

Class 20 Textile Arts Garment(s) Garment is constructed using new unconventional materials. Examples: rubber bands, plastic, duct tape.

Class 25 Wearable Technology Garment Garment has integrated technology into its design.

DEPT. C / DIV. 410

STEAM CLOTHING 2 – SIMPLY SEWING

Class 30 Constructed STEAM Clothing 2 Garment(s)

- Possible types of garments include: Dress; Romper or Jumpsuit; OR Two-Piece Outfit Combination (skirt with top, vest, or lined/unlined jacket; jumper and shirt; pants or shorts Outfit (pants or shorts with top, vest, or unlined/lined jacket).
- A purchased top can be worn to complete a skirt, pants, or shorts outfit with a vest or lined/unlined jacket. (Two garments worn must be sewn.)
- 4-H members who have enrolled in or who have completed STEAM Clothing 3 projects are not eligible to enter STEAM Clothing 2.

DEPT. C / DIV. 410

STEAM CLOTHING 3 – A STITCH

FURTHER

Class 40 Constructed STEAM Clothing 3 Garment(s)

- Possible types of garments include: Dress or formal; OR Skirted Outfit Combination (skirt with shirt, vest, or lined/unlined jacket OR jumper and shirt); A purchased top can be worn to complete a vest of jacket outfit with a skirt, pants or shorts, OR Pants or Shorts Outfit Combination (pants or shorts with shirt, vest, or lined/unlined jacket); A purchased top can be worn to complete a vest or jacket outfit with a skirt, pants or shorts ; OR Romper or Jumpsuit; Specialty Wear (swim wear, costumes, western wear-chaps, chinks, riding attire or hunting gear); OR Non-tailored Lined or Unlined Jacket or Coat, additional pieces with jacket or coat may either be constructed or purchased.
- Tailored Coat, Blazer, Suit Jacket, or Outerwear. Additional pieces with coat, blazer, jacket, or outerwear may either be constructed or purchased.
- A purchased top can be worn to complete a vest or jacket outfit with a skirt, pants, or shorts. (Two items worn must be sewn.)

DEPT. C / DIV. 410

KNITTING & CROCHETING

Class 50 Knitted or Crocheted Clothing (Level 2 or 3) Knitted garment using pattern stitches such as diamond, block, twist or seed/moss stitches or advanced knitting stitches such as pass slip stitch over, double-pointed needle knitting, cable, Turkish, tamerna, plait, germaine, feather and fan or knitting with one or more patterns such as Aran or Fair Isle. Crocheted garment using pattern stitches such as afghan, broomstick, hairpin lace, design motifs or pattern stitches. Garment can be a sweater, cardigan, dress, coat, a top and bottom, or a two-piece ensemble.

DEPT. C / DIV. 410

SHOPPING IN STYLE

Class 60 Purchased Outfit and Written Report SF184

- Exhibitors modeling in this division/class are ages 8-18 years old January 1 of the current year.
- Participants must be enrolled in the Shopping in Style 4-H Project to enter this Fashion Revue class.
- Participants will be allowed to model in both the constructed fashion show and the purchased garment (Shopping In Style)

fashion show. This also applies to the State Fair 4-H Fashion Revue. Therefore, a 4-H'er may be selected to represent Dodge County in the Shopping in Style 4-H Fashion Show and in the (regular/construction) 4-H Fashion Show.

- ONE 4-H member will be selected to represent Dodge County in the Shopping in Style 4-H Fashion Show at the Nebraska State Fair.
- Participants modeling in this class are REQUIRED to complete a "4-H Fashion Show – Purchased Garment(s) – Shopping in Style" information form. This form is to be completed and presented at time of Fashion Revue check-in on Monday, August 2. Forms are available at the Nebraska Extension Office in Fremont.

— CONSUMER & FAMILY SCIENCES —

CULINARY CHALLENGE CONTEST

PRE-ENTRY

Saturday, July 10 online to dodge.fairmanager.com by Midnight

TABLE/DISPLAY SET UP

15 minutes prior to assigned interview time.

INTERVIEW JUDGING

Wednesday, August 4 by appointment (9:00 am – 12:00 noon)

TAKE DOWN

Sunday, August 8 from 6:30 pm. – 7:30 pm

PREMIUMS

Purple \$7.00; Blue \$6.00; Red \$5.00; White \$4.00

GENERAL GUIDELINES:

Culinary Challenge Contest is a 4-H contest that allows 4-H members to be creative. Contestants coordinate several aspects of the meal planning process. The contestants are evaluated on their ability to plan a nutritious menu that is appealing in its color, texture, and flavor combinations. Consideration is given to the use of linens, centerpieces, and table appointments to create an appetizing atmosphere for the meal. Finally, the serving of one food from the menu allows the 4-H member to demonstrate his or her food preparation skills.

FOR ADDITIONAL INFORMATION: Refer to the GENERAL RULES AND REGULATIONS at the front of this fair book.

CHALLENGE INGREDIENT: A challenge ingredient will be selected each year by the state, highlighting a Nebraska commodity food product. The 2021 challenge ingredient is **HONEY**. Please keep food safety in mind when selecting the recipe used for the Challenge. Foods must be able to be kept chilled during transport to the contest, then be re-heated in a slow cooker or microwave. Each team must incorporate the challenge ingredient into their food item they will be presenting during the contest. This may require altering a recipe or creatively incorporating an item into their overall table theme. The challenge ingredient must also be included in the interview presentation, demonstrating youth knowledge of the ingredient, such as nutritional value, farm-to-fork concept or how to adapt a recipe to include the ingredient.

JUDGING:

- The Culinary Challenge Contest is judged using the interview method. This requires the contestant to express themselves verbally.
- 4-H members should be prepared to discuss time management, food preparation and meal planning as it relates to his or her display.
- Contestants are encouraged to create an attractive table setting for a special occasion that fits on a card table. The theme ("special occasion") may be a birthday party, football party, Halloween party or a picnic, to name a few.
- Exhibitors are REQUIRED to interview and make appointments with superintendent at time of check-in/set-up on Wednesday, August 4, 7:30 am - 9:00 am Interviews will be

scheduled on Wednesday, August 4 from 9:00 am - 12:00 noon in the 4-H Exhibit Hall.

- Participants will be allowed to set-up their table 10-20 minutes prior to their scheduled interview time. **ONLY participants will be allowed to set-up table displays.**

CONTEST RULES:

- Contestants need to be enrolled in 4-H but are not required to be enrolled in a foods project to participate.
- Plan an entire menu and display the menu choices on a 4" x 6" card. (HINT: Be sure to use the correct menu form.)
- Prepare and display one of the foods from the menu and provide the recipe for that food item using another 4" x 6" card. The "favorite food" may be displayed as the whole product of as one serving. (HINT: Avoid foods that could spoil easily. Keep the current weather in consideration. IE. ice cream desserts or whip topping may not hold up during the wait for the judging.)
- Contestants will be interviewed (for about 5 minutes) by a judge. The judge will sample and critique the displayed food item. (HINT: The judge will discuss the choices of special occasion, menu, and overall display.)
- Contestants will provide a card table and set the table correctly for the selected menu on Wednesday, August 4 at 10-20 minutes prior to their scheduled interview time. The table setting (for one person) should be complete with linens and a centerpiece. (HINT: Contestants should give thought to the appropriate place setting for the meal. IE. A picnic menu is not appropriate for a china place setting.)
- Culinary Challenge Contest displays (excluding perishable food items) will remain set up during the entire fair. Take down will be Sunday, August 8 from 6:30 pm to 7:30 pm **NOTE: Fair management is NOT responsible for projects picked up after 7:30 pm on Sunday, August 8**

ADDITIONAL INFORMATION:

- Two 4-H members may work as a team and enter one display. The 4-H'ers will be interviewed by the judge as a team and will each receive a ribbon and premium. NOTE: Each individual and each member of a team will receive Category II premium award pay out.
- Champion and Reserve Champion selections will be awarded in each class provided the entries are purple ribbon quality.
- Parents/Adults may assist in carrying items to the display site. However, **4-H members are required to set up their display on their own.**

TABLE SETTING:

- ONE place setting with appropriate tableware.
- Card Table
- Table Covering
- Centerpiece
- Recipe Card and Menu Card for your special occasion

CULINARY CHALLENGE CONTEST JUDGE'S GUIDE

FOOD PREPARATION . . . 15%

- Appropriate for age, ability, and interest.
- Knows procedure for preparing food.
- Food has a pleasing flavor, texture, and quality.
- Food is appropriate for judging and food safety is considered when choosing the food prepared.

MENU . . . 20%

- Foods fit the meal/occasion and are fully explained in their presentation.
- Variety in: texture, flavor, color, shape, and temperature.
- Recipes and menu presented in the correct format.

NUTRITION . . . 15%

- Knows nutritional contribution of food choices on their menu.
- Understands how the meal fits MyPlate recommendations.
- Is aware of ways to reduce fat, sugar, etc. in the meal, if needed.

MENU MANAGEMENT . . . 20%

- Understands and incorporates the principles of time management and food preparation into the presentation.
- Shows evidence that they now how to prepare items on the menu.
- Is aware of the cost of preparation of menu.

THEME/TABLE SETTING . . . 10%

- Overall effect coordinates with table setting.
- Centerpiece and table covering appropriate for theme.
- Theme and occasion obvious "at a glance".

PRESENTATION/INTERVIEW . . . 20%

- Presentation should (but is not limited to) include:
 - Ability to convey an accurate message with confidence.
 - Good eye contact
 - Speaks clearly.
- Both team members share the presentation equally.

DEPT. E / DIV. 900

CULINARY CHALLENGE CONTEST

Class 1 Senior Team (one or both members are 15 - 18 years old on Jan 1 of current year)

Class 2 Senior Individual (15 - 18 years old on Jan 1 of current year)

Class 3 Intermediate Team (one or both members are 12 - 14 years old Jan 1 of current year)

Class 4 Intermediate Individual (12 - 14 years old on Jan 1 of current year)

Class 5 Junior Team (both members are 8 - 11 years old on Jan 1 of current year)

Class 6 Junior Individual (8 - 11 years on Jan 1 of current year)

— ENVIRONMENTAL EDUCATION & EARTHSCIENCE —

SHOOTING SPORTS

CONTEST

BB GUN & AIR RIFLE

PRE-ENTRY

July 10 by midnight / Online to dodge.fairwire.com

CONTEST CHECK-IN

Sunday, August 1 at 12:30 pm / Dodge Auditorium, Dodge

CONTEST

Sunday, August 1 at 1:00 pm / Dodge Auditorium, Dodge

PREMIUMS

Purple \$7.00; Blue \$6.00; Red \$5.00; White \$4.00

GENERAL GUIDELINES:

Participants MUST have completed safety training under a Certified 4-H Shooting Sports Leader. The certified 4-H shooting sports leader is REQUIRED to sign the participant's pre-registration form. **4-H Shooting Sports Pre-Registration Forms are due online to dodge.fairmanager.com by July 10, 2021.**

The 4-H Shooting Sports Contest will be conducted according to Nebraska Shooting Sports Club rules, NRA 5 meter BB Gun Rules and those established by the range officials in advance of the competition.

UNSAFE FIREARM HANDLING OR HORSEPLAY WILL BE IMMEDIATE GROUNDS FOR DISQUALIFICATION!

DRESS CODE:

All Exhibitors are required to wear the sponsored 4-H T-shirt and blue jeans. No obscene shirts, holey blue jeans, shorts, or shooting jackets allowed. Shoes are restricted to soft, low cut, athletic or street shoes that do not extend above the ankles. No boots are permitted. For Air Rifle a shooting glove may be worn, but no shooting jackets are