

community/municipal landscapes. The goal of this exhibit is for students to articulate conservation and sustainability best-practices that can be implemented on a landscape while addressing landowner and other stakeholder interests.

- Label point/nonpoint sources of pollution, carbon sequestration, water-wise practices, wildfire prevention strategies, renewable energy sources, and other conservation practices as well as at least 10 species of plants included in the diorama.
- Attach to the exhibit a brief report including supplemental information describing the diorama, defining conservation practices, and outlining opportunities for landscape improvements to enhance educational value. Supplemental information will be an important factor in judging but should not exceed three printed pages of text. Cite sources of information.

Class 13 Tree Planting Project Display [SF D320013]: Plant a tree in your community. Prepare a visual display where the student articulates proper tree planting techniques, why the individual tree species was chosen, as well as steps taken to continue care for the tree after initial planting. The display must be no larger than 24" x 24" x 24". Photographs, drawings, samples, charts, posters, etc. can be used. Posters submitted may be no larger than 24" x 24". The tree must have been planted 60 days to 1 year before State Fair judging day. Students must obtain permission from necessary authorities and property owners before planting any trees.

- **Labeling:** The following information about the tree must be included in the display:
 1. Common name
 2. Scientific name
 3. Planting location
 4. Planting date
 5. Tree source
 6. Planter's name
 7. Proper tree planting steps
 8. Tree care (after planting)
- Supplemental information about the tree: i.e. why the species was chosen, growth measurements, uses for that species, etc., may be included in an attached notebook, poster, etc. to enhance educational value. Supplemental information will be an important factor in judging but should not exceed three printed pages of text. Cite sources of information.

HEALTHY LIFESTYLES

FOOD & NUTRITION

FOOD & NUTRITION GUIDELINES

All entries must include supporting information. Limit of one entry per class. Each recipe may be used in only ONE Division/Entry.

- 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 Members to progress over numerous years. In addition, 4-H Members will learn different types of cooking methods to improve their knowledge of cuisine.
- **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 entry tag and recipe at the corner of the bag. For non-food entries, please attach the entry tag to the upper right-hand corner of the entry. Additional information including recipes and supplemental information should be identified with 4-H Members name and county.
- **Criteria for Judging:** Exhibits will be judged according to scoresheets. 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, commercially prepared seasoning mixes for food preservation and other pre-made mixes entered in other categories will be lowered a ribbon placing.
- **Food Projects:** Exhibits should be entered using a disposable pan or plate and covered by a plastic self-sealing bag. Staff are not responsible for non-disposable containers, lost bread boards, China, or glassware.
- **Ingredients:** Any ingredient that the 4-H Member uses must be able to be purchased by the 4-H Member. Ingredients such as beer, whiskey, rum, etc. may NOT be used in any recipe file or food exhibit. **Exhibits that include alcohol will be disqualified.**

- **Food Safety:** Exhibits are on display for several days. Please think FOOD SAFETY! Items that require refrigeration will not be accepted, judged, or displayed as exhibits must be safe to eat when entered, whether they are tasted or not. Glazes, frostings and other sugar-based toppings are considered safe due to 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:
 - Egg or cream cheese fillings and cream cheese frostings;
 - Any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc.);
 - Melted cheese on top of food exhibit toppings (cheese mixed into baked goods is considered safe and will be accepted);
 - Uncooked fruit toppings (i.e. fresh fruit tart).
- Scoresheets, forms, contest study materials, and additional resources can be found at <https://go.unl.edu/ne4hfood-nutrition>
- Educational resources can be found at: https://4hcurriculum.unl.edu/index.php/main/program_project/194

DEPT. E / DIV. 350

GENERAL FOODS & NUTRITION

[Scoresheets SF122, SF152, SF251]

- Class 1 Food Science Explorations [SF152]:** 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.
- Class 2 Foods and Nutrition Poster, Scrapbook or Photo Display [SF122]:** The project should involve a nutrition or food preparation technique or explore a career related to the food industry (i.e. 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 22" by 30"), a computer-based presentation printed off with notes pages, if

needed, and displayed in binder, an exhibit display, or a written report in portfolio or notebook. Consider neatness and creativity.

- Class 3 Physical Activity and Health Poster, Scrapbook or Photo Display [SF122]: The project should involve a physical activity or explore a career related to physical activity or health (i.e. 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 22" by 30"), a 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.
- Class 4 Cooking Basics Recipe File [SF251]: 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 Member 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 2018. **Exhibits that include recipes with alcohol (wine, beer, rum, etc.) will be disqualified.**

DEPT. E / DIV. 401

COOKING 101

GENERAL INFORMATION [Scoresheets SF116-121, SF124]:

- Learn how to use MyPlate; Learn how to avoid spreading germs while cooking; Learn how to measure and mix ingredients; Learn how to test baked goods for doneness; Learn how to brown meat; Learn how to set the table for a family meal.

(NOT Eligible for State Fair)

- Class 901 Cookies [SF118]: Any recipe / 4 on a paper plate
- Class 902 Muffins [SF124]: Any recipe / 4 on a paper plate
- Class 903 No Bake Cookies [SF121]: Any recipe / 4 on a paper plate
- Class 904 Cereal Bar Cookie [SF120]: Any cereal based recipe made in pan and cut into bars or squares for serving / 4 on a paper plate
- Class 905 Granola Bars [SF119]: Any recipe / 4 on paper plate
- Class 906 Brownies [SF117]: Any recipe / 4 on a paper plate
- Class 907 Snack Mix [SF116]: Any recipe / at least 1 cup in self-sealing plastic bag

DEPT. E / DIV. 410

COOKING 201

GENERAL INFORMATION [Scoresheets SF123-124, SF129, SF133-134, SF136, SF142]:

- Understand and prevent foodborne illnesses; Learn how to thaw foods; Learn proper knife techniques; Learn how to read Nutrition Fact labels; Learn how to make soups, rice, pasta, and other foods.
- Class 1 Loaf Quick Bread [SF123]: Any recipe, at least ¾ of a standard loaf displayed on a paper plate. Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8 ½" x 4 ½" or 9" x 5". If mini-loaf pans are used for exhibit, two loaves must be presented for judging.
- Class 2 Creative Mixes [SF142]: Any recipe, at least ¾ of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. Examples include poppy seed quick bread from a cake mix, cake mix cookies, sweet rolls made from readymade bread dough, monkey breads from biscuit dough, streusel coffee cake from a cake mix, etc. Write what you learned about making this product using a mix instead of a homemade recipe or recipe "from scratch". Does it make it better or easier to use a convenience product or mix? Why or why not?

- Class 3 Biscuits or Scones [SF136]: 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.
- Class 4 Healthy Baked Product [SF124]: Any recipe, at least ¾ of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain a fruit or vegetable as part of the ingredients (i.e. banana bars, cantaloupe quick bread, zucchini muffins, etc.).
- Class 5 Coffee Cake [SF129]: Any recipe or shape, non-yeast product, at least ¾ 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.
- Class 6 Baking with Whole Grains [SF134]: 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. (i.e. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.).
- Class 7 Non-Traditional Baked Product [SF133]: 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/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.**

DEPT. E / DIV. 411

COOKING 301

GENERAL INFORMATION [Scoresheets SF137-138 & SF141]:

- Practice making bread, grilling meats, vegetables, and fruit; Learn how to and practice making butter; Learn about yeast, gluten, and different types of fats.
- Any bread item prepared or baked using a bread machine should be entered under Cooking 201, Non-Traditional Baked Product. All exhibits made in 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.

- Class 1 White Bread [SF138]: Any yeast recipe, at least ¾ of a standard loaf displayed on a paper plate.
- Class 2 Whole Wheat or Mixed Grain Bread [SF138]: Any yeast recipe, at least ¾ of a standard loaf displayed on a paper plate.
- Class 3 Specialty Rolls [SF138]: 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.
- Class 4 Dinner Rolls [SF138]: Any yeast recipe, 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.
- Class 5 Specialty Bread [SF141]: 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.
- Class 6 Shortened Cake [SF137]: Must exhibit at least ¾ of the cake (recipe must not be 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).

DEPT. E / DIV. 412

COOKING 401

GENERAL INFORMATION [Scoresheets SF138 & SF143-147]:

- Learn about herbs and spices; Learn how to make ethnic foods; Practice making cakes, candy, pastries, and pies.
 - Any bread item prepared or baked using a bread machine should be entered under Cooking 201. All exhibits made in 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.
- Class 1 Double Crust Fruit Pie [SF144]: 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" disposable pie pan is recommended.

- Class 2 Family Food Traditions [SF145]: Any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or 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 or serving the food, (C) where or who the traditional recipe came from.
- Class 3 Ethnic Food Exhibit [SF146]: Any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or 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.
- Class 4 Candy [SF147]: Any recipe, 4 pieces of candy on a paper plate or 1/2 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.
- Class 5 Foam Cake [SF138]: Original recipe (no mixes) of at least 1/4 of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).
- Class 6 Specialty Pastry [SF143]: Any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream cheese or egg-based fillings will be disqualified.

DEPT. E / DIV. 405

THE CLASSICS

GENERAL INFORMATION [Scoresheets SF117, 118, 121, 123, 124, 129, 133, 137, 143, 148, WCF Decorated Cake]:

4-H members in all skill levels may exhibit in this area.

- Entry limit is TWO in the Classic Division / ONE entry per class.

(NOT Eligible for State Fair)

- Class 901 Cookies [SF118]: Any recipe / 4 on a paper plate
- Class 902 Muffins [SF124]: Any recipe / 4 on a paper plate
- Class 903 No Bake Cookies [SF121]: Any recipe / 4 on a paper plate
- Class 904 Brownies/Bars [SF117]: Any recipe / 4 on a paper plate
- Class 905 Coffee Cake [SF129]
- Class 906 Shortened Cake [SF137]
- Class 907 Foam Cake [SF148]
- Class 908 Specialty Pastry [SF143]
- Class 909 Quick Bread [SF123]
- Class 910 Decorated Cake/Cupcake 1 [WCF Decorated Cake]: Cut and/or decorated w/out tips.
- Class 911 Decorated Cake/Cupcake 2 [WCF Decorated Cake]: Decorated with tips.

FOOD PRESERVATION GUIDELINES

Learn how to safely freeze foods and maintain quality; Learning how to use frozen foods in healthy recipes; Learn how to safely dry foods and maintain quality; Learn how to use dried foods in healthy recipes; Learn how to safely preserve fruits, tomatoes, fruit spreads, and pickles; Learn how to use home-canned foods in healthy recipes; Learn how to safely preserve tomatoes, vegetables, and meats.

- A. 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.
- B. Jars and Lids: 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. Two-piece lids consisting of a flat metal disk and a ring should be used. No zinc lids or one-piece lids.

- C. Current Project: Exhibits must have been preserved since the member's previous year's county fair, and not been exhibited at the previous State Fair.
- D. Criteria for Judging: Exhibits will be judged according to score sheets. Incomplete exhibits will be lowered a ribbon class. Canned food items not processed according to altitude in the county will be lowered one ribbon class. For your county's altitude and how that affects food processing times and pounds of pressure, check with your local extension office or this site: <https://food.unl.edu/canning#elevation>
- E. Labeling: Jars should be labeled with the name of the food item, name of the 4-H Member, county, and date of processing on the bottom of each jar. Exhibit containing multiple jars such as a "3 jar exhibit" should be placed in a container to keep jars together. Each bag containing dried foods should also be labeled with the name of the food item, the name of the 4-H Member, county and drying date. Multiple dried food exhibits should be secured by a rubber band or twist tie to keep exhibit containing the 3 self-sealing bags together.
- F. Recipe/Supporting Information: Recipe must be included, and may be handwritten, photocopied or typed. Commercially prepared seasoning mixes are not allowed. Current USDA guidelines for food preservation methods MUST be followed. Suggested sources of recipes include:
- 4-H Food Preservation Manuals (Freezing, Drying, Boiling Water Bath Canning, Pressure Canning)
 - USDA Guide to Home Canning https://nchfp.uga.edu/publications/publications_usda.html
 - Nebraska Extension's Food Website <https://food.unl.edu/food-preservation>
 - Extension publications from other states
 - Ball Blue Book (published after 2009)
- G. 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)
 - Recipe and source of recipe (if a publication, include name and date)

DEPT. E / DIV. 406

FOOD PRESERVATION

UNIT 1 - FREEZING PROJECT

[Scoresheet SF155]

- Class 1 Baked Item Made with Frozen Produce: Any recipe, at least 3/4 of baked product or 4 muffins/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 Member. (i.e. 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.

DEPT. E / DIV. 407

FOOD PRESERVATION

UNIT 2 - DRYING PROJECT

[Scoresheets SF149, SF154, SF156]

- Class 1 Dried Fruits [SF154]: 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.
- Class 2 Fruit Leather [SF154]: Exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit in

separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.

- Class 3 Vegetable Leather [SF154]: Exhibit 3 different examples of 3 different vegetable or vegetable/fruit leather combo. Place a 3-4" sample of each leather in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.
- Class 4 Dried Vegetables [SF149]: 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.
- Class 5 Dried Herbs [SF149]: 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.
- Class 6 Baked Item Made with Dried Produce/Herbs [SF156]: Any recipe, at least 3/4 of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe MUST include a dried produce/herb item made by the 4-H Member. (i.e. 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.

DEPT. E / DIV. 408

FOOD PRESERVATION

UNIT 3 - BOILING WATER CANNING PROJECT

[Scoresheets SF150 & SF153]

ALL Entries must be processed in a boiling water bath according to current USDA recommendations.

- Class 1 1 Jar Fruit Exhibit [SF150]: Exhibit 1 jar of a canned fruit.
- Class 2 3 Jar Fruit Exhibit [SF150]: 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.
- Class 3 1 Jar Tomato Exhibit [SF150]: Exhibit 1 jar of a canned tomato product.
- Class 4 3 Jar Tomato Exhibit [SF150]: Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.).
- Class 5 1 Jar Pickled Exhibit [SF150]: Exhibit 1 jar of a pickled and/or fermented product.
- Class 6 3 Jar Pickled Exhibit [SF150]: Exhibit 3 jars of different kinds of canned pickled and/or fermented products.
- Class 7 1 Jar Jelled Exhibit [SF153]: Exhibit 1 jar of a jam, jelly or marmalade.
- Class 8 3 Jar Jelled Exhibit [SF153]: 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).

DEPT. E / DIV. 414

FOOD PRESERVATION

UNIT 4 - PRESSURE CANNING PROJECT

[Scoresheets SF150-151]

ALL Entries must be processed in a pressure canner according to current USDA recommendations.

- Class 1 Jar Vegetable or Meat Exhibit [SF150]: Exhibit 1 jar of a canned vegetable or meat.
- Class 2 3 Jar Vegetable Exhibit [SF150]: Exhibit 3 jars of different kinds of canned vegetables.
- Class 3 3 Jar Meat Exhibit [SF150]: Exhibit 3 jars of different kinds of canned meats.
- Class 4 Quick Dinner [SF151]: Exhibit a minimum of 3 jars to a maximum of 5 jars plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on a 3" X 5" file card and attach to one of the jars.
- Class 5 1 Jar Tomato Exhibit [SF150]: Exhibit 1 jar of a canned tomato product.
- Class 6 3 Jar Tomato Exhibit [SF150]: Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.).

SAFETY

SAFETY GUIDELINES

- In this category 4-H Members have the opportunity to create exhibits about all-terrain vehicles, fire, and tractor safety. In addition, participants can also create informational exhibits about basic safety strategies. Through involvement in this category, 4-H Members will be better educated about personal safety and have the knowledge base to educate others about safety.
- Scoresheets, forms, contest study materials, and additional resources can be found at: <https://go.unl.edu/ne4hsafety>
- Educational resources can be found at: https://4hcurriculum.unl.edu/index.php/main/program_project/86

DEPT. E / DIV. 440

GENERAL SAFETY

GENERAL INFORMATION [Scoresheets SF110-SF111, SF190-SF191, SF223, SF292, CF83]:

- Learn how to report an emergency; Learn basic first aid; Find out how to stock a first aid kit; Discover strategies for safety at home and away.
- Topics can include but are not limited to: bike safety, recreational safety, sports safety, emergency information, home safety, bullying, internet safety, farm safety, etc.

(NOT Eligible for State Fair)

- Class 901 Safety Exhibit [SF190]: Create an exhibit that showcases what was learned in this project area.
- Class 902 Safety Poster [CF83]: Create a poster, measuring either 22"x28" or 24"x36", that showcases what was learned in this project area.
- Class 903 Safety Display [SF223]: Create a display, no larger than 24" high and 32" wide that showcases what was learned in this project area.

(Eligible for State Fair)

- Class 1 First Aid Kit [SF110]: 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 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. Materials dated month and year only are considered expired on the last day of that month.
 3. Any controlled substance.
- Class 2 Disaster Kit (Emergency Preparedness) [SF111]: Disaster kits must contain the materials to prepare a person or family for emergency conditions caused by a natural or man-made incident. Selection of materials is left to the exhibitor. Family or group kits must have enough material or items for each person. A description of the kit's purpose, the number of people supported, and a list of contents 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