

Department E

Healthy Lifestyles

All entries must be pre-entered on a General Entry Form at the York County Extension Office by the first Friday of July. All Exhibits will be judged on Wednesday of fair week in the Home Ec Building. Entries must receive a Purple ribbon at county fair and be selected to advance to State Fair.

Food & Nutrition

- A. **Entries per Individual** - One entry per exhibitor per class.
- B. **Labels** - Each exhibit must include the recipe. Recipe may be handwritten, photocopied or typed. Place food on the appropriate 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. GENERAL LABELING INFORMATION, including recipes and supplemental information should be identified with 4-H'ers name and county.
- C. **Criteria for Judging** - Exhibits will be judged according to score sheets available at your local Extension office or at <http://4h.unl.edu/fairbook>. 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.
- D. **Food Projects** Exhibits should be entered using a disposable pan or plate and covered by a plastic self-sealing bag. The County Fair is not responsible for non-disposable containers, lost bread boards, china, or glassware.

- E. **Ingredients** 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.
- F. **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. The following food ingredients are considered unsafe for fair exhibits and will be disqualified: Cream cheese fillings and cream cheese frostings; any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc); melted cheese toppings, and uncooked fruit toppings (i.e., fresh fruit tart). These food items may result in an unsafe food product by the time the item is judged due to unpredictable heat and/or weather conditions.
1. 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 and cheese mixed into baked goods are considered safe.

General Foods

Pay Category 190

- E350001 - Food Science Explorations** 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.
- E350002 - Foods and Nutrition Poster, Scrapbook, or Photo Display** Scoresheet SF 122 -

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.

E350003 - Physical Activity and Health Poster, Scrapbook, or Photo Display Scoresheet SF 122 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.

E350004 - Cooking Basics Recipe File (Scoresheet 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'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 2018.

Food Flop

Pay Code 230

This entry is open to any 4-H member enrolled in a foods project. The purpose of this entry is to write

about your experience of making a food for the fair when the result ended in a total disaster. Entries must include the following:

1. Name
2. A one-page story on a 8"x11" paper telling about your experience, what you learned from it, and what you would do different next time. Include in your story what project you are taking and what the original entry was.
3. Sample of the "Food Flop".
4. Enter your "Food Flop" under the entry number (dept., section, class) that you would have used if your food product would have been a success. Extension Staff will move it to this class at fair.

E351901 - Food Flop

Cooking 101

Pay Category 230

County Only Classes

- E401901 - Cookies** (any recipe, 4 on a paper plate)
- E401902 - Muffins** (any recipe, 4 on a paper plate)
- E401903 - No Bake Cookie** (any recipe, 4 on a paper plate)
- E401904 - Cereal Bar Cookie** (any cereal based recipe made in pan and cut into bars or squares for serving, 4 on a paper plate)
- E401905 - Granola Bar** (any recipe, 4 on a paper plate)
- E401906 - Brownies** (any recipe, 4 on a paper plate)
- E401907 - Snack Mix** (any recipe, at least 1 cup in self sealing plastic bag)

Cooking 201

Pay Category 220

- E410001 - Loaf Quick Bread** (Scoresheet SF123) any recipe, at least $\frac{3}{4}$ 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 8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ " or 9" x 5". If mini

- loaf pans are used for exhibit, two loaves must be presented for judging.
- E410002 - Creative Mixes** (Scoresheet SF142) 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 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?
- E410003 - Biscuits or Scones** (Scoresheet 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.
- E410004 - Healthy Baked Product** (Scoresheet SF124) 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.).
- E410005 - Coffee Cake** (Scoresheet SF129) 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.

- E410006 - Baking With Whole Grains** (Scoresheet SF134) any recipe, at least $\frac{3}{4}$ 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.)
- E410007 - Non-Traditional Baked Product** (Scoresheet SF133) 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 $\frac{3}{4}$ 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 to traditional method.

Cooking 301

Pay Category 200

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.

- E411001 - White Bread** (Scoresheet SF138) any yeast recipe, at least $\frac{3}{4}$ of a standard loaf displayed on a paper plate.
- E411002 - Whole Wheat or Mixed Grain Bread** (Scoresheet SF138) any yeast recipe, at least $\frac{3}{4}$ of a standard loaf displayed on a paper plate.
- E411003 - Specialty Rolls** (Scoresheet 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.
- E411004 - Dinner Rolls** (Scoresheet 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.
- E411005 - Specialty Bread** (Scoresheet 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. May be baked in a disposable pan.
- E411006 - Shortened Cake** (Scoresheet SF137) 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

Pay Code 190

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.

- E412001 - Double Crust Fruit Pie** (Scoresheet 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-inch disposable pie pan is recommended.
- E412002 - Family Food Traditions** (Scoresheet SF145) 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.
- E412003 - Ethnic Food Exhibit** (Scoresheet SF146) 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. 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.
- E412004 - Candy** (Scoresheet SF147) 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.
- E412005 - Foam Cake** (Scoresheet SF138) 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).
- E412006 - Specialty Pastry** (Scoresheet SF143) 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 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

Pay Code 190

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Rules

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

pressure.

- F. **Recipe/Labeling** - Recipe must be included, 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-H'er, county, 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:
1. Name of product
 2. Date preserved
 3. Method of preservation (pressure canner or water bath canner)
 4. Type of pack (raw pack or hot pack)
 5. Altitude (and altitude adjustment, if needed)
 6. Processing time
 7. Number of pounds of pressure (if pressure canner used)
 8. Drying method and drying time (for dried food exhibits). Write plainly on label and attach securely to exhibit. Securely attach official entry card to exhibit. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the 3 self-sealing bags together.
 9. 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

Scoresheet SF155

- E407001 - 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-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 Project Manual

Scoresheet SF154 - Classes 2, 3, 4

Scoresheet SF149 - Classes 5, 6,

Scoresheet SF156 - Classes 7

- E407002 - 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.
- E407003 - 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.
- E407004 - 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.
- E407005 - 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.
- E407006 - 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.
- E407007 - 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. May be baked in a disposable pan. Recipe MUST include a dried produce/ herb item made by the 4-H'er. Ex. Granola bar made with dried fruits, dried cranberry cookies, Italian herb bread, lemon thyme cookies. Supporting information must include both the recipe for the dried produce/herb AND the baked food item.

UNIT 3 Boiling Water Canning Manual

Scoresheet SF150 - Classes 8 - 13 & 16-18 & 20-21

Scoresheet SF151 - Classes 19

Scoresheet SF153 - Classes 14-15

E407008 - 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.

E407009 - 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.

E407010 - 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.

E407011 - 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.

E407012 - 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.

- E407013 - **3 Jar Pickled 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.
- E407014 - **1 Jar Jelled Exhibit** one jar of a jam, jelly or marmalade. Entry must be processed in the boiling water bath according to current USDA recommendations.
- E407015 - **3 Jar Jelled 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

- E407016 - **Jar Vegetable or Meat Exhibit** one jar of a canned vegetable or meat. Include only vegetables or meats canned in a pressure canner according to current USDA recommendations.
- E407017 - **3 Jar Vegetable Exhibit** 3 jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations.
- E407018 - **3 Jar Meat Exhibit** 3 jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations.
- E407019 - **Quick Dinner** exhibit a minimum of 3 jars to a maximum of 5 jars (all the same size) plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on a 3" X 5" file card and attach to one of the jars. Entry must be processed according to current USDA recommendations
- E407020 - **Jar Tomato Exhibit** one jar of a canned tomato product. Entry must be processed

in a pressure canner according to current USDA recommendations.

E407021 - 3 Jar Tomato Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a pressure canner according to current USDA recommendations.

Cake Decorating

Pay Category 200

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SEE WILTON AWARD INFORMATION AT THE FRONT OF THE BOOK

County only classes

E415901 - Display of 3 Different Edgings – Must be exhibited on a disposable container. Must have 12 inches of each decorating edging.

E415902 - Display of Roses – Must include 2 roses and a rosebud. Do not include leaves. Must be exhibited on a disposable container.

E415903 - Decorated Cake Top – either 9" or 10 " circle or 9" x 13" rectangle. Can use cardboard, Styrofoam or other substitute material for cake form.

E415904 - Decorated Cupcakes – Display 4 on a plate using the same decorating style

E415905 - Cupcake Sculpture – Use at least 4 cupcakes to create a form.

E415906 - Decorated Cake – Must be a baked cake, not a cake form.

E415907 - Decorated Pan, Styrofoam or Box – Any shape cake form. This should not be a baked product.

E415908 - Decorated Cookies – Display 4 small cookies on a plate using the same decorating style or one large cookie

E415909 - Gingerbread House - Showcase your skills on a gingerbread house

E415910 - Fair Theme decorated cake

Safety

All entries must be pre-entered on a General Entry Form at the York County Extension Office by the first Friday of July. All Exhibits will be judged on Tuesday of fair week in the Home Ec Building. Entries must receive a Purple ribbon at county fair and be selected to advance to State Fair. Check in from 8-10 a.m.

Citizen Safety

Pay Category 200

E440001 - A first aid kit (SF110) is a good way to organize supplies in an emergency. The kit should be assembled in a container appropriate for the kit's intended use. A description of where the kit will be stored and examples of specific emergencies for that situation should be included in the exhibit. The kit should include a written inventory and purpose statement for included items. Items should cover the following areas: airway and breathing, bleeding control, burn treatment, infectious disease protection, fracture care and miscellaneous supplies. Use Citizen Safety manual, 4-H 425, pages 6 & 7 and score sheet SF110 for guidance. Kits containing any of the following will be automatically disqualified: 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. Articles dated month and year only are considered expired on the last day of that month.) 3. Any controlled

substance.

- E440002 - Disaster kits** (Emergency Preparedness) (SF111) 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.
- E440003 - Safety scrapbook** (SF292) must contain 15 news articles from print and/or internet sources about various incident types. Mount each clipping on a separate page accompanied by a description of events leading to the incident and any measures that might have prevented it. The Scrapbook should be bound in a standard size hardcover binder or notebook for 8 ½" X 11" size paper. Correct sentence structure, readability and thorough explanations are an important part of judging.
- E440004 - Safety Experiences** (SF190) 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.

E440005 - Careers in Safety (SF191) The exhibit should identify a specific career area in the safety field and include education and certification requirements for available positions, salary information, demand for the field and a summary of the youth's interest in the field. Examples of careers include firefighters, paramedics, emergency management personnel, some military assignments, law enforcement officers, emergency room medical personnel, fire investigator and more. It is recommended youth interview a professional in the field in their research. Additional research sources might include books, articles, career web sites, job-related government web sites or interviews with career placement or guidance counselors. Exhibits may be presented in a poster with supplemental documentation, a notebook including up to ten pages of narrative and pictures, or a multimedia presentation on a CD lasting up to five minutes.

Fire Safety

Pay Category 200

E440006 - Fire Safety Poster (SF269) 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".

E440007 - Fire Safety Scrapbook (SF270) 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.

E440008 - Fire Prevention Poster (SF268) 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 (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".