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**WELCOME TO
2019 MERRICK COUNTY FAIR
JULY 27-31
4-H, FFA & OPEN CLASS EXHIBITS**

**YOUR MERRICK COUNTY AGRICULTURAL
AND FAIR ASSOCIATION**

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Isaac Jefferson.....Vice President
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Merrick County Fairboard Office-308-940-0884

Merrick County Extension Office-308-946-3843

**RULES AND REGULATIONS
MERRICK COUNTY'S 66th
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 exhibits will be entered on Sunday, July 28, 1:00 p.m. - 4:00 p.m.
 - Youth hogs must be in place by 11:00 a.m.
 - Youth poultry and rabbits must be in place by 1:00 p.m.
 - Youth sheep and goats must be in place by 1:00 p.m.
 - Youth market beef must be in place by 3:00 p.m.
 - Youth breeding beef and bucket calves must be in place by 4:00 p.m.
4. Individuals or firms will be permitted to enter as many animals as they wish in any one Open Class.
5. No ribbon will be given out until animals are properly checked-in with the superintendent of that area. Animals judged according to merit.
6. All livestock owners will have their pens cleaned by 7:00 a.m. each day and put pen cleanings in the designated area.
7. Articles or livestock shown at previous fairs or not handcrafted by the exhibitor will not be eligible for exhibit.
8. Exhibit building will be open Monday, Tuesday and Wednesday from 8:00 a.m. - 10:00 p.m.
9. 4-H and Open Class exhibits will be released from 7:00 a.m. - 10:00 a.m. on Thursday. Premiums will be paid at that time for Open Class only.

IF YOU WANT SPACE

Either for exhibits or commercial booths, arrangements must be made at once! Even if you had a booth or exhibit last year, you must make a new reservation this year. Contact Laurie Johnson (308-940-3121) at once!

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 on the basis of 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 fair as a 4-H, FFA or Open Class project it is NOT eligible for competition in Merrick County. It will be disqualified.
4. Judges will place awards on the basis of 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.

Purple - Superior
Orange- Flops

Blue - Excellent
Lime Green- Afterschool Project

Red - Good

White - Needs Improvement

- The judges decision will be final in all classes. Awards will be given according to the rules and regulations set forth in this premium list.
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 before Jan. 1 of the current year (turn 9 during the current year) and the last year of eligibility is 4-H age 18 on Jan. 1 (or the calendar year the member becomes 19).
 6. FFA members may exhibit livestock until the age of 21.
 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:

- 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 or group competition in such activities as booth, herdsmanship or performing arts contest.
- d) Clover Kids have a section where all of the projects are appropriate for their age, this section can be found on page 63.

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 specifications, 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 divisions and sections other than livestock have only one entry per class number.**
10. Premiums will be paid when the 4-H member submits a completed Record Book/Career Portfolio to the Extension Office. Records are DUE in the Extension Office, October 1. Premium money will be available at the year-end 4-H Achievement Celebration. If premium money is not picked up by December 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. In classes where presence of the 4-Her is required for judging purposes, such as animal exhibits, judging contests, presentations, and fashion show, a 4-H member must be 10 years of age by January 1, of the current year, or become 11 years of age during the current year. The last year of eligibility is the calendar year the member becomes 19 years of age.
12. All exhibitors showing beef, dairy, meat goat, sheep, hogs, rabbits, poultry, cats, dogs and other small animals are required to wear the required 4-H/FFA T-Shirt. Exhibitors in the horse show will wear a white long sleeve shirt or blouse, and a 4-H armband. The 4-H armband may be purchased for \$3.00. Exhibitors of beef, dairy, meat goat, sheep, hogs, dogs, rabbits, poultry, cats and other small animals will show without any hats, caps or other headgear.
13. An exhibit or exhibitor must be at least blue 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.
 - c. Written protests must be submitted to the Extension Educator. He/She will then convene the committee for their deliberation.
 - d. The written protest must include:
 - i. Names of persons involved.
 - ii. Nature of concerns.
 - iii. Situation and documentation.
 - iv. Recommendations for correction.
 - v. Specific action, rule, etc. in question.
 - vi. Additional persons committee may contact for further clarification.
 - vii. Procedures and/or steps carried out by person involved prior to submission to the Extension Educator.
 - e. The committee will review the written protest. They may discuss the situation with affected persons and show official 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.

- f. 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.
- g. The management reserves the right to withhold premium and/or award. The exhibitor may also be excluded from the show if action warrants.
- h. The appeals process is limited to the 4-H exhibitor, parent or volunteer leader.
- i. Protests will not be accepted after the exhibit is released from the 4-H Division.

4-H PRE-FAIR ACTIVITIES AND 2019 MERRICK COUNTY FAIR

Feb. 7 (Thurs.)	6:00 p.m.	Junior Indoor Archery Contest - 4-H Building
Feb. 14 (Thurs.)	6:00 p.m.	Intermediate & Senior Indoor Archery Contest - 4-H Building
April 8 (Mon.)	6:30 p.m.	Public Speaking & PSA Contest - 4-H Building
April 14 (Sun.)	4:00 p.m.	BB Gun, Air Rifle and Air Pistol Contests - 4-H Building
April 15 (Sun.)	5:00 p.m.	DUE State Fair/Ak-Sar-Ben Market Beef DNA Envelopes - Extension Office
April 27 (Sat.)	1:00 p.m.	Shotgun Contest - Sportsman's Club
May 10 (Fri.)	5:00 p.m.	DUE State/District Horse Entry Forms, ID's and Levels Testing - Extension Office
May 20 (Mon.)	6:00 p.m.	Performing Arts & Presentation Contests - Cottonwood Estates, Central City
June 14 (Fri.)	5:00 p.m.	DUE ALL State Fair Livestock DNA Envelopes (except Market Beef) - Extension Office
	5:00 p.m.	DUE ALL Required County Animal ID's, YQCA (Youth for the Quality Care of Animals) - Extension Office
July 10 (Wed.)	5:00 p.m.	DUE ALL Static, Animal, Clothing Pre-entries - Extension Office
July 13 (Sat.)	8:00 a.m.	Hunting Skills Contest - Fairgrounds
July 13 (Sat.)	9:00 a.m.	Outdoor Archery Contest - Fairgrounds
July 20 (Sat.)	9:00 a.m.	Bicycle Rodeo Contest - Fairgrounds
	1:00 p.m.	Ice Cream Roll Contest - 4-H Building
	3:00 p.m.	Culinary Challenge (Favorite Foods Revue) Contest - 4-H Building
July 23 (Tue.)	8:00 a.m.	Clothing Construction & Fashion Show Judging - 4-H Building
	7:30 p.m.	4-H Night - 4-H Building
July 27 (Sat.)	7:00 a.m.	4-H Horse Show - Indoor Arena
July 28 (Sun.)	8 a.m.-11 a.m.	Hog Weigh-in & Check-in
	11 a.m.-1 p.m.	Poultry & Rabbit Check-in
	11 a.m.-1 p.m.	Sheep & Goat Weigh-in & Check-in
	1 p.m.-3 p.m.	Market Beef Weigh-in & Check-in
	1 p.m.-4 p.m.	Static Exhibit Check-in
	1 p.m.-4 p.m.	Bucket Calf Check-in, DUE Clover Kids Record/Story
	1 p.m.-4 p.m.	Breeding Beef Check-in, DUE Beef Production Books
	5:00 p.m.	Livestock Judging Contest
July 29 (Mon.)	7:30 a.m.	Hog Show: 4-H Showmanship, Clover Kids, FFA Showmanship, Market, Breeding - Indoor Arena
	9:00 a.m.	Rabbit Show, Poultry Show immediately following - Poultry & Rabbit Barn
	1:30 p.m.	Sheep Show: 4-H Showmanship, Clover Kids, FFA Showmanship, Market, Breeding - Indoor Arena
		Meat Goat Show immediately following: 4-H Showmanship, Clover Kids, FFA Showmanship, Market, Breeding - Indoor Arena
	4:00 p.m.	Dairy Show: 4-H Showmanship, Clover Kids, FFA Showmanship, Breeding - Indoor Arena
July 30 (Tue.)	7:30 a.m.	Beef Production Judging - Extension Office & Livestock Barn
	8:00 a.m.	Beef Show: 4-H Showmanship, FFA Showmanship, Clover Kids, Bucket Calves, Market, Feeder Calves, Breeding, Fitting Contest - Indoor Arena
July 31 (Wed.)	8:00 a.m.	4-H Dog Show - Check in begins in the Annex Building
	9:30 a.m.	FFA Tractor Driving Contest - Northwest corner of Fairgrounds
	11:00 a.m.	County Kid's Pet Show Sponsored by Merrick County 4-H Jr. Leaders. Any child may bring any pet to show. Show will be held on the concrete of the indoor arena. Please register pet 15 minutes prior to the show. Pets must be taken home immediately after the show.
	1:00 p.m.	Frog/Toad Jumping Contest Sponsored by Merrick County 4-H Jr. Leaders in front of old 4-H Building
	2:00 p.m.	4-H Cat Show, 4-H Companion Animal Show immediately following - Indoor Arena
	4:00 p.m.	4-H Overall Livestock Showman Contest - Indoor Arena
	5:45 p.m.	4-H & FFA Member Group Picture - Indoor Arena
	6:00 p.m.	Livestock Sale - Indoor Arena
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
August 2 (Fri.)	8 a.m.-5 p.m.	Fair Recovery Extension Office Closed
Tentatively September 7 (Sat)	8:30 a.m.	Small Bore Rifle (.22) Contest and Pistol Pistol (.22) Contest - Sportsman's Club

SUPERINTENDENTS

Foods – TBD

Beyond the Needle – TBD

STEAM Clothing 1 & 2 – Candice Muller

STEAM Clothing 3 & Quilt Quest – Darcy Ray

Fashion Show – Kendra Jefferson & Jamie Wright

Home Environment – Lana Bushhousen & Sydney Bushhousen

Consumer & Family Sciences – Janice Stuhmer

Clover Kids – Nikki Ferraro

Agriculture, Environmental Science, Plant Science – Larry & Tracy Myers, Doug & Kelly McHargue

Horse – Russ & Carolyn Kucera

Trail Class – Violet Crouch

Hogs – Brian Jefferson & Isaac Jefferson

Sheep & Meat Goat – Craig Nelson & Jon Root

Beef – Kane Brandes & Ryan Kucera

Poultry & Rabbits – Gaylene & Wayne Bennett

Herdsmanship – Dylan Ferris

Cats & Companion Animal – Gaylene & Wayne Bennett

Dog – Kim & Travis Stuhmer

Overall Livestock Showman – Mikaela Wilshusen & Sara Umstead

Bicycle Rodeo – Brian Jefferson

BB Gun & Rifle – Ryan Zmek & Aaron Wells

Air Pistol & .22 Pistol – Brock Ekhoﬀ & Buck Umstead

Shotgun – Craig Nelson & Aaron Heins

Indoor Archery – Sara Umstead, Mike Siwinski & Aaron Blanchard

Outdoor Archery – Aaron Blanchard & Scott Goyette

Hunting Skills – Renee Ekhoﬀ

FFA Tractor Driving Contest – Gary Maresh

Livestock Judging Contest – Dennis Mottl, Juliana Kroeger, Darcy Ray & Jen Myers

FFA – Gary Maresh, Dennis Mottl, Juliana Kroger & Jessica Brondel

Air Pistol & Small Bore - Brock Ekhoﬀ & Buck Umstead

Indoor Archery - Sara Umstead, Mike Siwinski & Aaron Blanchard

Outdoor Archery - Aaron Blanchard & Scott Goyette

BB Gun & Rifle - Aaron Wells & Ryan Zmek

Hunting Skills - Renee Ekhoﬀ

Shotgun - Craig Nelson & Aaron Heins

**THANK YOU TO THE FOLLOWING BUSINESSES AND INDIVIDUALS FOR
SPONSORING TROPHIES, INCENTIVES AND SPECIAL AWARD**

- Aurora Cooperative
- Bill and Missy Hillmer
- Bill's Volume Sales
- Brandes Brothers
- Brian and Kendra Jefferson
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- Central City FFA
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- Central City Sportsman's Club
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- Greenway Funeral Home
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- Grosshans Inc.
- Husman Angus Farms
- In memory of Dan Samuelson
- In memory of Donna Ferris
- In memory of Earl Meyer
- In memory of Lois Schank
- In memory of Lyle Reiken
- J & S Meter & Seed
- JAG Acres
- Kent and Lynda Frenzen
- Lone Tree Antique Tractor Club
- Marilyn Heins
- Lone Tree Towing
- Matt and Becky Mottl
- Merrick County 4-H Council
- Mid Nebraska Feeds
- Mr. K Angus, Kurt Kuhn
- NNTC Clarks
- Palser Service, Inc
- Silver Creek Insurance
- Subway
- Sullivan Agency

HEALTHY LIFESTYLE EDUCATION

Superintendent Janice Stuhmer

HARD LUCK CLASS HEALTHY LIFESTYLE EDUCATION

HL-900-01. An exhibit and a written story about any exhibit that did not turn out the way it was planned. Include what happened, what you learned and what you will do differently next time.

SAFETY - one entry per class number.

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

***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 for guidance. 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 the 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 & year only are considered expired on the last day of that month.) 3) Any controlled substance.

***E-440-002.** Disaster Kit - (emergency preparedness) A disaster kit 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 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.

***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 measures that might have prevented it. Scrapbook should be bound in a standard size hard-cover binder or notebook for 8 ½" x 11" 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.

***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 websites, 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.

FIRE SAFETY - one entry per class number.

***E-450-001.** 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".

***E-450-002.** Fire Safety Scrapbook - The scrapbook must contain 10 news articles from print and/or internet sources about fires to residential or commercial properties or landscapes. Mount each clipping on a separate page accompanied by a description of events leading to the incident and any measures that might have prevented it. The Scrapbook should be bound in a standard size hardcover binder or notebook for 8 ½" X 11" size paper. Correct sentence structure, readability and thorough explanations are an important part of judging.

***E-450-003.** 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 (Christmas, 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".

ATV - one entry per class number.

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

E-460-001. You Be the Teacher - Educational notebook, safety poster, display, or collection of materials that relate to project. Include 8 ½ x 11" page describing exhibit and summary of learning.

TRACTOR SAFETY - one entry per class number.

E-460-002. Tractor Safety Scrapbook - this may be clippings about tractor accidents or articles about tractor safety or accident prevention.

E-460-003. Tractor Demonstration Display - to be exhibited by an individual only. Exhibit should show some part or system of a tractor. Include a brief description of how the part or system functions. Prepare the display on a 24" high x 32" wide board - not to exceed 1/4" in thickness.

FOOD & NUTRITION - Superintendents TBD

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

- Only one entry per class number.
- Exhibits will be judged according to score sheets available at the 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 classes.** Prepared baking mixes, biscuit mixes, or other pre-made mixes entered in other categories will be lowered a ribbon placing.
- 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.
- All recipes used must be made from the basic ingredients, not using a mix. If the entry states "recipe from manual," the 4-Her must use the recipe from the 4-H manual. If there is no mention of "recipe from manual," a favorite recipe may be used for the indicated entry. Baked foods may be stored in the freezer prior to being exhibited. Starred items are those eligible for State Fair.

LABELS for FOOD PRODUCTS - Each exhibit must include the recipe. Recipe may be neatly handwritten, photocopied or typed. Place the food on appropriate size plate. Place a label on bottom of plate with your name, name of project. Put exhibit in a self-sealing bag. **Place all information under the plate on the bottom of the bag with food item.**

FOR NON-FOOD ENTRIES - Any cards or special items accompanying an exhibit must include the exhibitor's name.

- Since exhibits are on display several days, it is necessary to limit exhibits to products which hold up well. Items that require refrigeration will not be accepted. 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) or melted cheese toppings are not allowed in food exhibits. The 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.
- Cookies, muffins, brownies, biscuits, pies, one serving of cakes, breads and so forth will remain on display. The remainder of cakes, breads, etc. may be picked up by the exhibitor or leader immediately after judging. Any food items not picked up by 6 p.m. will be sold at the 4-H Food Stand. Label your pan.

SPECIAL FOODS - one entry per class number. Include recipe with exhibit. Special foods exhibits are open to any 4-Her enrolled in any foods project.

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

E-400-001. Gift From the Kitchen in a Recycled Package - prepare a food gift for human consumption and package it creatively using something you have around the house. (Example: yeast product in a basket, cookies in decorative tin or hand decorated box, etc.) Food must be made by 4-Her. On a half sheet of 8 ½" X 11" paper, list for whom the gift is intended, the occasion, the recycled package and anything else you think needs to be shared. Exhibit will be judged on food product inside and outside characteristics, flavor, suitability as gift, and packaging.

E-400-002. Recipe Challenge, Muffins - 4 on a paper plate. Use a favorite muffin recipe. Change it to create a healthier product. (Example: reduce fat and/or sugar, add dried fruit, use liquid shortening, applesauce, add bran cereal.) Include the original recipe and the changed recipe on half sheet of 8 ½" X 11" paper. Indicate substitutions or changes made.

E-400-003. Family Food Exhibit - As a family, do something together related to food. (Example: make a food product together to exhibit, write a story about a family food tradition, take pictures of a favorite family food activity.) You Be the Teacher exhibit or a food exhibit are both acceptable. On a half sheet of 8 ½" X 11" paper, tell how your family worked together, who did what, etc.

E-400-004. You Be the Teacher - Share with others what you have learned in a foods project. You Be The Teacher Exhibit may be a poster, mobile, three-dimensional display, scrapbook, balance beam type exhibit, charts, journals, pictures, slides, equipment, supplies, photographs, puppet play, skit, judging comparison, taped interview, file of ideas, research study, etc. A display may not exceed a total exhibit space of 12" deep, 15" wide and 10" high. Poster may be up to 14" x 22". Pictures, food models, plaster, paper-mache, etc., may be used only if they add to help explain your educational exhibit. Exhibits which contain perishable food should include a color photograph of the food.

E-400-005. Food Made with Amish Friendship Bread Starter

E-400-006. Food Flop - Non-competitive. 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!

DECORATED FOOD ITEMS- one entry per class number.

- Any individual enrolled in a foods project may exhibit in this area.
- Decorated cakes and decorated gingerbread houses are considered as two different kinds of entries. Therefore, 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 decorating experience) regardless of

any previous cake decorating experience. All decorated items should be placed on a base 15" x 15" 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-400-007. Graham Cracker Gingerbread House (first year) to be made and exhibited prior to exhibiting Decorated Gingerbread House. Base of 10" x 10" or smaller

E-400-008. Decorated Gingerbread House - House must be made of gingerbread with edible items and parts and on a base (cardboard, tray, etc.)

E-400-009. Decorated Cake or Cupcake - (candy may be used as part of the decoration)

E-400-010. Decorated Box, Bowl, Block, etc. (candy may be used as part of the decoration)

E-400-011. Any Other Decorated Food Item

Advanced Division

E-400-012. Decorated Gingerbread House - House must be made of gingerbread with edible items and parts on a base (cardboard, tray, etc.)

E-400-013. Decorated Cake or Cupcake

E-400-014. Decorated Box, Bowl, Block, etc.

E-400-015. 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 - Open to any 4-H'er enrolled in a Foods and Nutrition project. Show the connection between food and science as it relates to food preparation, food safety, or food production. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.

***E-350-002.** Foods, and Nutrition - Poster, Scrapbook, or Photo Display - Open to any 4-H'er enrolled in a Foods and Nutrition project, involving a nutrition or food preparation or career concept/lesson. This might contain pictures, captions, and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22" by 30"), computer based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.

***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, 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 2019.

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" x 4½" 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. 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 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. May be baked 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. 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.)

***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.

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

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

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.

***E-411-001.** White Bread- any yeast recipe, at least ¾ of a standard loaf displayed on a paper plate.

***E-411-002.** Whole Wheat or Mixed Grain Bread- any yeast recipe, at least ¾ 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 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 frostings allowed).

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

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

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.

***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 some 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

- Processing Methods-Current USDA processing methods and altitude adjustments must be followed for all food preservation. Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. (Tomatoes may be processed in a pressure canner.) All non-acid vegetables and meats must be processed in a pressure canner. Spoiled or unsealed container disqualifies entry.
- Uniformity -Jars and type of lid should be the same size, all small or large, not necessarily the same brand. Half pint jars may be used for jellies and preserves. The jars are not to be decorated by the exhibitor in any way. Canning jars must be used -others will be disqualified. No one-fourth pint jars allowed. Leave jar rings on for fair display, it helps protect the seal. No zinc lids. Improperly canned or potentially hazardous food items will be disqualified.
- Current Project-All canning must be the result of this year's 4-H project, since September 1, of the previous calendar year.
- Criteria for Judging-Exhibits will be judged according to score sheets available at your local Extension office or at <http://4h.unl.edu/county-fair/scoresheets> 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 the extension office for county's altitude and how that affects food processing times and pounds of pressure.
- Recipe/Labeling -Recipe must be included, and 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-Her and date of processing.
- 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:
 - Name of product
 - Date preserved
 - Method of preservation (pressure canner or water bath canner)
 - Type of pack (raw pack or hot pack)
 - Altitude (and altitude adjustment, if needed)

- Processing time
- Number of pounds of pressure (if pressure canner used)
- Drying method and drying time (for dried food exhibits). Write plainly on label and attach securely 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.
- Recipe and source of recipe (if a publication, include name and date).

Recipes 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.

UNIT 1 FREEZING PROJECT MANUAL

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

***E-407-001.** Baked Item Made with Frozen Produce- 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. Recipe MUST include a food item preserved by the freezing method done by the 4-Her. 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 PROJECT MANUAL

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

***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 1/4 cup) in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

***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.

***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. Use a rubber band or "twisty" to keep exhibit together.

***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.

***E-407-006.** 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.

***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. Maybe baked 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 MANUAL

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

***E-407-008.** 1 JAR FRUIT EXHIBIT- exhibit one jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations.

***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.

***E-407-010.** 1 JAR TOMATO EXHIBIT- exhibit one jar of a canned tomato product. Entry must be processed in a boiling water bath according to current USDA recommendations.

***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 boiling water bath according to current USDA recommendations.

***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.

***E-407-013.** 3 JAR PICKLED EXHIBIT- exhibit 3 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.

***E-407-014.** 1 JAR JELLED EXHIBIT- exhibit one jar of a jam, jelly or marmalade. Entry must be processed in the boiling water bath according to current USDA recommendations.

***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 (but all jars must be the same size). Entry must be processed in the boiling water bath according to current USDA recommendations.

UNIT 4 PRESSURE CANNING PROJECT MANUAL

All Entries must be processed according to current USDA recommendations.

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

***E-407-016.** 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.

***E-407-017.** 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.

***E-407-018.** 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.

***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.

***E-407-020.** 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.).