before” photo with explanation of how the item was refinished must be securely attached. Examples: rocker, table, chair or chest.

900 Old or discarded item made useful in a new way as a home accessory (p. 20): This exhibit is to be made up of two parts: 1) the accessory and 2) a sheet or folder of documentation. Documentation is to include a “before” photo; an explanation of how the item was made useful again in a new way; materials used, cost and time involved in project. Examples: old silverware flattened and made into wind chimes; scrap wood pieces made into wall art; old lace doily attached to a pillow or framed; old tool box cleaned up and made into a TV stand.

Unit IV EXHIBITS from In My Home project book

901 An accessory for the home, made with member’s original or adapted design: This exhibit is to be made up of two parts: 1) the accessory and 2) a sheet or folder of documentation. Documentation is to include an explanation of how the item was created/adapted and a description of how and where item is used in the home. Examples: latch hooked rug or wall hanging; pillow with stitchery design; wall hanging of natural dyed yarns, or drawing with mat and finished or refinished frame.

902 Heritage item refinished, restored, or made by the 4-H member: This exhibit is to be made up of two parts: 1) the item and 2) a sheet or folder of documentation. Documentation is to include information on the history or meaning of the item to the member, how the item was refinished, restored, or made by the member, and how it is used in the home. Examples include antique or collectible furniture, memory box, scrapbook that reflects family history/home/house/farm/land of several generations), quilt with heritage design, wall hanging showing family tree.

903 Purchased article selected by 4-H member to solve a home decorating problem: This exhibit is to be made up of two parts: 1) the purchased article and 2) a folder of documentation. Documentation is to include a description of the problem to be solved, alternatives considered in the solution of the problem, how the plan was carried out, resources used (time, money) and member's evaluation of the results (satisfaction with purchased article, how article is used in the home), and photos illustrating the before and after effect. Examples include wall decoration, lamp, vase, storage item, desk accessories, bedspread, rug, table linens, pillow, and draperies.

904 A cloth article made by the 4-H'er showing a major home improvement: This exhibit is to be made up of two parts: 1) the cloth article and 2) a folder of documentation. Documentation is to include a written description, “before” and “after” pictures/showing how cloth article is used in home, other colors used in room, time and costs involved, and care required. Examples: bedspread, quilt, window treatment and boxed bench pad. Unacceptable: purses, tote bags, backpacks, duffle bags.
Unit Advanced: Self-Directed Project—the intent of the following classes is to give members an opportunity to put everything they have learned in Units I-IV of the home environment projects into practice.

905 Furniture Experience: Furniture which has been refinished, reupholstered, recovered, recycled, reused or remodeled - Exhibit is to be made up of two pieces: 1) the piece of furniture and 2) a folder describing the original condition of the furniture (include a picture if possible), work required in completing project, time and cost involved, and how item is used in the home. DO NOT INCLUDE NEWLY CONSTRUCTED FURNITURE.

906 Design Experience: Create a plan for or actually complete a design experience. The exhibit is to be made up of two pieces: 1) a home furnishing item which is representative of the design experience (item may be made by the member or purchased) and 2) a folder or notebook describing the plan. Examples of project ideas: a plan for redecorating a room; creation of an accessory item using an original design of 4-H member; notebook with pictures and descriptions of architectural styles used in Kentucky homes.

907 Heritage Experience: Complete a heritage project. The exhibit is to be made up of two pieces: 1) an item representative of the heritage experience and 2) a folder or notebook describing the overall experience, the significance of the project to your family. Examples of project ideas: Restoration of a family heirloom (could include caning, reseating, etc.) including who it belonged to and the significance to the family; study of furniture styles including pictures and history; study of old buildings in the community including photos and descriptions of the architectural significance, period of history, uses of the buildings; create an item after learning a heritage or craft skill...especially from an older family member or friend...and describe how skill was learned, how interest was stimulated and how you will use item and skill.

908 Major Home Improvement Experience: Complete a major home improvement project. The exhibit is to be made up of a notebook which describes the project, tell whether project was an individual project or a group or family project, describe the do-it-yourself skills learned time and cost involved. Include before, during, and after photographs, if possible. Examples: improve storage areas in the house or garage; paint the house; wallpaper and decorate a room; remodel the basement.

CHANGING SPACES:

909 Room Floor Plan: This exhibit is to be made up of two parts: 1) a mounted printout of a room and 2) folder of the documentation described below. Use the Better Homes and Gardens web site www.bhg.com/decorating/arrange-a-room/ or similar software to draw a room (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. Print in color or black and white (Minimum size 8 ½ x 11 inches. Maximum size 11 x 17 inches). Mount the printout on mat board or foam core board. Documentation should include answers to these questions: 1. Is the room you have drawn similar to a room in your house? What are its dimensions? How many square feet are in the room? 2. Did you have problems with the web site or software? If so, how did you solve them? 3. Tell about how you worked with the items in your room such as walls, windows, doors and furniture.

910 House Floor Plan: This exhibit is to be made up of two parts: 1) mounted printout of house plan and 2) folder of the documentation described below. Use any software program to draw a house plan. Include bedroom(s), bath(s), living space, kitchen, door(s) and window(s). Including a garage is optional. Print in color or black and white (Minimum size 8 ½ x 11 inches. Maximum size 11 x 17 inches.). Mount the printout on mat board or foam core board. Documentation should include answers to these questions: 1. Does your floor plan resemble the house you live in? If not, did you look at other floor plans for inspiration? What type of roof does your house have? 2. Did you consider how a family member who is disabled (for instance, a wheelchair user) might get around in your home? 3. Describe any problems you had with the software and how you solved them. Tell how you worked with additional items required to create a floor plan.
911 Presentation Board – Color Scheme for One Room: This exhibit is to be made up of two parts: 1) a presentation board as described below and 2) a folder of the documentation described below. Create a presentation board which illustrates a color scheme for any room in the home. On mat board or foam board, mount color pictures or actual swatches of fabric, wall covering, paint, and flooring. (Color pictures may be downloaded and printed or cut from magazines to represent these items. The mounting board should be 15” or 16” X 20” inches. In the folder, describe the person who lives in the room and the decisions required in selecting the color scheme.

912 Presentation Board – Floor Plan & Color Scheme for Bedroom: This exhibit is to be made up of two parts: 1) a presentation board as described below and 2) a folder of the documentation described below. Create a presentation board which includes a floor plan (with placement of furniture) and color scheme for a bedroom. Use the Better Homes and Gardens web site www.bhg.com/decorating/arrange-a-room/ or similar software to draw the bedroom (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. Print in color or black and white. On mat or foam board, mount the floor plan and color pictures or actual swatches of fabric, wall covering, paint, and flooring. (Color pictures may be downloaded and printed or cut from magazines to represent these items.) The mounting board should be 15” or 16” X 20.” In the folder, describe the person who lives in the room and the decisions required in selecting the color scheme, flooring, wall, and window treatments; describe the furniture and how the furniture was arranged to accommodate traffic flow; describe the floor, wall, and window treatments selected, etc.; and describe what you like most about the room.

913 Presentation Board – Floor Plan & Color Scheme for Great Room or Family Room: This exhibit is to be made up of two parts: 1) a presentation board as described below and 2) a folder of the documentation described below. Create a presentation board which includes a room floor plan (with placement of furniture) and color scheme for a great room/family room. Use the Better Homes and Gardens web site www.bhg.com/decorating/arrange-a-room/ or similar software to draw the room (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. Print in color or black and white. On mat or foam board, mount the floor plan and color pictures or actual swatches of fabric, wall covering, paint, and flooring. (Color pictures may be downloaded and printed or cut from magazines to represent these items.) The mounting board should be 15” or 16” X 20.” In the folder, describe the family who uses the room and the decisions required in selecting the color scheme, flooring, wall, and window treatments; describe the furniture and how the furniture was arranged to accommodate traffic flow; describe the floor, wall, and window treatments selected, etc.; and describe what you like most about the room.

Revised: 9-20-2016
DIVISION 6040 - CONSUMER AND FINANCIAL EDUCATION—2017

Bob Flashman - Family Resource Management Specialist
Martha Welch – Extension Specialist for 4-H Youth Development

1. **Classes in Division:** Classes 914-915 for grades 4-5; Classes 916-917 for grades 6-8; Classes 918-920 for grades 9-12

2. **Number of Entries Permitted:**
   a. County may submit ONE entry per class.
   b. A member may enter only one class in the Consumer and Financial Education Division. (This means: a member’s name should appear only one time on the county’s Consumer and Financial Education Division invoice sheet.)

3. **General Rules:**
   a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at www.kystatefair.org. Click on “Compete”, then “Premium Book”, then “4-H Exhibits.”
   b. Item must meet the requirements for the class; otherwise, the entry may be disqualified.
   c. Items entered must have been completed by the exhibitor within the current program year.
   d. The decision of the judges is final.

4. **Unique Rules or Instructions:**
   a. Create poster on 20” X 30” foam core board or sturdy cardboard. Use of poster board is discouraged. It is best to create a vertical board which is 30” high and 20” wide, however, horizontal (landscaped) posters will not be penalized.
   b. The use of pencil on the front of the poster is discouraged.
   c. Judging criteria will be based on theme, poster design (lettering, attractiveness, how well it conveys a message), and narrative.
   d. Information for the following classes can be found in the 4-H Consumer Savvy project manuals—The Consumer in Me, Consumer Wise, and Consumer Roadmap.
   e. Posters will not be considered for class champion if they do not include the narrative or do not conform to the topics specified in the class description.

5. **Additional Documentation Required:** Every class in this division requires a narrative. See class description for specifics.

6. **Labeling:**
   a. Identification Card (4LO-11SO): The State Fair Entry system will generate this label. Attach the Identification Card securely to the front of the poster, in the bottom right corner. It must not protrude beyond edge of poster.

7. **Entry Instructions:** All exhibits are entered through the State Fair’s electronic submission system by the county Extension staff.

8. **Awards:**
   a. Each entry that meets class requirements will receive a ribbon.
   b. A champion will be named in each class.
   c. An overall grand champion and a reserve champion will be selected for the division.

9. **Class Descriptions:**
Level 1 (Grades 4-5): The Consumer in Me

914 Poster on “Bargain Shopping” – For grades 4-5; complete a cost comparison chart for one product you and your family use as outlined in the activities under “Bargain Shopping” on pp. 20-21. Use 20” X 30” foam core board or cardboard. Write a narrative telling how the decision making process was used to reach your final choice; include answers to the questions in “Check This Out!” on p. 21. At the end of the narrative, list the sources of information used in researching the topic. Make a poster on “comparison shopping.” Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper–one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

915 Poster on “What is the Best Buy?” – For grades 4-5; complete a cost comparison chart for two products in three different sizes as outlined in the activities on pp. 22-23. Use 20” X 30” foam core board or cardboard. Write a narrative telling how the decision making process was used to reach your final choice; include answers to the question in “Check This Out!” on p. 23. At the end of the narrative, list the sources of information used in researching the topic. Make a poster on “checking prices”. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper–one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.-

Level 2 (Grades 6-8): Consumer Wise

916 Poster on “Media and the Marketplace” – For grades 6-8; complete a commercial comparison as outlined in the activities on pp. 18-19. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 19 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “advertising aimed at young people”—Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper–one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.-

917 Poster on “Decision! Decisions! Decide!” – For grades 6-8; complete the 6-Step Decision Making process on any item you wish to purchase as outlined in the activities on pp. 12-13. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 13 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “the consumer decision-making process”. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper–one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.-

Level 3 (Grades 9-12): Consumer Roadmap

918 Poster on “How to Write a Wrong” – For grades 9-12; write a complaint letter as outlined in the activities on pp 22-23. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 23 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “resolving a consumer complaint”. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper–one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.-
919  **Poster on “I Own a Car or Does It Own Me?”** – For grades 9-12; calculate and illustrate the costs of owning a car as outlined in the activities on pp. 28-31. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on pp. 29-30 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “consumer decision-making in buying a car.” Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper—one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

920  **Poster on “What Does Real Life Cost?”** – For grades 9-12; identify and illustrate the true costs of living on your own as outlined in the activities on pp. 32-33. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 33 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “the financial responsibilities of living on your own. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper—one to two pages, printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

Revised 9-29-2016
DIVISION 6041 – 4-H LEADERSHIP & COMMUNICATIONS PROJECT
Mark Mains & Jennifer Tackett – 4-H Youth Development Specialists

1. See General Rules applying to all 4H exhibitors and general rules applying to all 4H exhibits other than livestock.

2. Exhibits MUST correspond to:
   a. Any project or activity from the Leadership (4-H Step Up to Leadership and Unlock Your Leadership Potential) and/or Communications project books.
   b. Only pages relevant to project are needed. Additional pages are allowed but will not be considered by the judges.
   c. The 4-H ID card (4LO-11SO) should be securely attached to the outside lower right corner of the outside cover. Inside, clearly indicate the pages that are to be judged. If the pages to be judged are not clearly marked then the last 2-4 pages of the book will be reviewed.
   d. THIS IS NOT A GENERAL SCRAPBOOKING CATEGORY. (For scrapbooking, see 6029, class 745/746) The scrapbook format is a method of recording the Leadership and/or Communications experiences of youth who participate in these project areas. State Fair projects that do not demonstrate a clearly stated correspondence to a Leadership or Communications activity will not be considered for judging or will receive a white ribbon.

3. Exhibitors must be registered electronically through the State Fair Entry Department by the August deadline.

4. One exhibit per county per class. Exhibits that do not meet the established criteria will not be considered for judging.

5. An exhibitor is limited to one set of record pages in each division for a total of three (3) entries.

6. Counties are limited to one (1) entry in the Club Scrapbook division.

7. Exhibit must be in an 8 ½” x 11” or 12” x 12’ notebook or scrapbook format. Format will allow a Leadership or Communication Portfolio to be developed and kept over multiple years.

8. Refer to the class entry to determine the required number of pages.

9. Photos should clearly address the theme or activity corresponding to the selected leadership project or communication project. Each photo should be explained with a 2-3 sentence journaling caption. One or two paragraphs of narrative explaining the project or activity should be included on the scrapbook pages. Clearly indicate pages to be judged. Additional pages beyond those required by the project will not be reviewed.

10. The Leadership and/or Communications Project should contain the following:
    a. 2 or more photos on each page;
    b. Each photo should be explained with captions (see #9);
    c. 1-2 paragraphs of narrative (see #9) on one of the pages;
    d. No additional pages of narrative are needed

11. Photos can be taken by the 4-Her or another person. The pictures should clearly address the Leadership or Communication project that is selected. Pictures may be cropped as desired.
12. Pages will be scored on: organization of project (easy to follow and relevant to a Leadership and/or Communications Project), neatness, narrative content, caption content, photo content, and overall effectiveness of the project.

13. A class champion will be selected for each individual class. A grand champion will be select from BOTH the Leadership and Communication entries.

14. Entries that do not meet the established criteria (see #10) may not be judged.

DIVISION 6041-A 4-H COMMUNICATION PROJECT:

925. Junior Division: Communication Scrapbook Display – two (2) page display of work completed by junior level member based on an activity, program or project from the 4-H Communications Curriculum.

926. Senior Division: Communication Scrapbook Display – four (4) page display of work completed by senior level member, based on an activity, program or project from the 4-H Communications Curriculum.

927. Senior Division: Resume – one page resume using Microsoft Word. See 4-H Communications project book “The Perfect Fit” and “Take Me As I Am” for resume tips and guidelines.

DIVISION 6041-B 4-H LEADERSHIP PROJECT

928. Junior Level 2 pages based on an activity, program or project from the 4-H Leadership Curriculum.

929. Senior Level 4 pages based on an activity, program or project from the 4-H Leadership Curriculum.

DIVISION 6041-C Secretary Scrapbook (Ribbon Only, No Premium)

930. 4-H Club Scrapbook – Using pictures and captions tell about your 4-H Clubs year focusing on leadership, communications and community service activities. (No limit on page numbers)

9/16
Division 6042- Kentucky 4-H Trends
Kimberly Leger, Extension Specialist,
4-H Youth Development

See General Rules applying to all 4-H exhibitors and general rules applying to 4-H exhibits listed previously in this catalog.

1. A county is limited to one entry per class. A member may enter up to 3 classes within the 4-H Trends Division. (This means: a member’s name could appear in the same level up to 3 times on the county’s Clover Division invoice sheet.)

2. All items must have been made since the last State Fair.

3. Each exhibit must be properly labeled. Place ID tag (4LO-11SO) in the most visible place on the exhibit, preferably on the lower right-hand corner. Labels may be securely taped, attached with a rubber band through a hole in the corner or safety pinned (fabric items). To insure that all parts of the exhibit make it back to the county, "hide" a small label (with a minimum of the county name) on EVERY parts that might become separated from others; these should not be visible to the public when displayed.

4. All photography classes with one photograph must be mounted on 10”x 16” MAT BOARD-available via order entry (no poster board or foam core board accepted). Single photographs are limited to up to a maximum size of 8”x 12”.

5. Each picture must be mounted securely. Rubber cement or dry mounting tissue is recommended. Do not use photo mounting corners.

6. All entries must follow the specifications and rules listed in their class in order to be named champion.

7. Junior division includes ages 9-13; Senior division includes ages 14-18.

Clover Photography
1. Exhibit is limited to a single photograph.
2. Subject of photograph must include 4-leaf clover. (Photographs of 3-leaf clovers will NOT be accepted.)
3. 4-leaf clover may be real or created.
4. Photograph may be color or black and white.
5. Follow all mounting rules described in the Cloverbile Photography division.
6. Maximum photograph size 8” X 12”.
7. The 4-H identification tag should be located in the bottom right hand corner.

1010 Junior Clover Photograph
1011 Senior Clover Photograph

Recording History
1. Judging criteria will be based on implementation of the 4-H theme. 4-H historical content, poster design, (lettering, attractiveness, how well it conveys the message.) As well as the effectiveness of the poster to promote 4-H.
2. Exhibit must be completed on a standard full size foam core board.
3. Posters may not include items or embellishments that make the poster 3-dimenstional.
4. Any use of the 4-H Clover must adhere to the standards and guidelines of the registered 4-H
clover.
5. Any color foam core board is acceptable.

1040 Junior Historical Poster
1041 Senior Historical Poster

Upcycling Project

Upcycling is taking something that you are throwing away and making it into something that maintains or improves the quality of the materials. Example: There are coin purses made from sweaters, earrings cut out of vinyl records and an old travel case made into a clock. The designs will be judged on quality, use, and creativity. Entries are limited to one entry per class per county.

1050 Junior Upcycling Project
1051 Senior Upcycling Project

4-H Cake Decorating

1. Entry consists of a decorated (Styrofoam) cake.
2. Styrofoam MUST be the base for the decorating. Real cakes will NOT be accepted.
3. Judging is based on decoration only not taste.
4. Exhibit is not limited to a color or design.
5. Refrigeration will NOT be provided.
6. Exhibit must be limited in size to no taller than 24” and no more than ½ sheet board.
7. Cakes may be returned, based on the condition at the end of the fair.
8. 4-H identification cards must be attached to bottom right hand corner of sheet board.

1060 Junior 4-H Cake Decorating (Cake must include the 4-H Clover either in design or decoration)
1061 Senior 4-H Cake Decorating (Cake must include the 4-H Clover either in design or decoration)
1062 Junior General Cake Decorating
1063 Senior General Cake Decorating

Cup Cakes

1. Entry consists of a decorated (Styrofoam) cake.
2. Styrofoam MUST be the base for the decorating. Real cakes will NOT be accepted.
3. Judging is based on decoration only not taste.
4. Exhibit is not limited to a color or design.
5. Refrigeration will NOT be provided.
6. Exhibit must be limited to two cupcakes.
7. Cakes may be returned based on condition at the end of the fair.
8. 4-H identification cards must be attached to bottom right hand corner of sheet board.

1070 Junior 4-H Cup Cake Decorating
1071 Senior 4-H Cup Cake Decorating
1072 Junior General 4-H Cup Cake Decorating
1073 Senior General Cup Cake Decorating

Rev. 10/2/14