

D-320-007 **Parts of a Tree** – This project is only for ages 8-11. Prepare a poster, no larger than 24 inches x 24 inches that clearly identifies the main external parts of any tree

- | | |
|-----------|------------|
| a) Trunk | e) Flowers |
| b) Crown | f) Fruit |
| c) Roots | g) Buds |
| d) Leaves | h) Bark |

Identifying other internal parts, e.g. phloem, xylem, cambium, annual, ring, pith, etc., is optional. Attach a separate label on the back of the poster that includes the exhibitor's name and age.

D-320-008 **Living Tree** - Display a living tree seedling grown by the exhibitor from seed in the display container. The seed must be from a species listed in 4H332. The seedling must be 60 days to 1 year old (on State Fair judging day). The display container must contain at least 8 inches of soil (potting mix or suitable natural soil); have drainage hole(s), and a drain pan to catch drainage water.

Labeling: A waterproof label must be attached and include:

- | | |
|-----------------------------|---------------------|
| 1. Common Name | 4. Planting Date |
| 2. Scientific Name | 5. Emergence Date |
| 3. Seed Treatments (if any) | 6. Exhibitor's Name |

Supplemental information about the tree, e.g. where the seed was collected, growth measurements, uses for that species, etc., may be included in an attached notebook, poster, etc. Supplemental information will be an important factor in judging.

DEPARTMENT E – NUTRITION, FOODS & FOOD PRESERVATION

RULES:

- A. **GENERAL** - Members may exhibit only in the project in which enrolled. Products should be baked the day before entry day.
- B. **ENTRIES PER INDIVIDUAL** - One entry per exhibitor per class.
- C. **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 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. GENERAL LABELING INFORMATION-All additional information pieces (recipes, special items) must be labeled with exhibitor's name and county.
- D. **CRITERIA FOR JUDGING** - Exhibits will be judged according to score sheets available at the extension office or at <http://4h.unl.edu/statefair4h>. Make sure to follow all entry instructions required for your exhibit. Incomplete exhibits will be lowered a ribbon placing. **Commercially prepared mixes are 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.
- E. **ENTER FOOD PROJECTS** in disposable materials, i.e., paper plate and plastic self-sealing bag. The Butler County Fair is not responsible for lost bread boards, china or glassware.
- 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 FOR 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 (i.e. fresh fruit tart). Cream cheese fillings 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.

Department E - Foods and Nutrition

Classes:

Division 401 – Cooking 101

Pay Category #4

- *E-401-901 **Cookies** (any recipe)-Four on a paper plate.
- *E-401-902 **Muffins** (any recipe)-Four on a paper plate.
- *E-401-903 **No Bake Cookie** (any recipe) – Four on a paper plate.
- *E-401-904 **Cereal Bar Cookie** (any cereal based recipe made in pan and cut into bars for squares for serving.)-Four bars on paper plate.
- *E-401-905 **Granola Bar** (any recipe)-Four on a paper plate.
- *E-401-906 **Brownies** (any recipe)-Four on a paper plate.
- *E-401-907 **Snack Mix** (any recipe)-One cup in self-sealing plastic bag.

Division 350-General

E-350-001 **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, and a written report in portfolio or notebook. Consider neatness and creativity. Score Sheet SF152.

E-350-002 **Food 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, and a written report in portfolio or notebook. Consider neatness and creativity. Score Sheet SF122.

E-350-003 **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, an exhibit display, and a written report in portfolio or notebook. Consider neatness and creativity. Score Sheet SF122.

E-350-004 **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-H'er is in the 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 the recipe. This may be a continued recipe file project from the previously used 4-H curriculum before 2018. Scoresheet SF251

Division 410 – Cooking 201

Pay Category #4

- E-410-001 **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. Scoresheet SF123
- E-410-002 **Creative Mixes** - (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.) 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 poppyseed 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? Scoresheet SF142
- E-410-003 **Biscuits or Scones**- Four biscuits or scones on a small paper plate. This may be any type of biscuit or scone-rolled, dropped, any recipe. Recipe must be a non-yeast product baked from scratch. Scoresheet SF136
- E-410-004 **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.) Recipe must contain a surprise ingredient and MUST not use a mix (ex. cantaloupe quick bread, pork & bean bread, etc.). **Write what you learned about making this unique item with an unusual ingredient. What was the anticipated outcome? Would you make it again?** Scoresheet SF124
- E-410-005 **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. Scoresheet SF129
- E-410-006 **Baking with Whole Grain**- any recipe, at least ¾ of baked product or 4 muffins/cookies on a paper plate. May be baked in a disposable pan. Recipe must contain whole grains as part of the ingredients. (Ex. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.) Scoresheet SF134
- E-410-007 **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 ¾ baked product, or 4 muffins or cookies on a paper plate. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method. Scoresheet SF133

Division 411 – Cooking 301

Pay Category #4

Any bread item prepared or baked, using a bread machine should be entered under the Cooking 201, Non-Traditional Baked Product. All exhibits made in Cooking 301 or 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

- E-411-001 **White Bread** (any yeast recipe) - At least 3/4 of a standard loaf displayed on a paper plate. Scoresheet SF138
- E-411-002 **Whole Wheat or Mixed Grain Bread** (any yeast recipe) - At least 3/4 of a standard loaf displayed on a paper plate. Scoresheet SF138
- E-411-003 **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. Scoresheet SF138
- E-411-004 **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. Scoresheet SF138
- E-411-005 **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. Scoresheet SF141
- E-411-006 **Shortened Cake** NOT FROM A CAKE MIX! At least ¾ 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 frosting allowed).

Division 413 – Cooking 401

Pay Category #4

Any bread item prepared or baked, using a bread machine should be entered under the Cooking 201, Non-Traditional Baked Product. All exhibits made in Cooking 301 or 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

- E-412-001 **Double Crust Fruit Pie** - Made with homemade fruit filling. No egg pastries or cream fillings. No canned fillings of 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. Scoresheet SF144
- E-412-002 **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. Score Sheet SF2012-002.
- E-412-003 **Ethnic Food Exhibit** – (any recipe, at least ¾ 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. Scoresheet SF146
- E-412-004 **Candy** – any recipe, 4 pieces on a paper plate or ½ cup. No items containing cream cheese will be accepted (Example: 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.
- E-412-005 **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. Scoresheet SF134
- E-412-006 **Specialty Pastry** (any recipe, at least ¾ of baked product or 4 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 made from scratch. Pastries made with cream or egg based fillings will be disqualified. Scoresheet SF143

Department E - Confectionaries

Division 408 - Decorated Items

Pay Category # 3

Exhibit by an individual enrolled in the cake decorating project. Cakes may be flat, cut up or layered. Following are the division designations:

Beginning Division - decorating for first year

Middle Division - decorating for 2-4 years

Advanced Division - decorating for five plus years

Classes

- *E-408-001 **Decorated Cake with Confections** - Beginning Division
- *E-408-001A **Decorated Cake with Buttercream** – Beginning Division
- *E-408-002 **Decorated Box, Bowl, Block, etc. with Confections** -Beginning Division
- *E-408-002A **Decorated Box, Bowl, Block, etc. with Buttercream** -Beginning Division

- *E-408-003 **Decorated Cake with Buttercream (May use borders)** - Middle Division
- *E-408-003A **Decorated Cake with Fondant (May use borders)** - Middle Division
- *E-408-004 **Decorated Box, Bowl, Block, etc. with Buttercream (May use borders)** - Middle Division
- *E-408-004A **Decorated Box, Bowl, Block, etc. with Fondant (May use borders)** - Middle Division

- *E-408-005 **Decorated Cake with Buttercream (Must use borders)** - Advanced Division
- *E-408-005A **Decorated Cake with Fondant (Borders optional)** - Advanced Division
- *E-408-006 **Decorated Box, Bowl, Block, etc. with Buttercream (Must use borders)** - Advanced Division
- *E-408-006A **Decorated Box, Bowl, Block, etc. with Fondant (Borders optional)** - Advanced Division

- *E-408-007 **Decorated Cake with the county fair theme** – ALL Divisions
- *E-408-008 **Set of Four Different Buttercream Borders**- This is a companion entry for classes 003 through 006A. Borders cannot be entered without a decorated cake or "box". Piped in color with #16, #17 or #18 tip. Use same tip on all four borders. Use a 6" x 8" covered cardboard and allow 1 inch space around outside for handling, piping borders on the 4" x 6" center area of cardboard.
- *E-408-009 **Decorated Cupcakes**-must be four to a plate.
- *E-408-010 **Decorated tier cake with one or more borders** – Middle or Advanced Divisions only.
- *E-408-011 **Other Decorated Item** - such as donuts, cookies, or sugar Easter eggs, etc. on a base no larger than 15" x 15".

Division 430 –Candies

Pay Category # 4

4-H members taking the "Confectionaries" project may enter each class. Include the recipe. **Recipes in which the egg/egg white is not cooked cannot be used.**

Classes:

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| <ul style="list-style-type: none"> *E-430-001 No-Cook Candies - must be four to a plate. *E-430-002 Dipped Candies - must be four to a plate. *E-430-003 Molded Candies - must be four to a plate. *E-430-004 Cooked Candies - must be four to a plate. | <ul style="list-style-type: none"> *E-430-005 Microwave Candies - must be four to a plate. *E-430-006 Candy - Other (does not fit in above categories) must be four to a plate. |
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Food Preservation Rules

- A. ENTRIES PER INDIVIDUAL - One entry per exhibitor per class.
- B. 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.
- C. 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.
- D. CURRENT PROJECT- All canning must be the result of this year's 4-H project, since September 1, of the previous calendar year.
- E. 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.
- F. 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 and county .Write plainly on a label and paste or tape securely on jar bottom. In addition:

Supporting information must Include the name of product and date preserved and:

- 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.

Classes:

Division 407 - Food Preservation

Pay Category #4

Unit 1-Freezing Project Manual

- E-407-001 **Baked Item with Frozen Produce**-any recipe, at least ¾ of baked product of 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Recipe MUST include a food item preserved by the freezing method done by the 4-H'er.Ex, Peach pie, blueberry muffins, zucchini bread, etc.) Supporting information must include both the recipe for the produce that was frozen as part of the project AND the baked food item. SF155

Unit 2-Drying Project Manual

- E-407-002 **Dried Fruit**-Exhibit 3 different examples of dried fruit. Place each dried fruit food (6-10 pieces of fruit, minimum 1/4 cup) in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together. SF147
- E-407-003 **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. SF147
- E-407-004 **Vegetable Leather**-Exhibit 3 different samples of three different vegetable or vegetable/fruit leather combo. Place a 3-4" sample of each leather together in self-sealing bags. Use a rubber band or "twisty" to keep exhibit together. SF154
- E-407-005 **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
- E-407-006 **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. SF149
- E-407-007 **Baked Item with Dried Produce/Herbs**-any recipe, at least ¾ pf baked product or 4 muffins or cookies on a paper plate. May be baked 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.

Unit 3-Boiling Water Canning Manual

- E-407-008 **1 Jar Fruit Exhibit**-One jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations. SF150
- E-407-009 **3 Jar Fruit Exhibit**-Exhibit 3 jars of different canned fruits. 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.. SF150

- E-407-010 **1 Jar Tomato Exhibit**-One jar of a canned tomato product. Entry must be processed in the boiling water bath according to current USDA recommendationsSF150
- E-407-011 **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. SF150
- E-407-012 **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. SF150
- E-407-013 **3 Jar Pickled 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. SF150
- E-407-014 **1 Jar Jelled Exhibit** - One jar of a jam, jelly or marmalade. Entry must be processed in the boiling water bath according to current USDA recommendations. SF153
- E-407-015 **3 Jar Jelled Exhibit** - Three different kinds of jelled 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. SF153
- Unit 4 Pressure Canning Project Manual
- E-407-016 **1 Jar Vegetable or Meat Exhibit** - One jar of a canned vegetable or meat. Include only vegetables and meat canned in a pressure canner. Entry must be processed in the boiling water bath according to current USDA recommendations. SF150
- E-407-017 **3 Jar Vegetable Exhibit** - Three jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations. SF150
- E-407-018 **3 Jar Meat Exhibit** - Three jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations. SF150
- E-407-019 **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 a 3" X 5" file card and attach to one of the jars. Entry must be processed according to current USDA recommendations. SF151
- E-407-020 **1 Jar Tomato Exhibit**-One jar of a canned tomato product. Entry must be processed in a pressure canner according to current USDA recommendationsSF150
- E-407-011 **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 E – Safety

Division 440 - General Safety

Pay Category #4

Classes:

- E-440-001 **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 SF110 for guidance. Kits containing any of the following will be automatically disqualified:
- a. 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.)
 - b. 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.)
 - c. Any controlled substance.
- E-440-002 **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 contents are required. Youth are encouraged to test their kit by challenging their family to try to survive using only the include materials for the designated theme. If tested, share the experience in kit documentation. Please include short explanation of water needs for your disaster kit. Do not bring actual water to the fair in the kit. Refer to score sheet SF111.
- E-440-003 **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.
- E-440-004 **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. (SF####)
- E-440-005 **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.