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**WELCOME TO
2024 MERRICK COUNTY FAIR
JULY 27 - 31
4-H, FFA & OPEN CLASS EXHIBITS**

Merrick County Fairboard-308-940-0884

Merrick County Extension Office-308-946-3843

**YOUR MERRICK COUNTY AGRICULTURAL
AND FAIR ASSOCIATION**

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Isaac Jefferson.....Vice President
Troy Wells.....Secretary
Brad Wells.....Treasurer

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FAIR SUPERINTENDENTS

Emily Soll- 4-H Division
Miriam Wells – Open Class Farm Produce
Theresa Lawrence and Eddra Ritta – Open Class Floral
Karen Knight-Kutschkau and Jean Waggoner – Open Class
Needlework, Fine Arts & Misc.
Marie Jensen - Open Class Foods and Preservation
Mollie Nielsen - Open Class Poultry and Rabbits

2024 MERRICK COUNTY 4-H COUNCIL

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MERRICK COUNTY 4-H AMBASSADORS

Keir Albert 2023-2024
Shelby Hostler 2023-2024
Makenna Mottl 2024-2025
Chloe Jefferson 2024-2025

**RULES AND REGULATIONS
MERRICK COUNTY'S 73rd
FREE FAIR**

- 1) Exhibits will get their entry card at each department where they wish to enter articles.
- 2) Open Class entries should be made **Sunday, July 28, 1:00 - 4:00 p.m.**
- 3) 4-H static exhibits will be entered on **Thursday, July 25, 1:00 p.m. - 5:00 p.m., Friday July 26, 8:00 a.m.-5:00 p.m., and Saturday, July 27, 8:00 a.m. - 12:00 p.m.**
- 4) Livestock exhibits will be entered **Sunday, July 28**
 - Youth poultry and rabbits must be in place by 4:00 p.m. on **Saturday, July 27.**
 - Youth hogs must be in place by 11:00 a.m.
 - Youth sheep and goats must be in place by 1:00 p.m.
 - Youth market beef must be in place by 2:30 p.m.
 - Youth breeding beef must be in place by 3:30 p.m.
 - Youth bucket calves must be in place by 4:00 p.m.
- 5) No ribbon will be given out until animals are properly checked-in with the superintendent of that area. Animals are judged according to merit.
- 6) All livestock owners will have their pens cleaned by 8:00 a.m. each day and put pen cleanings in the designated area.
- 7) Exhibit building will be open Monday, Tuesday, and Wednesday from 8:00 a.m. - 9:00 p.m.
- 8) 4-H Static Exhibits may begin release at 8 p.m. on Wednesday. 4-H Livestock must not be removed until after midnight. Open Class exhibits will be released from 8:00 a.m. - 10:00 a.m. on Thursday. Premiums will be paid at that time for Open Class only.

4-H AND FFA DEPARTMENT

- 1) It is the policy of the University of Nebraska - Lincoln, Institute of Agriculture and Natural Resources and Merrick County 4-H Council not to discriminate based on sex, age, handicap, race, color, religion, marital status, veteran status, national or ethnic origin or sexual orientation.
- 2) All exhibits are at the exhibitor's risk. The Merrick County Ag Society and Merrick County 4-H Council are not responsible for any damage, loss or death to an exhibit or animal.
- 3) If a project item or animal is shown at another county's fair as a 4-H or FFA project, it is **NOT** eligible for competition in Merrick County. It will be disqualified.
- 4) Judges will place awards based on merit. They will be instructed to use the group method similar to the plan followed by the Nebraska State Fair, whereby exhibits of nearly equal merit will receive equal ribbons. The judge's decision will be final in all classes. Awards will be given according to the rules and regulations set forth in this premium list.

Purple - Superior Blue - Excellent Red - Good White - Needs Improvement Orange- Flops Lime Green- Afterschool Project

- 5) **4-H AGE REGULATIONS** - The age regulations for Merrick County 4-H membership as determined by the Merrick County 4-H Executive Council shall be that a member must be 8 years of age on December 31st of the previous year (turn 9 during the current year) and the last year of eligibility is 4-H age 18 on December 31st (or the calendar year the member becomes 19).
- 6) FFA members may exhibit livestock until the age of 21. Enrollment must be confirmed with the FFA Advisor. Annual quality assurance training through Youth for the Quality Care of Animals (YQCA) must be completed online at yqca.org by July 10.
- 7) 4-H and FFA members show together in livestock, crops, and plant science. The total number of animals shown is indicated at the beginning of each species area. 4-H and FFA will follow the rules according to this fairbook.

CLOVER KIDS GUIDELINES: Clover Kids classes can be found on page 66.

- a) The 4-H Clover Kid Program is for youth between the ages 5-7 years old by January 1 of the current calendar year. 4-H Clover Kid exhibitors must be enrolled as a 4-H member by June 15.
- b) Clover Kid animal exhibits are to be no more than six months of age and no more than 350 pounds at time of show, with the exception of small animals (dog, cat, etc.) Age, size, and temperament of animal projects must be appropriate for the exhibitor's age and size. Clover Kids will only show in showmanship classes, no market or breeding classes. The horse project is not available for Clover Kids.
- c) Clover Kids may exhibit at the county fair and participate in 4-H contests receiving special ribbons with a premium of \$1.00. However, they will not be eligible for participation in the Livestock Sale, and will not be considered for any incentive, championship, trophy, medal, or plaque competition on an individual basis. They will be considered as part of a club competition in such activities as herdsmanship, performing arts or club contest.

ELIGIBILITY REQUIREMENTS FOR EXHIBITORS: An exhibitor must be a 4-H member enrolled in the project they are exhibiting.

- 8) All 4-H exhibits that do not conform to the specs, rules and regulations set forth in this premium list will drop one ribbon placing.
- 9) Be sure to check the number of entries per project and entry number for each division. **All projects other than livestock have only one entry per class number.**
- 10) Premiums will be paid when the 4-H member submits a completed Achievement Application to the Ext. Office **by October 1**. Premium money will be available at the year-end 4-H Achievement Celebration. If premium money is not picked up by Dec 1, monies will be turned back to the Merrick County Ag Society.
- 11) An * indicates an exhibit is eligible for State Fair. All items eligible for State Fair must receive a purple ribbon. The last year of eligibility is the calendar year the member becomes 19 years of age.
- 12) All exhibitors showing any animals are required to wear the required 4-H/FFA T-Shirt, black/blue jeans, and closed toe shoes. Hats, caps or other headgear are prohibited. Exhibitors in the horse show will wear a long white sleeve shirt or blouse, dark blue jeans, boots, hat and a 4-H armband. The 4-H armband may be purchased for \$3.00.
- 13) An exhibit or exhibitor must be at least purple ribbon quality before a rosette or award is awarded, and the judge must deem it worthy of the award.
- 14) Substance Abuse - Use or possession of tobacco, alcoholic beverages, or drugs (except for medical purposes) by any exhibitor who is participating in 4-H/FFA at the Merrick County Fair will result in immediate disqualification of that exhibitor's entry.

15) PROTESTS

- a) The respective division superintendent has the authority to make appropriate decisions based on the Premium List, and these will be adhered to by all.
- b) A committee shall be appointed to serve as a protest group. They will meet daily if needed to act upon concerns. All protests must be submitted in writing and signed. Written protests must be submitted to the Extension Educator. He/She will then convene the committee for their deliberation.
- c) The written protest must include: **1)Names of persons involved. 2)Nature of concerns. 3)Situation and documentation. 4)Recommendations for correction. 5)Specific action, rule, etc. in question. 6)Additional persons committee may contact for further clarification. (two Fairboard, two 4-H Council) 7)Procedures and/or steps carried out by person involved prior to submission to the Extension Educator.**
- d) The committee will review the written protest. They may discuss the situation with affected persons and show officials to include county fair management if appropriate, to make a final decision. The committee will recommend appropriate action to management in writing. The recommendations will be followed and communicated both verbally and in writing to the group or individual affected.
- e) In case of protest the exhibitor may be allowed to show but results of showing will be subject to change based on the outcome of the protest process. This allows for smooth operation of the show and facilitates appropriate processing.
- f) The management reserves the right to withhold premium and/or award. The exhibitor may also be excluded from the show if action warrants.
- g) The appeals process is limited to the 4-H/FFA exhibitor, 4-H/FFA parent or registered 4-H volunteer leader.
- h) Protests will not be accepted after the exhibit is released from the 4-H Division.

- 16) **Member/Parent Code of Conduct**-Character Development is the cornerstone of the 4-H program, and therefore we expect all people involved with the 4-H program to exemplify the six pillars of character, which are Trustworthiness, Respect, Responsibility, Fairness, Caring, and Citizenship. Please make yourself aware of these expectations.
- Treat members, parents, Extension staff, judges and others with respect, courtesy and consideration. Avoid and prevent put-downs, insults, name-calling, yelling and other verbal and non-verbal conduct likely to offend, hurt or set a bad example.
 - Model kindness and compassion for others and be a team member, discouraging selfishness.
 - Practice fair-mindedness by being open to ideas, suggestions, and opinions of others.
 - Obey laws and rules as an obligation of being a good citizen, and promote the responsible treatment of animals and stewardship of the environment.
 - Provide and maintain a safe environment, not carelessly or intentionally harming youth or adults in any way: verbally, mentally, or physically.

UNIVERSITY OF NEBRASKA - LINCOLN ACCOMMODATIONS

The University of Nebraska-Lincoln is committed to providing accommodations necessary to allow individuals with disabilities to function effectively and safely while participating in 4-H events. If you believe you may need accommodation, please contact Faculty/Staff Disability Services at access@unl.edu or call 402-472-3417.

UNIVERSITY OF NEBRASKA - EEO STATEMENT

Nebraska Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska-Lincoln cooperating with the Counties and the United States Department of Agriculture. The 4-H Youth Development program abides with the nondiscrimination policies of the University of Nebraska - Lincoln and the United States Department of Agriculture.

**4-H PRE-FAIR ACTIVITIES AND
2024 MERRICK COUNTY FAIR**

All dates, times, and contest/show formats are subject to change.

February

- 13 (Tues.) 6:00 p.m. Junior Indoor Archery Contest - 4-H Building
 18 (Sun.) 1:30 p.m.-4:30 p.m. Market Beef Rate-of-Gain Weigh-Day - Central City Vet Clinic
 20 (Tues.) 6:00 p.m. Intermediate & Senior Indoor Archery Contest - 4-H Building

March

- 2 (Sat.) 2:00 p.m. Air Rifle Contest - 4-H Building

April

- 1 (Mon.) 6:30 p.m. Communication Contest - 4-H Building
 27 (Sat.) 1:00 p.m. Shotgun Contest - Sportsman’s Club

May

- 16 (Thurs.) 5 p.m.-7 p.m. Market Sheep & Goat Rate-of-Gain Contest Weigh-in - Indoor Arena
 31 (Fri.) 5:00 p.m. State Horse ID’s and Levels Testing **DUE** to the Ext. Office

June





- 1 (Sat.) 5:00 p.m. State Horse Entry Forms **DUE ONLINE**
 14 (Thur.) 5:00 p.m. **ALL 4-H and FFA** County Animal ID’s **DUE** to the Extension Office
ALL 4-H and FFA State Fair Livestock DNA Envelopes **DUE** to the Extension Office
 29 (Sat.) 9:00 a.m. Outdoor Archery Contest - Fairgrounds

July

- 10 (Mon.) 5:00 p.m. **ALL 4-H and FFA** Static, Animal, Clothing Pre-entries **DUE** to the Extension Office
ALL 4-H and FFA YQCA training complete Vaccination records **DUE** for cats, dogs and ferrets



July continued

- 20 (Sat.) 9:00 a.m. Fair Cleanup - Fairgrounds
9:00 a.m. Bicycle Rodeo Contest - Fairgrounds
11:00 a.m. Ice Cream Roll Contest - 4-H Building
- 23 (Tue.) 9:00 a.m. Clothing Construction & Fashion Show Judging - 4-H Building
7:30 p.m. 4-H Night and Performing Arts Contest - 4-H Building
- 25 (Thurs.) 1 p.m.-5 p.m. 4-H Static Check-in - 4-H Building
- 26 (Fri.) 8 a.m.-5 p.m. 4-H Static Check-in - 4-H Building
- 27 (Sat.) 6:30 a.m.-4 p.m. 4-H Food Stand Open
6 a.m.-7 a.m. Horse Show Check-in - Indoor Arena
7:00 a.m. Horse Show - Indoor Arena
8 a.m.-12 p.m. 4-H Static Check-in - 4-H Building
5 p.m.-7 p.m. Poultry & Rabbit Check-in - Annex Building
-  28 (Sun.) 8 a.m.-8 p.m. 4-H Food Stand Open, 4-H Building closed for Judging
8 a.m.-11 a.m. Hog Weigh-in & Check-in - Hog Barn
8:00 a.m. Rabbit Show - Indoor Arena
11:00 a.m. Poultry Show or 30-minutes after Rabbit Show - Indoor Arena
11 a.m.-1 p.m. Goat & Sheep Weigh-in & Check-in - Southside Livestock Barn
1 p.m.-4 p.m. Open Class Exhibit Check-in - 4-H Building
1 p.m.-2:30 p.m. Market Beef Weigh-in & Check-in - Northside Livestock Barn
2:30-3:30 p.m. Breeding Beef Check-in - Northside Livestock Barn
3:30-4 p.m. Feeder & Bucket Calf Check-in, **DUE** Bucket Calf Project Record Book - Northside Livestock Barn
4:30 p.m. Livestock Judging Contest - Indoor Arena
- 29 (Mon.)  7 a.m.-9 p.m. 4-H Food Stand Open, 4-H Building Open
7:00 a.m. Hog Show - Indoor Arena
1:00 p.m. Meat Goat Show - Indoor Arena
4:00 p.m. Sheep Show or 30-minutes after Meat Goat Show - Indoor Arena
- 30 (Tue.) 7 a.m.-9 p.m. 4-H Food Stand Open, 4-H Building Open
8:00 a.m. Beef Show - Indoor Arena
- 31 (Wed.)  7 a.m.-9 p.m. 4-H Food Stand Open
7:30 a.m. Dog Check-in - Vendor and Exhibitor Building
8:00 a.m. Dog Show - Vendor and Exhibitor Building
10:30 a.m. Dog Agility - Indoor Arena
11:30 p.m. Cat & Companion Animal Check-in Indoor Arena
12:00 p.m. Cat & Companion Animal Show or immediately following the Dog Agility Show - Indoor Arena
-  1:30 p.m. 4-H Overall Livestock Showman Contest - Indoor Arena
4:45 p.m. 4-H & FFA Member Group Picture - Indoor Arena
5:00 p.m. Livestock Sale - Indoor Arena
8:00 p.m. Release ALL Static Exhibits - 4-H Building

August

- 1 (Thur.) 1 a.m.-10 a.m. Release ALL Livestock
6 a.m.-10 a.m. Release ALL Poultry & Rabbit
7 a.m.-8:30 a.m. FREE EXHIBITOR & FAMILY BREAKFAST
sponsored by Central City Area Chamber of Commerce
8 a.m.-10 a.m. Release ALL Static Exhibits
12:00 p.m. Extension Office Closed - Fair Recovery
- 2 (Fri.) 8 a.m.-5 p.m. Extension Office Closed - Fair Recovery

4-H AND FFA SUPERINTENDENTS

- Air Pistol, Small Bore, Hunting Skills – *TBD*
- BB Gun & Rifle – *Matt Douglass, Phillip Johnson*
- Beef – *Kane Brandes, Ryan Kucera*
- Beyond the Needle, Fiber Arts, Quilt Quest – *Darcy Ray*
- Bicycle Rodeo – *Jen Myers*
- Cat & Companion Animal – *Mollie Nielsen*
- Clover Kids – *Jr. Leaders*
- Consumer & Family Science, Citizenship & Entrepreneurship, Safety, Photography – *Nikki Ferraro*
- Dog – *Kim & Travis Stuhmer*
- Fashion Show – *Kendra Jefferson, Jamie Wright*
- FFA – *Payden Woodruff, Jessica Brondel, Alex Stocker, Katie Hornung*
- Food & Nutrition – *Angela Blomstedt*
- Herdsmanship – *TBD*
- Hog – *Brian Jefferson, Isaac Jefferson*
- Home Environment – *Kelly & Doug McHargue*
- Horse – *Russ & Carolyn Kucera*
- Indoor Archery – *Sara Umstead, Brian Thomas*
- Livestock Judging Contest – *Payden Woodruff, Darcy Ray, Alex Stocker*
- Meat Goat & Sheep – *Craig Nelson, Jon Root*
- Outdoor Archery – *Aaron Blanchard*
- Overall Livestock Showman – *Alex Stocker, Chase Samuelson*
- Plant Science – *Bailey Jefferson*
- Rabbits & Poultry – *Mollie Nielsen*
- Sewing for Fun, STEAM Clothing 1, 2, 3, – *Amy Greving, Nicole Greving*
- Shotgun – *Craig Nelson, Aaron Heins*
- STEM & Conservation – *Beth Johnson*

THANK YOU TO THE FOLLOWING BUSINESSES & INDIVIDUALS FOR SPONSORING 2023 AWARDS & INCENTIVES

- AKRS Equipment
- Albert Acres Cattle Company
- Bank of Clarks
- Bill and Missy Hillmer Family
- Bill's Volume Sales
- Brandes Brothers, LLC
- Brian and Kendra Jefferson
- Central City FFA
- Central City Mall
- Central City Scale
- Central City Veterinary Clinic
- Central True Value Hardware
- Christensen Cattle Co.
- Citizens Bank & Trust Co.
- Cornerstone Bank
- Darrel Widman In Memory of Twila Widman
- Dennis & Vicki Valentine
- Dinsdale Bros. Inc.
- Dinsdale Express LLC
- Dr. Jerome and Doris Gacke
- Eagles Club
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- Farm Bureau Insurance Shannon Hannappel
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- Agricultural Institute of Nebraska Husker Harvest Days
- Nelson Brothers Fencing
- Palmer Local Market
- Platte River Riders 4-H Horse Club
- Nona Lechtenberg
- Root-Collins Club Lambs
- Runza Attn: Rex and Noah Luebbe
- Schank Memorial
- Silver Creek Mini Mart
- Simonson Show Goats
- State Farm Insurance
- Stoltenberg Irrigation, Inc.
- Sullivan Agency
- Supernaw Law Office
- The Dentist
- Tom & Eve Reimers
- Trav's U-Save Pharmacy
- Trico Heating and Air
- Vlcek Gardens, Inc.
- Walts Aerial Spraying
- Wegner Monument
- Wert Show Lambs
- You Are Worth It LLC

FOOD & NUTRITION

Superintendent Angela Blomstedt

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.

Eligibility requirements for Exhibitors: An exhibitor must be a 4-H member enrolled in the project they are exhibiting.

- 1) Supporting Information - Each exhibit must include the recipe. Recipe may be handwritten, photocopied, or typed. Place food on the appropriately sized plate or container and put in self-sealing bag. Attach recipe at the corner of the bag. Additional information including recipes and supplemental information should be identified with 4-H'ers name and county.
- 2) 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, and other pre-made mixes entered in other categories will be lowered a ribbon placing.
- 3) Exhibits should be entered using a disposable pan or plate and covered by a plastic self-sealing bag.
- 4) 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.
- 5) 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 their 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:
 - a) Egg or cream fillings and cream cheese frostings
 - b) Any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc)
 - c) Melted cheese on top of food exhibit (cheese mixed into baked goods is considered safe and will be accepted).
 - d) Uncooked fruit toppings (i.e., fresh fruit tart).

DECORATED FOOD ITEMS- one entry per class number.

- 1) Any individual enrolled in a foods project may exhibit in this area.
- 2) Decorated cakes and decorated gingerbread houses are considered as two different kinds of entries. If a 4-Her is exhibiting a gingerbread house for the first time, it is entered in the beginning division (one year of gingerbread house) regardless of any previous cake decorating experience. All decorated items should be placed on a base 15x15" or smaller, unless otherwise indicated. Cakes may be flat, cut up or layer types.

PREMIUM: Purple \$2.00; Blue \$1.50; Red \$1.00; White \$.50

Beginning Division:

E-400-001. Graham Cracker Gingerbread House (first year) to be made and exhibited prior to exhibiting Decorated Gingerbread House. Base-10x10" or smaller.

E-400-002. Decorated Gingerbread House- must be made of gingerbread with edible items and parts and on a base (cardboard, tray, etc.)

E-400-003. Decorated Cake or a plate of 4 Cupcakes - (candy may be used as part of the decoration)

E-400-004. Decorated Box, Bowl, Block, etc. (candy may be used as part of the decoration)

E-400-005. Any Other Decorated Food Item

Advanced Division

E-400-006. Decorated Gingerbread House- must be made of gingerbread with edible items and parts on a base (cardboard, tray, etc.)

E-400-007. Decorated Cake or a plate of 4 Cupcakes

E-400-008. Decorated Box, Bowl, Block, etc.

E-400-009. Any Other Decorated Food Item

GENERAL FOODS

PREMIUM: Purple \$2.50; Blue \$2.00; Red \$1.50; White \$1.00

***E-350-001.** Food Science Explorations - 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 22x30"), 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.

***E-350-002.** Foods and Nutrition Poster, Scrapbook, or Photo Display - 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 reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22x30"), 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.

***E-350-003.** Physical Activity and Health Poster, Scrapbook, or Photo Display - 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 reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22x30"), 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.

***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 each recipe. This may be a continued recipe file project from the previously used 4-H curriculum before 2020. Exhibits that include recipes with alcohol (wine, beer, rum, etc.) will be disqualified.

COOKING 101- one entry per class number. Include recipe with exhibit.

PREMIUM: Purple \$1.50; Blue \$1.25; Red \$1.00; White \$.50

E-401-901. Cookies (any recipe, 4 on a paper plate)

E-401-902. Muffins (any recipe, 4 on a paper plate)

E-401-903. No Bake Cookies (any recipe, 4 on a paper plate)

E-401-904. Cereal Bar Cookie (any cereal based recipe made in pan and cut into bars or squares for serving.)

E-401-905. Granola Bar (any recipe, 4 on a paper plate)

E-401-906. Brownies (any recipe, 4 on a paper plate)

E-401-907. Snack Mix (any recipe, at least 1 cup in self-sealing plastic bag)

COOKING 201- one entry per class number. Include recipe with exhibit.

PREMIUM: Purple \$2.00; Blue \$1.50; Red \$1.00; White \$.50

***E-410-001.** 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 8½"x4½" or 9"x5". If mini-loaf pans are used for exhibit, two loaves must be presented for judging.

***E-410-002.** 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 poppyseed quick bread from a cake mix, cake mix cookies, sweet rolls made from ready-made 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?

***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 or dropped. Any recipe may be used, but it must be a non-yeast product baked from scratch.

***E-410-004.** Healthy Baked Product- any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate. May be baked in a disposable pan. Recipe must contain a fruit or vegetable as part of the ingredients (Ex. banana bars, cantaloupe quick bread, zucchini muffins, etc.).

***E-410-005.** Coffeecake- 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.

***E-410-006.** Baking with Whole Grains- any recipe, at least ¾ 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. (Ex. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.)

***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 an air fryer, baked item made in microwave, etc.) Entry must be at least ¾ 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.

COOKING 301- one entry per class number. Include recipe with exhibit.

- 1) 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 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.

PREMIUM: Purple \$2.00; Blue \$1.50; Red \$1.00; White \$.50

***E-411-001.** White Bread- any yeast recipe, at least 3/4 of a standard loaf displayed on a paper plate.

***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.

***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.

***E-411-004.** Dinner Rolls-any yeast recipe, 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.

***E-411-005.** Specialty Bread- any yeast recipe, includes 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.

***E-411-006.** Shortened Cake - At least ¾ of the cake (not from a cake mix). 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). {Must exhibit at least ¾ of the cake (recipe must not be from a cake mix)}

COOKING 401 - one entry per class number. Include recipe with exhibit.

- 1) 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.

PREMIUM: Purple \$2.00; Blue \$1.50; Red \$1.00; White \$.50

***E-412-001.** 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.

***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.

***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 background information about the country or culture the food item is representing.

***E-412-004.** Candy- any recipe, 4 pieces of candy 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. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).

***E-412-006.** Specialty Pastry- any recipe, at least ¾ of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg-based fillings will be disqualified.

FOOD PRESERVATION - one entry per class number. Include recipe with exhibit.

GUIDELINES

- 1) 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.
- 2) 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.
- 3) Current Project-All canning must be the result of this year's 4-H project.
- 4) Criteria for Judging-Exhibits will be judged according to score sheets available at the Extension office or at <https://4hfairbook.unl.edu/fairbookview.php/rules>. Incomplete exhibits will be lowered one ribbon class. Canned food items not processed according to altitude in the county will be lowered one class ribbon. Check with the extension office or <https://food.unl.edu/canning#elevation> for county's altitude and how that affects food processing times and pounds of pressure.
- 5) 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 4H'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.
- 6) 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:
 - a) 4-H Food Preservation Manuals (Freezing, Drying, Boiling Water Bath Canning, Pressure Canning)
 - b) USDA Guide to Home Canning https://nchfp.uga.edu/publications/publications_usda.html
 - c) Nebraska Extension's Food Website <https://food.unl.edu/food-preservation> or Extension publications from other states
 - d) Ball Blue Book (published after 2009)
- 7) All exhibits must include the **4-H Food Preservation Card** attached to the project as the required supporting information or include following information with exhibit:

N EXTENSION



4-H Food Preservation Card
(Please attach this card to each item preserved.)

Name: _____ County: _____
Date Preserved: _____

Processing Method (check one):
Boiling Water Canner, indicate type of pack (check one): _____ raw pack OR _____ hot pack
Processing time: _____ Altitude: _____

Pressure Canner, indicate type of gauge (check one): _____ weighted gauge OR _____ dial gauge
Product was canned at _____ pounds pressure at _____ altitude.
Processing time: _____ packed hot: _____ or packed cold: _____

Dehydration: Dehydrator OR Other, please specify (ie: oven, solar, etc.): _____
Approximate drying time: _____

Include instructions/recipe for product on back of this card. 4-H'ers must include the source of the recipe/instructions. 4-H'ers must use approved USDA recipes/instructions. Include pre-treatment for dried products.

PREMIUM: Purple \$3.00; Blue \$2.50; Red \$2.00; White \$1.00

UNIT 1 FREEZING

***E-407-001.** Baked Item Made with Frozen Produce- any recipe, at least ¾ 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. Ex. 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.

UNIT 2 DRYING- Use a rubber band or "twisty" to keep exhibit together.

***E-407-002.** Dried Fruits- exhibit 3 different examples of 3 different dried fruits. Place each dried fruit food (6-10 pieces of fruit, minimum ¼ cup) in separate self-sealing bags.

***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.

***E-407-004.** 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.

***E-407-005.** Dried Vegetables- exhibit 3 different samples of 3 different dried vegetables. Place each food (¼ cup of each vegetable) in a separate self-sealing bag.

***E-407-006.** Dried Herbs- exhibit 3 different samples of 3 different dried herbs. Place each food (¼ cup of each herb) in a separate self-sealing bag.

***E-407-007.** 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-Her. 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- Entry must be processed in a boiling water bath according to current USDA recommendations.

***E-407-008.** 1 Jar Fruit Exhibit- exhibit one jar of a canned fruit.

***E-407-009.** 3 Jar Fruit Exhibit- exhibit 3 jars of different canned fruits. May be three different techniques for the same type of product, ex. Applesauce, canned apples, apple pie filling, etc.

***E-407-010.** 1 Jar Tomato Exhibit- exhibit one jar of a canned tomato product.

***E-407-011.** 3 Jar Tomato Exhibit- exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.).

***E-407-012.** 1 Jar Pickled Exhibit- one jar of pickled and/or fermented product.

***E-407-013.** 3 Jar Pickled Exhibit- exhibit 3 jars of different kinds of canned pickled and/or fermented products.

***E-407-014.** 1 Jar Jelled Exhibit- exhibit one jar of jam, jelly or marmalade.

***E-407-015.** 3 Jar Jelled Exhibit- exhibit 3 different kinds of jelled products. Entry may be made up of either pints or half pints-all jars must be the same size

UNIT 4 PRESSURE CANNING - All Entries must be processed according to current USDA recommendations.

***E-407-016.** 1 Jar Vegetable or Meat Exhibit- exhibit one jar of a canned vegetable or meat.

***E-407-017.** 3 Jar Vegetable or Meat Exhibit- exhibit 3 jars of different kinds of canned vegetables.

***E-407-018.** 3 Jar Meat Exhibit- exhibit 3 jars of different kinds of canned meats.

***E-407-019.** 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 the complete menu on a 3x5" file card and attach to one of the jars.

***E-407-020.** 1 Jar Tomato Exhibit- exhibit one jar of a canned tomato product.

***E-407-021.** 3 Jar Tomato Exhibit- exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.)