

CONSTRUCTION**CLASS DESCRIPTION****Juniors (8-10 yrs. old)**

1. First or second year in project
2. Three years in project

Intermediates (11-13 yrs. old)

3. First or second year in project
4. Three years or more in project

Seniors (14-18 yrs. old)

5. First or second year in project
6. Three years or more in project

BUYMANSHIP**CLASS DESCRIPTION****Juniors (8-10 yrs. old)**

7. First or second year in project
8. Three years in project

Intermediates (11-13 yrs. old)

9. First or second year in project
10. Three years or more in project

Seniors (14-18 yrs. old)

11. First or second year in project
12. Three years or more in project

EMBELLISHED or RECYCLED

Any fashion item that you have not sewn, this could include felting, beading, posters, sewing kits, etc.

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13. First or second year in project
14. Three years or more in project

Intermediates (11-13 yrs. old)

15. First or second year in project
16. Three years or more in project

Seniors (14-18 yrs. old)

17. First or second year in project
18. Three years or more in project

4-H FOOD AND NUTRITION – SECTION 28

Superintendent: Roberta Bolton

Food Judging will take place at the Frontier Park Exhibit hall on Friday August 5th from 9-3.

1. All exhibits should attach skills summary questions or may be penalized at judge's discretion. See Exhibit information # 3 for the Skills summary sheet directions.
2. More than one entry may be entered per class, as long as entries display different techniques. For example a 4-H member could enter a sponge cake, coffee cake, and an angel food cake.

3. When single items are exhibited (rolls, cookies, biscuits, etc.) enter **3 items** for each class.
4. When whole items are exhibited (cakes, loaves, etc.), enter one-fourth of the item. **ALL BREADS:** Take an end-cut of the loaf, cut top crust to bottom crust. Bread Machine bread - Mixes are not allowed.
5. Exhibit food on 6 inch or smaller plastic coated or Styrofoam plate when possible.
6. **Recipes are required on ALL items.** Recipes will **NOT** be returned and become the property of 4-H. Recipes must include the member's name, age, and county they are representing.
7. Only enter foods that can be safely stored at room temperature. Foods determined to be unsafe at room temperature will be disqualified, with the decision of the judge being final. **(For example, do not enter cream pies, casseroles, or items with cream cheese frosting, etc.)**
8. Maximum of 8 entries with no like items. Any like items will be disqualified.
9. **Any identical items submitted by two or more members of the same family will be disqualified.**
10. All items must be fresh.
11. Multiple entries can be entered in each class as long as the projects are distinctly different, however you must enter these classes multiple times on your fair entry form. Example: A Jr. aged division member is bringing cucumbers, beans, and tomatoes, in order to be entered for all three vegetables, this member must have three entries on their fair entry form for H-29-1. If you have questions please call the fair office, or the 4-H office.
12. All items that qualify for State Fair need to be re-baked, repackaged with skills summary card and recipe, and delivered to the Extension office on August 14th between 3:30-5:00 PM. **NO EXCEPTIONS.**

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4-H FOOD PRESERVATION – SECTION 29

Superintendent: Roberta Bolton