

## DEPT. D / DIV. 330

### BOARDS

Boards should be no larger than 30" wide by 36" tall or if hinged in the middle a maximum of 60" wide by 36" tall. Boards should be adequately labeled. Refer to Scoresheet SF260.

- Class 8 Range Plant Board: Will include 25 range forage species important to a particular county.
- Class 9 Special Study Board: A display of the results of a clipping study, a degree of use study or a range site study, etc.
- Class 10 Junior Rancher Board: It includes a ranch map with record book or an appropriate educational display on some phase of rangeland or livestock management.

# WEED SCIENCE

## ENVIRONMENTAL EDUCATION & EARTH SCIENCES

**STATE FAIR ENTRIES:**  
Premier 4-H Science Award is available in this area.

### WEED SCIENCE GUIDELINES

- ✓ Any individual in the Conservation, Environment 1, 2, or 3,- Range, Reading the Range 1 or Using Nebraska Range 2, or Crop Production, Field Crops projects may exhibit a weed book or weed display. The book cover and at least 15 of specimens must represent this year's work. For assistance identifying plants, participants can use Nebraska Department of Agriculture's Weeds of Nebraska and the Great Plains (1994) or Weeds of the Great Plains (2003).
- ✓ Exhibits will be judged based on completeness of plant mount, accuracy of identification, label, neatness and conformity to exhibit requirements.

## DEPT. G / DIV. 751

### BOOKS

- ✓ Display one plant on the book cover (no label required on cover specimen). Plants must be mounted on sheets that are no larger than 14" wide by 14" high. Proper plant mount should include root as well as stem and leaf tissue. Plants should be glued rather than taped and the mounts should be protected with a clear cover.

- ✓ Exhibits will be judged based on completeness of plant mount, accuracy of identification, label, neatness, and conformity to exhibit requirements. Refer to Scoresheet SF261.
- ✓ Each completed mount must have the following information (see example below) in the lower right corner of the mounting sheet:
  1. Scientific name (in italic or underlined), with authority, 2. Common name, 3. County of collection, 4. Collection date, 5. Collector's name, 6. Personal collection number, indicating the order that plants were collected, in your personal collection 7. Other information depending on class selected, i.e., noxious, life form. This information should be typed or printed neatly.

### Label Example

Scientific Name:	<i>Abutilon Theophrasti</i> Medi.
Common Name:	Velvetleaf
County of collection:	Dodge County
Collection date:	6 July 2016
Collector's name:	Dan D. Lion
Personal collection number:	3
Life cycle:	Annual

- Class 1 Weed Identification Book: A collection of a minimum of 15 plant mounts including at least two of the following prohibited noxious weeds (Canada Thistle, musk thistle, plumeless thistle, leafy spurge, purple loosestrife, diffuse knapweed, spotted knapweed, Japanese knotweed, bohemian knotweed, giant knotweed, sericea lespedeza or phragmites), and at least five weeds that are a problem primarily in lawns.
- Class 2 Life Span Book: A collection of 7 perennial, 1 biennial, and 7 annual weeds

## DEPT. G / DIV. 751

### DISPLAYS

- ✓ The purpose of the display is to tell an educational story to those that view the display. The display is a visual representation (pictures, charts, graphs) no larger than 28" by 28" on plywood or poster board. The display should be neatly titled. Make sure to label display with exhibitor's name, address, and county on back side. Explain pictures and graphs clearly and concisely.
  - ✓ Each display must have a one page essay explaining why the exhibitor chose the area of display and what they learned from their project. Include any references used. The essay should be in a clear plastic cover with the exhibitor's name outside.
- Class 3 Weed Display – The purpose of this class is to allow original and creative exhibits that contain educational information about weeds, such as interesting information about a weed species, the effects of weed control, herbicide resistant weeds, what makes a weed a weed, or used for weeds.

# HEALTHY LIFESTYLES

#### **CHECK IN:**

Tuesday, August 2, 2016 from 6:00 - 8:00 p.m.  
& Wednesday, August 3, 2016 from 7:30 – 9:00 a.m.

#### **JUDGING TIME:**

Wednesday, August 3, 2016 beginning at 9:30 a.m. (closed to public)

#### **PREMIUMS:**

Purple \$2.00; Blue \$1.50; Red \$1.00; White \$0.50

# FOOD & NUTRITION

**INTERVIEW JUDGING OPPORTUNITY**  
Wednesday, August 3 by Appointment

**STATE FAIR ENTRIES:**  
Premier 4-H Science Award is available in this area.

### FOOD & NUTRITION GUIDELINES

- A. Members may exhibit only in the projects in which enrolled.
- B. LABELS:

For All Food Products: Each exhibit must include the recipe. Recipe may be handwritten, photocopied or typed. Place the food on the appropriate size plate. Put exhibit in a self-sealing (ziplock) bag. Attach entry tag AND recipe at the corner of the bag on the outside.

For Non-Food Entries: Please attach the entry tag to the upper right hand corner of the entry. Attach only the section above the perforations to prevent tearing the cards when they are separated.

General Labeling Information: All additional information pieces (recipes, cards, special items) must be labeled with exhibitor's name.

- C. Criteria For Judging: Exhibits will be judged according to score sheets available at your local extension office or at <http://4h.unl.edu/statefair4h>. Incomplete exhibits will be lowered a ribbon placing. Make sure to follow all entry instructions required for your exhibit. **Commercially prepared mixes are allowed in the Tasty Tidbits Creative Mixes (Class 2) exhibit ONLY.** Prepared baking mixes, biscuit mixes, or other pre-made mixes entered in other categories will be lowered a ribbon placing.
- D. Enter Food Exhibits: Enter food projects in disposable materials, i.e. paper plate or plastic ziplock bags. Not responsible for lost bread boards, china or glassware.
- E. Number of Exhibits: Only ONE exhibit per class for each 4-H'er.
- F. Ingredients that the 4-H member cannot legally purchase, such as beer, whiskey, rum, etc. may not be used in any recipe or Foods exhibit. Exhibits that include alcohol in the recipe will be disqualified. This includes menu and recipe file exhibits.
- G. Exhibits Are On Display Several Days: Please limit exhibits to products which hold up well. Items that require refrigeration will not be accepted, judged or displayed. Food products must be unquestionably safe to eat when they are entered, whether tasted or not. Egg glazes on yeast products before baking are allowed. Glazes, frostings, and other sugar-based toppings are also considered safe due to the high sugar content. Eggs incorporated into baked goods or crusts and cheeses mixed into bread doughs are considered safe. All fruit fillings must be cooked. Uncooked fruit is not allowed in any exhibit due to spoilage (for example, fresh fruit tart). **Cream cheese and/or frostings are not allowed. Meat, dried meat, meat substitute pieces (bacon bits, pepperoni, etc.) or melted cheese toppings are not allowed in food exhibits. They may result in an unsafe food product by the time the item is judged due to unpredictable heat/and or weather conditions and will be disqualified.**

#### **INTERVIEW JUDGING**

##### **PROJECTS INCLUDE: ALL Healthy Lifestyles Projects**

4-H members are encouraged to participate in interview judging. Interview judging allows 4-H members to discuss their 4-H exhibits directly with the judge. This will give 4-H members the opportunity to discuss the process they took preparing their project. In addition, interview judging will give judges the opportunity to provide positive input and helpful suggestions to the 4-H member.

##### **REQUEST FOR INTERVIEW JUDGING:**

- Department Superintendents are to be notified when a 4-H project is entered by a 4-H member intending to Interview Judge.
- Entry cards of 4-H exhibits must designate Interview Judging Request by checking the "INTERVIEW" box at the upper right corner (above "Dodge County Fair") of the entry card.
- **Exhibitors are limited to ONE interview entry per department (project area).**

TIME: (Optional) Interview Judging / Wednesday, August 3 by appointment / 4-H Exhibit Hall

- Exhibitors will make appointments (9:30 am-3:00 pm) with superintendent at time of check in.

##### **INTERVIEW JUDGING IS OPTIONAL:**

- Projects are not required to be interview judged. Therefore, no projects will be deducted a ribbon placing for not interview judging.

## DEPT. E / DIV. 350

### GENERAL

#### Class 1 Food Science Explorations:

Open to any 4-H'er enrolled in a Foods and Nutrition project. Show the connection between food and science as it relates to food preparation, food safety, or food production.

Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook.

Consider neatness and creativity.

#### Class 2 Foods and Nutrition Poster, Scrapbook or Photo Display:

Open to any 4-H'er enrolled in a Foods and Nutrition project, involving a nutrition or food preparation or career concept/lesson. This might contain pictures, captions, and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity,

#### Class 3 Physical Activity and Health Poster, Scrapbook or Photo Display:

Open to any 4-H'er enrolled in a Foods and Nutrition project, involving a physical activity or career concept/lesson. This might contain pictures, captions, and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer based presentation printed off with notes pages, if needed, and displayed in binder, a written report in portfolio or notebook. Consider neatness and creativity.

## DEPT. E / DIV. 401

### SIX EASY BITES - LEVEL A

*(NOT Eligible for State Fair)*

Class 1 Cookies / any recipe: Four on a paper plate.

Class 2 Muffins / any recipe: Four on a paper plate.

## DEPT. E / DIV. 410

### TASTY TIDBITS - LEVEL B

Class 1 Healthy Baked Product: Any recipe, at least ¾ of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Must be made with less sugar, fat or salt, or altered using a sugar or fat substitute changed to include a whole grain; or be altered for specific allergies/food intolerance. Include original recipe and altered recipe. Write what you learned about products made from an altered recipe in supporting information.

Class 2 Creative Mixes: Any recipe: at least ¾ of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan.) Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. (Ex. Poppysseed Quick Bread from a cake mix, cake mix cookies, sweet rolls made from ready made bread dough, monkey breads from biscuit doughs, Streusel Coffee Cake from a cake mix, etc.). Write what you learned about making this product using a mix instead of a homemade recipe or recipe "from scratch". Does it make it better or easier to use a convenience product or mix? Why or why not?

Class 3 Biscuits: Four biscuits on a small paper plate. This may be any type of biscuit-rolled, dropped, any recipe. Recipe must be a non-yeast product baked from scratch.

- Class 4 Unique Baked Product: Any recipe, at least ¾ of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Recipe must contain a surprise ingredient and MUST not use a mix (for example, cantaloupe quick bread, Pork & Bean Bread, etc.) Write what you learned about making this unique item with an unusual ingredients, What was the anticipated outcome? Would you make it again?
- Class 5 Foam Cake: original recipe (no mixes) of at least ¾ of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes.

## DEPT. E / DIV. 402

### FAST FOODS – LEVEL B

- Class 1 Coffee Cake / any recipe or shape, non-yeast product: At least ¾ of baked product. May be exhibited in a disposable pan. Include menu for a complete meal where this recipe is served.
- Class 2 Cost Comparison Exhibit – Exhibit MUST include both the food product made from scratch and the comparable purchased product (for example, homemade cinnamon rolls compared to a pre-made cinnamon roll purchased at the store). Supporting information needs to include the cost of the food item made compared to the commercial product and the recipe for the homemade food item. See pages 22-35 of Fast Foods Manual relating to the Grocery Store Tour and the Store Shopper Tip Sheet listed on page 31.
- Class 3 Fast Food Baked Product – Exhibit must include a food product prepared using a non-traditional method (i.e. bread machine, cake baked in convection oven, baked item made in microwave, etc.) that saves time in food preparation. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method.
- Class 5 Fast Foods Recipe File – Collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe issued. An additional 10 recipes may be added each year 4-H'er is in project, with year clearly marked on recipes. Display in recipe file or in a binder. Be sure to include the number of servings or yield of each recipe.

## DEPT. E / DIV. 411

### YOU'RE THE CHEF – LEVEL C

Any bread item prepared or baked using a bread machine should be entered under the Fast Foods – Food Technology exhibit. All exhibits made in the You're the Chef and Foodworks Project Areas must have been prepared without the assistance of a bread machine for mixing, raising or baking of the food item.

- Class 1 Loaf Quick Bread (any recipe) – At least ¾ of a standard loaf displayed on a paper plate. Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8 ½" x 4 ½" or 9" x 5". If mini loaf pans are used for exhibit, two loaves must be presented for judging.
- Class 2 White Bread: (any yeast recipe)- At least ¾ of a standard loaf displayed on a paper plate.
- Class 3 Whole Wheat or Mixed Grain Bread: (any yeast recipe) – At least ¾ of a standard loaf displayed on a paper plate.
- Class 4 Specialty Rolls: (any yeast recipe) 4 rolls on a paper plate. May be sweet rolls, english muffins, kolaches, bagels, or any other sweet roll recipe that makes individual portions.
- Class 5 Dinner Rolls: (any yeast recipe) 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks or any other type of dinner roll.

## DEPT. E / DIV. 413

### FOODWORKS – LEVEL D

Any bread item prepared or baked using a bread machine should be entered under the Fast Foods – Food Technology exhibit. All exhibits made in the You're the Chef and Foodworks Project Areas must have been prepared without the assistance of a bread machine for mixing, raising or baking of the food item.

- Class 1 Double Crust Fruit Pie : Made with homemade fruit filling. *No egg pastries or cream fillings*. No canned fillings or pre made pie crusts. May be a double crust, crumb, cut-out or lattice topping. Enter in an 8 or 9-inch disposable pie pan.
- Class 2 Family Food Traditions: Any recipe, at least ¾ of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Any baked item associated with family tradition and heritage. Entry must include (A) recipe, (B) tradition or heritage associated with preparing, serving the food. (C) where or who the traditional recipe came from.
- Class 3 Cultural Food Exhibit: Any recipe, four cookies, bars, muffins, etc., on a paper plate or at least ¾ of a baked product. May be baked in a disposable pan. The name of the country, culture or region should be included as part of the supporting information with the recipe as well as some background information about the country or culture the food item is representing.
- Class 5 Specialty Bread: (any recipe made with yeast) – Tea rings, braids, or any other full sized specialty bread products. Must exhibit at least ¾ of a full sized baked product. May be baked in a disposable pan.
- Class 6 Specialty Pastry: (any recipe, at least ¾ of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan.) Baked items such as pie tarts, puff pastry, phyllo doughs, scones, biscotti, choux, croissants, danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg based fillings will be disqualified.

### FOOD PRESERVATION GUIDELINES

- Entries Per Individual - Each 4-H'er is limited to a total of ONE exhibit per class in the food and nutrition and food preservation area.
- Processing Methods - Current USDA processing methods and altitude adjustments must be followed for all food preservation. Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. (Tomatoes may be processed in a pressure canner.) All non-acid vegetables and meats must be processed in a pressure canner. Spoiled or unsealed container disqualifies entry.
- Uniformity - Jars and type of lid should be the same size, all small or large, not necessarily the same brand. Half pint jars may be used for jellies and preserves. The jars are not to be decorated by the exhibitor in any way. Canning jars must be used - others will be disqualified. No one-fourth pint jars allowed. Leave jar rings on for fair display, it helps protect the seal. No zinc lids. Improperly canned or potentially hazardous food items will be disqualified.
- Current Project- All canning must be the result of this year's 4-H project, since September 1, of the previous calendar year.
- Criteria for Judging- Exhibits will be judged according to score sheets available at your local Extension office or at <http://4h.unl.edu/statefair4h>. Incomplete exhibits will be lowered a ribbon class. Canned food items not processed according to altitude in the county will be lowered one class ribbon. Check with your local extension office for your county's altitude and how that affects food processing times and pounds of pressure.
- The County Fair Board is not responsible for lost, damaged or broken exhibits.
- Recipe/Labeling - Recipe must be included, may be handwritten, photocopied or typed. Commercially prepared mixes are not allowed. See <http://food.unl.edu/web/preservation/home> for current USDA guidelines, how to find your Nebraska altitude, and proper procedures for food preservation. Jars should be labeled with name of 4-H'er, county, name of product and date of processing. Write plainly on a label and paste or tape securely on jar bottom. In addition:

**All canned foods must include the following supporting information:**

1. Method of preservation (pressure canner or water bath canner)
2. Type of pack (raw pack or hot pack)
3. Altitude (and altitude adjustment, if needed)
4. Processing time
5. Number of pounds of pressure (if pressure canner used)
6. Recipe and source of recipe (if a publication, include name and date). RECIPE CAN COME FROM ANY SOURCE BUT CURRENT USDA GUIDELINES FOR FOOD PRESERVATION METHODS MUST BE FOLLOWED. See <http://food.unl.edu/web/preservation/home> for current USDA guidelines.

**All dried foods must include the following supporting information:**

1. Recipe and recipe source
  2. Method of pretreatment
  3. Drying method and drying time
- Write plainly on label and attach securely to exhibit. Securely attach official entry card to exhibit. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the 3 self-sealing bags together.
- H. Enter food projects in disposable materials, i.e. paper plate or plastic zip-lock bag. Not responsible for lost bread boards, china or glassware.



**BALL® Fresh Preserving AWARD  
FOR YOUTH LEVEL**  
presented by:

**BALL® & KERR® Fresh Preserving PRODUCTS**

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products will present First Place Awards in designated recipe categories. A Panel of judges will select the best entry submitted by a youth in each category for Fruit, Vegetable, Pickle, and Soft Spread. Entries must be preserved in Ball® or Ball Collection Elite®. Jars sealed with Ball® Lids and Bands or Ball Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry. The best entry from each category will receive the following:

- 1 - \$5.00 Coupon for Ball® or Kerr® Fresh Preserving Products and
- 1 - \$3.00 Coupon for Ball® Pectin Products.

DEPT. E / DIV. 407

FOOD PRESERVATION

- Class 1 Dried Fruit: Exhibit 3 different examples of dried fruits. Place each dried fruit (6-10 pieces of fruit, minimum of 1/4 cup) in a self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.
- Class 2 Fruit Leather: Exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit together in separate self sealing bags. Use a rubber band or "twisty" to keep exhibit together
- Class 10 Dried Vegetables: Exhibit 3 different samples of dried vegetables. Place each food (1/4 cup of each vegetable) in a separate self-sealing bag. Use a "twisty" to keep exhibit together.

- Class 11 Dried Herbs: Exhibit 3 different samples of dried herbs. Place each food (1/4 cup of each herb) in a separate self-sealing bag. Use a "twisty" to keep exhibit together.
- Class 12 1 Jar Fruit Exhibit: One jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 13 3 Jar Exhibit: Exhibit 3 jars of different canned fruit. May be three different techniques for same type of product, ex. Applesauce, canned apples, apple pie filling, etc. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 14 1 Jar Tomato Exhibit: One jar of a canned tomato product. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 15 3 Jar Tomato Exhibit: Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.) Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 20 1 Jar Vegetable or Meat Exhibit: One jar of a canned vegetable or meat. Include only vegetables canned in a pressure canner. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 21 3 Jar Exhibit: Three jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations.
- Class 22 Quick Dinner: Exhibit a minimum of 3 jars to a maximum of 5 jars (all the same size) plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on 3" x 5" file card and attach to one of the jars. Entry must be processed according to current USDA recommendations.
- Class 30 1 Jar Pickled Exhibit: One jar of a pickled and/or fermented product. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 31 3 Jar Exhibit: Three jars of different kinds of canned pickled and/or fermented products. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 40 1 Jar Jelled Fruit Exhibit: One jar of a jam, jelly or marmalade. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 41 3 Jar Jelled Fruit Exhibit: Three different kinds of jelled fruit products. Entry may be made up of either pints or half pints (but all jars must be the same size). Entry must be processed in the boiling water bath according to current USDA recommendations.



CAKE DECORATING GUIDELINES

*(NOT Eligible for State Fair)*

1. Cake should be placed on a very firm, disposable surface cut parallel to the shape of the cake and no more than 1 1/2" on each side from the base of the border (not the cake). The surface should be covered. Freezer paper is not advised because it absorbs grease. Covering must be food-safe.
2. You may use a real cake or cake forms.
3. No non-edible items
4. Cakes will not be cut for judging.
5. Information Card Required:
  - Occasion for use
  - Size or shape
  - Cake or cake form
  - Techniques used
  - Tips used and where
  - Edible materials used
  - Any problems you had

## DEPT. E / DIV. 430 CAKE DECORATING

### Unit I

4-H'ers who have exhibited in Unit II or Unit III are not eligible in Unit I.

Class 901 - Decorated cookie or cupcake. The cookie or cupcake base can be purchased or homemade. It will be judged on creativity, and effective use of frosting and tips in decorating the exhibit. Use a maximum of 2 different kinds/designs of decorating tips.

Class 902 - One decorated single layer 8" or 9" square or round, or 9"x13" cake using no decorator tips (edible materials such as candies, pretzels and coconut should be used to create a design). A portion of the smooth base frosting should be visible.

### Unit II

4-H'ers who have exhibited in Unit III are not eligible in Unit II.

Class 903 - One decorated character cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape.) Three-dimensional cakes are acceptable – primarily decorated with the star tip or other tips appropriate to the design.

Class 904 - One layer, decorated cake showing the use of three different (not 3 sizes of the same design or tip) tips.

Class 905 - Two-layer, decorated cake (layers of the same size) showing the use of four different (not 4 sizes or combination of the same design of tip) tips.

### Unit III

Class 906 - One decorated cake or cake form of three or more tiers of graduated sizes, using supports. Separator plates and pillars may be used, but are not required.

Class 907 - Decorated, two or three tiered or layer cake, using fondant icing. (Icing may be purchased or made from a recipe).

Class 908 - Shaped Cake Class created by cutting cake to form a different shape than cake was baked in.

- Materials with expiration dates on or before the JUDGING DATE. (This includes sterile items, non-prescription medications, ointments, salves, etc. Materials dated month and year only are considered expired on the last day of that month.)
- Any controlled substance.

Class 2 DISASTER KIT (Emergency Preparedness): Disaster kits must include: materials to prepare a person or family for emergency conditions caused by natural or man-made incident. Selection of materials is left to the exhibitor. Family or group kits must have enough material or items for each person. A description of the kit's purpose, the number of people supported and a list of individual contents is required. Youth are encouraged to test their kit by challenging their family to try to survive using only the included materials for the designated time. If tested, share that experience in kit documentation. Please include an explanation of drinking water needs for your disaster kit. Do not bring actual water to the fair in the kit. Refer to Score Sheet SF 111.

Class 3 SAFETY SCRAPBOOK: The scrapbook must contain 15 news articles from print and/or internet sources about various incident types. Mount each clipping on a separate page accompanied by a description of events leading to the incident and any measures that might have prevented it. The scrapbook should be bound in a standard size hardcover binder or notebook for 8 ½ x 11" size paper. Correct sentence structure, readability and thorough explanations are an important part of judging.

Class 4 SAFETY EXPERIENCE: The exhibit should share a learning experience the youth had related to safety. Examples could be participating in a first aid or first responder training, a farm safety day camp, babysitting workshop or similar event; scientific experiment related to safety; or the youth's response to an emergency situation. The exhibit should include a detailed description of the experience, the youth's role, some evidence of the youth's leadership in the situation and a summary of the learning that took place. Exhibits may be presented in a poster with supplemental documentation, a notebook including up to ten pages of narrative and pictures, or a multimedia presentation on a CD lasting up to five minutes.

### CAREER EXPLORATION

Class 5 CAREERS in SAFETY: The exhibit should identify a specific career area in the safety field and include education and certification requirements for available positions, salary information, demand for the field and a summary of the youth's interest in the field. Examples of careers include firefighters, paramedics, emergency management personnel, some military assignments, law enforcement officers, emergency room medical personnel, fire investigator and more. It is recommended youth interview a professional in the field in their research. Additional research sources might include books, articles, career web sites, job-related government web sites or interviews with career placement or guidance counselors. Exhibits may be presented in a poster with supplemental documentation, a notebook including up to ten pages of narrative and pictures, or a multimedia presentation on a CD lasting up to five minutes.

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# SAFETY

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**STATE FAIR ENTRIES:**  
**Premier 4-H Science Award is available in this area.**

## DEPT. E / DIV. 440 SAFETY

Class 1 FIRST AID KIT: A first aid kit is a good way to organize supplies in an emergency. The kit should be assembled in a container appropriate for the kit's intended use. A description of where the kit will be stored and examples of specific emergencies for that situation should be included in the exhibit. The kit should include a written inventory and purpose statement for included items. Items should cover the following areas: airway and breathing, bleeding control, burn treatment, infectious disease protection, fracture care and miscellaneous supplies. Use Citizen Safety manual, 4-H 425, pages 6 & 7 and Score Sheet SF 110 for guidance. Kits containing any of the following will be automatically disqualified:

- Prescription medications. (If the kit's purpose is to provide medication for someone with special needs, explain in the written description and inventory, but remove the medication.)

## DEPT. E / DIV. 450

### FIRE SAFETY

Class 1 FIRE SAFETY POSTER: This is a home floor plan drawn **to scale** showing primary and secondary escape routes and where fire extinguishers and smoke detectors are located. Draw every room, including all doors and windows. Use **black or blue** arrows showing **primary** escape routes from each room. Use **red** arrows showing **secondary** routes to use if the primary routes are blocked. Primary and secondary escape routes must lead outside to an assembly location. Documentation should include evidence the escape plan has been practiced at least four times. Posters must be constructed of commercial poster board at least 11" x 14" but not larger than 22" x 28".

Class 2 FIRE SAFETY SCRAPBOOK: The scrapbook must contain 10 news articles from print and/or internet sources about fires to residential or commercial properties or landscapes. Mount each clipping on a separate page accompanied by a description of events leading to the incident and any measures that might have prevented it. The Scrapbook should be bound in a standard size hardcover binder or notebook for 8 ½" x 11" size paper. Correct sentence structure, readability and thorough explanations are an important part of judging.

Class 3 FIRE PREVENTION POSTER: Posters should promote a fire prevention message and be appropriate to display during National Fire Prevention Week or to promote fire safety at specific times of the year (Halloween, 4th of July, etc.) Originality, clarity, and artistic impression will all be judged. Do not include live fireworks, matches or other flammable explosive/hazardous materials. Any entry containing this material will be disqualified. Posters must be constructed of commercial poster board at least 11" x 14" but not larger than 22" x 28".

DEPT. E / DIV. 469

## ALL-TERRAIN (ATV)/TRACTOR SAFETY

*(NOT Eligible for State Fair)*

Class 901 Demonstration Display – The exhibit is to be prepared on 24" high and 32" wide board, not to exceed ¼" thickness. It may include: 1) parts or system, 2) working or broken parts, or 3) a step-by-step procedure of how some repair or service job is performed. A limited number of photographs are acceptable. Actual parts or cut a-ways of parts are recommended.

Class 902 Restoration – Exhibitors need to restore/overhaul/upgrade a unit to include current safety features. A report must be included, covered by clear plastic, describing costs, repair costs, and what was done. "Before" and "After" photos should be included.

Class 903 Poster – 14" x 22" either vertical or horizontal arrangement. They may be in any medium – watercolor, ink, crayon, etc., so long as they are not three-dimensional.

Class 904 Display – showing your features checklist used when comparing three different units.

Class 905 You Be the Teacher – Educational notebook, display, collection of materials that relate to project. Include 8 ½" x 11" page describing exhibit and summary of learning.

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# CYCLING

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DEPT. E / DIV. 469

## BICYCLE ADVENTURES

*(NOT Eligible for State Fair)*

Class 901 Demonstration Display – The exhibit is to be prepared on 24" high and 32" wide board, not to exceed ¼" thickness. It may include: 1) parts or system, 2) working or broken parts, or 3) a step-by-step procedure of how some repair or service job is performed. A limited number of photographs are acceptable. Actual parts or cut a-ways of parts are recommended.

Class 902 Restoration – Exhibitors need to restore/overhaul/upgrade a unit to include current safety features. A report must be included, covered by clear plastic, describing costs, repair costs, and what was done. "Before" and "After" photos should be included.

Class 903 Poster – 14" x 22" either vertical or horizontal arrangement. They may be in any medium – watercolor, ink, crayon, etc., so long as they are not three-dimensional.

Class 904 Display – showing your features checklist used when comparing three different units.

Class 905 You Be the Teacher – Educational notebook, display, collection of materials that relate to project. Include 8 ½" x 11" page describing exhibit and summary of learning.

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# LEADERSHIP & CITIZENSHIP

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### CHECK IN:

Tuesday, August 2, 2016 from 6:00 - 8:00 p.m.  
& Wednesday, August 3, 2016 from 7:30 – 9:00 a.m.

### JUDGING TIME:

Wednesday, August 3, 2016 beginning at 9:30 a.m. (closed to public)

### PREMIUMS:

Purple \$2.00; Blue \$1.50; Red \$1.00; White \$0.50

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# CITIZENSHIP

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### STATE FAIR ENTRIES:

Premier 4-H Science Award is available in this area.

## CITIZENSHIP GUIDELINES

- ✓ **Purpose:** The purpose of these citizenship exhibits is to foster civic responsibility and action within the diverse areas of citizenship including community service, service learning, government and policy making.
- ✓ **Project Materials:** The official reference for the citizenship projects is Citizenship Public Adventures Kit (MI 7329) and Citizen Guide's Handbook (BU 7330). Other helpful citizenship references include Citizenship Washington Focus guides, Character Counts! and Service Learning Information.
- ✓ **Supporting Material:** All entries must have a statement explaining the purpose of the exhibit and how the exhibit will be