

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.

CLASS DESCRIPTION**Juniors (8-10 yrs. Old)**

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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Seniors (14-18 yrs. old)

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4-H FOOD PRESERVATION – SECTION 29

Superintendent: Roberta Bolton

Judging will take place at Frontier Park Exhibition 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. Open to members enrolled in Food Preservation or other food project. All exhibits must have attached the 4-H foods preservation label in some fashion (obtain from Extension office).
3. All canned fruits, vegetables, meats, and pickle products must be prepared following the procedures referenced below, including appropriate altitude adjustments. Jelly products (jellies, jams, conserves, marmalades, butters) must meet the minimum processing times, including appropriate altitude adjustments. Specific procedures, altitude adjustments, and processing times that must be followed can be found in the **September 1994 United States Department of Agriculture (USDA) "Complete Guide to Home Canning"** (available, UW Cooperative Extension Service or at www.uwyo.edu/cesnutrition/Food_Preserve/USDA_Home_Canning)
For food safety material:
http://uwacadweb.uwyo.edu/cesnutrition/Publications_Main
4. **All canned goods should be exhibited without rings.** Leave rings on canned goods until arrival at fair - remove for judging. The preservation label should be secure attached to the jar with the entry form rubber banded to the jar.
5. Canned goods must be exhibited in regulation canning jars (half-pint, pint or quart). All jelly products (jellies, jams, conserves, marmalades, butters) must be processed in a boiling water bath to be judged. Paraffin sealed jars will not be judged. Jelly products can be exhibited in one-half (1/2) cup regulation jars. For instructions, check with your Extension office or the UW CES Nutrition Website:
<http://www.uwyo.edu/cesnutrition> click on UW Food & Nutrition Publications.
6. For food safety reasons, meat jerky entries must be prepared using methods recommended by the University of Wyoming Cooperative Extension Service, and the recipe must accompany the product. To obtain the recommended recipes, contact your Extension Office or go to the UWCES Food and Nutrition website at www.uwyo.edu/cesnutrition and click on "UW Food and Nutrition Publications." Ground jerky products **will be disqualified** because they cannot be processed in the home.
7. More than one item can be entered per class, as long as entries display different skills

learned. For example, dried herbs, fruits, and vegetables should be entered as a collection. Like items (i.e. peaches canned in juice and peaches canned in water) should be entered as a collection or the best jar entered. Entries should display the member's best work and skill(s) learned.

8. Jelly Products will be opened for judging at County fair, therefore two jars should be entered for exhibit.

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4-H GARDENING – SECTION 30

Superintendent: Catherine Wissner

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. Please use zip close bags for easy removal.
3. Superintendent will have the authority to dispose of entries which have begun to spoil before the end of fair. Exhibitors will still receive their ribbons and awards.
4. Drawings, charts, and mounted displays should be limited to a maximum size of 22" x 28". Pictures, posters, or display boards not appropriately prepared for hanging will not be displayed.
5. See Open Class Vegetable and Fruit Division for suggested number per plate.
6. 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.
7. Any items that receive State fair honors will be discarded after County Fair. If the 4-H member wants to send another item to State Fair, this needs to be at the Extension office Sunday August 14th, 2011, between 3:30-5:00 PM. NO EXCEPTIONS.