



2026

4-H PROJECT JUDGING

Enter Your 4-H Projects at the **SoKY Fairgrounds**

Lampkin Park Entrance
SoKY Fair Exhibit Building

Sunday, July 19, 2026
2:00p.m. - 4:00p.m.

Qualifying entries will advance to the Kentucky State Fair



Head ● Heart ● Hands ● Health

Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities
accommodated
with prior notification.

Rules

Who? YOU!!! Any Warren County 4-H member can and is encouraged to enter. Note: Cloverbud members may enter exhibits but will not be named champion.

What? Enter fair exhibits!!! All items entered must have been made since September 1st, last year, and made by the person in whose name the item is entered.

Where? Southern Kentucky Fairgrounds Exhibit Building (At the Lampkin Park Entrance on Morgantown Road)

When? Enter projects on Sunday, July 19th, 2:00 p.m. - 4:00 p.m. See projects on display Monday night, July 20 - Saturday, July 25. Pick up your projects on Monday, July 27th between 9:00 a.m. - 10:00 a.m.

Why? Because it's fun to let others see your work!!! Plus you will receive a ribbon and premium money. Ribbons will be awarded on the Danish System. Premiums will be determined by the SoKY Fair Board.

Questions? Julie Brown, Warren County Extension Agent for 4-H Youth Development, serves as contact agent for 4-H Project Exhibits. You can contact Julie at 270-842-1681 if you have questions.

Due care and diligence will be given in the handling of articles at all times but the Fair Committee cannot be held responsible for loss or damage to any article exhibited.

2026 South Central KY Fair

Project Entries Due

Sunday, July 19th, 2026

2:00 p.m. - 4:00 p.m.

Jaycee Pavilion in Lampkin Park



Project Displays

Come see your 4-H projects on display

Monday, July 20, 2026 thru

Saturday, July 25th, 2026, 6:00 p.m. - 10:00 p.m.

Volunteers are needed!

Project Removal

All 4-H project exhibits must be removed between

9:00 a.m. - 10:00 a.m. on Monday, July 27th from the

Jaycee Pavilion in Lampkin Park.

All perishable items like breads, foods, vegetables will be discarded.

2026 Kentucky State Fair Admission

If your exhibit(s) are chosen as a SoKY Fair category champion, your exhibit will advance to the 2026 Kentucky State Fair. There you will compete once again for premium and ribbon awards and your project will be on display for two weeks at one of the best state fairs in the nation! You can also purchase Advanced State Fair Tickets for \$4.00 per person if you have item(s) being displayed at the State Fair. Please contact the Extension Office by Wednesday July 29th to order your ticket.

Exhibitors for the 2026 Kentucky State Fair will be asked to bring nonperishable exhibits to the Warren County Extension Office between 9:30 a.m. and noon, Thursday, August 13, 2026. Perishable exhibits will only be accepted for 1 hour on Sunday, August 16th between 4:00 p.m. and 5:00 p.m. All exhibits must be prepared according to state rules. Project pickup after the State Fair will be for 1 day only, Tuesday, September 1, 2026 between the hours of 10:00 a.m. and 4:00 p.m. If you cannot pick up the items, it is your responsibility to make arrangements for someone else to pick up items on this date. Julie serves as contact agent for State Fair 4-H Exhibits.

Head ● Heart ● Hands ● Health

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6011.4 Companion Animal Posters

Educational posters **MUST** relate to dogs or rabbits **and be completed since the last State Fair. Only one entry per class per county is allowed.** Posters should encourage the participant’s imagination in developing a slogan/theme that promotes a breed or project or educates the viewer about a dog or rabbit project related activity. Examples of topics include but are not limited to: showing/grooming/caring for your pet, health, nutrition, and breed characteristics.

Resource information should be attached to the back of the poster. Participants may use a variety of media; however, no 3-dimensional posters will be allowed and no text cut directly from a magazine will be allowed. Posters must be no smaller than 20” x 30” and no larger than 24”x 30.” Posters must be made using one of the following: Matte board or foam core board. No copyrighted characters. On the back of the poster: Write youth name, county, class.

- **Junior (age 9-13)** Classes: 543A—General Dog; 543B—Dog Breeds; 543C—General Rabbit; 543D—Rabbit Breeds
- **Senior (age 14-19)** Classes: 544A—General Dog; 544B—Dog Breeds; 544C—General Rabbit; 544D—Rabbit Breeds

6015 Horticulture & Plant Science

Plants **MUST** be grown by exhibitor for at least 6 months. 4-H members may enter one project per class in the Horticulture Department. **Youth should NOT use garden soil in containers. Use well-drained, disease-free potting soil for all containers.**

- Class 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.
- Class 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.
- Class 563 - **Experimental Horticulture** (such as but not limited to:) A one-page description 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.
- Class 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:

- Class 565 - **Terrariums** (container should be clear, enclosing the entire plant display, with or without a lid; all plants need to be actively growing).
- Class 566 - **Dish garden** (desert or tropical) (container should be shallow, with container not exceeding 6 inches tall from base).
- Class 567 - **Vegetable container garden** - (vegetable grown in a container - not dug out of the garden).
- Class 568 - **Annual container gardens** (non-vegetable).
- Class 569 - **House plants.**
- Class 570 - **Hanging baskets.**
- Class 571 - **Herb container garden.**
- Class 572 - **Window box display.**
- Class 573 - **Upcycle container garden** (previously used container, recycled; example, wood pallet garden).

Garden and/or Orchard Display:

- Class 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.



4-H'ers may also exhibit plates of vegetables. A white paper plate for vegetables must be supplied by the exhibitor.

Class 575-Tomato (5 per plate) Must be ripe (red or yellow color only) cherry type

Class 576-Tomato (5 per plate) beef steak

Class 577-Tomato (5 per plate) heirloom

Class 578-Peppers - hot (5 per plate)

Class 579-Peppers - bell (5 per plate)

Class 580-Peppers - sweet (5 per plate)

Class 581-Cucumbers, slicing (5 per plate)

Class 582-Cucumbers, pickling (5 per plate)

Class 583-Beans, snap or lima (12 per plate)

Class 584-Corn, sweet (in the husk with silks) (5 ears per plate).

Class 586 - Squash, summer (3 per plate)

Class 587 - Eggplant, (3 per plate)

Class 588 - Potato (5 per plate)

Place ears of corn in a tote or plastic grocery bag. Sealed plastic bags are NOT recommended due to causing mold and bad odor. 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.

- **Class 589 - Largest tomato (by weight). Must be ripe. (Red or yellow color only).**
- **Class 590 - Largest Pumpkin (by weight)**
- **Class 591 - Largest Watermelon (by weight)**



4-H members may enter in only one class.

Magic of Electricity (All exhibits must be DC powered).

- Class 645 - Battery powered series and parallel circuits.
- Class 646 - Homemade Galvanometer.
- Class 647 - Electromagnetic circuits.
- Class 648 - Simple homemade DC motor.

Investigating Electricity (All exhibits must be DC powered).

- Class 649 - Battery powered series or parallel circuit.
- Class 650 - Original design soldered circuit project.

Wired for Power (all exhibits must be AC powered).

- Class 651 - Display of wire sizes and types with description and example of usage.
- Class 652 - Simple household or farm use circuit.
- Class 653 - Complex household or farm use circuit.
- Class 654 - Table, desk, vanity, or floor lamp, any purpose– original design only. (Pop can lamp kits will be disqualified).

Electronics: (All exhibits must be AC powered).

- Class 655 - Basic electronic circuits without solid-state components - from project book.
- Class 656 - Basic electronic circuits without solid-state components (from kit).
- Class 657 - Basic electronic circuits without solid-state components (original circuit design, must include circuit diagram and explanation).

Green Energy

- Class 658A– Wind powered energy project (original design).
- Class 658B - Solar powered energy project (original design).
- Class 658C - Water powered energy project (original design).



4-H members may enter only one Wood Science Class per year.

- **Class 674 - Level 1 - Made From 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. (Example: Small bird house, non-hopper bird feeder, etc.)
- **Class 675 - Level I NOT From a Kit**
Simple constructed wood item showing knowledge of hand tools, wood selection, cutting, drilling, use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes, (such as 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.)
- **Class 676 - Level 2 - Made From Kit**
More elaborate items which require cutting, drilling and youth demonstrate knowledge of selection and skill in use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes (Example: jewelry box, tool tray, large bird house, pine wood cars, etc.)
- **Class 677 - Level 2 - NOT From a Kit**
More elaborate items that demonstrate a mastered skills with hand tools, basic knowledge of power hand tools, fastening options, appropriate surface preparations, and finish applications, (such as puzzle, foot stool, revolving tie rack, 4-H key holder, cutting board, book rack, serving dish shelf, sawhorse, hopper type bird feeder, etc.)
- **Class 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 (such as a multi-purpose box, corner shelf, bookshelf or laminated wood projects, garden bench, planting box, nail and tool box, shop tool rack & shelf, 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. If the exhibit does not include both the item and a folder containing photographic documentation, then the exhibit will be disqualified.
- **Class 679 - Level 4 - NO Kits**
Exhibits with a "furniture" quality finish, showing an understanding of all woodworking techniques learned in previous levels. Items showing a mastery of joint construction and use of special woods, and finishes. (Examples, checker boardroom divider, coffee table, end table, chest of drawers, gun rack or cabinet, 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. If the exhibit does not include both the item and a folder containing photographic documentation, then the exhibit will be disqualified.
- **Class 680 - Level 4 - NO Kits**
Exhibits that do not have a fine finish (painted finish allowable) because of practical use. Items demonstrate knowledge of all woodworking techniques learned in previous levels.

Items showing a mastery of cutting, drilling, joint construction, use of special woods, and appropriate finishes. Examples, 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. If the exhibit does not include both the item and a folder containing photographic documentation, then the exhibit will be disqualified.



2101-2103

Tobacco

You may call the Warren County Extension Office for entry guidelines - bring exhibits accordingly.

Classes include Burley & Dark Divisions: Stripped, Best Crop, Green Stick, and Potted.

(NO TOBACCO GRADING).

6018

Crops

You may call the Warren County Extension Office for entry guidelines - bring exhibits accordingly.

Classes include: Hay, Spubeams, Sorghum, & Wheat.

6026

Entomology

9" x 13" folding cardboard boxes available through UK Dept. 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 Plexiglass or glass covers and Cellotex pinning bottoms. Boxes must be easily opened. Specimens are to be arranged so the box can be exhibited horizontally. Labels available at Warren County Extension Office at no cost. 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. Contact Extension Office for details on labeling.

ENTOMOLOGY

- Class 687A - **1st year** - Up to four 9" x 12" official cardboard boxes or up to two 18" x 24" wooden boxes with 25-50 insects from at least four orders. ID beyond order not necessary. All specimens must have date & locality label.
- Class 687B - **1st year** Minimum of 25 insect photographs, maximum 50 photographs from at least four orders. ID beyond order not necessary. All photographs must have notation field. Contact Extension Office for details.
- Class 688A - **2nd year** - Up to five 9" x 12" official cardboard boxes or up to two 18" x 24" wooden boxes, with 50-100 insects & minimum of 10 orders. Half of the insects should be identified with a common name.
- Class 688B - **2nd year** - 50-100 photographs total, minimum of 8 orders, at least one-half identified with a common name. Contact Extension Office for details.
- Class 689A - **3rd year** - Up to six 9" x 12" official cardboard boxes or two 18" x 24" wooden boxes, with 100-150 insects & minimum of 10 orders.
- Class 689B - **3rd year** - 100-150 photographs total, minimum of 10 orders, all identified with common names except immature stages. Photos of at least one arthropod egg, nymph, larva and pupa - identified to order, no common name needed - should be included as a part of the 100-150 photos. Contact Extension Office for details.
- Class 690A - **4th year** - Contact Extension Office for details.
- Class 690B - **4th year** - Contact Extension Office for details.
- Class 690C - **Jr. Level Entomology Video Project** - Contact Extension Office for details.
- Class 691A - **5th year** - Contact Extension Office for details.
- Class 691B - 4th Her may repeat the 4th year project with all new photographs or submit a creative digital project that is different than the previous projects.
- Class 691C - **Sr. Level Entomology Video Project** - Contact Extension Office for details.



6026 Honey

Honey will show better in oval, **flat sided to square clear glass containers**. 4-H'ers **must** use standard honey jars. **Wide-mouth honey jars may be used.** The jars and lids must be clean. Fill jars to the "fill line".

NOTE: Two jars must be submitted for the following classes: 692-696

- Class 692 - Use 2 Queenline or classic honey one pound jars of white extracted honey
- Class 693 - Use 2 Queenline or classic honey one pound jars of light amber extracted honey
- Class 694 - Use 2 Queenline or classic honey one pound jars of amber extracted honey
- Class 695 - Use 2 Queenline or classic honey one pound jars of dark amber extracted honey
- Class 696 - Use 2 Queenline or classic honey one pound jars of chunk honey, any color
- Class 697 - Any frame of capped honey suitable for comb honey (Light)
- Class 698 - Any frame of capped honey suitable for comb honey (Amber)
- Class 699 - Any frame of capped honey suitable for extraction (Light)
- Class 700 - Any frame of capped honey suitable for extraction (Amber)



NOTE: The total weight of a one-pound jar includes the weight of the jar.

6027 Forestry

Mount one leaf per page. In the lower right-hand corner, write common name, scientific name, most common use of the species, county where collected, month and year collected, natural setting where tree grows such as creek bank, ridge top, forest, etc. Do not exceed number of specimens listed for each class. Use the resource "4-H Forestry Project Unit I-Introducing Yourself to Trees" (4DF-01PA or most recent version). One entry per 4-H member.

FIRST YEAR

- Class 703 - **Leaf Collections** - Collection of 10 leaves representing 10 forest trees native to Kentucky.
- Class 704 - **Leaf Print Collections** -Collect and prints of 10 leaves representing 10 forest trees native to Kentucky.

SECOND YEAR

- Class 705 - **Leaf Collection** - Collection of 20 leaves representing 20 forest trees native to Kentucky and different from ones done by same exhibitor in first year.
- Class 706 - **Leaf Print collection**—Collect and print 20 leaves representing 20 forest trees native to Kentucky.
- Class 707 - **Educational Exhibit** - Forest Products—Develop a creative educational exhibit on a forest product produced in Kentucky. The product may be a traditional wood product (such as flooring or bourbon barrels) or a non-timber forest product (such as maple syrup, shitake mushrooms, etc.) 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

- Class 708 - **Educational Exhibit -Forest Health (Invasive Tree Insect or Invasive Tree Disease)** - Develop a creative educational exhibit on a current invasive tree insect or invasive three disease impacting Kentucky's forest trees. Not to exceed dimensions of 3' x 3', or nine (9) square feet.
- Class 709 - **Leaf Collection - 3rd year** - Collection of 30 leaves representing 30 forest trees native to Kentucky. Mounting Instructions in "4-H Forestry Project."
- Class 710 - **Leaf Print Collection - 3rd year** - Collect and print 30 forest trees native to Kentucky.
- Class 711 - **Leaf Collection - 4th year** - Collection of 40 leaves representing 40 forest trees native to Kentucky.
- Class 712 - **Leaf Print Collection - 4th year** - Collect and print 40 Leaves representing 40 trees native to Kentucky.
- Class 713 - **Leaf Collection - 5th year** - Collection of 50 leaves representing 50 forest trees native to Kentucky.
- Class 714 - **Leaf Print Collection - 5th year** - Collect and print 50 leaves representing 50 trees native Kentucky.



6028 Geology

All rocks must be attached to box and labeled. One entry per 4-H member. Label should be securely attached to the lower right hand corner of the front of the box. 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. Fabric: If fabric is used, use a fabric glue to adhere entire piece of fabric to box. Rocks, Minerals and Fossils: Should be firmly attached to the box. Boxes will be displayed on their side, not flat. Therefore, larger specimens must be attached near the lower portion of the box. Specimens that are polished may lose points. Geology ID labels are available at the Extension Office or the Kentucky Geological Survey (KGS) website.

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

- Class 715 - **First Year Geology**- consisting of 15 different specimens, labeled.
- Class 716 - **Second Year Geology** -consisting of 25 different specimens, labeled.
- Class 717 - **Third Year Geology** - consisting of 35 or more different specimens, labeled.
- Class 718 - **Fourth Year Geology** - consisting of 50 different specimens, labeled.
- Class 719 - **Special Collection for 5th year + members** - creative, advanced display of member's choosing.

6029 Arts

4-H members may enter only 2 classes per sections A, B & C per year. This is a maximum of 6 per year. Subjects must be "family friendly." Pictures must be framed and have a hanger. Drawings and paintings must be framed; no glass, only plexiglass in the frames. ***ALL ITEMS MUST HAVE BEEN MADE SINCE THE LAST STATE FAIR.**

Section A: Portfolio Pathways

Painting

- Class 727a - **Junior Acrylic** - Using acrylic paint to create painting.
- Class 727b - **Senior Acrylic** - same as Junior.
- Class 728a - **Junior Watercolor** - Using watercolors and a variety of techniques to complete a painting on watercolor paper.
- Class 728b - **Senior Watercolor** - same as Junior.
- Class 729a - **Junior Abstract** - Using acrylic paints, experiment with abstract designs to complete a painting.
- Class 729b - **Senior Abstract** - same as Junior.
- Class 730a - **Junior Sand Painting** - On an 8"x10"x1/4" sanded plywood or particle board, explore painting with colored sand mixed with glue.
- Class 730b - **Senior Sand Painting** - same as Junior.
- Class 731a - **Junior Self Portrait** - Using a medium of your choice, complete a self-portrait using any drawing or painting technique.
- Class 731b - **Senior Self Portrait** - same as Junior.
- Class 732a - **Junior Human Action** - Using acrylic or watercolor paints, capture human action through the use of vivid colors, lines, and texture when painting.
- Class 732b - **Senior Human Action** - same as Junior.
- Class 733a - **Junior Oil Painting** - Using oils on canvas or canvas board, experiment with different techniques of laying oil to canvas to create a finished painting.
- Class 733b - **Senior Oil Painting** - same as Junior.
- Class 734a - **Junior Oil Pastel** - Using oil pastels on canvas or canvas board, create a finished work of art.
- Class 734b - **Senior Oil Pastel** - same as Junior.

Head ● Heart ● Hands ● Health

Printing

- Class 736a - **Junior Blueprint Paper Print** - On blueprint paper create a sun print; at least 5½" x 8½" in. Using cyanotype or light or sun sensitive paper.
- Class 736b - **Senior Blueprint Paper Print** - same as Junior.
- Class 738a - **Junior Wax Resist Print** - Create intricate designs for printing using a wax resist method.
- Class 738b - **Senior Wax Resist Print** - same as Junior.
- Class 739a - **Junior Tire Stamp Print** - Cut pieces of inner tube tire, glue it onto a wood block, and print using a stamp pad. Entry must include print and stamp.
- Class 739b - **Senior Tire Stamp Print** - same as Junior.
- Class 740a - **Junior Linoleum Print** - Create linoleum print using linoleum block on paper.
- Class 740b - **Senior Linoleum Print** - same as Junior.

**Graphic Design**

- Class 743a - **Junior 5 Color Design** - Create (2) two 8"x10" in. pieces. 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 matboard.
- Class 743b - **Senior 5 Color Design** - same as Junior.
- Class 744a - **Junior Computer Drawing** - Explore the use of computer tools and techniques to doodle, draw, and replicate images. Print out each design showing the use of various tools.
- Class 744b - **Senior Computer Drawing** - same as Junior.

Section B: Sketchbook Crossroads**Drawing**

- Class 745a - **Junior Black Pencil Drawing** - Draw using black pencil.
- Class 745b - **Senior Black Pencil Drawing** - same as Junior.
- Class 746a - **Junior Two-Point Perspective** - On sketch paper, draw a two-point perspective that has a point at each end of a horizontal segment.
- Class 746b - **Senior Two Point Perspective** - same as Junior.
- Class 747a - **Junior Circular Shape Object** - Draw a subject to fit a circular shape.
- Class 747b - **Senior Circular Shape Object** - same as Junior.
- Class 748a - **Junior Color Pencil** - Draw with colored pencils.
- Class 748b - **Senior Color Pencil** - same as Junior.
- Class 749a - **Junior Pen and Ink** - Sketch animals or other objects using pen and ink. No markers.
- Class 749b - **Senior Pen and Ink** - same as Junior.
- Class 750a - **Junior Hand Lettering** - on 8 ½" x 11" paper, rewrite a quote, poem or pledge using calligraphy. Make sure to include the author on the piece.
- Class 750b - **Senior Hand Lettering** - same as Junior.
- Class 751a - **Junior Cartooning** - Cartooning is a simple process of making line drawings show sequential motion. Create your own cartoon character showing motions. Must create at least three blocks.
- Class 751b - **Senior Cartooning** - same as Junior.

Fiber Arts

- Class 752a - **Junior Felted Wool Applique Mat** - Felt wool to create a design.
- Class 752b - **Senior Felted Wool Applique Mat** - same as Junior.
- Class 753a - **Junior Cotton Linter Bowl** - 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.
- Class 753b - **Senior Cotton Linter Bowl** - same as Junior.
- Class 754a - **Junior Batik Fabric** - Using natural fiber fabric. Create a unique fiber artwork using dyes and the wax resist method.
- Class 754b - **Senior Batik Fabric** - same as Junior.

- Class 755a - **Junior Lap Loom Woven Place Mat** - Setup a lap loom. Using several colors or types of yarn to create a woven item of your choice.
- Class 755b - **Senior Lap Loom Woven Place Mat** - same as Junior.

Sculpting

- Class 757a - **Junior Clay** - Create an item from clay either self-hardening or firing required.
- Class 757b - **Senior Clay** - same as Junior.
- Class 758a - **Junior Clay Bust** - Sculpt a head with facial features out of clay.
- Class 758b - **Senior Clay Bust** - same as Junior.
- Class 759a - **Junior Mask** - Create a mask using clay emphasizing unique form and texture to portray feelings.
- Class 759b - **Senior Mask** - same as Junior.
- Class 760a - **Junior Cardboard Sculpture** - Create a piece of textured relief sculpture using corrugated cardboard stacked and glued together. Sculpt with an Exacto® knife.
- Class 760b - **Senior Cardboard Sculpture** - same as Junior.
- Class 761a - **Junior Wire Sculpture** - Using wire and nylon cloth create a freestanding sculpture.
- Class 761b - **Senior Wire Sculpture** - same as Junior.
- Class 762a - **Junior Plaster of Paris Carving** - Using a plaster of Paris block, carve a form.
- Class 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 will have specific areas as well as “other” where your youth can choose any heritage craft. Documentation for the Heritage Craft Class is **REQUIRED**. If required documentation is not attached the item will be disqualified. 4-H’ers may enter two entries per year in this section.

Trends

- Class 763a - **Junior Art Trends** - Mixed Media Canvas. Mixed media is defined employing more than one medium.
- Class 763b - **Senior Art Trends** - Mixed Media Canvas: Same as Junior.
- Class 763c - **Junior Basket Making** - Natural material; any size, shape or design. Non-natural materials may be woven into the design
- Class 763d - **Senior Basket Making** - Natural material; any size, shape or design. Non-natural materials may be woven into the design.
- Class 763e - **Junior Jewelry** – One piece of jewelry created by youth (No kits or pony beads allowed.)
- Class 763f - **Senior Jewelry** – One set (at least two items) of jewelry created by youth. Same as above. No elastic material used to string beads.
- Class 763g - **Junior Leather Craft** – Item made from leather. May or may not be tooled. Kits allowed.
- Class 764h - **Senior Leather Craft** – same as above. No kits allowed.

Heritage Crafts

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.

- 764a - **Junior Heritage Arts**
- 764b - **Senior Heritage Arts**

All seniors must complete an artist statement and artist statement label. Please contact Extension Office for details.

Artist Statement Includes

Name: Age: County: Class:	Explanation of elements and principles of design that pertain to your work
Type/Title of Piece:	What kind of message were you trying to communicate?
Materials Used:	How does this represent you as an artist?
Explanation of where you got your inspiration or ideas in creating this work.	Heritage Crafts: Please tell the history of the piece including why and where it was first created

6030 Photography

All classes with one picture must be mounted on WHITE 10" x 16" matboard. **Single photograph size is limited to 8"x12"**. All classes with multiple photographs (more than one photograph) must be mounted on 16" x 20" mat board (no poster board or foam core board accepted). Pictures cannot be framed or matted with colored mat board. General photography: 4-H'ers can enter 6 classes per year. Horticulture photography: 4-H'er may enter any of the classes in addition to general photography. For more specific details call the Warren County Extension Office. **Photos (except horticulture classes) must include the following description. The description must be typed, on white paper or label, and placed directly on the back of the matboard. The description must include the following:**

- **Class.**
- **Subject.**
- **Location.**
- **Equipment Used (Specific Camera, if a Point and Shoot Camera, cell phone photograph, or DSLR; if using Point and Shoot or DSLR camera, please list specific Lens, Tripod, Trigger Release, Lighting, etc.**
- **Skill Applied from 4-H Photography Curriculum (specific page from curriculum guide) should be listed.**

Natural Resources

- 764a - **Forest** – Photograph showing Forest (large area dominated by trees) and/or Forestry Activities
- 764b - **Water** – Photograph showing still or moving natural water system or water activity
- 764c - **Wildlife** – Photograph showing unrestrained and live wildlife in natural habitat; Domestic animals are not permitted
- 764d - **Natural Scenic** – Photograph showing natural scene [manmade object not as subject of photograph
- 764e - **Native Plants** – 1 – 5 Photograph(s) of Kentucky Native Flora in natural area [not garden] - a plant that occurs naturally in the place where it evolved.
- 764f - **Insect** – Photograph of insect(s) unrestrained and alive in natural habitat .

Agriculture

- 765a - **Livestock** – Photograph uses livestock as the main subject.
- 765b - **Crops** – Photograph uses crops as main focus.
- 765c - **Life Cycle** – 1-5 photograph(s) clearly showing at least one phase of life cycle (birth, growth, death)
- 765d - **Agriculture Scenic** – Landscape photograph with agriculture as the main focus.
- 765e - **Farm Equipment/Implement** – Photograph with agriculture equipment/implement as main subject.
- 765f - **Companion Animal** – 1 Photograph with a companion animal as the subject



Leadership

- 766a - **Formal/Candid Portrait** – Photograph that shows a person as the main subject. (A formal portrait is not snapshot but a carefully arranged pose under effective lighting conditions; a candid photograph is a photograph captured without creating a posed appearance.)
- 766b - **Urban Scenic** – Landscape Photograph showing an urban setting as the main subject.
- 766c - **Event** – 1-5 Photograph(s) that are focused on a community event.
- 766d - **Service** – Photograph that displays service learning (community service) as the main subject.
- 766e - **4-H Event** – 1-5 Photograph(s) that cover a 4-H event you attended.
- 766f - **National/International** – 1-5 Photograph(s) that focus on a National or International experience.

FCS

- 767a - **Family** – Portrait or Candid Photograph of family members or event
- 767b - **Food Preparation** – 1 – 5 Photograph(s) showing meal or single food item preparation
- 767c - **Culture** – Photograph showing unique perspective of local or global culture
- 767d - **Fashion Portrait** – Portrait Photograph with modeled fashion as the primary subject
- 767e - **Patterns/Design** – Photograph Showing Natural or Manmade Pattern / Design
- 767f - **Residential** – 1 – 5 Photograph(s) showing residence or residential area from inside and outside.

SET

- 768a **Mechanics** – 1 – 5 Photograph(s) showing the applied concept of force and energy.
- 768b **Architecture** – Photograph showing the product of planning, designing, and constructing buildings or any other structures.
- 768c **Energy** – Showing the creation or expulsion of energy
- 768d **Movement** – 1 – 5 Photograph(s) of object showing movement [manmade]
- 768e **Construction** – 1 – 5 Photograph(s) showing the steps of construction for any built structure
- 768f **Machinery/Equipment** – Photograph showing machinery or equipment used in construction, engineering, or repair.

Health

- 769a - **PhysicalActivity** – Photograph that shows physical activity as the main subject.
- 769b - **Competitive Sports** – Photograph that shows a sport as the main subject.
- 769c - **Healthy Lifestyle** – Photograph that expresses healthy lifestyles as the main subject.
- 769d - **Healthy Foods** – 1-5 Photographs focused on healthy food or meal choices.
- 769e - **Careers in Health** – 1-5 Photographs that focus on Careers in the health and service fields as the main focus (ex. fire, law, medicine, emergency, education).
- 769f - **Dealing with Stress** – Photograph that illustrates a hobby or interest that helps an individual reduce stress.

Communications/Expressive Arts

- 770a - **Music** – Photograph showing music (written or performed)
- 770b - **Instrument/Art Utensils** – Still life photograph using musical instruments or art equipment as primary subject
- 770c - **Cultural Arts Event** – 1 – 5 Photograph(s) showing attended cultural arts event (Art Show, Musical Performance, etc.)
- 770d - **Arts Creation** – 1 – 5 Photograph(s) with the design, construction, and/or creation of art as the primary subject
- 770e - **Created Art in Your Community** – 1 – 5 Photographs showing completed local art in your county.
- 770f - **Word(s)** – Single word spelled out using built or natural environment or words within the community with personal significance or meaning.

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):

- Pomology deals with fruit and nut crops (not included in photography classes).
- 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).

- Floriculture deals with the production of flowers and ornamental plants - generally, cut flowers, pot plants, and greenery (included in photography classes).
- 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

- 771 - **Single black and white** - Horticultural subject or activity. (Maximum size: 8" x 12").
- 772 - **Single color** - Horticultural subject or activity. (Maximum size: 8" x 12").
- 773 - **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.
- 774 - **Horticulture collection** - (B&W or color), consisting of 6 photographs.



Entries in clothing are limited to one entry per class in the unit in which you are enrolled and three classes within their age division. Items must be “handmade”; no ready-to-wear/factory made items will be accepted.

Junior (Ages 9-13)

Unit I - “Let’s Learn to Sew”: Beginner Skills

- Class 790A– **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.
- Class 790B – **Unit I Non Clothing Option:** Apron or a Carrier Bag (ie: drawstring backpack, shoulder bag, tote bag or laundry bag) The bag must include some type of handle. Item must be made from woven fabric and include the following: straight machine stitching, appropriate visible seam finish, and a casing. Machine stitched hem on apron is acceptable. Practice projects (travel kit and tissue holder) are not to be entered.

Unit II - “Let’s Get to the Bottom”: Beginner Skills

- Class 791 - **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.
- Class 792 - **Unit II Non Clothing Option:** Bag with zipper (i.e. tote bag/purse, garment bag, sling-type bag or duffle/gym bag). Exhibit must be made from woven fabric and include the following: enclosed seams, appropriate seam finish, interfacing, and zipper. Practice projects (book cover, zippered travel bag) are not to be entered,

Unit III - “Top it Off” : Beginner Skills

- Class 793 - **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.
- Class 794 - **Unit III Non Clothing Option:** Backpack or sports bag with lining or facing, applied trim and button/buttonhole closure.

Unit IV - “Stretch Your Knit Skills” : Beginner Skills

- Class 795– **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 night shirt. 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.

Unit V - Moving on Up: Intermediate Skills

- Class 796 - **Unit V Moving on Up:** A 1-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.

Unit VI - Put it All Together

- Class 797 - **Unit VI Put It All Together Clothing Option:** 2A 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.
- Class 798 - **Unit VI Put It All Together Non Clothing Option:** Download a pattern from site of your choice for tote bag, purse, luggage, etc. Be creative with your design. Required elements: Pockets, functional zipper, and creative stitchery or applied trim to personalize your bag. If bag is not lined, the seam allowances must be finished with a bound seam finish. Optional elements: Lining, button(s), hook and loop tape, or snap(s). In the documentation include: your name, your county, the name of the unit, class entered, cost, and the design source.

Unit Upcycle It!: ages 9-13 with advanced sewing skills

- Class 799A- **Upcycle It! Junior Clothing Option** —item sewn from repurposed garments or household fabric goods and documentation folder. Recycled fabric is to be the major component of the item. Documentation required, include: your name, your county, unit, class entered, a “before” photo of all repurposed items

used; source of the fabric or 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.

- Class 799B– **Upcycle It! Non-Clothing Option:** accessories sewn from repurposed garments or household fabric goods and documentation folder. Such as; tote bag, hat, luggage, purse, etc. Documentation required, include: your name, your county, unit, class entered, a “before” photo of all repurposed items used; source of the fabric/garment; how the design was created; and any design drawings that were used in the creation. Items for the home do not fit this class. Place documentation in a folder or plastic sheet protector.

Senior (Ages 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

- Class 800- **Let’s Be Casual-Clothing Option:** A 1- or 2-piece complete outfit made from knit or woven fabric such as a dress, top and bottom, romper, simple pajamas, or robe.
- Class 801 - **Let’s Be Casual - Non Clothing Option:** Two coordinating fashion accessories from the following:
Apron, oven or BBQ mitt, wallet, garment bag, purse, backpack or duffel bag. At least one piece must must have a zipper.
- Class 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.

Unit: Match it Up

- Class 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.
- Class 804 - **Match It Up-Non Clothing Option:** 3 or 4 piece coordinating sport/luggage/travel accessories set. Each piece must have an applied trims, pockets and at least one zipper.

Unit: Creative Expressions

- Class 805 - **Creative Expression- Clothing Option:** Construct a complete outfit for one of the following activities: Holiday, theater, cosplay, or historic costume; uniform for medical, cheerleader, dancer, etc.; riding apparel.
- Class 806 - **Creative Expression-Non Clothing Option:** Select one of the following and construct a: Fabric doll or animal with a wardrobe of two outfits; Creative accessories such as: gauntlets, tote, hat, purse, etc; Machine appliquéd specialty flag/decorative banner (minimum size 24 x 24 inch.).

Unit: Leisure Time- for ages 14-18 with advanced skills

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

Unit: Formal Affair- for youth ages 14-18 with advanced skills

- Class 808 - **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.

Unit: Up Cycle It!- for youth ages 14-18 with advanced sewing skills

- Class 809A- **Up Cycle :it! Senior Clothing Option**–item sewn from repurposed garments or household fabric goods and documentation folder. Recycled fabric is to be the major component of the item. Documentation required, include: your name, your county, unit, class entered, a “before” photo of all repurposed items

used; source of the fabric or 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.

- Class 809B- **Up Cycle: it! Senior Non-Clothing Option**— item sewn from repurposed garments or household fabric goods and documentation folder. Recycled fabric is to be the major component of the item. Documentation required, include: your name, your county, unit, class entered, a “before” photo of all repurposed items

Unit: Outwear- for youth ages 14-18

- Class 810– **Outerwear:** Construct an outerwear garment such as coat, jacket, cape, vest, parka, rainwear, etc. Must include zipper and/or button/buttonhole. Must include hood, collar or facing.



6033 Crochet

A member may enter THREE classes per category - If the pattern/instructions are not from the KY 4-H Needlework Notebook, a copy of the pattern must be submitted with the exhibit. Attach to item with safety pin or binder clip.

- Class 813- **Small item made of medium weight yarn & single, half double and/or double crochet stitches.** Scarf, purse, belt, hat, pillow, two wash cloths (made from cotton yarn) or pair of slippers.
- Class 814 - **Large item(s) made of medium weight yarn & single, half double and/or double stitches.** Afghan, shawl, or vest.
- Class 815 - **Item made entirely with novelty yarn.** Novelty yarn is any yarn other than medium (4) worsted weight yarn. Do not use standard medium weight yarn. Scarf, purse, belt, hat, pillow, afghan, shawl, vest, or pair of slippers.
- Class 816 - **Item(s) made of Granny Square technique** May use any weight yarn; single or multiple colors of yarn. Purse, shawl, afghan, or hat.
- Class 817 - **Item(s) made using intermediate skills/pattern crochet stitches.** 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. Scarf must be at least 24” long.
- Class 818 - **Item using intermediate skills for shaping and fitting multiple pieces together:** must include increase and decrease. Stuffed toys, slippers, etc.
- Class 819 - **Item/pair of items using advanced crochet skills.** Include one or more of the following advanced skills: beadwork, filet crochet creating plaids, geometric designs or checks; making novelty crochet articles.
- Class 820 - **Item/pair of items using advanced crochet skills to create your own design.** Original designs must include a copy of directions, notes and diagrams used to create the item(s). Suggested items include: multi-colored hat, purse, collar (made with bedspread-weight cotton thread), sweater, jacket, afghan or coat.



4-H members may enter in only one class.

All projects are to be a “finished” item (examples: framed piece, pillow, wall hanging, pot holder, eyeglass holder, etc.) or can be created on a purchased item (example: pillowcase, clothing, tote bag, purse, bib, or dish towel) Items may be made from purchased kits that meet the individual project guidelines.

One Type of Embroidery Stitch:

- Class 821- **Redwork:** Embroidery item made with a single color of floss. Must use the stem stitch and have an embroidered area equivalent to 3”x 3” or larger.
- Class 822- **Stamped Cross Stitch:** Cross stitched design stamped (printed/drawn) on plain woven fabric and have an embroidered area equivalent to 3”x 3” or larger or 2”x16” border or larger.

Multiple Types of Embroidery Stitches:

- Class 823 - **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 3”x3” or larger.
- Class 824 – **Free Embroidery:** Designed to embellish base fabric without the design being drawn on the fabric. Must include 3 or more 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 area of 3x3 inches or larger. Embroidery must embellish design lines on the item.



Charted Embroidery Using Large Cross or Snowflake Stitches:

- Class 825 - **Cross Stitch on Gingham:** Embroider area equivalent to 5”x7” or larger.
- Class 826 - **Counted Cross Stitch on 11 Count Aida Cloth:** Must have an embroidered area equivalent to 5” x 7” or larger.
- Class 827 - **Chicken Scratch on gingham:** Chicken Scratch (also known as Snowflake embroidery) on gingham fabric. Must have an embroidered area equivalent to 5x7 inches or larger.

Punch Needle:

- Class 828 - **Punch Needle:** Embroidered area equivalent to 6”x 6” or larger

Charted Embroidery Using Specialty Cloth:

- Class 830 - **Counted Cross Stitch on 14 Count Aida Cloth:** Must have an embroidered area equivalent to 5 x 7 inches or larger.
- Class 831- **Counted Cross Stitch using Waste Canvas:** Must have embroidered area 5 x 7 inches or larger
- Class 832 - **Huck embroidery:** on huck towel/toweling creating a minimum 2 inch wide border design or created on even-weave fabric such as Aida cloth. Embroidered area equivalent to 3”x3” or larger. Such as bookmark, mug rug
- Class 833 - **Swedish weaving:** on monk’s cloth creating a minimum of 6 inch wide border design.

Embroidery Using Advanced Skills:

- Class 834–**Ribbon Embroidery Using Silk Ribbon for 5 or More Embroidery Stitches:** Design may also include embroidery floss in addition to the silk ribbon.
- Class 835- **Counted Cross Stitch on 18 or 22 Count Even Weave or Aida Cloth:** Must have an embroidered area of 5 x 7 inches or larger.
- Class 836– **Needlework of any other kind not included in any other category:** Purchased embroidery kit or original design on fabric accepted. Embroidered area equivalent to 5”x 5” or larger. Such as needlepoint, crewel work, candle wicking, etc.

6033 Knitting

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.

- Class 837 - **Small/simple knitted item(s):** Items such as a hat, small pillow, purse, scarf, belt, or two washcloths (no larger than 10" X 10" each); Use medium (4) worsted weight yarn. 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.
- Class 838 - **Knitted Item created using Self-striping or Variegated Yarn(s):** : Use some yarn other than single color medium (4) worsted weight yarn. Such as a purse, scarf, hat, leg warmers, fingerless mittens, etc.
- Class 839 - **Larger/simple knitted item(s):** A pair of mittens; a pair of slippers, a shawl, cowl, or lap/baby blanket. May use yarn other than worsted weight yarn. Multiple colors and one pattern stitch may be used in addition to garter stitch, stockinette stitch, and/or ribbing stitch.
- Class 840 - **Knitted project focused on Shape: Garment/Fashion Accessory:** Exhibit one item or a pair of items using pick up stitches, and/or knitting in the round. Item must include increase and/or decrease. May use yarns other than medium worsted weight yarn. May include simple color changes (stripes or duplicate stitch). Ideas such as: gloves, hat, mittens, socks, skirt, sweater, or vest.
- Class 841 - **Knitted project focused on shape: Stuffed Toy:** Exhibit one item using pick up stitches, and/or knitting in the round. Item must include increase and/or decrease. May use yarns other than medium worsted weight yarn. May include simple color changes (stripes or duplicate stitch).
- Class 843 - **Knitted project focused on Color Design:** Exhibit one item or a pair of items using charted designs or your own design. Chartist designs may include color changes such as Fair Isle, Intarsia, and/or Mosaic knitting. All entries must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: throw pillow, afghan (minimum size 45-x 60-inches), shawl, holiday stocking, purse, pair of socks, sweater, etc.
- Class 844 - **Knitted project focused on Texture Design:** Exhibit one item or pair of items using charted designs or your own design. Chartist designs must include multiple pattern stitches such as Aran Isle knitting or lace knitting. Knitting with beads is also acceptable. All entries must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: throw pillow, afghan (minimum size 45-x 60-inches), shawl, holiday stocking, purse, pair of socks, sweater.



All projects are to follow these guidelines/requirements: Quilt must contain 3 layers: top (hand or machine stitched,) batting, backing. If edge finish is not described in the class description the following are accepted options: Stitched and turned- Backing is placed right sides together with top, stitched and turned. Opening is sewn closed. No binding needed. Self-binding-Backing is brought to the front, folded, and stitched to the quilt. Applied binding- Separate binding applied with mitered corners. Decorative stitched edge- optional for Class #856 and #857. Quilting – minimum 4” apart, unless otherwise indicated in class description using the following methods: Hand tack; Hand quilt; Use domestic sewing machine quilt; No long arm or hooped embroidery quilting accepted. Size is listed by class with measurements of perimeter (total outer edge measurement.) Ex. 120” = 30” square or 25” x 35” rectangle – or any other combination of 120”. Can be smaller or larger as noted in class information. Hanging sleeve or tabs are optional except in #846.

- Class 845 - **Strip/String Quilt:** Use strips of varying widths to make 4-blocks, sewn together for the top. Stitched and turned or self-binding suggested. Perimeter not to exceed 132”. Suitable for beginner.
- Class 846 - **Wall Hanging:** Begin with a square or rectangle piece of focus fabric or printed panel. Add at least 2 borders to the center block/panel. Add fabric loops for hanging. Finish with stitch and turn. Quilting can be stitch-in-the-ditch or echo quilting. Perimeter not to exceed 132”. Suitable for beginner. Hanging sleeve or tabs are required.
- Class 847 - **Four Patch Runner:** Hand or machine piece 3 four patch blocks. Each four-patch must include at least two 6-inch square patchwork units made with square and/or rectangle pieces (ex. four patch, rail fence.) No triangle pieces. Finished quilt should measure 12”x 36”. Stitch and turn or self-binding suggested. Suitable for advanced beginner.
- Class 848 - **Quilt-As-You-Go Quilt:** Create a quilt using any quilt-as-you-go method. Add rows to the edge so that face fabric, batting and backing are attached to the previous piece. There is no additional quilting needed. Applied binding with mitered corners. Perimeter should not exceed 144”. Suitable for the advanced beginner.
- Class 849 - **Small Patchwork Quilt:** Sew four 12” square blocks or nine 9” square blocks with sashing and/or borders. Triangle pieces and/or machine applique’ are required. Hand or machine quilt. Applied binding with mitered corners. Finished quilt not to exceed 36” x 36”.
- Class 850 - **Dimensional Pieces, Miniature Scale or Landscape Design Quilt:** Create a quilt using dimensional pieces, miniature scale, or landscape design techniques. May include fused fabric, dimensional additions, hand or machine applique, free motion quilting and/or decorative edge finish. Finished quilt not to exceed a maximum of 100 inches perimeter.
- Class 851 - **Squares or Strips Precut:** Sew a top using squares and/or strips. Pre-cuts acceptable. Applied binding with mitered corners. Perimeter not to exceed 200”.
- Class 852 - **Appliqué: Pillow with appliqué:** Hand applique design on a minimum of 4 blocks. Applique can be raw edge or turned edge. Sashing and border required. Quilting required. Perimeter not to exceed 120 inches. Applied binding with mitered corners.
- Class 853 - **Foundation Paper Pieced Quilt:** Use foundation paper piecing techniques for the quilt top. Applied binding with mitered corners. Perimeter maximum 200”.
- Class 854 - **English Paper Piecing:** One-inch hexagons (7 total) sewn together by English Paper Piecing method to create 2 individual coasters using the stitched and turned method. Finished size is approximately 5” diameter. Optional: hexagon motif can be applied onto a larger fabric piece and be finished with batting and backing. Self-binding or attached binding is acceptable. Small amount of quilting is acceptable.

- Class 855 - **Non-traditional Fabrics Quilt:** Sew a pieced top using non-traditional materials such as t-shirts, ties, bandanas, or denim. T-shirts must have interfacing and have sashing separating each block. Cotton fabric or fleece may be used for backing. Quilting must be done by the 4-H'er and be appropriate for the design. Applied binding with mitered corners. Perimeter must be larger than 200”.
- Class 856 - **Original Design Quilt:** Quilt top created by the 4-H'er. Must submit original design with the quilt and an explanation of the techniques used in the quilt. Quilting must be done by the 4-H'er and be appropriate for the design. Applied binding with mitered corners or decorative edge finish appropriate for the design. Perimeter minimum 144”.
- Class 857 - **Crazy Quilt Patchwork:** Blocks constructed of irregularly shaped fabric pieces (can be specialty fabrics) embellished with a combination of ribbon work, specialty thread, embroidery stitches, and/or beadwork creating a finished crazy quilt design. The design can be created by hand or machine. Border is optional. Hand tacking is suggested quilting method. Applied binding with mitered corners or decorative edge finish accepted. Minimum perimeter size 48” but not to exceed perimeter of 160”.



Recipes: Entries are to be made using recipes specified in the class description. All recipes can be found in the 4-H Fair Recipe Book, in the 4-H Cooking 101-401 Series, or contact your county Extension agent for 4-H YD.

Curriculum for the 4-H Foods Divisions are the following: 4-H Cooking 101-401 Series and 4-H Cake Decorating. Master Cake Decorating requires an additional narrative on the original design. Food entries **must** be exhibited on a disposable plate inside a zip lock bag. A county may submit ONE entry per class. 4-H members may enter up to three classes in the Food Division.

Muffins

• Class 841 - Three (3) Oatmeal Muffins

Oatmeal Muffins

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

Preheat the oven to 400°F.

Lightly coat the muffin pan with non-stick cooking spray. Measure flour, oats, sugar, baking powder, and salt into the large bowl. Mix with a spoon. Break the egg into the small bowl and beat it lightly with the fork. Then stir in the vegetable oil and milk. Add the egg mixture to the dry mixture in the large bowl. 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. Carefully spoon the batter into prepared muffin pan. Fill each cup two-thirds full. 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.



• Class 842 - Three (3) Cheese Muffins

Cheese Muffins

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

Preheat oven to 375° F.

Lightly coat muffin pan with nonstick cooking spray or place a baking liner in each muffin cup. 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. Combine slightly beaten egg, milk, and vegetable oil in the small mixing bowl. Add liquid ingredients to dry ingredients. Stir together until dry ingredients are just moist, but the batter is still lumpy. Stir in shredded cheese. Fill muffin cups 1/2 full. Bake for 20 minutes. Remove from oven. Best when served slightly warm.



Muffins Continued

- Class 842A - **Three (3) Muffins - Junior Creative**
Any other flavor not listed - no filling, must exhibit three.
- Class 842B - **Three (3) Muffins - Senior Creative**
Any other flavor not listed - no filling, must exhibit three.

Baking Tip:

- This recipe is based on use of a standard size muffin pan. If a mini size pan is used, reduce the cooking time to 9 to 11 minutes or until golden brown.
- Dark baking pans cook products faster than light colored pans

From all of the muffins baked, select three to enter in the fair that are uniform in appearance.



Which Muffins are uniform in appearance?

**For the Fair:**

- From all of the muffins baked, select three that are uniform in appearance.
- After the muffins cool, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.

Biscuits

- Class 843 - **Three (3) Rolled Biscuits**

Rolled Biscuits

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

Preheat oven to 450° F.

Sift flour once and then measure it. Add to mixing bowl. Add baking powder and salt. Stir. Measure the fat and add to flour mixture. Cut the fat into the flour mixture with the fork or pastry blender until well mixed. 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. 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. 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. Bake about 10-12 minutes or until golden brown.



Biscuits Continued• Class 844 - **Three (3) Scones****Scones**

3 cup self-rising flour
 1 teaspoon orange peel, grated
 1 cup dried cranberries (or substitute raisins for dried cranberries)
 1/3 to 1/2 cup buttermilk

1/2 cup sugar
 1/2 cup butter, softened
 1 egg

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). 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. Press dough gently together on 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 1/2 inch apart. Bake at 400°F for 20 to 25 minutes or until golden brown. Cool on cookie sheet 5 minutes before serving.



• Class 844A - **Three (3) Biscuits or Scones - Junior Creative**
 Any other biscuit or scone not listed - must exhibit three.

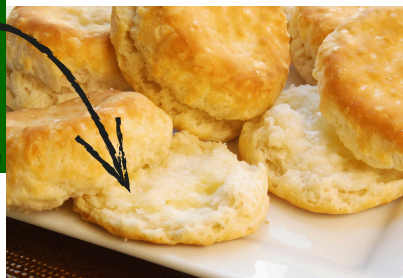
• Class 844B - **Three (3) Biscuits or Scones - Senior Creative**

Baking Tip For Scones:

- To “cut in” butter, use a pastry blender or fork
- If using a fork, push the tines down through the butter to work it into the flour. Continue until the pieces of butter are the size of small peas
- To use a pastry blender, hold the handle and press the blades into the butter while rotating your wrist from side to side

Baking Tip For Biscuits :

- Use a 2" round cookie cutter
- A biscuit forms flaky layers on the inside

**For the Fair:****Biscuits:**

- Use of a 2" biscuit cutter is preferred
- After the biscuits have completely cooled, place 3 biscuits on a disposable plate and place in a re-closeable zip-type plastic bag

Scones:

- After the scones have completely cooled, place 3 scones on a disposable plate and place in a re-closeable zip-type plastic bag

Quick Breads• Class 845 - **Three (3) Cornmeal Muffins****Cornmeal Muffins**

1 egg, beaten
1 1/3 cups milk or 1 3/4 cup buttermilk

1/4 cup oil or melted shortening
2 cups self-rising cornmeal mix*

Preheat oven to 450°F.

Spray a 12-cup muffin tin with non-stick cooking spray. In a small bowl, beat the egg slightly. Measure the remaining ingredients and pour them into a large mixing bowl. Add the beaten egg to the large bowl. Mix just enough to blend the ingredients but is still lumpy. (If the batter is smooth, it has probably been mixed too much.) Fill the sprayed muffin cups two-thirds full of batter. Do not use paper or foil liners. 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.)

• Class 846 - **Three (3) Pieces of Coffee Cake with Topping****Coffee Cake with Topping***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
1/2 teaspoon salt
2 teaspoons baking powder

Make the topping first. Measure the brown sugar, cinnamon, and flour into the small mixing bowl and mix well. Measure the fat. Cut it into the flour-sugar-cinnamon mixture. Ask someone to show you how to do this. Add nuts (if you are using them) and mix well. Set topping aside until you need it. Preheat the oven to 375° F. Lightly coat the baking pan with non-stick cooking spray. Break the egg into the mixing bowl, and beat with a whisk or fork. Add the sugar, milk, and melted fat or oil to the egg, and stir until all is mixed. Sift the flour once; then measure it. Add to second small mixing bowl. Add salt and baking powder. Stir flour mixture. 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. Put into the prepared pan. (Use the rubber scraper so that you won't waste batter.) Use the mixing spoon to sprinkle the topping evenly over the top of the batter in the pan. 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. 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.



Quick Breads Continued

- Class 846A - **Three (3) Pieces of Quick Bread - Junior Creative**
Any other quick bread not listed, baked in 8x8 pan, no filling - must exhibit three.
- Class 846B - **Three (3) Pieces of Quick Bread - Senior Creative**
Any other quick bread not listed, baked in 8x8 pan, no filling - must exhibit three.

Baking Tip For Coffee Cake Batter:

- For melted fat, you may use melted butter, margarine, or shortening in the batter. Or you may choose to use oil.

Baking Tip For Cornmeal Muffins:

- Be sure to read the package to make sure that you are using *self-rising cornmeal mix*. It is usually packaged in a bag that is similar to that in which flour is sold. Self-rising cornmeal mix has flour and leavening already added

For the Fair:**Cornmeal muffins:**

- The recipe above is based on use of a standard size muffin pan. If using a mini size tin, reduce cooking time to 8 to 10 minutes or until golden brown.
- After muffins cool, place them on a disposable plate and place in a re-closeable zip-type plastic bag.

Coffee cake:

- 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-closeable zip-type plastic bag

Cookies• Class 847 - **Three (3) Chewy Granola Bars (gluten-free)****Chewy Granola Bars**

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



Preheat oven to 350° F.

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

• Class 848 - **Three (3) Brownies****Brownies**

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)



Preheat the oven at 350° F.

Lightly coat the baking pan with non-stick cooking spray. Sift flour once; then measure it. Measure cocoa. Sift flour and cocoa together onto waxed paper and set aside. Measure fat and melt it in the microwave. Time will vary depending on microwave. Pour melted fat into mixing bowl. Measure the sugar and mix it with the melted fat until creamy. Break one egg into a small bowl; then mix it well with the sugar and fat. Do the same with the other egg. Add the vanilla and mix. Add the flour-cocoa mixture and stir until all is mixed. Add the nuts and stir until they are mixed in. Put into the prepared pan. Use the rubber scraper to clean out the bowl. Place into the preheated oven. 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. Take the pan out of the oven. Use hot pads because the pan is hot. 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.

• Class 849 - **Three (3) Snickerdoodle Cookies****Snickerdoodle Cookies**

1 1/2 cups sugar
 1 cup butter or margarine, softened
 1 teaspoon vanilla
 2 eggs
 2 3/4 cups all-purpose flour

1 teaspoon baking soda
 2 teaspoons cream of tartar
 1/4 teaspoon salt
 2 tablespoons sugar
 2 teaspoons cinnamon, ground



Preheat the oven to 400° F.

In a large mixing bowl, cream together sugar, butter, vanilla and eggs. Add flour, cream of tartar, baking soda, and salt to creamed mixture; blend well. Combine 2 tablespoons sugar and 2 teaspoons of cinnamon in a small bowl. Shape dough into 1-inch balls, Roll balls in sugar mixture. Place balls 2 inches apart on ungreased cookie sheet. Bake for 8 to 10 minutes or until cookies spring back when lightly touched with the fingers. Use a spatula or turner to remove the hot cookies from the sheet. Place them on a rack to cool. When cool, store cookies in a container with a tight lid.

Cookies Continued

- Class 849A - **Three (3) Cookies or Bars - Junior Creative**
Any other cookie or bars not listed above, must exhibit three
- Class 849B - **Three (3) Cookies or Bars - Senior Creative**
Any other cookie or bars not listed above, must exhibit three

Baking Tip For Granola Bars:

- The recipe above should be gluten free unless the ingredient packaging indicates otherwise

For the Fair:**Granola Bars:**

- After the bars have cooled, choose three bars that are the same size and place them on a disposable plate. Then place in a re-closeable zip-type plastic bag

Brownies:

- After the brownies have cooled, choose three. Place them on a disposable plate and then place in a re-closeable zip-type plastic bag

Snickerdoodles:

- After the cookies have cooled, choose three that are the same size. Place them on a disposable plate and then place in a re-closeable zip-type plastic bag



Cakes

- Class 850 - **Half of one 8" or 9" layer Rich Chocolate Cake (no icing)**

Rich Chocolate Cake

3 one-ounce 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

Melt chocolate in small pan over low heat or in microwave (following directions package) and cool to lukewarm. 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.) 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. 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. Add eggs one at a time and beat well after adding each egg. Add cooled chocolate to creamed mixture. 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. 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. Remove from oven and cool on rack for 15 minutes before removing from pan(s).

*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.



- Class 851 - **Half of one 8" or 9" layer Carrot or Zucchini Cake (no icing)**

Carrot or Zucchini Cake

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

Preheat oven to 350° F. Lightly coat 2 8-inch or 9-inch round cake pans with nonstick cooking spray. Combine flour, sugar, baking soda, cinnamon, and salt in medium bowl; mix well. In large bowl, add oil and beat in eggs, one at a time. Gradually add flour mixture to egg mixture and beat until thoroughly mixed. Add carrots, vanilla, and nuts; mix until thoroughly combined. Pour into prepared pans. 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.



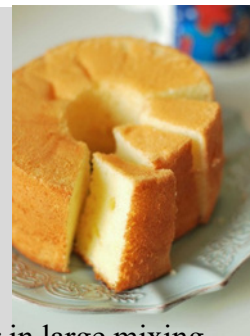
Variation: Substitute 3 cups shredded zucchini for shredded carrots. Add one teaspoon ground nutmeg.

• Class 852 - 1/4 of a **Basic Chiffon Cake**

Basic Chiffon Cake

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



Preheat oven to 325° F.

In a large bowl, combine flour, baking powder, salt, and 1 cup sugar. Make a well in the center and add oil, egg yolks, vanilla, and water. Whisk until smooth. Beat egg whites and cream of tartar in large mixing bowl until soft mounds begin to form. Beating at high speed, sprinkle remaining 1/2 cup sugar over egg whites, 2 tablespoons at a time. Beat until stiff peaks are formed. Gently fold one-third of the whites into the yolk mixture. Fold in remaining whites. Pour batter into an ungreased tube pan. 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. 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.

Pies

• Class 853 - **One (1) whole Double Crust Apple Pie**

Double Crust Apple Pie

Double Crust Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 cup shortening
5 to 6 tablespoons cold water

Apple Pie Filling

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

DoubleCrust:



Thoroughly chill fat and water. Place flour and salt together in medium bowl. Stir to mix. Use a pastry blender, fork, or two knives to cut the fat into the flour until the dough forms pea-sized pieces. 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. Chill dough 15 to 30 minutes. 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. 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. 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. Fold dough in half, lift and place in pie pan, and unfold. 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. Chill prepared pie crust for 20 to 30 minutes to prevent crust from shrinking during baking. Prepare filling.

ApplePieFilling:

While preparing filling, place the prepared pie crust in refrigerator for 20-30 minutes. Preheat oven to 425° F. Rinse, peel, and core apples. Slice apples and place in medium bowl. Sprinkle with lemon juice to prevent apples from

Double Crust Apple Pie Filling Continued...

turning brown and toss gently. In small mixing bowl, combine sugar, flour, and salt. Add to apple slices and mix. Spoon apple mixture into prepared pie crust. Cut butter or margarine into small pieces and sprinkle on top of apple filling. Use cold water to moisten edges of the dough on the rim of the pie pan. Roll out remaining dough for upper crust. Place upper crust on pie and press upper and lower edges together on rim of pie pan. Cut venting holes in top of pastry. Use a knife to trim dough evenly around edge of pie pan. 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. If desired, brush top crust with beaten egg or milk then lightly sprinkle with sugar. Bake for 15 minutes, then reduce heat to 350° F. Bake 25 minutes longer or until crust is brown. Leave pie in the disposable pie pan and place all in a zip-type plastic bag.

Variation: Spices – Add 1 teaspoon cinnamon and/or 1/2 teaspoon nutmeg to sugar mixture if desired.

Yeast Breads

- Class 854 - **Three (3) Cinnamon Twists (no icing)**

Cinnamon Twists*Sweet Dough Ingredients:*

1/4 cup sugar
 1 teaspoon salt
 1 package yeast
 1/2 cup milk, heated to 100 to 110 degrees F
 1/4 cup water, heated to 100 to 110 degrees F
 1/8 cup oil or melted butter
 1 egg
 1/2 teaspoon grated lemon rind, if desired
 2 1/2 cups all-purpose flour, approximately

Topping Ingredients:

1/4 cup butter, melted
 1/2 cup sugar
 2 teaspoons cinnamon

Put sugar, salt, and yeast in mixing bowl. Mix well. 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. Add oil or butter, eggs, and lemon rind to mixture. Beat until smooth. Add 2 cups of flour to mixture and beat until smooth. Add enough flour to make dough that is soft, but stiff enough to handle. 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. 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. Punch dough down and let stand 10 minutes. Lightly coat baking sheet with nonstick cooking spray. Roll prepared dough into a square about 12" x 12." Brush dough with melted butter. Mix sugar and cinnamon in a small mixing bowl. Sprinkle center third of dough with 3



tablespoons of sugar-cinnamon mixture. Fold one third of dough over center third. Sprinkle with 3 tablespoons of the sugar-cinnamon mixture. Fold remaining third of dough over the two layers. Cut roll into 1-inch strips. Hold each end of a strip and twist tightly in opposite directions. Firmly press ends together. Place on prepared baking sheet about 2 inches apart. Brush top with melted butter and sprinkle with sugar-cinnamon mixture. Cover. Let rise in warm place until doubled in size. Bake at 350° F about 25 minutes or until lightly browned. Top with basic icing if desired.

• Class 855 - **Three (3) Soft Pretzels**

Soft Pretzels

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



Preheat oven to 350° F.

In large bowl, combine 2 cups flour, sugar, undissolved yeast, and salt. Heat milk, water, and oil until very warm (120 to 130° F). Stir milk mixture into flour mixture until well combined. Add enough of the remaining flour to make a soft dough. Knead on floured surface until smooth and elastic, about 4 to 6 minutes. Cover; let rest on floured surface 10 minutes. Divide dough into 14 equal pieces. Roll each piece into a 20-inch rope. Cover; let rest 5 to 10 minutes until risen slightly. 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. Place pretzels on two greased baking sheets. Brush with beaten eggs. Bake for 15 minutes. Remove from oven; brush again with eggs and sprinkle with poppy seeds, sesame seeds, coarse salt, or grated cheese. Return to oven and bake for 15 minutes or until lightly browned. Remove pretzels from baking sheet; let cool on racks.

• Class 856 - **One (1) loaf Oatmeal Bread**

Oatmeal Bread

2 packages active dry yeast
3/4 cup water, heated to 100 to 110° 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



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

Bread Made in a Bread Machine

• Class 857 - **One (1) loaf Honey Whole Wheat Bread**

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

Honey Whole Wheat Bread

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

• **Class 858 - Three (3) pieces Classic Chocolate Fudge**

Classic Chocolate Fudge

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



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. Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, milk, chocolate, corn syrup, and salt. Cook and stir over medium-high heat until the mixture boils. Clip a candy thermometer to the side of the pan. Reduce heat to medium-low; continue boiling. Stir frequently. Cook until the thermometer registers 234° F. If no thermometer is available, cook to the soft ball stage. Test by dropping a small amount of syrup into cold water. When candy reaches 234° F, remove saucepan from heat. Add butter and vanilla but **DO NOT STIR**. Cool, without stirring or disturbing in any way, to 110° F. This should take 45 to 60 minutes. 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. Immediately spread fudge in the prepared pan. Score the pieces while still warm. When fudge is firm, use the foil to lift out of the pan. Cut fudge into squares. Store fudge in a tightly covered container.

Adapted Food

• Class 859

Adapted Recipe and supporting documents: Using a recipe from another 4-H Food Exhibits Class youth adapt the recipe to meet a dietary restriction. Entry will consist of: the food item, the original recipe, and an explanation of the adaption that includes 1) what the adaption is 2) how this meets a dietary need 3) the new recipe.

4-H Cake Decorating

Judging in this division is based upon cake quality and decoration. Cakes must be real but may be any flavor. Cakes will not be returned. Styrofoam cakes will be disqualified.

• Class 860 Level 1— **Beginning Cake Decorating** - May not include FONDANT in any of the following:

(a) Single layer cake (b) Single-layer cake in a specialty pan (c) Single-layer cake cut into a shape

Exhibiting the following decorating skills: Cake border, side decoration, leaves, and star-tip flowers using only butter-cream frosting.

• Class 861 Level 2— **Intermediate Cake Decorating** - May not include FONDANT in any of the following:

(a) Two layer cake. Exhibit the following decorating skills: borders that include one of the following: scroll drop flower, dot and heart, or shell or ruffle. (b) must include one type of leaf pattern such as a plain leaf, ruffled leaf, holly, or violet leaf. (c) one flat surface flower and one nail head flower. May use buttercream or royal icing.

• Class 862 Level 3— **Advanced Cake Decorating** May not include FONDANT in any of the following:

(a) Cakes consisting of a minimum of two layers each (b) Two Tiers of layered cakes. Exhibit the following decorating skills: borders that include one of the following; ribbon swag, flower and vine, basketweave, bow trimmed strings, nail head flowers only. May use buttercream, royal, or fondant icing.

• Class 863 Level 4— **Master Cake Decorating**

(a) Cakes consisting of a minimum of two layers each (b) Three tiers or more of layered cakes. A cake of original design. Must include skills learned in levels 1, 2, and 3. Must include a brief written description of your cake that includes the goals, plan, accomplishment, and self-evaluation of the completed project. Any additional technique can be used in the custom design.



One entry per class. Each exhibitor may enter three classes in the Food Preservation division.

• Class 861 - Dried Apples

Dried Apples

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

Cooking spray



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. Wash apples under cool running water. Place enough apple juice in a bowl to cover the apples when sliced. 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. 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. Spray drying tray lightly with cooking spray. This will prevent sticking. 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. 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. 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. After drying, cool the dried apples 30 to 60 minutes before packaging. Packaging warm fruit could lead to sweating and mold growth. Once they are cool, put 12 pieces of dried apples into a sealable airtight container. Label the container with the name of the fruit and the date.

Boiling Water Canning

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

Prepare canner and jars: Assemble equipment and ingredients. 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). 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. Wash jars thoroughly in warm soapy water, rinse well, and place them in the canner to stay warm until ready to use. Wash ring bands and prepare lids as instructed by the manufacturer. 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: 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. 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. 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. Wipe jar rims with a clean, damp paper towel. 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: 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 lower, if necessary. 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. 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. 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. 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. 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. 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.

• Class 862 - Salsa (pint jar or smaller) canned using a boiling water canner

Choice Salsa

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.

Prepare canner and jars as directed in Boiling Water Canning, heating to 180°F (simmering).

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. Carefully use a knife to remove the firm inner core from tomatoes. Coarsely chop tomatoes (into blueberry- sized pieces). Peel, rinse, trim and dice onions in ¼-inch pieces. Bell peppers: Rinse peppers. Remove stems, seeds and membranes. Dice peppers in ¼-inch pieces. 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. 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 1½ cups bottled lemon or lime juice and 3 teaspoons salt. Stir to mix ingredients evenly. Heat to boiling over high heat and then reduce to a simmer and cook for 3 minutes, stirring as needed to prevent scorching. 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. 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. Canning label must be completed by member and affixed to the jar.

• Class 863 - **Dill Pickles (pint jar or smaller) canned using a boiling water canner**

Dill Pickles

About 9 pounds (36) pickling cucumbers, 3 to 4 inches long
 3 cups water
 3 cups vinegar (5% acidity)
 6 tablespoons canning salt
 9 to 11 heads of fresh dill or 3 to 3 1/2 teaspoons dried dill weed or dill seed
 3 to 3 1/2 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)

Prepare canner and jars as directed in Boiling Water Canning, heating to 140°F (almost simmering). Rinse cucumbers in a colander immediately before using. Scrub well, giving special attention to the area around the stems. Remove a 1/8-inch slice off the blossom end of each cucumber and discard. If stem is still attached, cut off all but 1/4 inch. Carefully slice the cucumbers lengthwise and then lengthwise again to create spears. If using fresh dill, chop leaves finely with scissors, separating into small piles of 1 1/2 heads per pile. If using garlic, peel and slice cloves into thin slices. 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. Remove hot jars from canner as directed in Boiling Water Canning. Place 1 1/2 heads of chopped dill or 1 1/2 teaspoons dried dill weed or dill seed in the bottom of each jar. Add 1/2 teaspoon mustard seed to each jar. Add 1/2 to 1 clove of sliced garlic to each jar, if desired.



(Use one-half those ingredient amounts if using half-pint jars.) Pack cucumber spears tightly into the jars, leaving 1/2-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 1/2-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. 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. For best flavor, store sealed jars for 3 weeks before eating. Canning label must be completed by member and affixed to the jar.

• Class 864 - **Strawberry Jam (half pint or smaller) canned using a boiling water canner**

Strawberry Jam

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. 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. Rinse strawberries in a colander immediately before using. Do not soak berries. Gently lift them out of water. Refrigerator and freezer jams are not appropriate for this class.

Remove caps. Cut out and discard bruised spots, if needed. 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. Premeasure 7 cups sugar into a bowl and set aside. Measure 5 cups crushed strawberries and add to a stockpot. 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). 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. Remove from heat; quickly skim foam from top with a slotted spoon. 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. 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. Canning label must be completed by member and affixed to the jar.



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: Assemble equipment and ingredients. 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. 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. 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. 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: 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. 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. 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. Wipe jar rims with a clean, damp paper towel. 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 Canning continued...

Pressure canner processing: 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. 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. 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). After the canner has vented for 10 minutes, place the weight or close the vent port to begin pressurizing the canner. 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. 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. 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. 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. 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. 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. 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.



• Class 865 - Green Beans (One pint), canned using a pressure canner

Green Beans

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

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. 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. Use a colander to rinse beans. Discard any discolored or diseased bean pods. 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. Green beans can be canned using either a raw pack or a hot pack. Raw packs are quicker, but



Class 865 – Green Beans continued...

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: Remove jars from hot water as directed in Pressure Canning, pouring the water out in the sink (not in the canner). Use a jar funnel and clean fingers to push raw beans tightly into hot jars, leaving 1-inch headspace. Add ½ teaspoon salt to each jar, if desired. Using a ladle, fill each jar with boiling hot water to cover beans, leaving 1-inch headspace. Remove air bubbles and adjust headspace if needed, as directed in Pressure Canning. Wipe jar rims and apply lids. 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:** Place beans into the boiling water in the saucepan for 5 minutes. Turn off heat. Remove jars from hot water as directed in Pressure Canning, pouring the water out in the sink (not in the canner). 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. 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. Remove air bubbles and adjust headspace if needed, as directed in Pressure Canning. Wipe jar rims and apply lids. 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. Beans may be “raw packed” or “hot packed” but the packing method used must be indicated on the label. Canning label must be completed by member and affixed to the jar.



6039 Home Environment

4-H member may enter up to two classes within ONE of the Units I-Advanced and one class in Changing Spaces in the Home Environment Division.

Unit I - Exploring Your Home project book

- Class 887 - **Color Collage (pg. 10, 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.
- Class 888 - **Texture Collage (pg. 10, Activity 1-2)**- A collection of textured items or rubbings of textured items artistically arranged and adhered to mat board or foam core board.
- Class 889 - **Transparent Finish applied to small wood object (pg. 16)**- 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, board game or box. A transparent finish allows the wood grain to show through. Judging emphasis will be 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.
- 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.
- Class 891 - **Wastebasket (pg. 14)** - decorated by member.
- Class 892 - **Crate Bookshelf (pg. 14)** - designed and created by member.
- Class 893 - **Bulletin Board** - must be ready to hang with appropriate hardware attached.

Unit II - Living with Others project book

- Class 894 - **Decorative item for the home & photo-** 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.
- Class 895 - **Simple wood item refinished** by the 4-H member. Should have straight lines with no elaborate carving or turnings. Examples include foot stool, box, tray, picture frame, plant stand. **Documentation** is to include a "before" photo with explanation of how the item was refinished must be securely attached.
- Class 896 - **Cloth item for the home created using a sewing machine.** Examples include hemmed table cloth or table runner, wall hangings, pillow, pillow case, throw, embellished towels, shower curtain, chair cover, laundry bag, pet bed, valence and curtains. Unacceptable: purses, tote bags, backpacks, duffle bags.
- Class 897 - **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. 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 on 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 - Where I Live project book

- Class 898 - **Accessory for the home created by 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 include 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.
- Class 899 - **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 table place setting showing how it should be arranged. 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.
- Class 900 - **Piece of refinished furniture** (stripped, sanded, and painted or stained/sealed) by the 4-H member. 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, large chair or chest.
- Class 901- **Old or discarded item made useful in a new way as a home accessory.** 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 windchimes; 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 - In My Home project book

- Class 902 - **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.

- Class 903 - **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.
- Class 904- **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.
- Class 905- **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, duffel bags.**

Units Advanced - Self-Directed Project - The intent of the following classes is to give members an opportunity to put everything they have learned in the Units I-IV of the home environment projects into practice.

- Class 906 - **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.**
- Class 907 - **Design Experience** - Create a plan for or 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.
- Class 908 - **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.
- Class 909 - **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; wall paper and decorate a room; remodel the basement.

CHANGING SPACES: Contact the Extension Office for details.

The poster may be created on 20"X 30"foam core board or sturdy cardboard (**turned in a vertical direction**). Judging criteria will be based on theme, poster design (lettering, attractiveness, how well it conveys a message) and narrative. Posters that do not include the narrative or do not conform to the topics specified in the class description will not be judged. Information for the following classes can be found in the 4-H Consumer Savvy project manuals - "The Consumer in Me," "Consumer Wise," "Consumer Roadmap", "Be the E: Entrepreneurship" and "Financial Champions". 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 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

Level 1: The Consumer in Me

- Class 914 - **Bargain Shopping**- Complete a cost comparison chart for one product you and your family use as presented 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!" with list of sources used for the topic. Make a poster on "comparison shopping" Include name, age, and county at top of narrative.
- Class 915 - **What is the Best Buy?** - Complete a cost comparison chart for 2 products in 3 different sizes as presented on pg. 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!" with sources used. Make a poster on "checking prices".

Level 2: Consumer Wise

- Class 916 - **Media and the Market place** - Complete a commercial comparison through information presented 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.19and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sourcesofinformation you used in researching your topic. Make a poster related to "advertising aimed at young people".
- Class 917 - **Poster on "Decision! Decisions! Decide!"**- Complete the 6-Step Decision Making poster on any item you wish to purchaseas presented on pp. 12-13. Use 20" X30" foam core board or cardboard. Write a narrativeofyouranswers to the questions in "Check This Out!" on p. 13 and tell what conclusions you wereabletodrawfrom the experience. At the end of the narrative, list the sources of information you used in researching yourtopic. Make a poster related to "the consumer decision-making process".

Level 3: Consumer Roadmap

- Class 918- **Poster on "How to Write a Wrong"** - Write a complaint letter as outlined on pp. 22-23. Use 20" x 30" foam core board or cardboard. Include a narrative of "Check This Out!" and tell what conclusions you were able to draw from the experience with a list of sources used. Make a poster related to "resolving a consumer complaint".
- Class 919-**Poster on "I Own a Car or Does It Own Me?"** - Calculate and illustrate the costs of owning a car as presented on pp. 28-31. Use 20" X 30" foam core board or cardboard. Include a narrative of "Check This Out!"and tell whatconclusions you wereable to draw from the experience with a list of sources used. Make a poster related to "consumer decision-making in buying a car".

Entrepreneurship

- Class 920 - **Level 1: Be the E: Entrepreneurship—Love It.** Create a poster that shows the different types of businesses in your community. Include a narrative about the different types of companies, and what businesses the community does not have. What type of business would be successful in the community?



- Class 921 - **Level 2: Be the E: Entrepreneurship - Plan It.** - Create a poster that shows how you developed your business. Include a narrative that describes how your business was created.
- Class 922 - **Level 3: Be the E: Entrepreneurship—Do It.** Create a poster advertising your business. Include a narrative on how you have marketed your business and what success you have had from marketing.

Financial Management

- Class 923- **Money Fundamentals—Needs versus Wants.** Create a poster that focuses on an item you currently do not own. The poster must convey to the audience is the item is a need or a want. Include a narrative on the item describing the item, whether you have decided the item is something that you need or want, and why you made the decision.
- Class 924 - **Money Fundamentals—Smart Financial Goals.** Create a poster on how you have created SMART financial goal to attain a particular item. Include all parts of a SMART goal. (specific, measurable, attainable, realistic, and time). Include a narrative of your SMART goal if you have reached your goal, and steps to reach those goals.
- Class 925—**Money Fundamentals Poster on “How Much Does Real Life Cost?”** Identify and illustrate the true costs of living on your own 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.”

4-H Leadership

1. Exhibits must correspond to a project or activity from the Leadership (4-H Step Up to Leadership and Unlock Your Leadership Potential) and/or Communications project books.
2. An exhibitor is limited to one set of record pages in each division for a total of three (3) entries.
3. Counties are limited to one (1) entry in the Club Scrapbook division.
4. Exhibit must be in an 8 1/2”x11” or 12”x12” notebook or scrapbook format.
5. Photos should clearly address the theme or activity corresponding to the selected leadership 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.
6. Photos can be taken by the 4-Her or another person. Picture may be cropped as desired.
7. The Leadership Project should contain the following:
 - a. 2 or more photos on each page;
 - b. Each photo should be explained with captions
 - c. 1-2 paragraphs of narrative on one of the pages;
 - d. No additional pages of narrative are needed.
8. Entries that do not meet the established criteria will not be judged.
9. A class champion will be selected for each individual class. A grand champion will be selected from Leadership entries.

4-H Leadership Project:

- Class 927 - **Junior Level:** 4 pages based on an activity, program, or project from 4-H Leadership Curriculum.
- Class 928 - **Senior Level:** 8 pages based on an activity, program, or project from 4-H Leadership Curriculum.

6041-C Secretary Scrapbook

- Class 929- **4-H Club Scrapbook:** The 4-H Club Scrapbook should tell the story of your club’s year using pictures and captions, with a strong emphasis on leadership, communication, and civic engagement activities. The scrapbook must include photos that show all club members actively participating in events, projects, and meetings. Captions should clearly describe the activity and highlight leadership roles or skills demonstrated. In addition to photographs, the scrapbook should contain past meeting minutes, agendas, flyers, and other relevant materials that document the club’s planning and engagement. There is no limit on the number of pages, but the content should be well - organized and clearly focused on leadership development. Scrapbooks that do not demonstrate a clear connection to leadership activities may not be considered for judging or may receive a white ribbon.

6041.1 Life and Work Readiness

Exhibits MUST correspond to: Any project or activity from the Work Ready Life Skills Curriculum (Purdue Univ), Build Your Future (Michigan State), and Kentucky 4-H Resume Cover Letter and Interview Lessons. Only pages relevant to project are needed. Additional pages are allowed but will not be considered by the judges. The 4-H ID card (4LO-11SO) should be securely attached to the outside lower right corner of the outside cover. One exhibit per county per class. Exhibits that do not meet the established criteria will not be considered for judging. An exhibitor is limited to one set of record pages in each division for a total of three (3) entries. Entries that do not meet the established criteria may not be judged.

Unique Rules or Instructions:

For Juniors: Create poster on 20” wide x 30” high foam core board or sturdy cardboard (turned in a vertical direction). The use of pencil on the front of the poster is discouraged. Judging criteria will be based on theme, poster design (lettering, attractiveness, how well it conveys a message), and narrative. Information for the class can be found in Kentucky 4-H Life and Work Readiness resources. Posters that do not include the narrative or do not conform to the topics specified in the class description will not be judged.

For Seniors: Resume should be placed in a document protector.

- 925. **Senior Division (Grades 9-12)** : Resume—one page resume using Microsoft Word. See the Kentucky 4-H Life and Work Readiness Resume Lesson.
- 925 A. **Junior Division (Grades 4-8)** : In this project for grades 4-8, 4-Hers will interview someone in their community and create a poster showing the results of the interview. The person should work in a field the 4-Her is interested in pursuing. Topics to cover in the interview include: first name of interviewee, position title, responsibilities, experiences, education or training needed, why chosen, challenges, and successes in the position. A one-page narrative describing the process should be attached to the back of the poster.

6041.2 Civic Engagement/Service Learning

Exhibits MUST correspond to: Any project or activity from the Public Adventures (National 4H), Voices Service Learning (National 4-H), and KY 4-H Civic Engagement and Service. Only pages relevant to project are needed. Additional pages are allowed but will not be considered by the judges. The 4-H ID card (4LO-11SO) should be securely attached to the outside lower right corner of the outside cover. One exhibit per county per class. Exhibits that do not meet the established criteria will not be considered for judging. An exhibitor is limited to one set of record pages in each division for a total of three (3) entries. Refer to the class entry to determine the required number of pages. Pages will be scored on: See specific guidelines below. Entries that do not meet the established criteria may not be judged.

Unique Rules or Instructions:

Create poster on 20” wide x 30” high foam core board or sturdy cardboard (turned in a vertical direction). The use of pencil on the front of the poster is discouraged. Judging criteria will be based on theme, poster design (lettering, attractiveness, how well it conveys a message), and narrative. Information for the class can be found in Kentucky 4-H Civic Engagement and Service Curriculum. Posters that do not include the narrative or do not conform to the topics specified in the class description will not be judged.

- 926 - **Junior Division Civic Engagement and Service:** In this project for grades 4-8, 4-Hers will interview a Community Worker (Helper) and create a poster showing the results of the interview. Community workers are described as people who work in the community for its overall well-being. Examples of community workers/helpers are plumbers, carpenters, traffic police, doctors, teachers, and safety personnel. Community workers work for the people residing in the community. They solve problems that we experience in daily life. Poster to include: First name of worker, title, responsibilities, education/training, challenges, and successes, and why they want to help their community. A one-page narrative describing the process should be attached to the back of the poster.
- 926 A - **Senior Division Civic Engagement and Service:** In this project for grades 9-12, 4-Hers will create a poster showing the process of completing a service project from beginning to end. Service learning is a method through which 4-Hers learn and develop through active participation in thoughtfully organized service that is conducted in and meets the needs of a community; is coordinated with a community service program, and with the community; and helps foster civic responsibility. Poster to include the project to be completed, why there is a need, what the most effective plan was, the service that was done, and the results of the service project. A one-page narrative describing the process should be attached to the back of the poster.

Posters must have been judged at the county level before State Fair submission and must have received a blue ribbon to qualify. Posters must be educational and clearly relate to health and well-being topics listed under this division. Eligible topics and classes are derived from information contained in the approved 4-H curriculum: **Mental Health** - Examples but not limited to Stress management, mindfulness, healthy coping, destigmatizing mental illness, emotional wellbeing. **General Wellbeing (Non-Nutrition)** – Examples but not limited to Healthy habits, hygiene, digital wellness, sleep health, balanced routines. **Personal Safety** – Examples but not limited to Safe internet use, injury prevention, emergency preparedness, bullying prevention. **Addiction Prevention** - Examples but not limited to Avoiding substance misuse (tobacco, alcohol, vaping, drugs), peer pressure, brain health. **Physical Activity** – a) 4-H Dancefit, b) SPARK After School, c) Outdoor Adventures, d) Soccer for Success, e) STEPS to a Healthy Teen. Use of copyrighted or trademarked characters (e.g., SpongeBob, Disney, Marvel) is not allowed. Posters must have reliable resource information attached to the back (in an envelope or taped securely), labeled with youth's name, county, and class. Wikipedia is not considered a reliable source. Lack of cited sources will result in point deduction. Poster Specifications: a) Size: 20"x30" to 24"x30", b) Format: Portrait (vertical), c) Material: Mat board or foam core board only. c) No poster board allowed. d) No 3D items or attachments, the poster must be no thicker than ½". e) Leave space in the lower right corner for a 3"x5" electronic label.

Mental Health

- 1060 - Junior Division
- 1061 - Senior Division

General Well-being (Non-Nutrition)

- 1062 - Junior Division
- 1063 - Senior Division

Physical Activity

- 1068 - Junior Division
- 1069 - Senior Division

Personal Safety

- 1064 - Junior Division
- 1065 - Senior Division

Addiction Prevention

- 1066 - Junior Division
- 1067 - Senior Division



SOKY Fair Livestock Shows

July 20-24, 2026

1055 Glen Lily Road, Bowling Green, KY- Livestock Pavilion



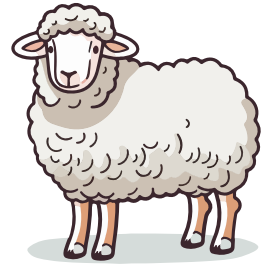
4-H Dog Show - Monday, July 20

- All dogs must be on grounds by 5p.m. and show begins at 6 p.m.
- Classes: Showmanship, Obedience, Rally, Agility, Costume Contest.
- Placing Awards: 1st (\$20), 2nd (\$15), 3rd (\$10), 4th (\$5), 5th (\$5).
- Participants must be enrolled in a 4-H Dog Program (proof of vaccinations required).

Livestock Shows Contact
Janet Turley: 270-792-3068

Youth Sheep and Goat Show - Tuesday, July 21

- All animals must be on the grounds at 5 p.m. for weigh-in. Show begins at 6 p.m.
- All animals must be KUIP tagged; Classes broken the day of the show.
- Classes include: Showmanship, Market Animals, and Dairy Goats.
- Placing Awards: 1st (\$20), 2nd (\$15), 3rd (\$10), 4th (\$5), 5th (\$5).
- Extra Prize money for grand/reserve grand champion: \$50/\$25; Overall Showmanship: \$30.



Open (Youth and Adult) Dairy Show - Wednesday, July 22

- All animals must be on the grounds by 9 a.m. for registration. Show begins at 10 a.m.
- Classes include: Showmanship and heifer/cow classes
- Placing Awards: 1st (\$20), 2nd (\$15), 3rd (\$10), 4th (\$5), 5th (\$5).
- Extra Prize money for Overall Supreme/Reserve Supreme Award: \$75/\$50; Overall Showmanship: \$30

Youth Poultry - Thursday, July 23

- All poultry must be on the grounds by 5 p.m. Show begins at 6 p.m.
- Some cages will be provided; participants will provide feed and water.
- Classes include: Showmanship, Large Fowl/Bantams, Water Fowl Classes.
- Top 3 per class will receive the following premiums: \$10, \$8, \$5.
- Extra Prize for Overall Showmanship: \$30 and Grand Champion Poultry; \$25, Reserve Poultry \$15.



Youth Rabbit/Guinea Pig Show - Thursday July 23

- All rabbits must be on grounds by 5 p.m. Show begins at 6:30 p.m.
- No cages will be provided; participants must bring cage, feed, and water.
- Classes include Showmanship and Best in Show.
- Premiums: Danish - \$6, \$4, \$2.



Youth Alpaca & Llama Show- Friday, July 24

- All animals must be on the grounds by 5 p.m. Show begins at 6 p.m. Classes will include: showmanship and obstacle course.
- Awards: 1st (\$20), 2nd (\$15), 3rd (\$10), 4th (\$5), 5th (\$5).
- Extra Prize for overall showman: \$30.



Beef Show- NO BEEF SHOW THIS YEAR!

For More Information:

Call the Warren County Extension Office:

5162 Russellville Rd
Bowling Green, KY 42101
270-842-1681



Visit us at:

<https://warren.mgcafe.uky.edu>

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Janet Turley - jturley@uky.edu

Julie Brown
Janet Turley

KY STATE FAIR



GENERAL INFORMATION

www.kystatefair.org
Find us on Facebook: Kentucky State Fair
August 20 - 30

Project Ideas :
