

DIVISION 463 - .22 RIFLE

- NRA 1/2 scale metallic silhouette targets will be shot.
 - ◆ 10 - Rams at 100 meters or 109 yds.
 - ◆ 10 - Turkeys at 77 meters or 84 yds.
 - ◆ 10 - Pigs at 60 meters or 66 yds.
 - ◆ 10 - Chickens at 40 meters or 43 yds.
- Only .22 long rifle ammunition can be used. Hot loads, such as "stinger" are not permitted.
- Any sights, telescopic or metallic may be used.
- Trigger guard must be present. Any trigger not subject to discharge. In event of accidental discharge, trigger shall be adjusted or gun replaced.
- The stock must be traditionally styled from conventional configurations such as factory rifle stocks or silhouette stocks.
- The barrel can not exceed 30" from face of closed bolt to end of barrel.

Enter only one of the following:

- D463001 **.22 RIFLE** - Open Sites - 10 & 11 Years Old
- D463002 **.22 RIFLE** - Open Sites - 12 & 13 Years Old
- D463003 **.22 RIFLE** - Open Sites - 14 & Over
- D463004 **.22 RIFLE** - Scope - 10 & 11 Years Old
- D463005 **.22 RIFLE** - Scope - 12 & 13 Years Old
- D463006 **.22 RIFLE** - Scope - 14 & Over

DIVISION 464 - TRAP SHOOTING

- D464001 **TRAP SHOOTING** - 10 & 11 Years Old - Course of Fire - 25 - 16 Yards
- D464002 **TRAP SHOOTING** - 12 & 13 Years Old - Course of Fire - 50 - 16 Yards
- D464003 **TRAP SHOOTING** - 14 & 15 Years Old - Course of Fire - 25 - 16 Yards; 25 - 20 Yards
- D464004 **TRAP SHOOTING** - 16 & Over - Course of Fire - 25 - 16 Yards; 25 - 20 Yards; 25 - Doubles - 16 Yards

HEALTHY LIFESTYLES

DIVISIONS - FOODS, NUTRITION & FOOD PRESERVATION

The purpose of Food & Nutrition exhibits is to encourage the knowledge about healthy eating and safe cooking practices. This category has multiple projects that allow 4-H'ers to progress over numerous years. In addition, 4-H'ers will learn different types of cooking methods to improve their knowledge of cuisine.

- **SUPPORTING INFORMATION** - Each exhibit must include the recipe. Recipes may be handwritten, photocopied or typed. Place food on the appropriate size plate or container and put in self-sealing 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. Additional information including recipes and supplemental information should be identified with 4-H'ers name and county.
- **CRITERIA FOR JUDGING** - Exhibits will be judged according to score sheets available at your local extension office. Make sure to follow all entry instructions required for your exhibit. Incomplete exhibits will be lowered a ribbon placing. Commercially prepared mixes are ONLY allowed in Cooking 201 Creative Mix Class. Prepared baking mixes, biscuit mixes, or other pre-made mixes entered in other categories will be lowered a ribbon placing.
- **FOOD PROJECTS** - Exhibits should be entered using a disposable pan or plate and covered by a plastic self-sealing bag. Extension Staff and the Fair Board are not responsible for non-disposable containers, lost bread boards, china or glassware.
- **INGREDIENTS** - Any ingredient that the 4-H'er uses must be able to be purchased by the 4-H'er. Ingredients such as beer, whiskey, rum, etc. may NOT be used in any recipe file or food exhibit. Exhibits that include alcohol will be disqualified.
- **FOOD SAFETY** - Exhibits are on display for several days. Please think FOOD SAFETY! Items that require refrigeration will not be accepted, judged or displayed as exhibits must be safe to eat when entered, whether they are tasted or not. Glazes, frostings, and other sugar based toppings are considered safe due to the high sugar content. Egg glazes on yeast breads and pie crusts BEFORE baking are acceptable. Eggs incorporated into baked goods and crusts are considered safe. The following food ingredients are considered unsafe for fair exhibits and will be disqualified:
 - ◆ Egg or cream fillings and cream cheese frostings
 - ◆ Any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc.)
 - ◆ Melted cheese on top of food exhibit (cheese mixed into baked goods is considered safe and will be accepted)
 - ◆ Uncooked fruit toppings (i.e. fresh fruit tart)

Scoresheets, forms, contest study materials, and additional resources can be found at: <https://go.unl.edu/ne4hfood-nutrition>

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

DIVISION 350 - GENERAL FOODS & NUTRITION

- E350001* **FOOD SCIENCE EXPLORATION** - Open to any 4-Her enrolled in a Foods and Nutrition or Food Preservation project. Show the connection between food and science as it relates to food preparation, food safety, food preservation 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. (SF152)
- E350002* **FOODS and NUTRITION POSTER, SCRAPBOOK OR PHOTO DISPLAY** - Open to any 4-Her enrolled in a Foods and Nutrition or Food Preservation project. The project should involve a nutrition or food preparation technique or explore a career related to the food industry (caterer, restaurant owner, food scientist, registered dietitian, etc.). This might contain pictures, captions, and/or a report to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), a computer based presentation printed off with notes pages (if needed) and displayed in binder; an exhibit display; or a written report in a portfolio or notebook. Consider neatness and creativity. (SF122)
- E350003* **PHYSICAL ACTIVITY and HEALTH POSTER, SCRAPBOOK OR PHOTO DISPLAY** - Open to any 4-Her enrolled in a Foods and Nutrition or Food Preservation project. The project should involve a physical activity or explore a career related to physical activity or health (personal trainer, sports coach, physical therapist, etc.) This might contain pictures, captions, and/or a report to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), a computer based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, or a written report in a portfolio or notebook. Consider neatness and creativity. (SF122)
- E350004* **COOKING BASICS RECIPE FILE** - A collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe is used. An additional 10 recipes may be added each year the 4-Her is in project, with year clearly marked on recipes. Display in a recipe file or binder. Be sure to include the number of servings or yield of each recipe. This may be a continued recipe file project from the previously used 4-H curriculum before 2018. Exhibits that include recipes with alcohol (wine, beer, rum, etc.) will be disqualified. (SF251)

DIVISION 401 – COOKING 101

- County Project Only – not eligible for State Fair Competition.

- E401001 **COOKIES** - Any recipe, 4 on a paper plate.
- E401002 **MUFFINS** - Any recipe, 4 on a paper plate.
- E401003 **NO BAKE COOKIE** - Any recipe, 4 on a paper plate.
- E401004 **CEREAL BAR COOKIE** - Any cereal based recipe made in pan and cut into bars or squares for serving.
- E401005 **GRANOLA BAR** - Any recipe, 4 on a paper plate.
- E401006 **BROWNIES** - Any recipe, 4 on a paper plate.
- E401007 **SNACK MIX** - Any recipe, at least 1 cup in self-sealing plastic bag.

DIVISION 410 - COOKING 201

- E410001* **LOAF QUICK BREAD** - Any recipe, at least 3/4 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 1/2" x 4 1/2" or 9" x 5". If mini-loaf pans are used for exhibit, two loaves must be presented for judging. (SF123)
- E410002* **CREATIVE MIXES** - Any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or 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. Examples include: poppy seed quick bread from a cake mix, cake mix cookies, sweet rolls made from readymade bread dough, monkey breads from biscuit dough, 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? (SF142)
- E410003* **BISCUITS OR SCONES** - Four biscuits or scones on a small paper plate. This may be any type of biscuit or scone: rolled or dropped. Any recipe may be used, but it must be a non-yeast product baked from scratch. (SF136)
- E410004* **HEALTHY BAKED PRODUCT** - Any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain a fruit or vegetable as part of the ingredients (e.g. banana bars, cantaloupe quick bread, zucchini muffins, etc.). (SF124)
- E410005* **COFFEE CAKE** - Any recipe or shape, non-yeast product - at least 3/4 of baked product on a paper plate or in a disposable pan. Include menu for a complete meal where this recipe is served, following meal planning guidelines suggested in Cooking 201. (SF129)

- E410006* **BAKING WITH WHOLE GRAINS** - Any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain whole grains as part of the ingredients (e.g. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.). (SF134)
- E410007* **NON-TRADITIONAL 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.) Entry must be at least 3/4 baked product, or 4 muffins or cookies on a paper plate or in a disposable pan. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method. (SF133)

DIVISION 411 - COOKING 301

- Any bread item prepared or baked using a bread machine should be entered under Cooking 201, Non-Traditional Baked Product. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.
- E411001* **WHITE BREAD** - Any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate. (SF138)
- E411002* **WHOLE WHEAT OR MIXED GRAIN BREAD** - Any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate. (SF138)
- E411003* **SPECIALTY ROLLS** - Any yeast recipe, 4 rolls on a paper plate. May be sweet rolls, English muffins, kolaches, bagels, or any other similar recipe that makes individual portions. (SF138)
- E411004* **DINNER ROLLS** - Any yeast recipe, 4 rolls on a paper plate. May be clover leaf, crescent, knot, bun, bread sticks, or any other type of dinner roll. (SF138)
- E411005* **SPECIALTY BREAD** - Any recipe made with yeast) - Tea rings, braids, or any other full-sized specialty bread products. Must exhibit at least 3/4 of a full sized baked product. (SF141)
- E411006* **SHORTENED CAKE - NOT FROM A CAKE MIX!** - At least 3/4 of the cake. Shortened cakes use fat for flavor and texture and recipes usually begin by beating fat with sugar by creaming, and include leavening agents in the recipe. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed). (SF137)

DIVISION 412 – COOKING 401

- Any bread item prepared or baked using a bread machine should be entered under the Cooking 201. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.
- E412001* **DOUBLE CRUST FRUIT PIE** - Made with homemade fruit filling. No egg pastries or cream fillings. No canned fillings or premade pie crusts. May be a double crust, crumb, cut-out or lattice topping. Using an 8- or 9-inch disposable pie pan is recommended. (SF144)
- E412002* **FAMILY FOOD TRADITIONS** - Any recipe, at least 3/4 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, and (C) where or who the traditional recipe came from. (SF145)
- E412003* **ETHNIC FOOD EXHIBIT** - Any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate. 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. (SF146)
- E412004* **CANDY** - Any recipe, 4 pieces of candy on a paper plate or 1/2 cup. No items containing cream cheese will be accepted (e.g. cream cheese mints). Candy may be cooked or no cook; dipped, molded, made in the microwave or other methods of candy preparation. Recipe must be included. (SF147)
- E412005* **FOAM CAKE** - Original recipe (no mixes) of at least 3/4 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. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frosting allowed). (SF138)
- E412006* **SPECIALTY PASTRY** - Any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, 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. (SF143)

DIVISION 414 - YOU LEARN TO BAKE

- County Project Only - Not eligible for state fair
- E414001 **PEANUT BUTTER COOKIES** - (Any recipe) - 4 on a small plate (6").
- E414002 **OATMEAL DROP COOKIES** - (Any recipe) - 4 on a small plate (6").
- E414003 **BROWNIES** - (Any recipe) - 4 on a small plate (6").
- E414004 **COFFEE CAKE WITH TOPPING** - (Any recipe) - Made from basic ingredients - 5" x 5" square.

DIVISION 417 - CUPCAKE & COOKIE DECORATING

- Open to anyone enrolled in a 4-H food project. Mixes may be used. Entries are not eligible for State Fair.
 - Use a 4"x6" index card to record decorating tips and technique(s) used.
- E417001 **SINGLE FROSTED CUPCAKE** - Bake and frost a single 2-1/4" to 2-1/2" diameter cupcake. Decorations should be limited to a single layer of frosting.
- E417002 **SINGLE DECORATED 3-D CUPCAKE** - Bake and frost a single 2-1/4" to 2-1/2" diameter cupcake. Decorate using edible items such as candies, pretzels, cookies, coconut, etc. Cupcakes not limited to single layer. 3-D creativity encouraged.
- E417003 **CUPCAKE THEME EXHIBIT** - Bake and decorate 2 to 5 (two to five) 2-1/4" to 2-1/2" diameter cupcakes. Exhibit should carry out a theme. Decorate using edible items, such as candies, pretzels, cookies, coconut, etc. No limit to creativity.
- E417004 **SINGLE DECORATED COOKIE** - Use a variety of techniques and frosting to decorate a single entry cookie.
- E417005 **COOKIE THEME EXHIBIT** - Decorate 2-5 cookies. Exhibit should carry out a theme.
- E417006 **START TO FINISH** - Bake and decorate a pair of cookies. Any cookie and frosting recipe may be used but baking & decorating must be the main work of the 4-H member with minimal adult help.
- E417007 **MIXED PLATE** - Decorate two cookies and two cupcakes to the theme of your choice. Any frosting and cake/cookie recipe can be used.

DIVISION 418 - CAKE DECORATING

- Label your entry by placing your name, address and club name on the bottom of your board.
- All exhibits should be entered on a double or triple thickness cardboard covered with foil, parchment paper, or freezer paper (wax side up).
- Cardboard should be at least 2" bigger than the project. Please use boards that do not need to be returned.
- Cake can be an 8" or 9" round or square or a 9" x 13" cake but must be made from no more than one cake mix.
- Boards should not be wider than 12" on one side so they will fit into glass display case for the remainder of the fair.
- Use frosting to anchor cookies to cardboard. A border at the base of the cake should be used to give the cake a more finished look.
- Frosting should be a homemade butter cream frosting. Commercial frostings are not eligible.
- Cake Decorating will be divided into three divisions. The determination of which division the cake exhibit falls in will be according to the number of years the 4-Her has been in the project.
 - ◆ Beginning Class: 1st & 2nd years in project
 - ◆ Intermediate Class: 3rd & 4th years in project
 - ◆ Advanced Class: 5th year & over in project
- OPTIONAL: Photos can be taken of your cake after judging and you may take your cake home.
- Entries are not eligible for State Fair.

DIVISION 418 - CAKE DECORATING - BEGINNING

- E418001 **DECORATED SINGLE LAYER CAKE** - frosted in butter cream. Edible foods, fruit or candy may be used to decorate.
- E418002 **DECORATED CUT-UP CAKE** - Any shape created with single layer cakes. Cakes should be frosted with buttercream. Edible foods, fruit or candy may be used to decorate.
- E418003 **PROJECT NOTEBOOK** - A notebook of any decorating done by the 4-H'er during the project. Notebook should contain a picture of the project, and techniques or tips used to complete the project, and a date.
- Projects using decorating tips and techniques. All of the projects should use buttercream frosting.
- E418004 **SET OF 4 DIFFERENT BORDERS** - with your choice of up to 4 different tips (only 1 tip per border). Use a 6" x 8" foil covered cardboard. Allow 1" of space around the outside for handling. Pipe borders on the 4" x 6" area in the center of the cardboard.
- E418005 **DECORATED 1 LAYER CAKE** - using 2-3 different tips in decorating. Record the tips used in the project.

DIVISION 418 - CAKE DECORATING - INTERMEDIATE

- Projects using decorating tips and techniques. All of the projects should use buttercream frosting.
- E418010 **PARTY CAKE** - Create your own party cake baked in a square, rectangle, round, or heart shaped pan. The cakes may be cut to make another design. Edible foods, fruit or candy may be used to decorate.
- E418011 **CAKE** decorated with a stencil.
- Projects using decorating tips and techniques. All of the projects should use buttercream frosting unless noted on the individual class.
- E418012 **SET OF 4 DIFFERENT BORDERS** - with your choice of up to 4 different tips (only 1 tip per border). Use a 6" x 8" foil covered cardboard. Allow 1" of space around the outside for handling. Pipe borders on the 4" x 6" area in the center of the cardboard.

- E418013 **TWO LAYER 8, 9, OR 10 INCH CAKE** - using 2-3 tips, and including flat surface flower or other design, and a side trim.
- E418014 **FOUR IDENTICAL DECORATING PICKS** - made from royal icing. Use 2-3 different tips. Display on a piece of Styrofoam, or on 4 frosted cupcakes.
- E418015 **DECORATED CAKE** - of 2 or more tiers of graduated sizes using supports and separator plates. Pillars may be used. Cake should include decorations that require the use of 3-5 decorating tips. Record tips used.
- E418016 **DECORATED CAKE** - made from a character pan.
- E418017 **PROJECT NOTEBOOK** - A notebook of any decorating done by the 4-H'er during the project. Notebook should contain a picture of the project, and techniques or tips used to complete the project, and a date.

DIVISION 418 - CAKE DECORATING - ADVANCED

- Projects that require no decorating techniques.
- E418019 **PARTY CAKE** - Create your own party cake baked in a square, rectangle, round or heart shaped pan. The cakes may be cut to make another design. Edible foods, fruit or candy may be used to decorate.
- Projects that require decorating techniques. Cakes should be frosted in buttercream frosting unless noted in class description. Buttercream or royal icing should be used for decorations. Artificial/real flowers may be used to enhance the cake. More than one cake mix can be used in advanced level classes.
- E418020 **DISPLAY** - of a sugar crystal panoramic item.
- E418021 **MOLDED OR SHAPED OBJECT** - (Made from royal icing or fondant). May be displayed on a cake or independent display.
- E418022 **DECORATED CAKE** - of 2 or more tiers. Cake should show advanced borders or lattice work.
- E418023 **DECORATED CAKE** - of 2 or more tiers. Cake should show advanced flower making detail.
- E418024 **DECORATED CAKE** - of 2 or more tiers. Cake should show advanced use of fondant to cover and decorate cake.
- E418025 **SPECIALTY CAKE** - Cake carved/baked in a free form shape by the 4-H'er. Cake should show advanced use of decorating techniques.
- E418026 **CAKE** - decorated using air-brush techniques, and other advanced decorating techniques.
- E418027 **THREE RING BINDER** - collection of pictures of cakes made throughout the years a 4-H'er has participated in the cake decorating project. Captions should be included to describe each cake and the skills used. Minimum of 5 pages.

DIVISION 420 - MISCELLANEOUS

- One entry per member enrolled in a foods project.
- E420001 **FOOD FLOP** - Did something just not go right as you were preparing your food exhibit for the fair? Bring it anyway! Write a paragraph to tell what "flopped" and what you have learned that you will do different the next time.
- E420002 **FAMILY FOOD EXHIBIT, STORY OR POSTER** - As a family, do something together related to food (i.e. make a food product together to exhibit, write a short story about a family tradition, take pictures of a favorite family activity). Write a story or design a poster (no larger than 24" x 22") depicting your family food exhibit. Tell/show how your family worked together, who did what, etc.

DIVISION 407 - FOOD PRESERVATION

- **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. Improperly canned or potentially hazardous food items will be disqualified. Spoiled or unsealed container disqualifies entry.
- **JARS** - Jars do not need to be 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.
- **CURRENT PROJECT** - All canning must be the result of this year's 4-H project.
- **CRITERIA FOR JUDGING** - Exhibits will be judged according to score sheets available at your local extension office. Incomplete exhibits will be lowered a ribbon placing. Canned food items not processed according to altitude in the county (Boone County - 1800 feet) will be lowered one ribbon placing. Check <https://food.unl.edu/canning#elevation> for your county's altitude and how that affects food processing times and pounds of pressure.

- Extension Staff and the Fair Board are not responsible for lost, damaged or broken exhibits.
- **LABELING** - Jars should be labeled with the name of the food item, name of the 4-H'er, county, and date of processing on the bottom of each jar. Each bag containing dried foods should also be labeled with the name of the food item, the name of the 4-H'er, county and drying date. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the 3 self-sealing bags together.
- **RECIPE/SUPPORTING INFORMATION** - Recipe must be included, and may be handwritten, photocopied or typed. Commercially prepared seasoning mixes are not allowed. Current USDA guidelines for food preservation methods **MUST** be followed. Suggested sources of recipes include:
 - ♦ 4-H Food Preservation Manuals (Freezing, Drying, Boiling Water Bath Canning, Pressure Canning)
 - ♦ USDA Guide to Home Canning (https://nchfp.uga.edu/publications/publications_usda.html)
 - ♦ Nebraska Extension's Food Website: <http://food.unl.edu/food-safety> or Extension publications from other states
 - ♦ Ball Blue Book (published after 2009) or online: <https://www.freshpreserving.com/recipes>
- All exhibits must include the **4-H Food Preservation Card** attached to the project as the required supporting information or include the following information with the exhibit: Cards are available at the extension office.
 1. Name of product
 2. Date preserved
 3. Method of preservation (pressure canner or water bath canner)
 4. Type of pack (raw pack or hot pack)
 5. Altitude (and altitude adjustment if needed)
 6. Processing time
 7. Number of pounds of pressure (if pressure canner is used)
 8. Drying method and drying time (for dried food exhibits).
 9. Recipe and source of recipe (if a publication, include name and date).

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

DIVISION 406 - UNIT 1 FREEZING

- E406001* **BAKED ITEM MADE WITH FROZEN PRODUCE** - Any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Recipe **MUST** include a food item preserved by the freezing method done by the 4-H'er. (e.g. peach pie, blueberry muffins, zucchini bread, etc.). Supporting information must include both the recipe for the produce that was frozen as part of this project **AND** the baked food item. (SF155)

DIVISION 407 - UNIT 2 DRYING

- E407001* **DRIED FRUITS** - Exhibit 3 different examples of 3 different dried fruits. Place each dried fruit food (6-10 pieces of fruit, minimum of 1/4 cup) in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together. (SF154)
- E407002* **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. (SF154)
- E407003* **VEGETABLE LEATHER** - Exhibit 3 different examples of 3 different vegetable or vegetable/fruit leather combo. Place a 3-4" sample of each leather together in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together. (SF154)
- E407004* **DRIED VEGETABLES** - Exhibit 3 different samples of 3 different dried vegetables. Place each food (1/4 cup of each vegetable) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together. (SF149)
- E407005* **DRIED HERBS** - Exhibit 3 different samples of 3 different dried herbs. Place each food (1/4 cup of each herb) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together. (SF149)
- E407006* **BAKED ITEM MADE WITH DRIED PRODUCE/HERBS** - Any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Recipe **MUST** include a dried produce/herb item made by the 4-H'er. Ex. Granola bar made with dried fruits, dried cranberry cookies, Italian herb bread, lemon thyme cookies. Supporting information must include both the recipe for the dried produce/herb **AND** the baked food item. (SF156)

DIVISION 408 - UNIT 3 BOILING WATER CANNING

- E408001* **1 JAR FRUIT EXHIBIT** - Exhibit one jar of a canned fruit. Entry must be processed in a boiling water bath according to current USDA recommendations. (SF150)
- E408002* **3 JAR FRUIT EXHIBIT** - Exhibit 3 jars of different canned fruits. May be three different techniques for same type of product, (i.e. applesauce, canned apples, apple pie filling, etc.). Entry must be processed in a boiling water bath according to current USDA recommendations. (SF150)
- E408003* **1 JAR TOMATO EXHIBIT** - Exhibit one jar of a canned tomato product. Entry must be processed in a boiling water bath or pressure canner according to current USDA recommendations. (SF150)

- E408004* **3 JAR TOMATO EXHIBIT** - Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a boiling water bath or pressure canner according to current USDA recommendations. (SF150)
- E408005* **1 JAR PICKLED EXHIBIT** - Exhibit one jar of a pickled and/or fermented product. Entry must be processed in a boiling water bath according to current USDA recommendations. (SF150)
- E408006* **3 JAR PICKLED EXHIBIT** - Exhibit 3 jars of different kinds of canned pickled and/or fermented products. Entry must be processed in a boiling water bath according to current USDA recommendations. (SF150)
- E408007* **1 JAR JELLED EXHIBIT** - Exhibit one jar of a jam, jelly or marmalade. Entry must be processed in a boiling water bath according to current USDA recommendations. (SF153)
- E408008* **3 JAR JELLED EXHIBIT** - Exhibit 3 different kinds of jelled products. Entry may be made up of either pints or half pints. Entry must be processed in a boiling water bath according to current USDA recommendations. (SF153)

DIVISION 414 - UNIT 4 PRESSURE CANNING

- E414001* **1 JAR VEGETABLE OR MEAT EXHIBIT** - Exhibit one jar of a canned vegetable or meat. Include only vegetables or meats canned in a pressure canner according to current USDA recommendations. (SF150)
- E414002* **3 JAR VEGETABLE EXHIBIT** - Exhibit 3 jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations. (SF150)
- E414003* **3 JAR MEAT EXHIBIT** - Exhibit 3 jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations. (SF150)
- E414004* **QUICK DINNER** - Exhibit a minimum of 3 jars to a maximum of 5 jars plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on a 3" x 5" file card and attach to one of the jars. Entry must be processed canner according to current USDA recommendations. (SF151)
- E414005* **1 JAR TOMATO EXHIBIT** - Exhibit one jar of a canned tomato product. Entry must be processed in a pressure canner according to current USDA recommendations. (SF150)
- E414006* **3 JAR TOMATO EXHIBIT** - Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a pressure canner according to current USDA recommendations. (SF150)

DEPARTMENT - SAFETY

In this category 4-H'ers have the opportunity to create exhibits about all-terrain vehicles, fire, and tractor safety. In addition, participants can also create informational exhibits about basic safety strategies. Through involvement in this category, 4-H'ers will be better educated about personal safety and have the knowledge base to educate others about safety.

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

DIVISION 440 - SAFETY

- E440001* **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 for guidance. (SF110)
Kits containing any of the following will be automatically disqualified:
- 1) 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).
 - 2) Materials with expiration dates on or before the judging date. (This includes sterile items, non-prescription medications, ointments, salves, etc. Articles dated month and year only are considered expired on the last day of that month.)
 - 3) Any controlled substance.
- E440002* **DISASTER KIT (Emergency Preparedness)** - Disaster kits must contain the materials to prepare a person or family for emergency conditions caused by a 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. (SF111)
- E440003* **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 1/2" X 11" size paper. Correct sentence structure, readability and thorough explanations are an important part of judging. (SF292)

- E440004* **SAFETY EXPERIENCES** - 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. (SF190)
- E440005* **CAREER 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. (SF191)
- E440006 **SAFETY POSTER** - Follow poster guidelines in Department - Posters.

Scoresheets, forms, contest study materials, and additional resources can be found at: <https://go.unl.edu/ne4hsafety>

DIVISION 441 - BICYCLES/CYCLING

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

- Entries are not eligible for State Fair.

- E441001 **BICYCLE SAFETY POSTER** - 14" x 22" either vertical or horizontal arrangement. May be in any medium - watercolor, ink, crayon, etc., so long as they are not three-dimensional.
- E441002 **BICYCLE DEMONSTRATION DISPLAY** - to be exhibited by an individual. Exhibit may include: 1) parts of a bicycle, 2) worn 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-aways of parts are recommended. The exhibit is to be prepared on a 24" high x 32" wide board not to exceed 1/4" in thickness.
- E441003 **DOCUMENTED BIKE RIDING TRIP** - Include a written report using a notebook or scrapbook showing a bike ride or trip you have made using your bike.
- E441004 **YOU BE THE TEACHER** - Share with others what you learned in the project. Exhibit may be a notebook or small display of an educational nature.

DIVISION 442 - ATV

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

- Entries are not eligible for State Fair.

- E442001 **SAFETY POSTER** - 14" x 22" - Six photos of yourself demonstrating safety measures necessary for ATV operation.
- E442002 **SAFETY SCRAPBOOK** - Journal of your ATV safety practices.
- E442003 **DEMONSTRATION DISPLAY** - Show some part or system of an ATV, worn or broken part, step-by-step repair procedure, etc. Include a brief description. Display on a board 24" high x 32" wide and 1/4" thick.
- E442004 **YOU BE THE TEACHER** - Educational notebook, display, collection of materials that relate to the project. Include an 8 1/2" x 11" page describing exhibit and summary of learning.

DIVISION 450 - FIRE EDUCATION

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

- E450001* **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". (SF269)
- E450002* **FIRE SAFETY SCRAPBOOK** - This 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 1/2" x 11" paper. Correct sentence structure, readability and thorough explanations are an important part of judging. (SF270)

E450003* **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". (SF268)

PERSONAL DEVELOPMENT & LEADERSHIP

DIVISIONS - JUDGING, SKILL & IDENTIFICATION CONTESTS

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

- While a contest is in progress, a contestant shall not communicate with others, except as directed by the Superintendent in charge of the contest. Participants will be informed of regulations at the beginning of each contest.
- 4-H members are eligible to participate in judging, skill and identification contests regardless of project enrollment.
- The last year of eligibility is the calendar year the member becomes 19.
- **In all events/classes where an exhibitor's presence is required, the exhibitor (4-H/FFA) is required to wear the officially approved County 4-H/FFA T-Shirt. This would even include interview judging of static exhibits. The only exception to this rule are exhibitors participating in Favorite Foods Review, Music, and Presentation Contests.** These exhibitors have the option of wearing business casual with the official 4-H chevron or FFA emblem attached.

DIVISION 501 – FAMILY & CONSUMER SCIENCE JUDGING

SENIOR DIVISION GUIDELINES:

- The 2021 Life Challenge will be held June 28 & 29 on UNL's East Campus.
- The Life Challenge Event is open to any current 4-Her who is 10 (before January 1 of the current calendar year) and older. There will be career exploration workshops for youth ages 10 & 11 held in conjunction with the Life Challenge contests.
- Pre-registration is necessary and can be done through the extension office by June 1.
- Each participant must complete the Health Form available with their enrollment on 4-H Online.
- 4-Hers can select to do any of the subject matter Challenges, placing questions, or workshops, or some combination.

JUNIOR DIVISION GUIDELINES:

- The web-based quiz will be available on the 4-H website and is based on FCS subject matter, designed for 8-12 year old's.
- Participants would complete the quiz and get a score. This score and the 4-Hers ribbon placing would be sent to the extension office and we in turn will award the 4-Her a ribbon.

F501001 **SENIOR DIVISION:** Ages 12 & above before January 1, of the current calendar year.

F501002 **JUNIOR DIVISION:** Ages 11 & under before January 1, of the current calendar year.

DIVISION 501 - HORTICULTURE JUDGING

- The Horticulture Judging Contest will be held on **Tuesday, July 6, at 10:00 a.m. at the Boone County Event Center, Fairgrounds, Albion**
- Contestants will not be allowed to touch any plant materials.
- Participants will be divided into Junior and Senior divisions.

F501003 **SENIOR DIVISION:** Ages 12 & above before January 1, of the current calendar year.

F501004 **JUNIOR DIVISION:** Ages 11 & under before January 1, of the current calendar year.

DIVISION 501 - LIVESTOCK JUDGING

- The Livestock Judging Contest will be held on Wednesday, July 14, 11:00 a.m. or 30 Minutes following the Swine Show in the livestock arena at the fairgrounds.

F501006 **SENIOR DIVISION:** Ages 12 & above before January 1, of the current calendar year.

F501007 **JUNIOR DIVISION:** Ages 11 & under before January 1, of the current calendar year.

DIVISION 501 - HORSE JUDGING

- The Horse Judging Contest will be held on Saturday, July 10 at 8:00 a.m. in the horse arena at the fairgrounds.

F501008 **SENIOR DIVISION:** Ages 12 & above before January 1, of the current calendar year.

F501009 **JUNIOR DIVISION:** Ages 11 & under before January 1, of the current calendar year.

DIVISION 501 - TRACTOR OPERATORS CONTEST

- **Sunday, June 13, 1:00 p.m.** - Boone County Fairgrounds, Albion
- The contest will be conducted according to the rules set forth in the "Nebraska 4-H Tractor Operator's Contest," (EC7-56-77). Ribbons will be awarded by purple, blue, red and white groups.

F501010 **JUNIOR DIVISION:** Ages 11, 12 & 13 before January 1, of the current calendar year

F501011 **SENIOR DIVISION:** Ages 14 & above before January 1, of the current calendar year

DIVISION 501 - ATV CONTEST

- **Sunday, June 13, 1:00 p.m.** - Boone County Fairgrounds, Albion

F501012 **JUNIOR DIVISION:** Ages 11, 12, & 13 years before January 1, of the current calendar year

F501013 **SENIOR DIVISION:** Ages 14 & above before January 1, of the current calendar year

DIVISION 501 - BICYCLE RODEO

- **Sunday, June 13, 3:30 p.m.** - Boone County Fairgrounds, Albion

GENERAL INFORMATION:

- 4-H members in Boone County enrolled in the Bicycle project are eligible to compete in the Bicycle Rodeo. There is no senior division.
- The rodeo will consist of no more than 6 (six) events. These events are subject to change on a yearly basis. Check with the Extension Office for course patterns.
- Examples of Events, but not limited to, include:
 - ♦ Newspaper Toss - A rider follows a marked lane and throws a newspaper at a bullseye target located 10 to 15 feet away. The target consists of three circles marked on the pavement. Each rider will throw three papers. The riders with the most points will win the event.
 - ♦ Marble Drop - This event tests the ability of the rider to ride in a straight line while dropping marbles into cans. Five cans are placed in a straight line six feet apart. A lane is marked on the left side of the cans and the rider must stay in this lane as he rides by the cans and drops the marbles in. Coffee cans will be used in the beginner division and soup cans in the junior division.
 - ♦ Figure Eight - Must not break pattern or let feet touch the ground. Penalty for breaking pattern.
 - ♦ Obstacle Course - Must not break pattern or let feet touch the ground. Penalty for breaking pattern.
 - ♦ Safety Quiz - (possible for Junior Division).

F501014 **JUNIOR DIVISION** - Ages 8, 9, 10 & 11 before January 1, of the current calendar year - Must be enrolled in the project.

DIVISION – ENTREPRENEURSHIP ESI: EntrepreneurShip Investigation

Entrepreneurship exhibits help participants learn more about starting a business, developing products, and marketing strategies. Participation in this category will give 4-H'ers experience in the entrepreneurial world. The purpose of entrepreneurship exhibits is to help 4-H'ers prepare for the business world.

- All exhibits are directly related to activities in the project manual. Refer to the manual for ideas, suggestions and additional information to enhance project exhibits.

EXHIBIT GUIDELINES:

- The 4-H member's name, age, town and county must be listed on the back of the exhibit. Entry cards should be stapled (not paper-clipped or taped) to the upper right-hand corner of posters.
- If exhibit is a poster, it must be 14" x 22" and may be arranged either horizontally or vertically.
- Poster may not use copyrighted materials, such as cartoon characters or commercial product names.
- Exhibits which do not conform to size or content guidelines will be lowered one ribbon placing. Posters may include photographs, charts or examples as well as a written explanation.

Scoresheets, forms, contest study materials, and additional resources can be found at: <https://go.unl.edu/ne4hentrepreneurship>

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

DIVISION 531 - ENTREPRENEURSHIP INVESTIGATION

- F531001* **INTERVIEW AN ENTREPRENEUR** - Share what you learned from the person about starting and running a business or how they deliver excellent customer service. How will what you have learned through this interview change your future plans or ways of thinking about business? (Based on pages 2.1 - 2.4 of manual) (SF181)
- F531002* **SOCIAL ENTREPRENEURSHIP PRESENTATION** - Prepare a five slide PowerPoint presentation about a social entrepreneurship event to benefit a group or individual in your community. Social entrepreneurs are people who are in business to help others. Submit a print out of the note pages which show each slide. Enter exhibit in a report cover with fasteners (no slide bars). Refer to page 2.4 of Unit 2 The Case of Me for ideas. (SF181)
- F531003* **MARKETING PACKAGE** - (Mounted on a 14" x 22" poster) Must include at least three items (examples) developed by the 4-H'er from the following list: business card, brochure, advertisement, business promotional piece, printout of an internet home page, packaging design, signs, logo design, direct mail piece, etc. The marketing package should be for an original business developed by the 4-H'er and not an existing business. (SF181)
- F531004* **SAMPLE OF AN ORIGINAL PRODUCT** - With an information sheet (8 1/2" x 11") answering the following questions:
- ◆ What did you enjoy the most about making the product?
 - ◆ What challenges did you have when making the product? Would you do anything differently next time? If so, what?
 - ◆ What is the suggested retail price of the product? How did you decide on the price?
 - ◆ Market analysis of the community - data gathered through a survey of potential customers. Use the three questions on page 3.3 and survey at least 10 people in your community about your product.
 - ◆ How much would you earn per hour? Show how you determined this figure.
 - ◆ What is unique about this product? (SF181)
- F531005* **PHOTOS OF AN ORIGINAL PRODUCT** - Mounted on a 14" x 22" poster. Must include three photos of developed product and a mounted information sheet answering the following questions. **If exhibiting in both Class F531004 and Class F531005, products must be entirely different products.**
- ◆ What did you enjoy the most about making the product?
 - ◆ What challenges did you have when making the product? Would you do anything differently next time? If so, what?
 - ◆ What is the suggested retail price of the product? How did you decide on the price?
 - ◆ Market analysis of the community - data gathered through a survey of potential customers. Use the three questions on page 3.3 and survey at least 10 people in your community about your product.
 - ◆ How much would you earn per hour? Show how you determined this figure.
 - ◆ What is unique about this product? (SF181)
- F531006* **ENTREPRENEURSHIP CHALLENGE** - Take on the entrepreneurship challenge. Entrepreneurship Challenge is open to 4-H'ers enrolled in any of the three units of ESI. Complete five (5) or more of the challenges from the following list. The exhibit will include highlights from these five (5) challenges. Consider labeling each challenge so the viewer will understand what the challenge was. Enter a poster, video, report or scrapbook related to the learning from the challenge. Use your creativity to show and share what you learned. **Select your five (5) challenges from the list below:**
- ◆ Sell something.
 - ◆ Introduce yourself to a local entrepreneur and take a selfie with them.
 - ◆ Be a detective! Look for Nebraska-made products and find out more about the business.
 - ◆ Tour 2-3 entrepreneurial businesses and create a photo story.
 - ◆ Investigate what it takes to be an entrepreneur (Skills Assessment ESI 4.1).
 - ◆ Make a prototype (sample/model) of a new product idea. (Include the prototype or photo of prototype).
 - ◆ Work with a friend to develop a new business idea!
 - ◆ Contact your local Extension Office to learn about entrepreneurship opportunities.
 - ◆ Create an activity to teach others about entrepreneurship (coloring page, puzzle, game, etc.). (SF181)

DIVISION - LEADERSHIP

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

- Entries are not eligible for State Fair.

DIVISION 532 - SERVING AS A JUNIOR LEADER

- F532001 **HELPING ACTIVITY POSTER** - Make a poster showing how you helped someone with a problem they were having. Follow poster guidelines.
- F532002 **OUTLINE OF SPECIFIC LEADERSHIP ACTIVITY** with showing of steps to accomplish your goal results, what you'd do differently next time, and what you have learned.
- F532003 **SCRAPBOOK** - Any size scrapbook of an activity you helped with while serving as a 4-H Jr. Leader.
- F532004 **POSTER** - Make a poster of an activity you helped with while serving as a 4-H Junior Leader.
- F532005 **CWF EXHIBIT** - PowerPoint, poster, scrapbook or other exhibit from the Citizenship Washington Focus Trip.

DIVISION 533 - LEADERSHIP

- 4-Hers will develop exhibits that show what they have learned. The exhibit may include but is not limited to: posters, 14" x 22"; notebooks, 8 1/2" x 11"; PowerPoint with copy of slides; scrapbook, any size; or any other means that would best show skills learned in the project to accomplish exhibit. Leadership manuals include: My Leadership Workbook for grades 3-5, My Leadership Journal for grades 6-8; and My Leadership Portfolio for grades 9-12.
- F533001 **MY TREASURE CHEST** - Develop an exhibit that shows your skills as a leader and/or skills that you would like to achieve to become a better leader. Exhibit could be a poster or collage of skills.
- F533002 **PLAN A VACATION** - Follow guidelines from My Leadership Workbook, pages 26-27, on Step Out and Step Inward Activities to help you develop a vacation timeline to depict what needs to be completed to have a successful vacation. Exhibit could be a poster, notebook or calendar with steps listed and dated.
- F533003 **GOAL SETTING** - Write three goals that you want to achieve. When writing your goals, consider what actions you must take to reach these goals, how you are going to do it, and when you are going to do it. Make sure your three goals include all three parts. Clearly defined goals make it easier to determine how to achieve the desired results. (Examples: "I want people to like me" is unclear. "I want to make three new 4-H friends this year" is clear.)
- F533004 **CAREER ESSAY** - Choose a career and job shadow in that career. Write a 1-2 page essay to share your experience and what you learned. What type of leadership skills did this person utilize in their position? What goals will you set as a result of this experience?
- F533005 **GET ORGANIZED** - Develop a plan for organizing your room. Show pictures and what steps were taken to complete the task. Complete Step Out and Step Inward Activities on pages 22-23 of the manual.
- F533006 **EDUCATIONAL DISPLAY OR POSTER ABOUT LEADERSHIP**

PLANTS & ANIMALS

DIVISION - AGRONOMY

Individuals in the Crop Production, Field Crops project may exhibit grain or plants or prepare an educational display representing their project. The purpose of these exhibits is to demonstrate to the public the benefits from the study and application of crop, weed, range, and soil sciences to solving problems in management, conservation, sustainability, and environmental protection. For guidelines on specific projects, refer to appropriate project manuals.

Scoresheets, forms, contest study materials, and additional resources can be found at: <https://go.unl.edu/ne4hagronomy>.

PREMIUMS: Purple-\$3.00; Blue-\$2.00; Red-\$1.50; White-\$1.00

DIVISION 750 – FIELD CROPS

Grain or Plant Exhibits (Classes 1-5) IMPORTANT:

- A completed Crop Production Worksheet (available at: <https://cropwatch.unl.edu/Youth/Documents/Crop%20Production%20Project%20Worksheet%Final.pdf>) must accompany grain and plant exhibits or it will automatically be deducted one ribbon placing. The worksheet must include the exhibitors name and address, county, plant hybrid or variety, plant population, whether crop production was irrigated or dryland, and general information including farm cropping history, soil type and weather effects.