



# 2016

## FAIR BOOK

# Henderson County Fair

## July 20-23, 2016

*Qualifying entries will advance to the Kentucky State Fair*



# Livestock Show

## July 25-26, 2016



HENDERSON COUNTY FAIR, INC.

2016 FAIR BOARD ROSTER

**OFFICERS**

Valerie Gentry ..... President  
Jonathan Eblen ..... Vice President  
Chrystal Price ..... Secretary  
Yvette Lacer ..... Treasurer

**EXECUTIVE COMMITTEE**

Kristy Lancaster.....Henderson County FFA  
Hannah Clifton.....Henderson County FFA  
Jeremiah Johnson ..... Henderson County Cooperative Extension Service  
Allie Druin ..... Henderson County Cooperative Extension Service  
Audra Pirtle.....Henderson County Extension Master Gardener  
Kathy Johnston..... Henderson County Homemaker  
Tresa Skaggs .....Henderson County 4-H Leader Council  
Bob Watson..... Henderson County Farm Bureau  
Brad Schneider..... Henderson County Judge Executive  
Mitzi Weber ..... Henderson County Judge Executive Designee  
Patrick Price ..... Facility Maintenance Director  
Larry Croxton.....Livestock Director  
Heather Fehd ..... Horse Show Director  
Darrell Lacer..... Security Director

**CONTRIBUTING BOARD MEMBERS**

Cyndy Vaughn  
Frank Vaughn  
Tonya Robinson  
Alice Skaggs

Kenzie Gentry  
Eddie Maddox  
George Skaggs  
Ralph Skaggs

# 2016 POWER PACKED SCHEDULE OF EVENTS FOR ALL AGES

## Friday, July 8

**All Pageants held at HCHS Auditorium**

- ♦ Miss Teen Henderson                      **Pageant @ 5:00 p.m.**                      ♦ Miss Henderson                      **Pageant @ 6:30 p.m.**
- ♦ Fair Barrel & Pole Horse Show – Henderson County Fair Main Arena – **Show starts at 7:00 p.m.**

## Saturday, July 9

**All Pageants held at HCHS Auditorium**

- ♦ Babies, Wee Tots & Tiny Tots                      **Pageant @ 9:00 a.m.**                      ♦ Little Mr. & Miss                      **Pageant @ 10:00 a.m.**
- ♦ Miss Pre-Teen                      **Pageant @ 3:30 p.m.**                      ♦ Mrs. Henderson                      **Pageant @ 4:30 p.m.**

## Friday, July 15

Gospel Music Festival

## Saturday, July 16

Riverside Riders 4-H Horse Show

## Tuesday, July 19

**Kick-off Event for 2016 Henderson County Fair @ 7 p.m. to 11 p.m.**

ITPA Tractor & Truck Pulls - Local Truck Pulls after ITPA - **At the NEW fairgrounds Pulling Track!**

## Wednesday, July 20

**4 p.m. to 10 p.m.**

- ♦ Full Midway Carnival Rides & Game Booths    ♦ Equestrian Enterprises Pony Rides & Petting Zoo
- ♦ Food Vendors    ♦ Arts & Crafts Booths    ♦ Exhibit Hall Displays    ♦ Tug-A-War Contests
- ♦ Equipment on display – Farm, Fire, Police and much more!
- ♦ Henderson’s Got Talent Contest – Winners to perform during Concert on Thursday!
- Independence Bank** - Greased Humans - Pig Contest- Age Division Contests
- Independence Bank** - Fair Games – ♦ Human Foosball    ♦ Corn Hole Tournament
- ♦ Inflatable Bubble Ball Games

## Thursday, July 21

**4 p.m. to 10 p.m.**

- ♦ Full Midway Carnival Rides & Game Booths    ♦ Equestrian Enterprises Pony Rides & Petting Zoo
- ♦ Food Vendors    ♦ Arts & Crafts Booths    ♦ Exhibit Hall Displays
- ♦ Equipment on display – Farm, Fire, Police and much more!
- ♦ Adult Pedal Tractor Pulls    ♦ Daniel Herron – “The Balloon Guy”
- ♦ Music Concerts including winners of the Henderson’s Got Talent Contest

## Friday, July 22

**4 p.m. to 11 p.m.**

- ♦ Carnival Rides & Game Booths    ♦ Equestrian Enterprises Pony Rides & Petting Zoo    ♦ 4-H Dog Show
- ♦ Food Vendors    ♦ Arts & Crafts Booths Exhibit Hall Displays
- ♦ Equipment on display – Farm, Fire, Police and much more!
- ♦ Square B Productions RODEO – Bulls, Broncs, Barrels, Roping and MUTTON BUSTIN!

## Saturday, July 23

**9 a.m. to 11 p.m.**

- ♦ Carnival Rides & Game Booths    ♦ Equestrian Enterprises Pony Rides & Petting Zoo
- ♦ Food Vendors    ♦ Arts & Crafts Booths    ♦ Exhibit Hall Displays
- ♦ Equipment on display – Farm, Fire, Police and much more!    ♦ Daniel Herron “The Balloon Guy”
- ♦ Hook ‘Em Up Kid Pedal Tractor Pulls    ♦ Adult Pedal Tractor Pulls
- ♦ Klassix Kruisers Car Show - **Registration 9 a.m. to Noon**
- ♦ 2<sup>nd</sup> Annual Amateur Barbeque Cook-Off
- ♦ Square B Productions Special Needs RODEO – **3:00 p.m.**    ♦ Meet ‘n Greet **@ 6:00 p.m.**
- ♦ Square B Productions RODEO - Bulls, Broncs, Barrels, Roping and MUTTON BUSTIN!

## Monday, July 25

- GOATS: 10:00 a.m.** Youth bring goats for weigh-in                      **HOGS: 5:00 p.m.** Youth bring hogs for weigh-in/place class
- 11:00 a.m.** Youth get animals cleaned up for show                      **7:00 p.m.** All animals fed & watered for the night
- Noon** Youth show goats for Judge
- ♦ Open Goat Show & Contests (After Youth goat judged showing)

## Tuesday, July 26

- HOGS: 8:00 a.m.** Youth show hogs for Judge – Open Hog Show
- 5:00 p.m.** Livestock Banquet – Pork Chop Dinner
- 6:00 p.m.** Livestock Award presentation and sale with sponsors

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# Pageants:

## Henderson County Fair

*Miss Teen Henderson County - July 8th, 2016 5:00 p.m.*

**Miss Henderson County July 8th, 2016 6:30 p.m.**

Babies, Tiny Tots & Wee Tots - July 9th, 2016 9:00 a.m.

Registration begins at 8:00 a.m.

**LITTLE MISTER AND MISS-SATURDAY JULY 9TH, 2016 10:00 A.M.  
REGISTRATION BEGINS AT 9:00 A.M.**

*Miss Pre-Teen - Saturday July 9th, 2016 3:30 p.m.*

**Mrs. Henderson County July 9th, 2016 4:30 p.m.**

**Registration for Miss, Teen, Pre-teen and Mrs. are due no later than  
5:00 p.m. July 5th, 2016**

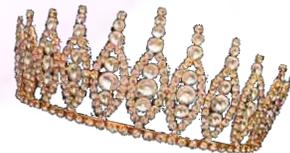
**Applications are available at: [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com)**

**Open to Henderson County Residents only-**

**For additional information, please contact Tonya Robinson at 270-724-3353 or by email  
at [hcpageants@yahoo.com](mailto:hcpageants@yahoo.com)**

## Henderson County Fair Pageants

Henderson County High Schools Auditorium  
2424 Zion Road  
Henderson, KY 42420



### **Henderson County Fair Miss Teen – Friday, July 8, 2016 – Registration is \$40.00**

Pre-registration is required no later than July 5<sup>th</sup> by 5:00 p.m.; please print the registration paperwork at [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com) website and mail to: **Henderson County Fair, PO Box 843, Henderson, KY 42419-0843**

- 13 – 15 years of age
- Interviews will begin at 2:00 p.m.
- Pageant begins at 5:00 p.m.

### **Miss Henderson County Fair – Friday, July 8, 2016 – Registration is \$50.00**

Pre-registration is required no later than July 5<sup>th</sup> by 5:00 p.m.; please print the registration paperwork at [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com) website and mail to: **Henderson County Fair, PO Box 843, Henderson, KY 42419-0843**

- 16 – 21 years of age
- Interview will begin at 1:00 p.m.
- Pageant will begin at 6:30 p.m.

### **Henderson County Fair Babies, WEE TOT & TINY TOT – Saturday, July 9, 2016 – Registration is \$15.00**

Registration will begin on Saturday at 8:00 a.m.; pageant will begin at 9:00 a.m. Please print the registration paperwork at [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com) website and bring with the contestant the day of the event.

**Babies:** 0-6 months, 7-12 Months, 13-18 Months, 19-23 month of age (boy and girl)

**WEE TOT:** 2- 3 ½ years of age (boy and girl)

**TINY TOT:** 3 ½ - 4 years of age (boy and girl)

***Trophies will be awarded to the winners of all three categories***

Additional categories will include:

- Most Photogenic - \$5.00 (must bring a photo out of frame of your child)
- Best Personality - \$5.00
- Best Outfit - \$5.00
- Best Smile - \$5.00

### **Henderson County Fair Little Mister and Miss – Saturday, July 9, 2016 – Registration is \$30.00**

Registration will begin on Saturday at 9:00 a.m.; pageant will begin at 10:00 a.m.

- 5-7 years of age (must be a couple)
- Please print the registration paperwork at [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com) website and bring with the contestant the day of the event.

### **Henderson County Fair Miss Pre-Teen – Saturday, July 9, 2016 – Registration is \$35.00**

Pre-registration is required no later than July 5<sup>th</sup> by 5:00 p.m.; please print the registration paperwork at [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com) website and mail to: **Henderson County Fair, PO Box 843, Henderson, KY 42419-0843**

- 8- 12 years of age
- Interviews will begin at 12:30 p.m.
- Pageant begins at 3:30 p.m.

### **Mrs Henderson County Fair – Saturday, July 9, 2016 – Registration is \$30.00**

Pre-registration is required no later than July 5<sup>th</sup> by 5:00 p.m.; please print the registration paperwork at [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com) website and mail to: **Henderson County Fair, PO Box 843, Henderson, KY 42419-0843**

- 21 years of age or over
- Pageant will begin at 4:30p.m.
- ***This is not a State Fair Sanctioned competition and will be strictly for the enjoyment of the participants***

**All pageants are closed to Henderson County Residents:**

For additional information, please contact Tonya Robinson at 270-724-3353 or by email at [hcpageants@yahoo.com](mailto:hcpageants@yahoo.com)

# HENDERSON COUNTY FAIR BARREL RACE



Friday, July 8, 2016



Show starts 7:00 pm CST

Sign-ups start @ 2:00 pm CST

Warm up Barrels from 4:00-6:00 pm CST

## PRCA STANDARD BARREL PATTERN

Open 3D Poles	\$ 100 added w/ 20 Entries	\$ 15.00
Pee Wee Barrels	\$ 50 added w /10 Entries	\$ 10.00
Youth 3D Barrels	\$ 250 added w/30 Entries	\$ 20.00
Adult 3D Barrels	\$ 400 added w/50 Entries	\$ 25.00
Open 4D Barrels	\$1,200 added w/70 Entries	\$ 35.00

\$5 office charge per Rider  
Negative Coggins/Health Papers Required  
All Dogs Must be on Leash  
Concessions on Ground  
Ride At Your Own Risk  
Not Responsible For Accidents or Theft



70% payback with

★ **\$2,000 added** ★  
[www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com)

**Spectators  
Admission  
Free for ALL**

CALL Before You Haul:  
270-724-2568 \* Kenzie  
270-869-4034 \* Heather

GPS: 383 Sam Ball Way Henderson KY 42420

**A drug and alcohol free event.**



**FREE TO USE  
DURING THE FAIR**

Call or email for reservations:  
[hendersoncountyfair@gmail.com](mailto:hendersoncountyfair@gmail.com)

(270) 860-6108

**JULY 20<sup>TH</sup> - JULY 23<sup>RD</sup> 2016**

**FREE TO RESERVE  
BUSINESSES  
YOUTH GROUPS  
FAMILIES**

**NON-PROFIT ORGANIZATIONS**

**RESERVE A SPOT- MEET UP WITH FAMILY & FRIENDS  
\*BIRTHDAY PARTIES \* REUNIONS \* JUST SIT A WHILE\***

**RESERVE YOUR SECTION NOW!**

**DANA CORPORATION**

Has donated a 120' x 60' tent and enough tables and chairs for 400 people!! How AWESOME is that!

FREE for the Henderson Community to use during the fair.

Fair admission is required. You may bring in your own prepared food and drinks or enjoy the prepared food from our food and carnival vendors!

**IT'S PARTY TIME  
AT  
THE HENDERSON  
COUNTY FAIR  
2016**

**Fair dates & times**

**Wednesday, July 20<sup>th</sup>  
4:00 pm - 10:00 pm  
\*\*\*\*\***

**Thursday, July 21<sup>st</sup>  
4:00 pm - 10:00 pm  
\*\*\*\*\***

**Friday, July 22<sup>nd</sup>  
4:00 pm - 11:00 pm  
\*\*\*\*\***

**Saturday, July 23<sup>rd</sup>  
9:00 am - 11:00 pm**

**Check out our  
website for the daily  
fair schedule**

[www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com)

**HENDERSON COUNTY FAIR,  
INC.**

383 Sam Ball Way  
Henderson KY 42420

[www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com)  
(270) 860-6108

Call or email

[hendersoncountyfair@gmail.com](mailto:hendersoncountyfair@gmail.com)

# TRACTOR & TRUCK PULLS



JULY 19, 2016  
7:00 PM



## HENDERSON \* KENTUCKY

Fairgrounds \*\* New Pulling Track\*\*  
383 Sam Ball Way Henderson 42420

BEER  
GARDEN

ALSO  
FEATURING  
NON-SANCTIONED  
4WD GAS & DIESEL  
TRUCK PULLS  
"RUN WHAT-YA  
BRUNG"



THANKS TO OUR  
SPONSORS!



BECK'S

SPONSOR SPACE AVAILABLE!  
PUR YOUR COMPANY LOGO HERE!

### 4 CLASSES OF SANCTIONED PULLS

- 8500# LIMITED PRO STOCK
- 5800# MODIFIED
- 9500# LIMITED PRO STOCK
- 6200# 2WD TRUCKS

### 2 CLASSES OF NON-SANCTIONED

- "Run What-ya Brung"
- 4WD GAS TRUCK PULLS
- 4WD DIESEL TRUCK PULLS

### ADMISSION

- Adults \$10
- Students \$5
- Kids 5 & Under Free
- Pit Passes \$20-all ages

### GATES OPEN AT 5 PM

STAN WILLIAMS (270) 860-3820  
JONATHAN EBLEN (270) 454-0254



**HENDERSON COUNTY FAIR 2016**

**2ND ANNUAL**

**KLASSIX KRUISERS  
CAR SHOW**

**DOOR  
PRIZES**

**SATURDAY, JULY 23**

**SILENT  
AUCTION**

**REGISTRATION 9AM-NOON**

**TROPHY PRESENTATION AT 4PM**

**REGISTRATION FEE \$10**

**DASH PLAQUES  
FIRST 25 REGISTERED**

**FAN BELT TOSS  
CAKE WALK**

Top 20  
Best Chevy, Ford, Mopar,  
Non Big 3, Fair Choice  
Best Bike Trophy

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**FREE fair admission bracelet with each registration**

**Additional fair admission bracelets \$10**

**All fair events free with paid admission bracelet**

# HENDERSON COUNTY FAIR

## AMATEUR BACKYARD BBQ CONTEST

Saturday, July 23, 2016

Trophies  
Awarded  
to 3rd place

"Amateur" Divisions:  
\* Boston Butt \* Chicken\*  
\*Pork Ribs \* Dessert Specialty\*

Judging  
Starts at  
6:00 pm

Enter one or all four categories

**Pre-registration is required**

Download Entry Form & rules at: [www.hendersonkycountyfair.com](http://www.hendersonkycountyfair.com)

Fair Board Event Organizer: Harry Morgan (270) 724-6484

# B Cattle Company Presents

Friday & Saturday

**JULY 22 & 23, 2016**

FREE ADMISSION  
with paid \$10  
fair bracelet

Special  
Needs  
Rodeo  
Sat @ 3pm

Kids Meet & Greet  
6-7pm

# RODEO

# Henderson

Henderson County Fairgrounds

Beer Garden  
&  
Concessions



**7:00 PM  
Nightly**

Bull Riding \* Saddle Bronc Riding  
Team Roping \* Tie Down Calf Roping  
Steer Wrestling \* Ranch Bronc Riding  
\* Bareback Riding \*

Mutton Bustin\*Breakaway Roping  
Cowgirl Barrel Racing  
Calf Scramble

Added Money  
Entry fees \$45

383 Sam Ball Way, Henderson KY 42420  
Call in Monday & Tuesday, July 18 & 19 6pm-10pm (270) 625-2251

# OPEN CLASS EXHIBITS

## RULES AND REGULATIONS

**SUPERINTENDENTS:  
AMANDA HARDY & KATHY JOHNSTON**

### CANNING - PREMIUM OFFERED: \$516.00

1. Open to any exhibitor.
2. Exhibits will be accepted on MONDAY, JULY 18, 2016 from 5:00 p.m. until 7:00 p.m. Late entries will not be considered for a ribbon or premium.
3. Where there is only one entry in a class, the prize money will be awarded at the discretion of the judges, with First place awards earning \$3.00; Second place awards earning \$2.00; and Third place awards earning \$1.00
4. All canning exhibits must have been home processed during the 2015-2016 season, when applicable.
5. All canned items must use standard canning jars, lids, and appropriate canning methods to be accepted in the Fair exhibit, and to be considered for ribbons or premiums
6. Decision of the Judge is final
7. Exhibits, premium payouts and ribbons can be picked up at the Extension Office Monday, July 25 or after

#### **\*Jarden Home Brands makers of Ball and Kerr Fresh Preserving Award**

**Jarden Home Brands is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories. The judges will select first and second place winners in Fruit, Vegetable, Pickle, and soft spread entries. Entries designated First Place will receive two \$5 coupons for Ball or Kerr Fresh Preserving Products and one \$3 coupon for Ball Pectin Products. Entries designated Second Place will receive one \$5 coupon for Ball or Kerr Fresh Preserving Products and one \$3 coupon for Ball Pectin Products.**

### CANNING - FRUITS

Use STANDARD unopened pint or quart jars. Can be whole fruit, or pieces of fruit

- 1156-Peaches
- 1157-Apples
- 1158-Cherries
- 1159-Blackberries
- 1160-Pears
- 1161-Applesauce
- 1162-Grape Juice
- 1163- Berries
- 1164-Collection of quart canned fruit-4 kinds 4 jars
- 1165- Other fruit not mentioned above

# OPEN CLASS EXHIBITS (continued)

## CANNING - VEGETABLES

Use STANDARD unopened pint or quart jars.

- |                                      |  |
|--------------------------------------|--|
| 1166-Green Beans                     | 1176-Lima Beans                                      |
| 1167-Tomatoes                        | 1177-Corn  |
| 1168-Tomato Juice                    | 1178- Butter Beans                                   |
| 1169-Carrots                         | 1179- Potatoes                                       |
| 1170-Squash                          | 1180- Okra   |
| 1171-Kraut                           | 1181- Banana Peppers                                 |
| 1172-Baby Beets                      | 1182- Hot Peppers                                    |
| 1173-Soup Mixture                    | 1183- Sauerkraut                                     |
| 1174-Succotash (Butter Beans & Corn) | 1184-Collection of canned vegetables-4 kinds, 4 jars |
| 1175-Peas                            | 1185- Other vegetables not mentioned above           |

## CANNING - PICKLES AND RELISHES

Pints Only.

- |                                     |                           |
|-------------------------------------|---------------------------|
| 1186-Cucumber pickles – sweet       | 1200-Corn relish          |
| 1187-Cucumber pickles - dill        | 1201-Sweet Relish         |
| 1188-Peach Pickles                  | 1202-Pepper Relish        |
| 1189-Watermelon Pickles             | 1203- Green Tomato Relish |
| 1190-Bread and Butter Pickles       | 1204- Ripe Tomato Relish  |
| 1191-Green Tomato Pickles           | 1205-Any Other Relish     |
| 1192-Beet Pickles                   | 1206-Chili Sauce          |
| 1193-Squash Pickles                 | 1207-Tomato Ketchup       |
| 1194- Lime Pickles                  | 1208-Green Tomato Ketchup |
| 1195- Pickled Okra                  | 1209- Spaghetti Sauce     |
| 1196- Pickled Peppers               | 1210-Salsa                |
| 1197- Pickled Vegetables            | 1211-Chow Chow            |
| 1198- Pickled Fruit                 | 1212-Chutney              |
| 1199-Any pickle not mentioned above |                           |

## CANNING - SOFT SPREADS - JELLIES, JAMS, PRESERVES

Pint or Jelly Jars.

- |   |   |
|---|---|
| 1213-Apple Jelly                          | 1228-Plum Preserves                           |
| 1214-Blackberry Jelly                     | 1229-Cherry Preserves                         |
| 1215-Cherry Jelly                         | 1230-Pear Preserves                           |
| 1216-Grape Jelly                          | 1231-Apple Preserves                          |
| 1217-Plum Jelly                           | 1232-Peach Preserves                          |
| 1218-Strawberry Jelly                     | 1233-Strawberry Preserves                     |
| 1219- Raspberry Jelly                     | 1234- Blackberry Preserves                    |
| 1220- Blueberry Jelly                     | 1235- Raspberry Preserves                     |
| 1221-Any other Jelly, not mentioned above | 1236- Any other preserves not mentioned above |
| 1222-Blackberry Jam                       | 1237-Orange Marmalade                         |
| 1223-Strawberry Jam                       | 1238- Citrus Marmalade                        |
| 1224-Blueberry Jam                        | 1239-Apple Butter                             |
| 1225- Raspberry Jam                       | 1240-Peach Butter                             |
| 1226- Blueberry Jam                       | 1241-Pear Butter                              |
| 1227-Any other Jam, not mentioned above   |   |

# OPEN CLASS EXHIBITS (continued)

## BAKED GOODS - PREMIUM OFFERED: \$264.00

1. Open to any exhibitor
2. Exhibits will be accepted on MONDAY, JULY 18, 2016 from 5:00 p.m. until 7:00 p.m. Late entries will not be considered for a ribbon or premium.
3. Where there is only one entry in a class, the prize money will be awarded at the discretion of the judges, with First place awards earning \$3.00; Second place awards earning \$2.00; and Third place awards earning \$1.00
4. All baked goods must have been made within 4 days of enter date.
5. No commercial mixes may be used.
6. All food should be on a paper plate in zipper plastic bags.
7. Decision of the Judge is final.
8. Premium payouts and ribbons can be picked up at the Extension Office Monday, July 25 or after.

## BAKED GOODS - BREADS

- 1250- Biscuits (4)
- 1251- Corn sticks or muffins (4)
- 1252- Berry muffins (may use any kind of berry) (4)
- 1253- Yeast rolls (4)
- 1254- Yeast bread- (1/2 loaf)
- 1255- Whole wheat bread (1/2 loaf)
- 1256- Sour dough bread (1/2 loaf)
- 1257- Nut bread (1/2 loaf)
- 1258- Banana bread (1/2 loaf)
- 1259- Any other sweet bread (1/2 loaf)
- 1260- Coffee cake (1/2 loaf)
- 1261- Cinnamon rolls (4)

\*Mini loaf pan is acceptable.

## BAKED GOODS - CAKES

- 1262- German chocolate cake, any frosting
- 1263- Yellow cake, any frosting
- 1264- White cake, any frosting
- 1265- Chocolate cake, any frosting
- 1266- Angel food cake
- 1267- Pound cake
- 1268- Jam cake
- 1269- Your favorite cake not listed
- 1270- Cup cakes iced (4)
- 1271- Decorated cake

\*Only bring ¼ of a cake.

# OPEN CLASS EXHIBITS (continued)

## BAKED GOODS - COOKIES

- 1272- Brownies (4)
- 1273- Oatmeal cookies (4)
- 1274- Chocolate chip cookies (4)
- 1275- Sugar cookies (4)
- 1276- Fruit cookies (4)
- 1277- Bar cookies (4)
- 1278- Your favorite cookies not listed (4)
- 1279- Plate of assorted cookies, 4 different kinds

## BAKED GOODS - PIES

- 1280- Nut pie
- 1281- Chess pie
- 1282- Fruit pie
- 1283- Any other pie

\*Only need a  $\frac{1}{4}$  of a pie or a mini pie.

## BAKED GOODS - CANDIES

- 1284- Chocolate covered nut and/or raisin (4)
- 1285- Chocolate fudge (4)
- 1286- Caramel fudge (4)
- 1287- Divinity (4)
- 1288- Bourbon balls (4)
- 1289- Noodle candy (4)
- 1290- Molded or decorated (4)
- 1291- Other candy not listed (4)
- 1292- Nut Brittle (4)
- 1293- Plate of assorted candy, 4 different kinds

# OPEN CLASS EXHIBITS (continued)

## PHOTOGRAPHY DIVISION - PREMIUM OFFERED: \$162.00

1. Open to any exhibitor
2. Exhibits will be accepted on MONDAY, JULY 18, 2016 from 5:00 p.m. until 7:00 p.m. Late entries will not be considered for a ribbon or premium.
3. Where there is only one entry in a class, the prize money will be awarded at the discretion of the judges, with First place awards earning \$3.00; Second place awards earning \$2.00; and Third place awards earning \$1.00
4. Decision of the Judge is final.
5. Premium payouts and ribbons can be picked up at the Extension Office Monday, July 25 or after.

**Prints can be 3" X 5", 4" X 6". No other size will be allowed. Do not frame or mount—All pictures will be pinned onto a display board. Pictures must be taken by person entering them. On the back of each photo, your name and class number must be present PICTURE MUST HAVE BEEN TAKEN SINCE LAST YEAR'S FAIR IN JUNE.**

## PHOTOGRAPHY DIVISION - BLACK AND WHITE

- 1300– Portraits (heads or full figure, posed or informal)
- 1301– Human Interest (candid, people interacting)
- 1302– Scenic (landscapes, water, sunsets, building, roads, etc.)
- 1303– Floral (flowers, gardens, plants)
- 1304– Animals (wild or domestic, pets)
- 1305– Children (including babies)
- 1306– Unclassified (abstract, still life, humor, houses, illustrative)

## PHOTOGRAPHY DIVISION - COLOR

- 1310– Portraits (heads or full figure, posed or informal)
- 1311– Human Interest (candid, people interacting)
- 1312– Scenic (landscapes, water, sunsets, buildings, road, etc.)
- 1313– Floral (flowers, garden, plants)
- 1314– Animals (wild or domestic, pet)
- 1315– Children (including babies)
- 1316– Unclassified (abstract, still life, humor, houses, illustrative)

## PHOTOGRAPHY DIVISION - RESTORING OLD PHOTOS

- 1320– Human (portraits, candid, children, people interacting)
- 1321– Nature (scenic, floral, animals)

## PHOTOGRAPHY DIVISION - ENHANCED

You must submit the original photo along with your enhanced photo.

- 1330– Portraits (head or full figure, posed or informal)
- 1331– Human Interest (candid, people interacting)
- 1332– Scenic (landscapes, water, sunsets, buildings, roads, etc.)
- 1333– Floral (flowers, gardens, plants)
- 1334– Animals (wild or domestic, pets)
- 1335– (Children including babies)
- 1336– Unclassified (abstract, still life, humor, houses, illustrative)

# OPEN CLASS EXHIBITS (continued)

## PHOTOGRAPHY DIVISION - COLLAGE OF 3 PHOTOS

All three photos must be displayed together (attached to a poster or cardstock)

1340– Human (portraits, candid, children, people interacting)

1341– Nature (scenic, floral, animals)

## PHOTOGRAPHY DIVISION - COLLAGE OF 5 PHOTOS

All five photos must be displayed together (attached to a poster or cardstock)

1350– Human (portraits, candid, children, people interacting)

1351– Nature (scenic, floral, animals)

## HAM DIVISION - PREMIUM OFFERED: \$12.00

1400– Smoked

1401– Non-smoked

# HORTICULTURE/AGRICULTURE EXHIBITS— OPEN CLASS RULES AND REGULATIONS

**SUPERINTENDENTS:**      **Audra Pirtle, Extension Master Gardener**  
   **Andy Rideout, Horticulture Agent**

## **PREMIUM Offered: \$588.00**

1. Open to any exhibitor.
2. Exhibits will be accepted on MONDAY, July 18, 2016 from 5:00 p.m. until 7:00 p.m. Late entries will not be considered for a ribbon or premium. The decision of the judge is final.
3. Where there is only one entry in a class, the prize money will be awarded at the discretion of the judges, with First place awards earning \$3.00; Second place awards earning \$2.00; and Third place awards earning \$1.00.
4. All exhibits must have been home grown during the 2015-2016 season, where applicable.
5. Exhibits and premium payouts will be released from the Fairgrounds on Sunday July 24, 2016 from 1:00 p.m. to 3:00 p.m.

## **AGRICULTURE—FIELD CROPS**

Class 1000	10 ears white corn (from 2015 crop)
Class 1001	10 ears yellow corn (from 2015 crop)
Class 1002	Best bale Alfalfa hay (20 pound bale)
Class 1003	Best bale Timothy hay (20 pound bale)
Class 1004	Best bale Red Clover hay (20 pound bale)

## **HORTICULTURE—Container Plants and Hanging Baskets**

Class 1005	Dumcanes and Dracaena	Class 1015	Orchids
Class 1006	Bamboo and Grass like plants	Class 1016	Palms
Class 1007	Begonias	Class 1017	Pereromias and Pileas
Class 1008	Geraniums	Class 1018	Succulents
Class 1009	Fuchsias	Class 1019	Vines
Class 1010	Cacti	Class 1020	Terrarium
Class 1011	Colorful Foliage	Class 1021	More than one variety of plant
Class 1012	Ficus	Class 1022	Any other plant
Class 1013	Fruited plants	Class 1023	Container shrub (5 gallon or smaller)
Class 1014	African Violets	Class 1024	Container tree (15 gallon or smaller)

## **HORTICULTURE (continued)—Cut Plant Material**

Class 1025	Annuals—one stem per container
Class 1026	Annuals—three stems, one variety, per container
Class 1027	Perennials—one stem per container
Class 1028	Perennials—three stems, one variety, per container
Class 1029	Broadleaf Evergreens—one stem per container
Class 1030	Broadleaf Evergreens—three stems, one variety, per container
Class 1031	Needled Evergreens—one stem per container
Class 1032	Needled Evergreens—three stems, one variety, per container
Class 1033	Deciduous Trees and Shrubs—one stem per container
Class 1034	Deciduous Trees and Shrubs—three stems, one variety, per container

## **HORTICULTURE—Decorative Flower Displays**

Class 1035	Dried Flower Design Display
Class 1036	Fresh Flower Design Display
Class 1037	Combination Dried and Fresh Flower Design Display

## **HORTICULTURE—Fruits and Nuts**

Class 1038	Apples - red varieties - 3 per plate
Class 1039	Apples - yellow varieties - 3 per plate
Class 1040	Apples - green varieties - 3 per plate
Class 1041	Peaches - yellow varieties - 3 per plate
Class 1042	Peaches - white varieties - 3 per plate
Class 1043	Nectarines - 3 per plate
Class 1044	Grapes - Blue varieties - 3 bunches per plate
Class 1045	Grapes - Red varieties - 3 bunches per plate
Class 1046	Grapes - white varieties - 3 bunches per plate
Class 1047	Pears - any variety - 3 per plate
Class 1048	Plums - any variety - 3 per plate
Class 1049	Persimmons - 3 per plate
Class 1050	Paw Paws - 3 per plate
Class 1051	Best Blueberries - 1 pint
Class 1052	Best Raspberries - 1 pint
Class 1053	Best Blackberries - 1 pint
Class 1054	Pecans - 1 pint
Class 1055	Black Walnuts - 1 pint
Class 1056	English (Persian) Walnuts - 1 pint
Class 1057	Chinese Chestnuts - 1 pint
Class 1058	All Other Nut Varieties - 1 pint

## **HORTICULTURE—Decorative Fruits and Nut Basket**

Class 1059	Decorative Fruit and Nut Display - 1 gallon to 1 bushel in size
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## HORTICULTURE (continued)—Vegetables and Melons

Class 1060	Pole Beans - 6 per plate
Class 1061	Bush Beans - 6 per plate
Class 1062	Lima Beans - 6 per plate
Class 1063	Beets - 6 per plate, tops cut to four inches
Class 1064	Cabbage - 1 head
Class 1065	Carrots - 6 per plate, with tops
Class 1066	Slicing Cucumbers - 3 per plate
Class 1067	Pickling Cucumbers - 6 per plate
Class 1068	Greens - any variety - 1 peck
Class 1069	Green bunching Onions - 6 per plate
Class 1070	White, matured, Onions - 3 per plate
Class 1071	Yellow, matured, Onions - 3 per plate
Class 1072	Red, matured, Onions - 3 per plate
Class 1073	Okra - 6 per plate
Class 1074	Eggplant - 1 per plate
Class 1075	Peas - 6 per plate
Class 1076	Large, Green Peppers - 3 per plate
Class 1077	Large, Red Peppers - 3 per plate
Class 1078	Small, Red Peppers - 5 per plate
Class 1079	Potatoes (Irish or Red) - 5 per plate
Class 1080	Rhubarb - 6 per plate
Class 1081	Yellow Summer Squash - 3 per plate
Class 1082	Green Summer of Italian Squash - 3 per plate
Class 1083	Acorn Squash - 1 per plate
Class 1084	Butternut Squash - 1 per plate
Class 1085	White Sweet Corn, with husk, 6 ears per plate
Class 1086	Yellow Sweet Corn, with husk, 6 ears per plate
Class 1087	Bi-Color Sweet Corn, with husk, 6 ears per plate
Class 1088	Red, Large Tomatoes - 3 per plate
Class 1089	Pink, Large Tomatoes - 3 per plate
Class 1090	Yellow, Large Tomatoes - 3 per plate
Class 1091	Cherry or Pear Tomatoes, any color - 3 per plate
Class 1092	Gourds, any type - 3 per plate
Class 1093	Watermelons, any variety - 1 melon
Class 1094	Cantaloupes, any variety - 1 melon
Class 1095	Largest Watermelon - 1 melon
Class 1096	Largest Tomato (green or ripe) - 1 per plate
Class 1097	Largest Potato (Red or Irish) - 1 per plate
Class 1098	Tomatillo - 3 per plate
Class 1099	Grape Tomatoes - 3 per plate
Class 1100	Banana Pepper - 3 per plate

# FFA DEPARTMENT

## SUPERINTENDENTS

**Kristy Lancaster**

**Hannah Clifton**

## RULES AND REGULATIONS

1. *All FFA classes are open only to Henderson County Vocational Agriculture students.*
2. *All entries must be completed during the current project year and must have been produced in conjunction with an approved project sponsored by this organization.*
3. *All exhibits in this division will be judged on the Danish System.*
4. *Any exhibit that does not come up to standard judged worthy of a ribbon will not be awarded a ribbon.*
5. *Premiums will be paid to exhibitor when the exhibit is released from the fair.*
6. *Exhibits will be received on Monday, July 18, 2016, from 5 to 7 p.m.*
7. *Exhibit items will be released from the Fairgrounds on Sunday, July 24, 2016, 1 to 3 p.m..*
8. *Premium money offered: \$500.00*

## FFA CROPS

Class 3000	2 stalks of yellow corn from the current year's project
Class 3001	2 stalks of white corn from the current year's project
Class 3002	potted plant of burley tobacco from the current year's project
Class 3003	potted plant of dark tobacco from the current year's project
Class 3004	½ bale of alfalfa hay from current year's project
Class 3005	½ bale of red clover hay from current year's project
Class 3006	½ bale of timothy hay from current year's project
Class 3007	½ bale of Other Grass Hay from current year's project
Class 3008	½ bale of Mixed hay, from current year's project
Class 3009	8 ears of yellow corn, from the previous year's crop
Class 3010	8 ears of yellow corn, from the current year's crop
Class 3011	½ gallon of shelled yellow corn, from previous year's crop
Class 3012	8 ears of White corn, from previous year's crop
Class 3012	8 ears of White corn, from current year's crop
Class 3013	½ gallon of shelled white corn, from previous year's crop
Class 3014	3 stalks of soybeans, from current year's crop with roots intact
Class 3015	1 gallon of soybeans from the previous year's crop
Class 3016	Potted soybean plant from the current year's project (one plant per container)
Class 3017	½ gallon of Wheat from current year's crop

# FFA DEPARTMENT (continued)

## FFA HORTICULTURE AND POTTED PLANTS

Class 3018	Terrariums
Class 3019	Dish Gardens (desert or tropical)
Class 3020	Vegetable bucket garden (grown in container, not dug out of a garden)
Class 3021	Annual bucket gardens
Class 3022	House Plants
Class 3023	Hanging Baskets
Class 3024	Garden/Orchard Display - maximum size is a 2'x3' area; minimum of five types of produce
Class 3025	Tomatoes - plate of five (must be ripe, red or yellow color only)
Class 3026	Peppers - Hot, Bell, or sweet; plate of five
Class 3027	Cucumbers - Slicing or pickling; plate of five
Class 3028	Beans - Snap or Lima; plate of 12
Class 3029	Corn - sweet, in the husk with silks, plate of five ears
Class 3030	Beets - plate of 6
Class 3031	Carrots - plate of 6
Class 3032	Green Onions - bunch of 12
Class 3033	Onions - red, white, or yellow - plate of 6
Class 3034	Okra - plate of 6
Class 3035	Eggplant - plate of 1
Class 3036	Squash - yellow or zucchini - plate of 3
Class 3037	Largest tomato (by weight) – must be ripe; red or yellow only
Class 3038	Largest Cabbage (by weight)
Class 3039	Largest Pumpkin (by weight)
Class 3040	Red Potatoes (1 peck)
Class 3041	White Potatoes (1 peck)
Class 3042	Sweet Potatoes (1 peck)
Class 3043	Floral design - Dried Flowers
Class 3044	Floral design - Silk Flowers
Class 3045	Floral design - Fresh Flowers
Class 3046	Cacti
Class 3047	Ferns
Class 3048	Blooming Plants
Class 3049	Foliage Plants
Class 3050	African violet
Class 3051	Landscape Design Display
Class 3052	Fruit and Vegetable Display – 10 fruits or vegetables of different varieties

# FFA DEPARTMENT (continued)

## FFA PHOTOGRAPHY

*PHOTOS ARE TO BE AGRICULTURE RELATED. MINIMUM SIZE IS 4"X6"; MAXIMUM SIZE IS 9"X12". ALL PHOTOS MUST BE FRAMED (ANY TYPE OF FRAME ACCEPTED). LIMIT OF 2 PER CATEGORY PER STUDENT*

- |             |   |
|-------------|---|
| Class 3053  | Black and White Photos  |
| Class 3054  | Colored Photos  |
| *Class 3055 | Single black and white. Horticultural subject or activity (Maximum size – 8" x12" |
| *Class 5056 | Single Color. Horticultural subject or activity (Maximum size – 8"x12"            |
| *Class 5057 | Sequence of 4 photos. B/W or color representing a horticultural event or act      |
| *Class 5058 | Horticulture collection (b/w or color) consisting of 6 photos                     |

\*= Not a State Fair entry for Henderson County FFA

## AG MECHANICS

- |            |   |
|------------|---|
| Class 5059 | Individual Ag Mechanics Exhibit – Large       |
| Class 5060 | Individual Ag Mechanics Exhibit – medium      |
| Class 5061 | Individual Ag Mechanics Exhibit – Small       |
| Class 5062 | Individual Ag Mechanics Exhibit - Restoration |

# Henderson County Riverside Riders 4-H Club



## Horse Show

# July 16, 2016

**Gates Open: 8:00 am Show Starts: 10:00 am**

**High Point Winners for each Division**

**Henderson Co. Fair Grounds**



### Classes:

1. Open Halter
2. Jr. Showmanship
3. Sr. Showmanship
4. Open Showmanship
5. Jr. Walk-Trot
6. Sr. Walk-Trot
7. Open Walk-Trot
8. Jr. Western Pleasure
9. Sr. Western Pleasure
10. Open Western Pleasure
11. Jr. Ranch Pleasure
12. Sr. Ranch Pleasure
13. Open Ranch Pleasure
14. Jr. Horsemanship
15. Sr. Horsemanship
16. Open Horsemanship  
(Stick Horse Race)
17. Jr English Walk-Trot
18. Sr. English Walk-Trot
19. Open English Walk-Trot

20. Jr English Pleasure
21. Sr. English Pleasure
22. Open English Pleasure
23. Jr. Equitation
24. Sr. Equitation
25. Jr. Stakes
26. Sr. Stakes
27. Open Stakes
28. Jr. Poles
29. Sr. Poles
30. Open Poles
31. Jr. Flags
32. Sr. Flags
33. Open Flags
34. Jr. Barrels
35. Sr. Barrels
36. Open Barrels

**Jr. (13 & Under)**

**Sr. (14-18)**

**Open: (All age)**

**Class Cost:**

**\$ 5.00 per class**

**\$ 35.00 All Day**

**In Case of Rain**

**Call Before You Haul  
Or for any Questions!!**

**Ginger Stovall**

**1(270) 860-9330**

**Craig Stone**

**1(270) 577-7170**

**Doug Simpson**

**1(270) 860-1643**

**All 4-H Members Must Wear a Helmet!**

**Follow us on Facebook at  
Riverside Riders 4-H Horse Club  
For updates on future events!**

**Health Papers and Coggins Required**

**Patterns will be posted at announcers stand,  
30 minutes before the show starts!**

**All Judges Decisions are final!**

**Concessions will be available.**

**No Alcohol!**

**SCHEDULE CHANGES/ANNOUNCEMENTS MADE  
AT SHOW TAKE PRECEDENCE OVER SHOW BILL.  
BREAKS WILL BE UTILIZED AS REQUIRED TO  
ENSURE CLASSES/SHOW FLOW SMOOTHLY.**

THE HENDERSON COUNTY RIVERSIDE RIDERS ITS MEMBERS, LEADERS, AGENTS AND VOLUNTEERS ALONG WITH THE HENDERSON COUNTY FAIR BOARD, ITS MEMBERS, OFFICERS AND VOLUNTEERS WILL NOT BE HELD RESPONSIBLE FOR ANY THEFT, ACCIDENT, INJURY OR LOSS THAT MAY OCCUR TO ANY PERSON, ANIMAL OR PROPERTY OR DAMAGE TO ANY VEHICLE AT THE SHOW AND THE EXHIBITOR AND/OR SPECTATOR SHALL HOLD HARMLESS AND INDEMNIFY AGAINST ANY LEGAL PROCEEDINGS FROM SUCH INCIDENT.

# Henderson County's 4-H Fun Dog Show

**Friday, July 22, 2016  
Henderson County Fairgrounds**



**Registration starts at 5:00 p.m.  
Show starts at 5:30 p.m.**

General Rules: 1) Only ages 4 through 19 may participate.

- A. Cloverbuds (Under 9).
- B. Junior (9-13 year old youth).
- C. Senior (14-19 year old youth).

2) Dogs only.

3) Dogs must be on a leash.

4) Dogs must be spayed or neutered if over the age of 12 months.

5) Cruelty or rough handling of dogs will not be permitted.

6) There will be an entry fee of \$1.00 per class.

7) All animals should be deemed in good health by owner and veterinarian. Dogs must have current health records of rabies vaccines. Puppies should not be younger than 4 months.

8) Youth are responsible for the clean up of their dogs' droppings.

9) Classes can be combined or split at the discretion of the management.

Classes:

## Cloverbud

Showmanship for dogs under 25 lbs.

Showmanship for dogs between 25 to 60 lbs.

- ♦ Showmanship will be judged on the way child handles dog.

Most Handsome male dog.

Prettiest Female dog.

Best Trick.

- ♦ Child will have 15 seconds or less to show best trick.

Best costume (there will be a short break following this class).

## Junior / Senior

Showmanship for dogs under 25 lbs.

Showmanship for dogs between 25 to 60 lbs.

Showmanship for large dogs 60 lbs. and up.

- ♦ Showmanship will be judged on the way child handles dog.

Most handsome male dog.

Prettiest Female dog.

Best Trick.

- ♦ Child will have 15 seconds or less to show best trick.

Best costume (there will be a short break following this class).

## **General Notice:**

This is an amateur, not a professional competition. We hope that the children and youth involved will have fun and increased confidence in themselves!

**The fair costs \$10 to get in. Only one pass per dog (for the youth) will be given at entrance the rest of your party will have to pay to get in but that gives you access to the fair the rest of the night!! Also, due to limited parking, please walk from the parking lot parked in or use the bus provided to transport your dog to the fair.**

Prizes will be awarded!

For more information please contact Henderson County Cooperative Extension Office: 270-826-8387 or e-mail Allie Druin, 4-H agent, at [Allie.Druin@uky.edu](mailto:Allie.Druin@uky.edu) or 4-H assistant, Christi Johnson at [Christina.Johnson@uky.edu](mailto:Christina.Johnson@uky.edu)

Leaders, Agents, and Volunteers, along with the Henderson County Parks Dept & Fair Board, Members, Officers, Henderson County Fiscal Court, and Volunteers will not be held responsible for any theft, accident, injury or loss that may occur to any person, animal, or property or damage to any vehicle at the show and exhibitor/spectator shall hold harmless and indemnify against any legal proceedings from such incident.

# 2016 Henderson, Kentucky Fair

## Project Entries Due

Monday, July 18, 2016

5 p.m. to 7 p.m.

Fairground Exhibit Hall

## Exhibit Displays

Come see exhibits on display

Wednesday, July 20, 2016 through

Saturday, July 23, 2016

Between the hours 6 p.m. - 10:00 p.m.

## Exhibit Removal

All exhibits must be removed between

1 p.m. - 3 p.m. on Sunday, July 24, 2016 from the Fairgrounds Exhibit Hall

All perishable items like breads, foods, vegetables will be discarded.

# 2016 Kentucky State Fair Admission

*If your exhibit(s) are chosen as a Henderson County Fair category champion, your exhibit will advance to the 2016 Kentucky State Fair. There you will compete once again for premium and ribbon awards and your project will be on display for two weeks at one of the best state fairs in the nation! You can also purchase Advanced State Fair Tickets for \$2.00 per person if you have item(s) being displayed at the State Fair. Please contact the Extension Office by Thursday, July 21, 2016 to order your ticket.*

*Exhibitors for the 2016 Kentucky State Fair will be asked to bring nonperishable exhibits to the Henderson County Extension Office between 8:30 a.m. and noon, Monday, August 8, 2016. Perishable exhibits will only be accepted for 1 hour on Sunday, August 14 between 3 p.m. and 4 p.m. All exhibits must be prepared according to state rules. Project pick up after the State Fair will be for 1 day only, Thursday, September 1, 2016 between the hours of 10:00 am and 4:00 pm. If you cannot pick up the items, it is your responsibility to make arrangements for someone else to pick up items on this date. Jeremiah serves as contact agent for State Fair 4-H Exhibits.*

## 2101–2103 Tobacco

**CAUTION:** *The 4-H tobacco exhibit rules and classes are determined by the state fair committee not the 4-H office; therefore, there could be changes to this category. This should be used only as a guide. The classes below are taken from the 2015 Kentucky State Fair catalog. The final decisions will not be made until June 2016 by the state fair board. You may call the Henderson County Extension Office for entry guidelines – bring exhibits accordingly. Classes include Burley & Dark Divisions: Stripped, Best Crop Growing Plant, Green Stick, & Potted. **(NO TOBACCO GRADING)***

### **BURLEY DIVISION - STRIPPED**

All 4-H Burley should be entered as Division 2101.

- Class 5 - **Flying**
- Class 6 - **Lug**
- Class 7 - **Leaf**
- Class 8 - **Tip**

### **BURLEY - BEST CROP**

- Class 15 - **Best Crop, 4-H, 4 grades**

### **DARK TOBACCO**

All 4-H Dark Tobacco should be entered as Division 2102.

- Class 26 - **4-H Best Crop (2 hands-20 leaves each grade)**

### **4-H CLASS GREEN DARK TOBACCO (BY STICKS):**

- Class 31 - **Dark**

### **GROWING DARK TOBACCO PLANT**

- Class 33 - **Best potted growing plant of Dark Tobacco, any type.**

Green Stick and Potted Burley Tobacco should be entered as Division 2103.

### **4-H CLASS GREEN TOBACCO (BY STICKS):**

- Class 36 - **Burley**

- Class 39 - **Best potted growing plant of Burley Tobacco**

## 6013.1 4-H Country Ham Project

*Class ages are 4-H age (NOT current age at time of State Fair):*

### **JUNIOR DIVISION:**

- Class 545 - 9 years old (Smoked & Non-Smoked)
- Class 546 - 10 years old (Smoked & Non-Smoked)
- Class 547 - 11 years old (Smoked & Non-Smoked)
- Class 548 - 12 years old (Smoked & Non-Smoked)
- Class 549 - 13 years old (Smoked & Non-Smoked)

### **SENIOR DIVISION:**

- Class 550 - 14 years old (Smoked & Non-Smoked)
- Class 551 - 15 years old (Smoked & Non-Smoked)
- Class 552 - 16-18 years old (Smoked & Non-Smoked)

Awards will be sponsored by the Kentucky Ham Producers Association and the Kentucky Commissioner of Agriculture.

# 6015 Horticulture & Plant Science

*Plants MUST be grown by exhibitor for at least 6 months. 4-H members may enter one project per class in the Horticulture Department. Youth should NOT use garden soil in containers. Use well-drained, disease-free potting soil for all containers.*

- Class 561 - **Environmental Awareness** (Such as but not limited to:) A one page description of project must accompany entry item (type or printed neatly) to be eligible for entry.
  - A. Tree planting on city property, roadways, parks, etc.
  - B. Home landscaping
  - C. Composting
- Class 562 - **Production and Marketing** (such as but not limited to:)
  - A. Vegetable garden planted for home and/or market use.
  - B. The planting, production, or management of fruit plantings.
  - C. The planting, production, or management of trees, shrubs, greenhouse crops or garden perennials.
- Class 563 - **Experimental Horticulture** (such as but not limited to:) A one page description project must accompany entry item (type or printed neatly) to be eligible for entry.
  - A. "Science Fair" type of exhibit involving experimental work with plants.
  - B. Comparison of different varieties of vegetables or annual flowers.
  - C. Comparison of mulching or other cultural practices.
- Class 564 - **Horticultural Project Exhibits** (such as but not limited to:) A one page description of project must accompany entry item (type or printed neatly) to be eligible for entry.
  - A. How to propagate plants
  - B. How to force spring bulbs
  - C. How to start seeds
  - D. How to graft cacti
  - E. How to dry herbs

## **PLANT DISPLAY:**

- Class 565 - **Terrarium**
- Class 566 - **Dish garden (desert or tropical)**
- Class 567 - **Vegetable container garden** (vegetable grown in a container - not dug out of the garden)
- Class 568 - **Annual container gardens** (non-vegetable)
- Class 569 - **House plants**
- Class 570 - **Hanging baskets**
- Class 571 - **Herb container garden**
- Class 572 - **Window box display**
- Class 573 - **Upcycle container garden** (previously used container recycled, example, wood pallet garden)

## **GARDEN AND/OR ORCHARD DISPLAY:**

- Class 574 - **The exhibitor may exhibit as many different fruits and/or vegetables from their garden as desired.** Any size or type (minimum of five types) of produce may be displayed in the 2'x3' area provided for each exhibit. The exhibit must be in a display container (box or basket) which can be easily moved. Vegetables will not be returned to exhibitor.



## 6015 Horticulture & Plant Science (continued)

4-H'ers may also exhibit plates of vegetables. A white paper plate for vegetables must be supplied by the exhibitor.

- Class 575 - **Tomato** (5 per plate) must be ripe (red or yellow color only) cherry type
- Class 576 - **Tomato** (5 per plate) **beef steak**
- Class 577 - **Tomato** (5 per plate) **heirloom**
- Class 578 - **Peppers , hot** (5 per plate)
- Class 579 - **Peppers - bell** (5 per plate)
- Class 580 - **Peppers - sweet** (5 per plate)
- Class 581 - **Cucumbers, slicing** (5 per plate)
- Class 582 - **Cucumbers, pickling** (5 per plate)
- Class 583 - **Beans, snap or lima** (12 per plate)
- Class 584 - **Corn, sweet** (in the husk with silks) (5 ears per plate)
- Class 585 - **1 whole Cantaloupe halved**
- Class \*12 - **Beets** - plate of 6
- Class \*13 - **Carrots** - plate of 6
- Class \*14 - **Green Onions** - bunch of 12
- Class \*15 - **Onions** - red, white, or yellow - plate of 6
- Class \*16 - **Okra** - plate of 6
- Class \*17 - **Eggplant** - plate of 1
- Class \*18 - **Squash - yellow or zucchini** - plate of 3
- Class \*22 - **Red Potatoes** (1 peck)
- Class \*23 - **White Potatoes** (1 peck)
- Class \*24 - **Sweet Potatoes** (1 peck)
- Class \*25 - **Floral design - Dried Flowers**
- Class \*26 - **Floral design - Silk Flowers**
- Class \*27 - **Floral design - Fresh Flowers**
- Class \*28 - **Cacti**
- Class \*29 - **Ferns**
- Class \*30 - **Blooming Plants**
- Class \*31 - **Foliage Plants**
- Class \*32 - **African Violet**



*The largest vegetable may not be the highest quality, nevertheless, it is unique. The largest entry in each of the following classes will receive a class champion ribbon.*

- Class 586 - **Largest Tomato** (by weight) Must be ripe (red or yellow color only)
- Class 588 - **Largest Pumpkin** (by weight)
- Class 589 - **Largest Watermelon** (by weight)

= This is not a State Fair entry for Henderson County 4-H

## 6018 4-H Crops Project

- Class \*10 - **2 stalks of yellow corn from the current year's project**
- Class \*11 - **2 stalks of white corn from the current year's project**
- Class 600 - **Alfalfa hay**, ½ bale (no full bales accepted) from the current year's project crop, neatly tied and labeled.
- Class 601 - **Red clover hay**, ½ bale (no full bales accepted) from the current year's project crop, neatly tied and labeled.
- Class 602 - **Timothy Hay**, ½ bale (no full bales accepted) from this current year's project crop, neatly tied and labeled.  
Place hay in a double strength plastic bag.
- Class 603 - **Other Grass Hay**, ½ bale (no full bales accepted) from the current year's project crop, neatly tied and labeled. Place hay in a double strength plastic bag.
- Class 604 - **Mixed Hay**, ½ bale (no full bales accepted) from the current year's project crop, neatly tied and labeled.
- Class 605 - **Yellow-ear, from the previous year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 606 - **Yellow-ear, from the current year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 607 - **Yellow-shelled, from the previous year's crop**, 0.5 gallon in a container, and labeled to show variety and yield.
- Class 608 - **White-ear, from the previous year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 609 - **White-ear, from the current year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 610 - **White-shelled, from the previous year's crop**, 0.5 gallon in a container, and labeled to show variety and yield.
- Class 611 - **White Popcorn-ear, from the previous year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 612 - **Red Popcorn-ear, from the previous year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 613 - **Yellow Popcorn-ear, from the previous year's crop**, 8 ears shucked, and labeled with variety and yield.
- Class 614 - **Soybeans from the current year's crop**, three stalks tied together below leaves, with roots intact, but free of soil, and labeled to show variety.

Class 615 - **Soybeans from the previous year's crop**. 1-gallon zip lock bag, and labeled to show variety and yield.

= This is not a State Fair entry for Henderson County 4-H

- Class 617 - **Grain Sorghum from the current year's crop**, three stalks tied together below leaves, with roots intact, but free of soil, and labeled to show variety.
- Class 618 - **Grain Sorghum from the previous year's crop**, 1-gallon zip lock bag, and labeled to show variety and yield.
- Class 619 - **Sweet sorghum from the current year's crop**, three stalks tied together below leaves, with roots intact, but free of soil, and labeled to show variety.
- Class 620 - **Wheat from the current year's crop**, 0.5 gallon in a container, and labeled to show variety and yield.
- Class 621 - **Barley from the current year's crop**, 0.5 gallon in a container, and labeled to show variety and yield.

= This is not a State Fair entry for Henderson County 4-H





*4-H members may enter in only one per class and one per division*

**MAGIC OF ELECTRICITY (4HCCS BU-06848) (All exhibits must be DC powered)**

- Class 645 - **Battery powered series and parallel circuits** (Circuits must include both series and parallel, a simple switch and can be no more than 9 volts).
- Class 646 - **Homemade Galvanometer** (Must be able to detect the presence of an electrical current)
- Class 647 - **Electromagnetic circuits** (Must be a working electromagnet with a simple switch and can be no more than 9 volts).
- Class 648 - **Simple homemade DC motor** (Rotor must turn under it's own power).

**INVESTIGATING ELECTRICITY (4HCCS BU-068749) (All exhibits must be DC powered)**

- Class 649 - **Battery powered series or parallel circuit** (Circuit may be either series or parallel, must contain either a momentary and/or three way switch, a circuit diagram with explanation and can be no more than 9 volts).
- Class 650 - **Original design soldered circuit project** (Circuit must contain an on/off switch, a motion or tilt activated switch, a light and sound producing device and must be powered by 9 volts. All connections in the circuit must soldered and a circuit diagram with explanation must be included).

**WIRED FOR POWER (4HCCS BU-06850) (all exhibits must be AC powered and be able to be safely connected and disconnected from a standard 120 volt duplex outlet).**

- Class 651 - **Display of wire sizes and types with description and example of usage** (display must contain at least 12 different examples)
- Class 652 - **Simple household or farm use circuit** (Circuit must contain one single pole switch controlling one electrical load device. Circuit should be mounted on a sturdy mounting surface and free standing. Wiring should be done with Romex NM-B 12 gauge wire and clamped or stapled appropriately. A circuit diagram with explanation must be included)
- Class 653 - **Complex household or farm use circuit** (Circuit must contain at least two three-way switches, and may also contain a four-way switch, controlling one electrical load device. The circuit must also contain a working duplex electrical outlet. Circuit should be mounted on a sturdy mounting surface and free standing. Wiring should be done with Romex NM-B 12 gauge wire and clamped or stapled appropriately. A circuit diagram with explanation must be included)
- Class 654 - **Table, desk, vanity, or floor lamp, any purpose** - original design only. (Pop Can Lamp kits will be disqualified)

**ENTERING ELECTRONICS (4HCCS BU-06851) (exhibits may be either DC or AC powered. AC powered exhibits must be able to be safely connected and disconnected from a standard 120 volt duplex outlet).**

- Class 655 - **Basic electronic circuits without solid-state components** (from project book).
- Class 656 - **Basic electronic circuits without solid-state components** (from kit).
- Class 657 - **Basic electronic circuits without solid-state components** (original circuit design, must include circuit diagram and explanation).

**GREEN ENERGY**

- Class 658 – **Wind or solar powered energy project** (from kit).
- Class 659 – **Wind or solar powered energy project** (original design).



*4-H members may enter only one Wood Science Class per year.*

- **Class 674 - Level 1 - Made From Kit**  
Simple items which have pre-cut and pre-drilled parts and youth demonstrate knowledge of assembly, selection and use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes (Example: small bird house, non-hopper bird feeder). Item must demonstrate skill with fasteners, sanding and appropriate finish (no puzzles).
- **Class 675 - Level 1 - NOT Made From Kit**  
Simple constructed wood item showing knowledge of hand tools, wood selection, cutting, drilling, use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes, (such as, napkin holder, letter holder, simple picture frame, wire wiggly, towel holder, serving tray, jewelry box, small flag holder, 4-H book ends, airplane, hurricane lamp, trivet (pot holder), etc.)
- **Class 676 - Level 2 - Made From Kit**  
More elaborate items which require cutting, drilling and youth demonstrate knowledge of selection and skill in use of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes (Examples could include but not limited to: jewelry box, tool tray, pine wood car, large bird house, etc.). Item must demonstrate skill with fasteners, sanding and appropriate finish (no puzzles)
- **Class 677 - Level 2 - NOT From a Kit**  
More elaborate items that demonstrate a mastered skills with hand tools, basic knowledge of power hand tools, fastening options, appropriate surface preparations, and finish applications, (Examples could include but not limited to: puzzle, foot stool, revolving tie rack, 4-H key holder, cutting board, book rack, serving dish shelf, sawhorse, hopper type bird feeder, etc.)
- **Class 678 - Level 3 - NOT From a Kit**  
Items showing a more advanced knowledge of power tools, expertise in cutting, fitting, surface preparation, attention to fastening details, and finish application, (Examples could include but not limited to: a multi-purpose box, corner shelf, book shelf or laminated wood projects, garden bench, planting box, nail and tool box, shop tool rack & shelf, etc.) Original designs are welcomed. This exhibit is to be made up of two parts: 1) the item and 2) a folder containing photographic documentation of the steps taken in order to complete this exhibit.
- **Class 679 - Level 4 - NO Kits**  
Exhibits with a "furniture" quality finish, showing an understanding of all woodworking techniques learned in previous levels. Items must show a mastery of joint construction and use of special woods, and finishes. (Examples could include but not limited to: checker boardroom divider, coffee table, end table, chest of drawers, gun rack or cabinet, etc.). Original designs are welcomed. This exhibit is to be made up of two parts: 1) the item and 2) a folder containing photographic documentation of the steps taken in order to complete this exhibit.
- **Class 680 - Level 4 - No Kits**  
Exhibits do not require a fine finish (painted finish allowable) because of practical use. Items demonstrate knowledge of all woodworking techniques learned in previous levels. Items must show a mastery of cutting, drilling, joint construction, use of special woods, and appropriate finishes. (Examples could include but not limited to: porch swing, chaise lounge, picnic table, lawn chair, large planters, etc.). This exhibit is to be made up of two parts: 1) the item and 2) a folder containing photographic documentation of the steps taken in order to complete this exhibit.

## 6026 Ecology, Natural Resources

9" x 13" folding cardboard boxes available through UK Dept. of Entomology should be used. Homemade or purchased wooden exhibit boxes may be used instead. They must be approximately 18" x 24" and not more than 3 1/2" thick with Plexiglass or glass covers and cellotex pinning bottoms. Boxes must be easily opened. Specimens are to be arranged so the box can be exhibited horizontally. Labels available at Henderson County Extension Office at no cost. One half of the specimens may be from the previous year's collection or from anywhere in the United States; one half or more must be Kentucky insects collected since the last Kentucky State Fair. Contact Extension office for details on labeling.

- Class 687 - **1st year** - (Up to three 9" x 13" official cardboard boxes or up to two 18" x 24" wooden boxes, with minimum 25 insects, maximum 50 insects, insects from at least 4 orders. Identification beyond order not necessary. All specimens must have date & locality label.
- Class 688 - **2nd year** - (Up to three 9" x 13" official cardboard boxes, or up to two 18" x 24" wooden boxes with minimum of eight (8) orders and not less than 50 insects, nor more than 100 insects.) Half the insects should be identified with a common name.
- Class 689 - **3rd year** - (Three 9" x 13" official cardboard boxes or two 18" x 24" wooden boxes, with a minimum of 10 orders and 100 insects, a maximum of 150 insects.)
- Class 690 - **4th year** - (Three 9" x 13" official cardboard boxes, or two 18" x 24" wooden boxes, with minimum of 12 orders and 150 insects, no maximum). An addition cardboard or wooden box with an example of insect damage, the stage of the insect causing the damage and any other stage of the insect that helps identify the problem. Include information in the display that tells how the insect is controlled. Life cycle of two insects may be displayed if desired.
- Class 691 - **5th year** - (may be repeated for successive years of eligibility but must be a different exhibit. No exhibit that has been judged in any previous State Fair may be entered.) Any type of display that pertains to experiences beyond those of previous projects. Special collections of native and/or exotic butterflies, beetles to some other insect order; a study in depth of one insect or small group of insects: a display of insect camouflage; a display of plastic embedded insects: a collection of insect larvae and nymphs are examples. Charts, photographs, models or any other visual aids may be used. 4-H'ers are encouraged to write a short (1 or 2 paragraphs) statement developing the theme of their fifth year display.



### HONEY

Honey will show better in oval, **flat sided to square clear glass containers**. 4-H'ers **must** use standard honey jars with exception of Class 696, wide-mouth mason jars or wide-mouth honey jars may be used. The jars and lids must be clean. Fill jars to within 1/2 inch of top. **NOTE: Two jars must be submitted for the following classes.**



- Class 692 - **Two one-pound containers of white extracted honey**
- Class 693 - **Two one-pound containers of light amber extracted honey**
- Class 694 - **Two one-pound containers of amber extracted honey**
- Class 695 - **Two one-pound containers of dark amber extracted honey**
- Class 696 - **Two wide mouth quart jars of chunk honey, any color**

**A Grand Champion and Reserve Champion will be selected for Entomology and also for Honey.**

# 6027 4-H Forestry

Mount one leaf per page. In the lower right-hand corner, write common name, scientific name, most common use of the species, county where collected, month and year collected, natural setting where tree grows such as creek bank, ridge top, forest, etc. Do not exceed number of specimens listed for each class. Use the resource "4-H Forestry Project Unit I- Introducing Yourself to Trees" (4DF-01PA or most recent version). One entry per 4-H member.

## FIRST YEAR

- Class 703 - **Leaf Collections** - Collection of 10 leaves representing 10 forest trees found in Kentucky. Mounting instructions in the forestry book, "4-H Forestry Project Unit 1 - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #1 are to be followed.
- Class 704 - **Leaf Print Collections** - Collect and print 10 leaves representing 10 forest trees found in Kentucky. Instructions in the forestry book, "4-H Forestry Project Unit 1—Introducing Yourself to Trees" (4DF01PA or most recent version) Activity #3 are to be followed.

## SECOND YEAR

- Class 705 - **Leaf Collection** - Collection of 20 leaves representing 20 forest trees and different from ones done by same exhibitor in first year project found in Kentucky. Mounting instructions in the forestry book, "4-H Forestry Project Unit 1 - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #1 are to be followed.
- Class 706 - **Educational Exhibit** - Develop a creative educational exhibit on some phase of forestry. The exhibit may utilize any visual technique. The total exhibit is not to exceed dimensions of 2' x 2' or four (4) square feet.

## THIRD YEAR AND OVER

- Class 707 - **Educational Exhibit** - Develop a creative educational exhibit on some phase of forestry. The exhibit may utilize any visual technique. The total is not to exceed dimensions of 3'x3', or nine (9) square feet.
- Class 708 - **Stem, Leaf, Fruit Display** - Collect and mount 5 stems, leaves and fruit representing 5 forest trees found in Kentucky. Follow closely the instructions in the forestry book, "4-H Forestry Project Unit 1 - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #2 is to be followed, including the 2'x3' exact size.



Labels available at Henderson County Extension Office at no cost. Exhibitor must provide display box. All rocks must be attached to box and labeled. One entry per 4-H member. Label should be securely attached to the lower right hand corner of the front of the box. Display boxes must be no less than 16" no more than 20" vertically and no less than 22" no more than 24" horizontally. All boxes must have Plexiglas cover that can be easily removed for judging. EACH exhibit must be secured with a lock. Attach a key to box with your name and county firmly attached to key. Key will be returned to 4-H agent. Keep another key in case State Fair key is misplaced. Hinges and Locks: Make flush or mount on sides or top of boxes so boxes will sit level. Fabric: If fabric is used, use a fabric glue to adhere entire piece of fabric to box. Suggested fabrics are felt or velveteen. Rocks, Minerals and Fossils: Should be firmly attached to the box, and should be numbered to correspond with the number on the Geology Identification Labels. Boxes will be displayed on their side, not flat. Therefore, larger specimens must be attached near the lower portion of the box. Geology ID labels are available at the Extension Office or the 4-H website. These are the only labels that are acceptable. 4-H'ers entering fifth year and up cannot enter the same exhibit that has been judged in any previous State Fair. Purchased items must be identified as such.

*\*For each of the classes, specimens may consist of rocks, minerals and/or fossils. There is a separate label for rocks, minerals, and/or fossils (three different labels).*

- Class 715 - **First Year Geology**- rock collection of 15 different specimens, labeled
- Class 716 - **Second Year Geology** -rock collection of 25 different specimens, labeled (up to 12 may be from previous project year) (no more than 2 boxes)
- Class 717 - **Third Year Geology** - consisting of 35 different specimens, labeled (up to 17 may be from previous project year) (no more than 2 boxes)
- Class 718 - **Fourth Year Geology** - consisting of 50 different specimens, labeled (up to 25 may be from previous project year) (no more than 2 boxes)
- Class 719 - **Special Collection** for fifth year or more members - creative, advanced display of member's choosing which depicts a geological process, theme, story, or manufacturing process. Posters, notebooks and written narratives may be included.



## 6029 4-H Arts and Crafts

4-H members may enter only 2 classes in Section A and 2 classes in Section B. Subjects must be "family friendly." Pictures must be framed and have a hanger. Drawings and paintings must be framed; no glass, only plexiglass in the frames. **\*ALL ITEMS MUST HAVE BEEN MADE SINCE THE LAST STATE FAIR.**

### **SECTION A**

- Class 727 - **Junior Jewelry Beadwork** - One piece of jewelry created by youth (Jewelry quality only). No kits or pony beads allowed. Glass, clay or wooden beads (painted or carved) permitted only.
- Class 728 - **Senior Jewelry Beadwork** - One set (at least two items) of jewelry created by youth (Jewelry quality only). No kits or pony beads allowed. No elastic material used to string beads. Glass, clay or wooden beads (painted or carved) permitted only. Examples: earring(s) and necklace; bracelet and necklace, etc.
- Class 729 - **Junior Folk Art** - One item that has paint for a decorative or craft purpose other than canvas or paper. No clothing!
- Class 730 - **Senior Folk Art** - same as above.
- Class 731 - **Junior Weaving** - One pair of place-mats, pot holders (pair) or one small wall hanging item that is made through various weaving techniques using mix media fibers, no plastic materials allowed. Baskets are not included. Wall hangings must be mounted and be ready for hanging.
- Class 732 - **Senior Weaving** - One item (only 1 item permitted for entry); rug, belt, stool with woven seat or wall hanging item that is made through various weaving techniques using mix media fibers, no plastic materials allowed. Baskets are not included. Wall hangings must be mounted and be ready for hanging.
- Class 733 - **Junior Nature Crafts** - Made from natural materials only. No kits allowed. If item is a wall hanging or wreath, item must include wire or hooks and be ready for hanging.
- Class 734 - **Senior Nature Crafts** - Wall wreath or hand carved native material made from natural materials only. No kits allowed. Must include wire or hooks and be ready for hanging. (No other item allowed)
- Class 735 - **Junior Basket Making** - natural materials, any size, shape or design. Non-natural materials may be woven into design.
- Class 736 - **Senior Basket Making** - same as above
- Class 737 - **Junior Leather Craft** - Item made from leather. May or may not be tooled. Kits allowed.
- Class 738 - **Senior Leather Craft** - same as above except. No kits allowed.

### ***The following rules apply to all ceramic classes:***

*Pieces must be made from green ware, which has been **cleaned** and then **fired** before glazing or staining. **No spray glazes allowed.** Plaster craft will be disqualified.*

- Class 741 - **Junior Original Design Ceramics** - original item made from clay, using a process of casting, hand molding, or a potter's wheel.
- Class 742 - **Senior Original Design Ceramics** - same as above.
- Class 743 - **Junior Ceramics** - Item that is pre cast and has been fired.
- Class 744 - **Senior Ceramics** - Item that is pre cast and has been fired.
- Class 745 - **Junior Scrapbooking** - One Scrapbook page containing 2-4 pictures. Page must include captions or journaling. Page must be placed in a plastic page protector.
- Class 746 - **Senior Scrapbooking** - One Scrapbook page containing 2-4 pictures and embellishments (i.e. stickers, lettering, designs). Page must include captions or journaling. Page must be placed in a plastic page protector.
- Class 747 - **Junior Decoupage** - Any item using the decoupage process. If appropriate, must use wire or hook to be ready for hanging.
- Class 748 - **Senior Decoupage** - same as above.



## 6029 4-H Arts and Crafts (continued)

- Class 749 - **Junior Paper Crafts** - Item made from any source of paper including but not limited to: stamping, handmade note card, brown sack lunch bag scrapbook, gift box, etc.
- Class 750 - **Senior Paper Crafts** - same as above.

### **SECTION B**

*All drawings and paintings must be mounted on a sturdy background (mat board) and framed, ready to hang with secured hangers on the frame (wire hangers).*

- Class 751 - **Junior Acrylic/Oil Painting** - Items that are made through the process of painting on paper or canvas using acrylic or oil process. Paint by numbers will be disqualified. No kits, original work only.
- Class 752 - **Senior Acrylic/Oil Painting** - same as above
- Class 753 - **Junior Watercolor Painting** - Items that are made through process of painting on paper or canvas using any water color process.
- Class 754 - **Senior Watercolor Painting** - same as above.
- Class 755 - **Junior Color Drawing** - Items made through the use drawing lines with pen, pencil, pastel, charcoal, markers or chalk
- Class 756 - **Senior Color Drawing** - same as above.
- Class 757 - **Junior Black & White Drawing** - Items made drawing lines using pen, pencil, charcoal, markers or chalk, no additional color added.
- Class 758 - **Senior Black & White Drawing** - same as above.
- Class \*5051 - **Decorated Clothing** - any item of clothing that a 4-H member has decorated. Examples include: tie-dye, applique, paint or trim embellishment. THIS IS NOT A STATE FAIR CLASS!
- Class \*5052 - **Christmas/Holiday Craft** - any decorative item made by a 4-H member during the past year that does not fit into any other craft class. LIMIT OF FOUR (4) ENTRIES PER MEMBER. THIS IS NOT A STATE FAIR CLASS!
- Class \*5053 - **Other Crafts** - any item made by a 4-H member during the last program year, which does not fit into any other craft class. LIMIT OF FOUR (4) ENTRIES PER MEMBER. THIS IS NOT A STATE FAIR CLASS!

## 6030 Photography

*Digital images may be submitted in all classes unless otherwise stated. All classes with one picture must be mounted on WHITE 10" x 16" mat board. **Single photograph size is limited to 8"x12"**. All classes with multiple photographs (more than one photograph) should be mounted on 16" x 20" mat board. NO color mat, poster board, or framed will be excepted. 4-H'ers can enter only 3 classes within one level per year. For more specific details call the Henderson County Extension Office.*

### **LEVEL 1**

- Class 760 - **Single photograph**; subject: a personal interest as the main focus of the picture.
- Class 761 - **Sequence** (a series of actions to "tell a story") of three photographs; of one subject: personal interest as the main focus of the picture.
- Class 762 - **Single photograph**; subject: still life as the main focus of the picture or arrangement of inanimate objects. The picture may contain other elements, but the main aspect or feature of the picture should be the still life. (Definition of inanimate: nonliving things; something that never was alive, like a rock, buttons, collection of toys, etc.)
- Class 763 - **Single photograph**; subject: animals.
- Class 764 - **Collection**: Three different points of view of the same subject.
- Class 765 - **My community**: Single photograph of an interesting building within your community.
- Class 766 - **Five photographs of an event**. Attach a description of the event to back of board.

**LEVEL 2 - Purpose of this level is to promote Life Skills in the area of Communication, Workplace Competencies and Foundation Skills through photography.**

- Class 770 - **Five photographs showing movement.**
- Class 771 - **Single photograph**; subject: person as the main focus of the picture (photographic portrait of an individual)
- Class 772 - **Single photograph**; subject: landscape or seascape as the main focus of the picture.
- Class 773 - **Collection**: Three to five photographs of the same subject.
- Class 774 - **My Community**: Single photograph (your choice of subject) within your community.
- Class 775 - **My Community**: Tell a story about your community with 3-5 photographs.
- Class 776 - **My Community**: Collage of photographs (unlimited number of photos) on the subject of "My Community". Size of each individual photograph shall be no smaller than a minimum 3.5"x5" and no larger than a maximum 8" x 12"
- Class 777 - **Digital Collage**: multiple images cropped, resized and combined into one digital image no larger than a maximum 8" x 12" print (recommend 180-360dpi.)
- Class 778 - **Digital illustration**: Single heavily edited no larger than a maximum 8" x 12" digital image. Image has been radically digitally edited or enhanced. Modifications may include: cropping, sharpening or blurring, brightness or contrast changes, addition to or the removal of parts of the image, changes in the color scheme of the image, the use of filters or effect. Attach to back of mat board: 1) A page describing editing technique(s) used. 2) A print of the ORIGINAL image.

**HORTICULTURE PHOTOGRAPHY EXHIBITIONS**

*Horticulture is the science, art, and technology concerned with cultivated plants. Horticultural plants are commonly divided into those that are edible, those that are used for culinary or medicinal purposes, and those that are used for ornamental or aesthetic purposes.*

**NJHA Contest:** Entries in the following classes may also participate in the National Junior Horticulture Association Photography Exhibition. It is the responsibility of the individual to submit all required entry forms and follow all rules set out by NJHA organization to participate. States are not limited in the number of entries. See web site for details: [www.mjha.org](http://www.mjha.org)

**HORTICULTURAL PHOTOGRAPHY CLASSES**

*All photographs will follow the standard sizes for other photographs listed above unless otherwise noted.*

- Class 780 - **A single black & white**. Horticultural subject or activity. (maximum size: 8" x 12")
- Class 781- **A single color**. Horticultural subject or activity. (maximum size 8" x 12")
- Class 782 - **Sequence of 4 photographs**. B&W or Color representing a horticultural event or activity that tells a visual story, chronologically, without the use of words.
- Class 783 - **Horticulture collection** (B&W or color), consisting of 6 photographs.



*Entries in clothing are limited to one entry per class in the unit in which you are enrolled.*

### **JUNIOR DIVISION FOR 4-Her's (Ages 9-13)**

#### **UNIT I - Let's Learn to Sew: Beginner skills;** See Publication

- Class 789 - **Unit I Clothing Option:** Shorts, pants, or skirt with casing waistline (elastic and/or drawstring). Garment must be made from woven fabric and include the following: straight machine stitching, appropriate visible seam finish, and machine stitched hem.
- Class 790 - **Unit I Non Clothing Option:** Drawstring backpack or tote bag with fabric handles OR a laundry bag. Item must be made from woven fabric and include the following: straight machine stitching, appropriate visible seam finish, and a casing or machine stitched hem.

#### **UNIT II - Let's Get to the Bottom: Beginner skills;** See Publication

- Class 791 - **Unit II Clothing Option:** Skirt, shorts or pants. Exhibit must be made from woven fabric and include the following: enclosed seams, appropriate seam finish, interfacing, zipper, and a facing or waistband.
- Class 792 - **Unit II Non Clothing Option:** Zippered tote bag, purse, garment bag, or gym bag. Exhibit must be made from woven fabric and include the following: enclosed seams, appropriate seam finish, interfacing, and zipper. (Pre-quilted woven fabric and recycled woven fabric are acceptable fabric choices but use is not required.)

#### **UNIT III - Top it Off: Beginner skills;** See Publication

- Class 793 - **Unit III Clothing Option:** Shirt, simple jacket, one piece dress with no waistline, cape with a hood or collar, bathrobe, or vest with lining or facing. Garment must be made from woven fabric and include the following: buttons and buttonholes. A simple lining, trim, collar, and sleeves may be included but are not required.
- Class 794 - **Unit III Non Clothing Option:** Backpack with lining, applied trim, and button/buttonhole closure.

#### **UNIT IV - Stretch Your Knit Skills: Beginner skills;** See Publication

- Class 795 - **Unit IV Stretch Your Knit Skills:** 1 or 2 piece complete outfit made from knit fabric; such as a dress, top and bottom, pajamas, or nightshirt. All garment pieces must be made from knit fabric with a limited amount of one-way stretch; rib knit may be included for neckband and arm/leg band trim only.

#### **UNIT V - Moving on Up: Intermediate Skills;** See Publication

- Class 796 - **Unit V Moving on Up:** one-piece complete outfit made from woven fabric; such as a dress, coveralls, or jumpsuit. Item must include at least a zipper and/or buttons and buttonholes. A waistline simple lining, trim, collar, and sleeves may be included but are not required.

#### **UNIT VI - Put it All Together: Intermediate Skills;** See Publication

- Class 797 - **Unit VI Put It All Together Clothing Option:** 2 or 3 piece complete coordinating outfit; such as warm up suit; dress with jacket or coat, swimwear with cover-up, jacket or shirt with slacks/ skirt. At least one piece must include sleeves and a collar/hood. No simple casings. Fabric choice may be woven, knit or a combination of the two.
- Class 798 - **Unit VI Put It All Together Non Clothing Option:** Original design tote bag and documentation folder - Using Wild Ginger Software, Inc. Wild Things Software program, select the Tote Bag option and design a bag that includes at least 2 pockets. Be creative with your design. Required elements: at least 2 pockets; minimum size of 12 inches in height and 12 inches in width. Item must have at least one functional zipper; and creative stitchery or applied trim to personalize your bag. Optional elements: lining, other type closure as design dictates [button(s), hook and loop tape, or snap(s)]. If bag is not lined, it is suggested that the seam allowances be finished with a bound seam finish. In the documentation include: your name, your county, name of unit, class entered, number of years you have been sewing, cost, and the printed design sheets (one for each pocket selected) from the program.

**UNIT: Up Cycle It!: ages 9-13 with advanced sewing skills**

- Class 799 - **Up Cycle It! Junior**—item sewn from recycled/repurposed garments and documentation folder: Sew a garment or fashion accessory from previously worn garments. Recycled fabric is to be the major component of the item. Recycled garments may be cast-offs from the member's family/friends or purchased at a yard sale or similar low cost source. **Documentation is required.** In documentation include the following: your name, your county, the name of the unit, class entered, number of years you have been sewing; a **"before" photo** of all recycled items used; source of the recycled garment; how the design was created; and any design drawings that were used in the creation. Place documentation in a folder or plastic sheet protector. "Deconstructed" t-shirts which do not include sewing skills do not fit this class. Items for the home do NOT fit this class. Items which do not include sewing as a major means of reconstruction are not eligible for this class.

***SENIOR DIVISION for 4-Hers (Ages 14-18) Senior members may complete the projects in any order and may repeat a level more than one year.***

**UNIT: Let's be Casual**

- Class 800 - **Let's Be Casual-Clothing Option:** 1 or 2 piece complete outfit made from knit or woven fabric such as a dress, top and bottom, simple pajamas, or robe.
- Class 801 - **Let's Be Casual-Non Clothing Option:** 2 coordinating fashion accessories from the following: wallet, garment bag, purse, backpack or duffel bag. At least one piece must have a zipper.

**UNIT: Dress it Up**

- Class 802 - **Dress It Up:** 1 or 2 piece complete dressy outfit, such as a dress, suit, pantsuit, sport coat and slacks. Fabric choice may be woven, knit or a combination of the two.

**UNIT: Match it Up**

- Class 803 - **Match It Up-Clothing Option:** Choose at least one item from each group to make a complete 3 or 4 piece coordinated outfit: shorts, pants, or skirt; top, blouse, shirt; vest, jacket, sweater. At least one piece is required to have regulation set in sleeves. Fabric choice may be woven, knit or a combination of the two. An accessory item may be included as the fourth piece.
- Class 804 - **Match It Up-Non Clothing Option:** 3 or 4 piece coordinating luggage/travel accessories set. Each piece must have an applied border/trim, pocket and zipper.

**UNIT: Creative Expressions**

- Class 805 - **Creative Expression-Clothing Option:** Construct a complete outfit for one of the following activities: Halloween, theater, or historic costume; uniform for medical, cheerleader, dancer, etc.; riding apparel.
- Class 806 - **Creative Expression-Non Clothing Option:** Select one of the following and construct a: Fabric doll or animal with a wardrobe of two outfits; machine appliquéd specialty flag or decorative banner (minimum size 24 inches x 24 inches).

**UNIT: Leisure Time-for ages14-18 with advanced skills**

- Class 807 - **Leisure Time-Clothing Option:** 2 or 3 piece complete outfit. Choose from the following: Athletic wear such as leotard, cycling wear, warm-up suit, bathing suit and cover-up, tennis wear, pajamas and robe (must use specialty fabric such as terry cloth, flannel, fleece, nylon tricot), raincoat and hat or rain suit.

**UNIT: Formal Affair-for ages14-18 with advanced skills**

- Class 808 - **Formal Affair:** 1 or 2 piece complete outfit, such as a prom dress, bridesmaid dress or tuxedo. Fabric choice may be woven, knit or a combination of the two.

## 6032 4-H Sewing (Continued)

### **UNIT: Tailor Made-for ages14-18 with advanced skills**

- Class 809 - **Tailor Made of Wool:** Suit, jacket, or coat, made from 100% wool or a least 60% wool blend fabric. Traditional or speed tailoring techniques must be used to create structure in the areas of the neck, shoulder, and hemlines. **Do not include non-wool/wool blend coordinates.**

### **UNIT: Up Cycle It!-for ages14-18 with advanced skills**

- Class 810 - **Up Cycle: it! Senior** – Item sewn from recycled/repurposed garments and documentation folder. Sew a garment or fashion accessory from previously worn garments. Recycled fabric is to be the major component of the item. Recycled garments may be cast-offs from the member's family/friends or purchased at a yard sale or similar low cost source. **Additional documentation is required.** In documentation include the following: your name, your county, the name of the unit, class entered, number of years you have been sewing; a **"before" photo** of all recycled items used; source of the recycled garment; how the design was created; and any design drawings that were used in the creation. Place documentation in a folder or plastic sheet protector. "Deconstructed" t-shirts which do not include sewing skills do not fit this class. Items for the home do NOT fit this class. Items which do not include sewing as a major means of reconstruction are not eligible for this class.



## 6033 4-H Needlework Department

*A member may enter ONE class per category - Attach a complete Needlework Project Card to the exhibit with a safety pin.*

### **CROCHET Category**

- Class 813 - **Item made of medium weight yarn and single and/or double crochet stitches.** Such as: scarf, purse, belt, hat, pillow, 2 wash cloths (made from cotton yarn) afghan, shawl, vest, or pair of slippers.
- Class 814 - **Item made with novelty yarn & single and/or double crochet stitches.** Scarf, purse, belt, hat, pillow, afghan, shawl, vest, or pair of slippers.
- Class 815 - **Item(s) made of granny squares.** Many use any weight yarn.
- Class 816 - **Item(s) made using intermediate skills/pattern crochet stitches.** Such as: toy, hat, belt, scarf, pair of mittens, pillow, sweater, vest, shawl or baby blanket, doily (made from bedspread weight thread) or set of 5 different ornaments (made from bedspread weight thread using intermediate skills/ stitches. Include one or more pattern stitches - shell, arch, diamond, bobble, snapdragon, popcorn, cross, puff, cluster or seed/granite. Can include one or more colors in alternating rows (stripes).
- Class 817 - **Item or pair of items using advanced crochet skills.** Include one or more of the following advanced skills: afghan stitch, beadwork, camel crochet, filet crochet, Irish crochet, Cro-knit/hook, Cro-tat, hairpin lace or broomstick lace; combining pattern stitches with crocheted buttons and/or buttonholes; creating plaids, geometric designs or checks making novelty crochet articles; or creating your own design. Original designs must include a copy of directions, notes and diagrams used to create the item(s). Suggested items include: multi-colored hat, purse, collar (made with bedspread-weight cotton thread), sweater, jacket or coat or toy.



**HAND EMBROIDERY Category****4-H members may enter in only one class.**

All embroidery projects are to be a “finished” item (for example: the stitchery is framed or made into an item such as a pillow, wall hanging, pot holder, eyeglass holder, etc.) The stitchery can be created on a purchased item, such as a pillowcase, clothing, tote bag, purse, bib, or dish towel. Items may be made from purchased kits that meet the individual project guidelines.

The size mentioned in the classes below (such as 5”x7”) relate to the amount of stitching, not the size of the fabric, frame, or finished item.

- Class 818 - **Item using one type of embroidery stitch** from the following:
  - ◇ **Redwork:** Embroidery item made with a single color of floss such as “Redwork”, using red floss. Must use the stem stitch and have an embroidered area equivalent to 5 x 7 inches or larger.
  - ◇ **Stamped Cross Stitch:** Cross stitched design stamped (printed/drawn) on plain woven fabric and have an embroidered area equivalent to 5 x 7 inches or larger.
  - ◇ **Stamped Cross Stitch Border:** Cross stitched border using a design stamped (printed/drawn) on plain woven fabric that has an embroidered area equivalent to 2 x 16 inches or larger.
  - ◇ **Cross Stitch on Gingham:** Cross stitched item using 1/4-inch checked gingham fabric and have an embroidered area equivalent to 5” x 7” or larger. The design was stitched by following a chart or graph of the design, not stamped or drawn on the fabric.
  
- Class 819 - **Item using multiple types of embroidery stitches** from the following:
  - ◇ **Candlewicking:** Candlewicking design on plain woven fabric. Must include stem/outline, satin and colonial knot stitches and have a minimum embroidered area equivalent to 5 x 7 inches or larger.
  - ◇ **Stamped Embroidery:** Embroidery design printed/drawn on plain woven fabric or felt. Must include three (3) or more of the following different stitches (stem/outline, lazy daisy, running, straight, French knot, satin, blanket, chain, back stitch). May use more than one color of floss. Must have an embroidered area of 5 x 7 inches or larger.
  
- Class 820 - **Item of charted embroidery using large cross or snowflake stitches** from the following:
  - ◇ **Cross Stitch on Gingham:** Cross stitch on ¼-inch gingham and have an embroidered area equivalent to 5 x 7 inches or larger.
  - ◇ **Counted Cross Stitch:** Counted cross stitch on 11 count Aida cloth and have a embroidered area equivalent to 5 x 7 inches or larger.
  - ◇ **Chicken Scratch** (on gingham): Chicken Scratch (also known as Snowflake embroidery) on ¼ inch or smaller checked gingham fabric. Must have an embroidered area equivalent to 5 x 7 inches or larger.
  
- Class 821 - **Item of crewel embroidery:**
  - ◇ Crewel embroidery design on linen or cotton twill fabric using crewel or Persian yarn. Must have an embroidered area equivalent to 6 x 8 inches or larger.
  
- Class 822 - **Item of charted embroidery using specialty cloth** from the following:
  - ◇ **Counted cross stitch on 14 count Aida cloth or other fabric using waste canvas.** Must have an embroidered area equivalent to 5 x 7 inches or larger.
  - ◇ **Huck embroidery** on huck toweling creating a minimum 2 inch wide border design.
  - ◇ **Swedish weaving** on monk’s cloth creating a minimum of 6 inch wide border design.



**HAND EMBROIDERY Category**

- Class 823 - **Item of embroidery using advanced skills** from the following:
  - ◇ **Silk ribbon** embroidery using 5 or more embroidery stitches with silk ribbon. Design may also include embroidery floss.
  - ◇ **Crazy quilt patchwork** constructed of irregularly shaped fabric pieces embellished with a combination of ribbon work, specialty thread, embroidery stitches, and/or beadwork creating a finished crazy quilt design.
  - ◇ **Counted cross stitch on 18 or 22 count even weave or Aida cloth.** Must have an embroidered area of 5 x 7 inches or larger.
  - ◇ **English Smocking**, minimum smocked area equivalent to 4 x 6 inches. Design must include at least 5 different smocking stitches.

**KNITTING Category**

*The objective is for youth to learn the skills involved in hand knitting with needles. Therefore items made on a knitting loom or knitting machine are NOT to be entered and will not be judged.*

- Class 824 - **Small/simple knitted item(s)**: Items such as a hat, pillow, purse, scarf, belt, doll afghan, or two wash cloths using worsted weight yarn. Solid color or variegated yarn is acceptable. Wash cloths should be made from worsted weight cotton yarn. Items are limited to those that include garter stitch, stockinette stitch, and/or ribbing stitch. Items made on a knitting machine or loom do not fit into this class.
- Class 825 - **Knitted Scarf from Novelty Yarn**: Knitted scarf created from any novelty/decorative yarn. Scarf must be at least 24" long. Items made on a knitting machine or loom do not fit into this class.
- Class 826 - **Larger/simple knitted item(s)**: Items such as a hat and scarf; a pair of mittens; a pair of slippers, a shawl; or an afghan (minimum size 36" x 36"). May use yarn other than worsted weight yarn. Two colors and one pattern stitch may be used in addition to garter stitch, stockinette stitch, and/or ribbing stitch. Items made on a knitting machine or loom do not fit in this class.
- Class 827 - **Knitted project focused on Shape**: Knitted project focused on shape. Exhibit one item or a pair of items using pick up stitches, multiple color changes (stripes or duplicate stitch), and/or circular knitting. Item must include increase or decrease. May use yarns other than worsted weight yarn. Ideas such as: gloves, hat, mittens, socks, leggings, stuffed toy, skirt, sweater, or vest. Items made on a knitting machine or loom do not fit into this class.
- Class 828 - **Knitted project focused on Design**. Exhibit one item or a pair of items using charted designs or design your own. Chartist designs may include color changes such as Fair Isle Intarsia, and Mosaic knitting. Original designs must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: pillow, afghan (minimum size 45-x 60-inches), holiday stocking (minimum 18-inches in length), purse, pair of socks, sweater. Items made on a knitting machine or loom do not fit into this class.
- Class 829 - **Knitted project focused on texture**. Exhibit one item or pair of items using charted designs or design your own. Chartist designs must include multiple pattern stitches such as Aran Isle knitting or lace knitting. Knitting with beads is also acceptable. Original designs must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: cell phone holder, amulet, pillow, afghan (minimum size 45-60 inches) holiday stocking (minimum 18 inches in length), purse, pair of socks, sweater. Items made on a knitting machine or looms do not fit in this class.

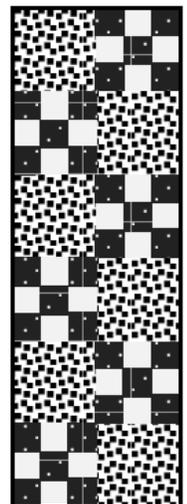
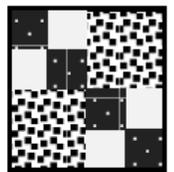
**LACEWORK—TATTING Category**

- Class 830 - **One thread tatting:** Tatted item or item embellished with tatted edging or tatted motifs using a tatting needle or shuttle and single thread. Item should include rings with picots and double stitches only. Item to which the tatting is attached may be purchased, made by member or by someone else. Judging is based on tatting and quality of workmanship in attaching it to the item.
- Class 831 - **Two thread tatting:** Bookmark, jewelry, tatted embellishment on clothing or other item using size 5 needle or shuttle and 2 appropriate sized threads. Item must include chains and rings with picots and double stitches, may use one or two colors of thread. Item to which the tatting is attached may be purchased, made by member or by someone else; Judging is based on tatting and quality of workmanship in attaching it to the item.
- Class 832 - **Advanced tatting:** Exhibit one of the following items:
  - ◊ Item of shuttle tatting using size 20 or 30 tatting thread. Options: Bookmark, jewelry, embellishment on clothing or other item. Item must include chains and rings with picots and double stitches, may use one or two colors of thread.
  - ◊ Item of needle tatting using size 7 needle and appropriate sized tatting thread. Options: Bookmark, jewelry, embellishment on clothing or other item. Item must include chains and rings with picots and double stitches, may use one or two colors of thread.
  - ◊ Item using either shuttle or needle tatting with the use of two threads and beads. Options: jewelry, advanced motif as embellishment on clothing or other item.
 Item to which the tatting is attached may be purchased, made by member or by someone else. Judging is based on tatting and quality of workmanship in attaching it to the item.

**QUILTING Category**

*All projects are to be a completed item that includes a pieced top, batting, backing fabric, and a finished outer edge. Quilting on long arm quilting machines or hooped embroidery machines is not an option for the Needlework-Quilting project. Quilting or tacking should be done by hand or with the use of a conventional sewing machine. Refer to 4-H Quilting publications.*

- Class 833 - **Quilted Mat (12" x12" finished size)**  
Exhibit a 2 x 2 "quilt" made with four six-inch squares. At least two of the 6-inch squares must be patchwork designs in which square and/or rectangle pieces are pieced together (do not include triangle pieces).
  - ◊ **Piecing technique:** stitch by hand or sewing machine
  - ◊ **Quilting technique:** machine tack or hand tie, stitch by hand or use a conventional sewing machine (Do NOT use a long arm quilting machine or hooped embroidery machine.)
- Class 834 - **Quilted Runner-machine tacked or hand tied (12" x 36" finished size)**  
Exhibit a 1 x 3 four-block runner "quilt". Each four-block must include at least two 6-inch square patchwork blocks made with square and/or rectangle pieces (do not include triangle pieces).
  - ◊ **Piecing technique:** stitch by hand or sewing machine
  - ◊ **Quilting technique:** machine tack or hand tie.
- Class 835 - **Quilted Runner-quilted by hand or sewing machine (12" x 36" finished size)**  
Exhibit a 1 x 3 four-block runner "quilt". Each four-block must include at least two 6-inch square patchwork blocks made with square and/or rectangle pieces (do not include triangle pieces).
  - ◊ **Piecing technique:** stitch by hand or sewing machine
  - ◊ **Quilting technique:** stitch by hand or use a conventional sewing machine (Do NOT use a long arm quilting machine or hooped embroidery machine.)



**QUILTING Category** (continued)

- **Class 836 - Hand Quilted Wall Hanging or Small Quilt (36" x 36")**  
Exhibit a 4 or 9 block quilt or quilted wall hanging. Each block must measure 12 inches by 12 inches for the 4-block version or 9 inches by 9 inches for the 9-block version. Finished project must include appliqué and/or triangle pieces with sashing and/or borders. Finished quilt not to exceed 36 inches by 36 inches.
  - ◇ **Piecing technique:** stitch by hand or sewing machine
  - ◇ **Quilting technique:** stitch by hand using cross hatching, stitching in the ditch, or echo/outline quilting.
  - ◇ **Edge finishing technique:** Applied binding with mitered corners, hanging sleeve optional.
  
- **Class 837 - Machine Quilted Wall Hanging or Small Quilt (36" x 36")**  
Exhibit a 4 or 9 block quilt or quilted wall hanging. Each block must measure 12 inches by 12 inches for the 4-block version or 9 inches by 9 inches for the 9-block version. Finished project must include appliqué and/or triangle pieces with sashing and/or borders. Finished quilt not to exceed 36 inches by 36 inches.
  - ◇ **Piecing technique:** stitched by hand or sewing machine
  - ◇ **Quilting technique:** stitch using a conventional sewing machine using cross hatching, stitching in the ditch, or echo/outline quilting. (Do NOT use a long arm quilting machine or hooped embroidery machine.)
  - ◇ **Edge finishing technique:** Applied binding with mitered corners, hanging sleeve optional.
  
- **Class 838 - Creative Quilt or Quilted Wall Hanging (at least 24" x 24" up to 48" x 48")**  
Exhibit a creative quilt, minimum finished size 24 inches by 24 inches, maximum size 48 inches by 48 inches. Quilt top should include advanced piecing techniques joined by hand and/or machine that may include dimensional pieces, appliqué, foundation piecing, English paper piecing, miniature scale, and/or landscape design.
  - ◇ **Piecing technique:** stitch by hand or sewing machine
  - ◇ **Quilting technique:** Stitch by hand or conventional sewing machine using stippling or patterned/stenciled motifs. (Do NOT use a long arm quilting machine or hooped embroidery machine.)
  - ◇ **Edge finishing technique:** Applied binding with mitered corners, hanging sleeve optional.



For fair competition, Kentucky 4-H members are to use the recipes specified below. Most of the recipes are part of the 4-H Cooking 101 - 401 series, available from <http://www.4-hmall.org/Category/all-cooking.aspx>. Each project book explains a variety of cooking skills in easy-to-follow steps. Member who have little or no experience in cooking are encouraged to start with 4-H Cooking 101. The higher the number on the book, the more advanced the skills. It is important to read and follow the recipe to produce a high quality product.

## MUFFINS

Class 841 - Three Oatmeal Muffins:

### Carol's Oatmeal Muffins

Used with permission from 4-H Cooking 101, p. 54, University of Illinois Extension

*Yield: 10-12 muffins*

#### Ingredients

1 1/3 cups all-purpose flour  
 3/4 cup rolled oats, quick cooking or regular  
 1/3 cup granulated sugar  
 2 teaspoons baking powder  
 1/4 teaspoon salt  
 1 egg  
 3/4 cup milk  
 1/4 cup oil

#### Equipment

Non-stick cooking spray  
 Large mixing bowl  
 Mixing spoon  
 Measuring cups  
 Measuring spoons  
 Small bowl and fork  
 Muffin pan  
 Wire rack  
 Hot pads

#### Order of Work

1. Preheat the oven to 400 degrees F. Lightly coat the muffin pan with non-stick cooking spray.
2. Measure flour, oats, sugar, baking powder, and salt into the large bowl. Mix with a spoon.
3. Break the egg into the small bowl and beat it lightly with the fork. Then stir in the vegetable oil and milk.
4. Add the egg mixture to the dry mixture in the large bowl.
5. With a large spoon, mix only about 25 times, just enough to get the dry ingredients wet. The dough is supposed to be lumpy. If you mix too much, your muffins will be tough.
6. Carefully spoon the batter into prepared muffin pan. Fill each cup two-thirds full.
7. Bake for 20 minutes or until golden brown. Remove pan from the oven with hot pads. Let muffins cool slightly; then remove them from the pan and place them on a wire rack to cool.



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**For the fair:** This recipe is based on use of a standard size muffin tin. If using a mini size tin, reduce cooking time to 9 to 11 minutes or until golden brown. After the muffins are cool, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.

**MUFFINS**Class 842 - Three **Cheese Muffins**:**Cheese Muffins**Used with permission from **4-H Cooking 201**, p. 49, University of Illinois Extension*Yield: 12 muffins***Ingredients**

2 cups flour  
 1 tablespoon baking powder  
 1 tablespoon sugar  
 1/2 teaspoon salt  
 1 teaspoon powdered mustard  
 1/2 teaspoon garlic powder  
 1 egg, slightly beaten  
 1 cup milk  
 1/4 cup oil  
 1/2 cup shredded cheddar cheese

**Equipment**

Muffin pan  
 Baking cup liners, optional  
 Nonstick cooking spray  
 Flour sifter  
 Mixing bowls, large and small  
 Measuring spoons  
 Measuring cups  
 Mixing spoon  
 Rubber scraper

**Order of Work**

1. Preheat oven to 375 degrees F. Lightly coat muffin pan with nonstick cooking spray or place a baking liner in each muffin cup.
2. Place flour sifter in mixing bowl. Measure flour and pour into sifter. Add baking powder, sugar, salt, mustard, and garlic powder to the flour in the sifter. Sift together into the mixing bowl.
3. Combine slightly beaten egg, milk, and vegetable oil in the small mixing bowl.
4. Add liquid ingredients to dry ingredients. Stir together until dry ingredients are just moist, but the batter is still lumpy. Stir in shredded cheese.
5. Fill muffin cups 1/2 full.
6. Bake for 20 minutes. Remove from oven. Best when served slightly warm.



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**For the fair:** This recipe is based on use of a standard size muffin tin. If using a mini size tin, reduce cooking time to 9 to 11 minutes or until golden brown. After the muffins are cool, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.

**BISCUITS**Class 843 - Three **Rolled Biscuits**:**Biscuits****Rolled Biscuits**Used with permission from **4-H Cooking 201**, p. 50, University of Illinois Extension*Yield: 12biscuits***Ingredients**

2 cups all-purpose flour  
 1 tablespoon baking powder  
 3/4 teaspoon salt  
 1/3 cup butter or margarine, chilled  
 3/4 cup low-fat milk  
 Extra flour for kneading

**Equipment**

Flour sifter  
 Mixing bowl  
 Measuring cups, dry and liquid  
 Measuring spoons  
 Pastry blender or fork  
 Baking sheet  
 Biscuit or cookie cutter

**Order of Work**

1. Preheat oven to 450 degrees F.
2. Sift flour once and then measure it. Add to mixing bowl. Add baking powder and salt. Stir.
3. Measure the fat and add to flour mixture. Cut the fat into the flour mixture with the fork or pastry blender until well mixed.
4. Make a hole in the center of the flour. Slowly add milk and stir, using just enough to make dough soft but not sticky. Stir just enough to wet the flour.
5. Sprinkle 3-4 tablespoons of flour on a clean, dry surface and spread the flour with your hand. Turn dough onto the floured surface. Knead dough a few times. To knead the dough, rub some flour onto your hands. Use the heel of your hand to push the dough away from you, and then fold it back over itself. Give the dough a little turn, push and turn again. Repeat 6-8 more times. Over-kneading the dough or adding too much flour will make the biscuits tough.
6. Roll or pat dough to 3/4-inch thickness. Dip the biscuit cutter into the flour. Use the biscuit cutter to cut the dough or cut it into 2-inch squares with a knife. Place biscuits on ungreased baking sheet about 2 inches apart. Gather the dough scraps and reshape. Cut biscuits and add to baking sheet.
7. Bake about 10-12 minutes or until golden brown



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**For the Fair:** Use of a 2" biscuit cutter is preferred. After the biscuits have completely cooled, place 3 biscuits on a disposable plate. Place the plate in a re-closable zip-type plastic bag.

**BISCUITS**

Class 844 - Three **Scones**: Raisins may be substituted for cranberries.

**Cranberry Scones**

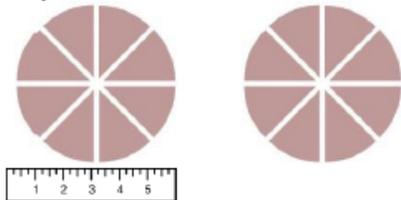
Sandra Bastin, Extension Specialist, Food and Nutrition, Kentucky Cooperative Extension Service

*Yield: 16 wedges*

**Ingredients**

3 cup self-rising flour	1/3 to 1/2 cup buttermilk
1 teaspoon orange peel, grated	1/2 cup sugar
1 cup dried cranberries (or substitute raisins for dried cranberries)	1/2 cup butter, softened
	1 egg

1. In a large mixing bowl, combine flour, sugar and orange peel. Mix well. Cut in butter with a pastry blender or fork until mixture resembles coarse crumbs. Gently stir in cranberries (or raisins).
2. Place egg in a 1-cup measuring cup and beat well. In the same measuring cup, add buttermilk to make 2/3 cup. Add to flour mixture and stir gently until dry ingredients begin to cling together; do not add more liquid.
3. Press dough gently together on lightly floured surface to form a ball. Divide dough in half. Place both halves on a greased cookie sheet and flatten each into a 6-inch round. Cut each into 8 wedges. Separate wedges slightly to about 1/2 inch apart.



4. Bake at 400°F for 20 to 25 minutes or until golden brown. Cool on cookie sheet 5 minutes before serving.

*Nutritional Analysis (1 scone): 150 calories, 3 g protein, 22 g carbohydrates, 6 g fat (36%)*

**For the fair:** After the scones have completely cooled, place 3 scones on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.



**QUICK BREADS**Class 845 - Three **Cornmeal Muffins**:**Quick Breads****Cornmeal Muffins***Yield: 12 muffins*

Recipe adapted for use by Kentucky Cooperative Extension from "Southern Style Cornbread" published by Martha White Foods.

**Ingredients**

1 egg, beaten	1/4 cup oil or melted shortening
1 1/3 cups milk or 1 3/4 cup buttermilk	2 cups self-rising cornmeal mix*

**Order of Work**

1. Preheat oven to 450°F. Spray a 12-cup muffin tin with non-stick cooking spray.
2. In a small bowl, beat the egg slightly.
3. Measure the remaining ingredients and pour them into a large mixing bowl.
4. Add the beaten egg to the large bowl.
5. Mix just enough to blend the ingredients but is still lumpy. (If the batter is smooth, it has probably been mixed too much.)
6. Fill the sprayed muffin cups two-thirds full of batter. Do not use paper or foil liners.
7. Bake at 450°F for 15 to 20 minutes or until golden brown.

\*Be sure to read the front of the package to make sure that you are using self-rising cornmeal mix. It is usually sold in a bag similar to that in which flour is packaged. Self-rising cornmeal mix has flour and leaven already added. (Boxed corn muffin mix like that made by Jiffy is not the appropriate product to use in this recipe.)

*Nutritional Analysis: 240 calories, 5 g protein, 33 g carbohydrate, 3 g dietary fiber, 10 g fat, 30 mg cholesterol, 640 mg sodium*

**For the fair:** This recipe is based on use of a standard size muffin tin. If using a mini size tin, reduce cooking time to 8 to 10 minutes or until golden brown. After the muffins have completely cooled, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.



**QUICK BREADS**

Class 846 - Three pieces of **Coffee Cake with Topping**: Nuts are optional.

**Coffee Cake with Topping**

Used with permission from **4-H Cooking 101**, p. 59, University of Illinois Extension

*Yield: 9-12 servings*

**Ingredients****Topping:**

1/4 cup firmly packed brown sugar  
1 teaspoon cinnamon  
1 tablespoon all-purpose flour  
1 tablespoon butter or margarine  
1/2 cup chopped nuts (optional)

**Coffeecake batter:**

1 egg  
1/2 cup granulated sugar  
1/2 cup milk  
2 tablespoons melted fat or oil  
1 cup sifted all-purpose flour  
1/2 teaspoon salt  
2 teaspoons baking powder

**Equipment**

Non-stick cooking spray  
Flour sifter  
Waxed paper  
Measuring cups  
Spatula or knife  
Measuring spoons  
Mixing bowls, 1 large, 2 small  
Pastry blender or fork  
Whisk or fork  
2 mixing spoons  
Scraper  
Small pan for melting fat  
Baking pan (8"x8")  
Wire rack  
Hot pads

**Order of Work**

1. Make the topping first. Measure the brown sugar, cinnamon, and flour into the small mixing bowl and mix well.
2. Measure the fat. Cut it into the flour-sugar-cinnamon mixture. Ask someone to show you how to do this.
3. Add nuts (if you are using them) and mix well. Set topping aside until you need it.
4. Preheat the oven to 375 degrees F.
5. Lightly coat the baking pan with non-stick cooking spray.
6. Break the egg into the mixing bowl, and beat with a whisk or fork.
7. Add the sugar, milk, and melted fat or oil to the egg, and stir until all is mixed.
8. Sift the flour once; then measure it. Add to second small mixing bowl. Add salt and baking powder. Stir flour mixture.
9. Add flour mixture to the egg mixture, and stir only until dry ingredients are wet. The batter will look lumpy. Too much mixing causes tunnels.
10. Put into the prepared pan. (Use the rubber scraper so that you won't waste batter.)
11. Use the mixing spoon to sprinkle the topping evenly over the top of the batter in the pan.
12. Put into the preheated oven. Bake about 25 minutes. The coffeecake will spring back when lightly touched and begin to pull away from the edge of the pan when it is done. The top will be a golden color dotted with the dark brown topping.
13. Take out of the oven. Allow pan to cool. Cut cake into pieces while it is still in the pan. Use turner to remove cake pieces from the pan. Serve warm.



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**For the Fair:** After the cake has completely cooled, place three pieces on a disposable plate. Place the plate in a re-closable zip-type plastic bag.

**COOKIES**

Class 847 - Three **Chewy Granola Bars** (gluten-free):

## Cookies

### Chewy Granola Bars

Used with permission from **4-H Cooking 101**, p. 35, University of Illinois Extension

*Yield: 12 bars*

**Ingredients**

2 1/2 cups rolled oats, old-fashioned or quick  
 1/2 cup chopped nuts  
 1 cup firmly packed brown sugar  
 1/2 cup seedless raisins or dried fruit, chopped  
 2 eggs  
 1/3 cup butter or margarine, melted  
 1 teaspoon vanilla extract

**Equipment**

Mixing bowl and spoon  
 Measuring cups and spoons  
 Baking pan, 9"x9"

**Order of Work**

1. Preheat oven to 350 degrees F. Lightly coat the baking pan with non-stick cooking spray.
2. In bowl, combine oats, nuts, brown sugar, and raisins or dried fruit.
3. Stir in eggs, margarine, and vanilla. Mix until evenly combined.
4. Press mixture firmly into the prepared baking pan.
5. Bake for 25 to 30 minutes. Cool for 10 minutes. Cut into bars.



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**For the Fair:** The ingredients in this recipe are free of gluten unless the packaging indicates otherwise. After the cookies have completely cooled, choose three bars that are the same size and place them on a disposable plate. Place the plate in a re-closable zip-type plastic bag.

**COOKIES**Class 848 - Three **Brownies**: Nuts are optional**Brownies**Used with permission from **4-H Cooking 101**, p. 67, University of Illinois Extension*Yield: 16 squares***Ingredients**

1/2 cup sifted all-purpose flour  
 1/3 to 1/2 cup cocoa  
 1/3 cup butter or margarine (not reduced fat)  
 1 cup granulated sugar  
 2 eggs  
 1 teaspoon vanilla  
 1/2 cup chopped nuts (optional)

**Equipment**

Non-stick cooking spray  
 Flour sifter  
 Waxed paper  
 Measuring cups  
 Knife or spatula  
 Measuring spoons  
 Mixing bowl  
 Mixing spoon  
 Small microwave-safe bowl for melting fat  
 Small bowl  
 Scraper  
 Baking pan (8"x8" or 9"x9")  
 Hot pads  
 Wire racks

**Order of Work**

1. Preheat the oven at 350 degrees F.
2. Lightly coat the baking pan with non-stick cooking spray.
3. Sift flour once; then measure it.
4. Measure cocoa. Sift flour and cocoa together onto waxed paper and set aside.
5. Measure fat and melt it in the microwave. Time will vary depending on microwave.
6. Pour melted fat into mixing bowl. Measure the sugar and mix it with the melted fat until creamy.
7. Break one egg into a small bowl; then mix it well with the sugar and fat. Do the same with the other egg.
8. Add the vanilla and mix.
9. Add the flour-cocoa mixture and stir until all is mixed.
10. Add the nuts and stir until they are mixed in.
11. Put into the prepared pan. Use the rubber scraper to clean out the bowl.
12. Place into the preheated oven.
13. Bake for about 25 minutes or until brownies spring back when lightly touched. They will be an even dark-brown color on top. Brownies baked in a 9-inch-square pan will bake quicker and be thinner than those baked in an 8-inch square.
14. Take the pan out of the oven. Use hot pads because the pan is hot.
15. Place pan on a rack to cool. Cut into approximately 2-inch squares to make 16 brownies. When cool, store in a container with a tight lid.



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**For the Fair:** After the brownies have completely cooled, choose three brownies (It's best not to choose corner pieces). Place the brownies on a disposable plate. Place the plate in a re-closable zip-type plastic bag.

**COOKIES**Class 849 - Three **Oatmeal Drop Cookies**:**Oatmeal Drop Cookies**Used with permission from **4-H Cooking 101**, p. 68, University of Illinois Extension*Yield: 3 1/2 dozen cookies***Ingredients**

1 cup sifted all-purpose flour  
 1/2 teaspoon baking powder  
 1/2 teaspoon baking soda  
 1/2 teaspoon salt  
 1/2 cup granulated sugar  
 1/2 cup firmly packed brown sugar  
 1/2 cup butter, margarine, or shortening, softened (not reduced fat)  
 1 tablespoon water  
 1/2 teaspoon vanilla  
 1 egg  
 1 1/2 cups regular or quick oatmeal, uncooked

**Equipment**

Non-stick cooking spray  
 Flour sifter  
 Waxed paper  
 Measuring cups  
 Measuring spoons  
 Mixing bowl  
 Mixing spoon  
 2 teaspoons  
 Scraper  
 Cookie sheet  
 Turner  
 Hot pads  
 Wire racks  
 Small bowl  
 Knife or spatula

**Order of Work**

1. Preheat the oven to 350 degrees F.
2. Lightly coat the cookie sheet with non-stick cooking spray.
3. Sift flour once; then measure it. Add to mixing bowl.
4. Measure the baking powder, baking soda, and salt. Add to the flour and stir.
5. Measure and add the sugar, brown sugar, fat, water, and vanilla.
6. Break the egg into the small bowl; then add it to the other ingredients.
7. Beat the mixture until it looks smooth. Be sure to stir all the way to the bottom of the bowl.
8. Measure the oatmeal and stir it in. Be sure it is mixed throughout the batter.
9. Drop by spoonfuls on prepared cookie sheet. To do this, dip out a rounded teaspoon of dough and use the other teaspoon to push the dough onto the cookie sheet. Leave about 2 inches between cookies. Use scraper to clean out bowl.
10. Bake at 350 degrees F for 12 to 15 minutes. The cookies will be a light golden color when they are done and should spring back when lightly touched with the fingers.
11. Take cookies out of the oven. Use hot pads because the cookie sheet is hot.
12. Use a spatula or turner to remove the hot cookies from the sheet. Place them on a rack to cool. Cool cookie sheet before filling again. When cookies are cool, store in a container with a tight lid.



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**For the Fair:** After the cookies have completely cooled, choose three cookies that are the same size. Place the cookies on a disposable plate. Place the plate in a re-closable zip-type plastic bag.

**CAKES**

Class 850 - One 8" or 9" layer **Rich Chocolate Cake** (no icing):

**Cakes****Rich Chocolate Cake**

Used with permission from **4-H Cooking 301**, p. 116, University of Illinois Extension

*Yield: 12 servings*

**Ingredients**

3 squares unsweetened chocolate, melted  
 1 teaspoon flour  
 3 cups sifted cake flour  
 1/2 teaspoon salt\*  
 3 teaspoons baking powder  
 1 1/4 cups unsalted butter\*  
 2 1/4 cups sugar  
 1 teaspoon vanilla  
 4 eggs  
 1 cup milk

**Equipment**

Small pan or microwave-safe bowl  
 3 8-inch\*\* or 2 9-inch cake pans  
 Nonstick cooking spray  
 Large and small mixing bowls  
 Measuring cups and spoons  
 Sifter  
 Mixing spoon  
 Mixer  
 Rubber scraper  
 Toothpick or cake tester  
 Cooling rack(s)

**Order of Work**

1. Melt chocolate in small pan over low heat or in microwave (following directions package) and cool to lukewarm.
2. Preheat oven to 350 degrees F. Lightly coat cake pan(s) with nonstick cooking spray. Add 1 teaspoon flour to pan. Rotate and shake pan until surfaces are coated with flour. Remove excess flour. (Or cover bottom of pans with wax paper instead of flouring pans.)
3. Lightly spoon cake flour into measuring cup; sift and then measure. Place flour in small mixing bowl. Add salt and baking powder to flour and mix well; set aside.
4. In large mixing bowl, use mixer to cream butter until soft; gradually add sugar, mixing until mixture is very light and fluffy, about 3 to 5 minutes. Add vanilla and continue creaming.
5. Add eggs one at a time and beat well after adding each egg.
6. Add cooled chocolate to creamed mixture.
7. Add one-third of the sifted flour mixture and half of the milk; repeat until all of the flour and milk are used. After each addition of flour and milk, mix for 1 minute.
8. Pour batter into pan(s) and bake for 40 to 45 minutes for 8-inch or 9-inch pans. Use toothpick or cake tester to test cake. Toothpick or cake tester should come out clean when inserted into center of cake.
9. Remove from oven and cool on rack for 15 minutes before removing from pan(s).

Nutrition Facts per Serving: 434 calories, 26 g fat, 270 mg sodium, 54 g carbohydrates, 2 g fiber, 6 g protein, 70 mg calcium

\*If desired, decrease salt to 1/4 teaspoon and use salted butter.

\*\*If using 3 8-inch pans, be sure there is enough room in the oven for air to circulate for even baking.



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Substitute: You may substitute 3 tablespoons of unsweetened cocoa and 1 tablespoon oil, melted butter or shortening for each square of chocolate.

**For the Fair:** Let cake completely cool. Do not frost cake. Place one layer of cake on a disposable plate. Place the plate in a re-closable plastic bag.

**CAKES**

Class 851 - One 8" or 9" layer **Carrot or Zucchini Cake** (no icing): May use carrots or zucchini.

**Carrot (or Zucchini) Cake**

Used with permission from **4-H Cooking 301**, p. 119, University of Illinois Extension

*Yield: 16 servings*

**Ingredients**

2 cups flour  
 2 cups sugar  
 2 teaspoons baking soda  
 2 teaspoons cinnamon  
 1 teaspoon salt  
 1 cup salad oil  
 4 eggs  
 3 cups carrots, shredded  
 1 teaspoon vanilla  
 1 cup nuts, chopped

**Equipment**

2 8-inch or 9-inch round cake pans  
 Nonstick cooking spray  
 Measuring cups and spoons  
 Large and medium mixing bowls  
 Mixer  
 Mixing spoon  
 Spatula  
 Cooling rack

**Order of Work**

1. Preheat oven to 350 degrees F. Lightly coat 2 8-inch or 9-inch round cake pans with nonstick cooking spray.
2. Combine flour, sugar, baking soda, cinnamon, and salt in medium bowl; mix well.
3. In large bowl, add oil and beat in eggs, one at a time.
4. Gradually add flour mixture to egg mixture and beat until thoroughly mixed.
5. Add carrots, vanilla, and nuts; mix until thoroughly combined. Pour into prepared pans.
6. For 8-inch or 9-inch round cake pans, bake 30 to 35 minutes or until toothpick inserted in middle comes out clean. Remove from oven and cool on wire rack. Store in refrigerator.

Variation: Substitute 3 cups shredded zucchini for shredded carrots. Add one teaspoon ground nutmeg.

Nutrition Facts per Serving with Frosting: 470 calories, 28 g fat, 365 mg sodium, 56 g carbohydrates, 1 g fiber



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**For the Fair:** Zucchini variation may be used instead of carrots. Let the cake cool. Do not frost or ice the cake. After the cake has completely cooled, place one layer on a disposable plate. Place the plate in a re-closable plastic bag.

**CAKES**

Class 852 - One-fourth of **Basic Chiffon Cake**: Do not use variations.

**Basic Chiffon Cake**

Used with permission from **4-H Cooking 401**, p. 118, University of Illinois Extension

*Yield: 16 servings*

**Ingredients**

2 1/4 cups cake flour  
 1 tablespoon baking powder  
 1 teaspoon salt  
 1 1/2 cups sugar, divided  
 1/2 cup vegetable oil  
 5 large egg yolks  
 1 tablespoon vanilla  
 3/4 cup cold water  
 7 large egg whites  
 1/2 teaspoon cream of tartar

**Order of Work**

1. Preheat oven to 325 degrees F.
2. In a large bowl, combine flour, baking powder, salt, and 1 cup sugar.
3. Make a well in the center and add oil, egg yolks, vanilla, and water. Whisk until smooth.
4. Beat egg whites and cream of tartar in large mixing bowl until soft mounds begin to form.
5. Beating at high speed, sprinkle remaining 1/2 cup sugar over egg whites, 2 tablespoons at a time. Beat until stiff peaks are formed.
6. Gently fold one-third of the whites into the yolk mixture. Fold in remaining whites.
7. Pour batter into an ungreased tube pan.
8. Bake 1 1/2 hours or until top springs back when lightly touched. If cake pan has prongs around the rim for elevating the cake, invert pan onto them. If not, invert pan over the neck of a bottle or funnel so that air can circulate. Let the cake cool completely, 2 to 3 hours.
9. Carefully run a metal spatula around the sides of the pan to loosen cake. Remove cake from the pan and place on cake plate. Cut slices by sawing gently with serrated knife.

Nutrition Facts per Serving: 231 calories, 8 g fat, 276 mg sodium, 35 g carbohydrate, less than 1g fiber, 4 g protein, 30 mg calcium.



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**For the Fair:** After the cake has completely cooled, cut one piece which is a quarter of the cake. Place the piece on a disposable plate. Place the plate in a re-closeable zip-type plastic bag. For added protection you may place the bag in a small box.

**PIES**

Class 853 - One whole **Double Crust Apple Pie**: Leave pie in the disposable pie pan and place all in a zip type plastic bag. May use spice variation if desired.

**Pies****Apple Pie**

Adapted for use in Kentucky from **4-H Cooking 401**, p. 105 and 97, University of Illinois Extension. Used with permission.

**Pastry for Two-Crust Pie**

*Yield: 2 9-inch or 10-inch pie crusts or 3 8-inch pie crusts*

**Ingredients**

3 cups all-purpose flour  
1 teaspoon salt  
1 cup shortening  
5 to 6 tablespoons cold water

**Order of Work**

1. Thoroughly chill fat and water.
2. Place flour and salt together in medium bowl. Stir to mix.
3. Use a pastry blender, fork, or two knives to cut the fat into the flour until the dough forms pea-sized pieces.
4. Add cold water one tablespoon at a time and sprinkle over flour/fat mixture. Toss mixture lightly with a fork. **DO NOT STIR**. Add only enough water to hold dough together. Let dough stand at least 5 minutes. Shape into a ball, handling as little as possible.
5. Chill dough 15 to 30 minutes.
6. Sprinkle 3 to 4 tablespoons of flour on a clean, dry surface or pastry mat/cloth. Lightly coat a rolling pin with flour. Or use two 18" x 18" sheets of waxed or parchment paper to roll out dough.
7. Divide dough into two parts. Form one piece of dough into circular shape and then flatten with rolling pin on pastry mat/cloth or between two sheets of waxed or parchment paper.
8. Roll dough with short strokes from center to outer edge, using a light, quick motion. Be careful not to roll over edge of dough. Press on a different part of the dough with each roll. Lift from surface occasionally. Roll about 1/8-inch thick and slightly larger than the pie pan.
9. Fold dough in half, lift and place in pie pan, and unfold.
10. Beginning at center of pan and working toward edge, gently press dough into pie pan. Do not pull or stretch dough since that can make the pie crust shrink during baking.
11. Chill prepared pie crust for 20 to 30 minutes to prevent crust from shrinking during baking.
12. Prepare filling.



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Apple Pie Filling on next page.

**PIES**

Class 853 (continued) - One whole **Double Crust Apple Pie**: Leave pie in the disposable pie pan and place all in a zip type plastic bag. May use spice variation if desired.

**Apple Pie Filling****Ingredients**

- 1 prepared unbaked pastry for two-crust pie
- 5 cups peeled, sliced tart apples (5 to 6 apples)
- 2 tablespoons lemon juice
- 3/4 to 1 cup sugar
- 1 tablespoon flour
- 1/4 teaspoon salt
- 1 tablespoon butter or margarine
- 1 egg, beaten, or 2 tablespoons milk, if desired
- 1 teaspoon sugar, if desired

**Order of Work**

1. While preparing filling, place the prepared pie crust in refrigerator for 20-30 minutes.
2. Preheat oven to 425 degrees F.
3. Rinse, peel, and core apples. Slice apples and place in medium bowl. Sprinkle with lemon juice to prevent apples from turning brown and toss gently.
4. In small mixing bowl, combine sugar, flour, and salt. Add to apple slices and mix.
5. Spoon apple mixture into prepared pie crust.
6. Cut butter or margarine into small pieces and sprinkle on top of apple filling.
7. Use cold water to moisten edges of the dough on the rim of the pie pan.
8. Roll out remaining dough for upper crust.
9. Place upper crust on pie and press upper and lower edges together on rim of pie pan.
10. Cut venting holes in top of pastry.
11. Use a knife to trim dough evenly around edge of pie pan.
12. Flute edge by placing left thumb and index finger 1/2 inch apart on outside of pastry rim. With right index finger push pastry between fingers or lightly press edges together with a fork.
13. If desired, brush top crust with beaten egg or milk then lightly sprinkle with sugar.
14. Bake for 15 minutes, then reduce heat to 350 degrees F. Bake 25 minutes longer or until crust is brown.

Nutrition Facts per Serving: 555 calories, 28 g fat, 386 mg sodium, 71 g carbohydrate, 2 g fiber, 6 g protein, 14 mg calcium

Variation: Spices – Add 1 teaspoon cinnamon and/or 1/2 teaspoon nutmeg to sugar mixture if desired.



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**For the Fair:** Spice variation may be used if desired. Use a disposable pie pan because the pan will not be returned. Place the whole pie (including the disposable pie pan) in a re-closeable plastic bag.

**YEAST BREADS**Class 854 - Three **Cinnamon Twists** (no icing):**Cinnamon Twists**Adapted for use in Kentucky from **4-H Cooking 401**, p. 42 and 44, University of Illinois Extension. Used with permission.*Yield: 24 rolls***Sweet Dough Ingredients**

¼ cup sugar  
 1 teaspoon salt  
 1 package yeast  
 ½ cup milk, heated to 100 to 110 degrees F  
 ¼ cup water, heated to 100 to 110 degrees F  
 1/8 cup oil or melted butter  
 1 egg  
 ½ teaspoon grated lemon rind, if desired  
 2 ½ cups all-purpose flour, approximately

**Topping Ingredients**

1/4 cup butter, melted  
 1/2 cup sugar  
 2 teaspoons cinnamon

**Order of Work**

1. Put sugar, salt, and yeast in mixing bowl. Mix well.
2. Place milk and water in microwave-safe bowl. Heat in microwave for 1 to 2 minutes. Remove from microwave and check temperature with food thermometer. Pour warm liquids over ingredients in mixing bowl and stir well. Allow mixture to stand 1 to 2 minutes.
3. Add oil or butter, eggs, and lemon rind to mixture. Beat until smooth.
4. Add 2 cups of flour to mixture and beat until smooth.
5. Add enough flour to make dough that is soft, but stiff enough to handle.
6. Turn dough out onto a lightly floured surface and knead until dough is smooth, elastic, and does not stick to surface or hands, about 8 to 10 minutes.
7. Place dough in a mixing bowl lightly coated with nonstick cooking spray. Spray top of dough with nonstick cooking spray and cover with damp, clean dish towel. Let rise in a warm place until doubled in size, about 1 hour.
8. Punch dough down and let stand 10 minutes.
9. Lightly coat baking sheet with nonstick cooking spray.
10. Roll prepared dough into a square about 12" x 12."
11. Brush dough with melted butter. Mix sugar and cinnamon in a small mixing bowl. Sprinkle center third of dough with 3 tablespoons of sugar-cinnamon mixture. Fold one third of dough over center third. Sprinkle with 3 tablespoons of the sugar-cinnamon mixture. Fold remaining third of dough over the two layers.
12. Cut roll into 1-inch strips. Hold each end of a strip and twist tightly in opposite directions. Firmly press ends together.
13. Place on prepared baking sheet about 2 inches apart. Brush top with melted butter and sprinkle with sugar-cinnamon mixture.
14. Cover. Let rise in warm place until doubled in size.
15. Bake at 350 degrees F about 25 minutes or until lightly browned.
16. Top with basic icing if desired.

Nutrition Facts per Roll: 180 calories, 7g fat, 240 mg sodium, 29 g carbohydrates, 1g fiber, 4 g protein, 26 mg calcium

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**YEAST BREADS**

Class 855 - Three **Soft Pretzels**: Use any one topping listed.

**Soft Pretzels**

Used with permission from **4-H Cooking 301**, p. 48, University of Illinois Extension

*Yield: 14 pretzels*

**Ingredients**

4 to 4 1/2 cups all-purpose flour  
 2 tablespoons sugar  
 1 package dry active yeast  
 1 1/2 teaspoons salt  
 1 cup low-fat milk  
 1/2 cup water  
 2 tablespoons vegetable oil  
 2 eggs, lightly beaten  
 Poppy seed, sesame seed, coarse salt, or grated Parmesan cheese

**Order of Work**

1. Preheat oven to 350 degrees F. In large bowl, combine 2 cups flour, sugar, undissolved yeast, and salt.
2. Heat milk, water, and oil until very warm (120 to 130 degrees F).
3. Stir milk mixture into flour mixture until well combined.
4. Add enough of the remaining flour to make a soft dough.
5. Knead on floured surface until smooth and elastic, about 4 to 6 minutes.
6. Cover; let rest on floured surface 10 minutes.
7. Divide dough into 14 equal pieces.
8. Roll each piece into a 20-inch rope
9. Cover; let rest 5 to 10 minutes until risen slightly.
10. Shape into pretzels by curving ends of each rope to make a circle; cross ends at top. Twist ends once and lay over bottom of circle.
11. Place pretzels on two greased baking sheets.
12. Brush with beaten eggs. Bake for 15 minutes.
13. Remove from oven; brush again with eggs and sprinkle with poppy seeds, sesame seeds, coarse salt, or grated cheese.
14. Return to oven and bake for 15 minutes or until lightly browned. Remove pretzels from baking sheet; let cool on racks.

Nutrition Facts per Pretzel: 175 calories, 4 g fat, 270 mg sodium, 29 g carbohydrates, 1g fiber, 5 g protein, 47 mg calcium



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**For the Fair:** Place 3 pretzels on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.

**YEAST BREADS**Class 856 - One loaf **Oatmeal Bread**:**Oatmeal Bread**Used with permission from **4-H Cooking 401**, p. 25, University of Illinois Extension*Yield: 2 loaves, 20 slices per loaf***Ingredients**

2 packages active dry yeast  
 3/4 cup water, heated to 100 to 110 degrees F  
 3 tablespoons sugar  
 3 tablespoons melted butter or oil  
 2 cups milk  
 2 teaspoons salt  
 1 cup quick oats  
 3 cups bread flour  
 3 cups whole wheat flour

**Order of Work**

1. In a large mixing bowl combine yeast, water, and sugar; let stand 10 minutes.
2. Stir in butter or oil, milk, salt, oats, and bread flour; beat until smooth.
3. Mix in enough remaining whole wheat flour to form a soft dough and until mixture begins to pull away from sides of bowl.
4. On a lightly floured surface, turn out dough; knead until dough is smooth and elastic, about 8 to 10 minutes.
5. Place dough in a large mixing bowl lightly coated with nonstick cooking spray. Cover with clean, damp dishtowel. Let rise in warm place, free from drafts, until doubled in size, about 40 minutes.
6. Lightly coat two 9" x 5" loaf pans with nonstick cooking spray; set aside.
7. Punch down dough and turn out on lightly floured surface. Cover and let rest 10 minutes.
8. Shape into loaves. Place in prepared pans. Cover and let rise until doubled, about 45 minutes.
9. Preheat oven to 425 degrees F. Bake loaves 25 to 30 minutes, until lightly browned and bread sounds hollow when tapped.
10. Remove from pans and place on wire rack to cool.

Nutrition Facts per Slice: 93 calories, 2 g fat, 131 mg sodium, 17g carbohydrate, 2 g fiber, 3 g protein, 22 mg calcium

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**BREAD MADE IN A BREAD MACHINE**

Class 857 - One loaf **Honey Whole Wheat Bread** made in a bread machine: May be a 1-pound or 1 1/2 pound loaf.

**Honey Whole Wheat Bread**

Sandra Bastin, Extension Specialist, Food and Nutrition, Kentucky Cooperative Extension Service in *Super Star Chef Kneads a Little Dough*

*16 servings per 1-pound loaf*

<b>Ingredients</b>	<b>1 1/2-pound loaf</b>	<b>1-pound loaf</b>
Active dry yeast	2 ¼ teaspoons	1 ½ teaspoons
Bread flour	2 cups	1 1/3 cups
Whole wheat flour	1 cup	2/3 cup
Salt	2 teaspoons	1 ½ teaspoons
Butter (cut in small pieces)	1 tablespoon	2 teaspoons
Honey (80°F)	¼ cup	2 tablespoons
Milk (80°F)	½ cup	¼ cup
Water (80°F)	¼ cup	¼ cup
Egg	1 large	1 large

1. Add the ingredients in the order specified in your bread machine owner's manual.
2. Set the bread machine on the basic/standard bread making setting.
3. Select the medium or normal baking cycle.
4. Cool to room temperature before slicing.

**Getting the Most From Your Bread Machine** Nutrition Analysis (1 slice from 1-pound): 42 calories, 2 g protein, 7g carbohydrates, 1 g fat (21%)

**For the Fair:** After the loaves cool completely, place one loaf in a re-closable zip-type plastic bag.



**CANDY**

Class 858 - Three pieces **Classic Chocolate Fudge**: Nuts are optional.

**Classic Chocolate Fudge**

Used with permission from **4-H Cooking 401**, p. 89, University of Illinois Extension

*Yield: 1 ½ pounds or 32 pieces*

**Ingredients**

Butter, softened  
 2 cups sugar  
 ¾ cup half and half or whole milk  
 2 ounces unsweetened baking chocolate, coarsely chopped  
 2 tablespoons corn syrup  
 ¼ teaspoon salt  
 2 tablespoons butter  
 1 teaspoon vanilla  
 ½ cup coarsely chopped nuts, if desired

**Order of Work**

1. Line a 9" x 4" x 3" loaf pan or an 8" x 8" pan with foil, extending the foil over the edges of the pan. Butter the foil and set aside.
2. Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, milk, chocolate, corn syrup, and salt.
3. Cook and stir over medium-high heat until the mixture boils. Clip a candy thermometer to the side of the pan.
4. Reduce heat to medium-low; continue boiling. Stir frequently.
5. Cook until the thermometer registers 234 degrees F. If no thermometer is available, cook to the soft ball stage. Test by dropping a small amount of syrup into cold water.
6. When candy reaches 234 degrees F, remove saucepan from heat. Add butter and vanilla but **DO NOT STIR**.
7. Cool, without stirring or disturbing in any way, to 110 degrees F. This should take 45 to 60 minutes.
8. Remove thermometer from saucepan. With a wooden spoon, beat vigorously until fudge just begins to thicken. If desired, add nuts. Continue beating until the fudge becomes very thick and just starts to lose its glossy sheen. This should take 5 to 10 minutes.
9. Immediately spread fudge in the prepared pan. Score the pieces while still warm.
10. When fudge is firm, use the foil to lift out of the pan. Cut fudge into squares.
11. Store fudge in a tightly covered container.

**Nutrition Facts per Piece with Nuts:** 87 calories, 3 g fat, 27 mg sodium, 15g carbohydrate, less than 1 g fiber, less than 1 g protein, 7 mg calcium



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**For the Fair:** Nuts are optional. Place 3 pieces on a disposable plate. Place the plate inside a re-closable zip-type plastic bag.

# 6036 4-H Food Preservation Exhibits

1. **Classes in Division:** 861-865.
2. **Number of Entries Permitted:**
  - a. County may submit ONE entry per class.
  - b. A member may enter one class in the Food Preservation division. (This means: a member's name should appear only one time on the county's Food Preservation Division invoice sheet.)
3. **General Rules:**
  - a. See "General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair" at [www.kystatefair.org](http://www.kystatefair.org) Click on "Compete," then "Premium Book", then "4-H Exhibits."
  - b. **Items must meet the requirements for the class;** otherwise, the entry may be disqualified.
  - c. Items entered must have been completed by the exhibitor within the current program year.
  - d. The decision of the judges is final.
4. **Unique Rules or Instructions:**
  - a. Recipes: Entries are to be made using recipes found in the **2016 4-H Fair Recipe Book** at <http://4-h.ca.uky.edu/content/food-and-nutrition> or contact your county Extension agent for 4-H YD.
  - b. Canned entries must be prepared from raw produce.
  - c. Re-canning of commercially processed foods is not permitted.
  - d. Helpful Information for the following classes can be found on the National Center for Home Food Preservation website.
  - e. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
  - f. Jars must be clear, clean STANDARD jars specifically designed for home canning. If mayonnaise or similar non-standard jars are used, the product will not be judged or awarded a premium.
  - g. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
  - h. Judges will open the jar for judging purposes. Do NOT eat contents of containers upon return.
5. **Additional Documentation Required:**
  - a. See labeling instructions below and in class description.
6. **Labeling:**
  - a. Dried fruit: Will have 2 labels. Attach both securely to the outside of the container.
    - i. Identification card (4LO-11SO). The State Fair Entry system will generate this label.
    - ii. Label created by the member following the instructions in the class description.
  - b. Canned Jars: Will have 2 labels. Attach both securely to the outside of the container.
    - i. Identification card (4LO-11SO): The State Fair Entry system will generate this label.
    - ii. Canning label: Use the 4-H canning label found at [www.Kentucky4-H.org](http://www.Kentucky4-H.org) under "State Fair" or located below. Fill out the label. Indicate on label the date the product was canned and method used.
7. **Entry Instructions:** All exhibits are entered through the State Fair's electronic submission system by the county Extension staff.
8. **Awards:**
  - a. Each entry that meets class requirements will receive a ribbon.
  - b. A champion will be named in each class.
  - c. An overall grand champion and a reserve champion will be selected.
9. **Class Descriptions:** 4-H Food Preservation entries will be divided into the following levels and classes

*For fair competition, Kentucky 4-H members are to use the recipes in this booklet. The recipes were adapted from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension. Additional helpful information is available on the NCHFP website at: <http://nchfp.uga.edu/>.*

**Class 861 - Dried Apples:** Dry apples according to the instructions in the **2016 4-H Fair Recipe Book**. Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. Size of the container is not being judged.

Recipe adapted from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension

2 to 3 apples of your choice

2 cups vitamin C-enriched apple juice (enough to cover the apples when sliced)

Cooking spray

1. If you are using an electric dehydrator, plug it in (so that it is not touching anything) with the lid on the base. If you are using an oven, slide oven racks to be 2 to 3 inches apart and turn on oven. Preheat dehydrator or oven to 140°F.
2. Wash apples under cool running water.
3. Place enough apple juice in a bowl to cover the apples when sliced.
4. Core and peel the apples. Cut away any bruised or damaged areas. Carefully cut apples into 1/8-inch thick pieces, either as slices or rings.
5. To prevent browning, place the apple pieces into the bowl of juice as they are cut. Soak the apple pieces in the juice for 3 to 5 minutes.
6. Spray drying tray lightly with cooking spray. This will prevent sticking.
7. Remove the apple pieces from the juice, place briefly on paper towels to remove excess juice, and then place the pieces in a single layer on the drying tray. Place the drying tray into the preheated dehydrator or oven.
8. Dry at 140°F for approximately 6 to 12 hours in a dehydrator. Plan to start checking for doneness in 3 hours and check every hour or half-hour until done. Oven drying may take 12 to 24 hours. If using an oven, leave the door cracked open to allow moist air to escape. Place a fan outside the oven near the door to speed up drying time.
9. When dry, the apple pieces should be bendable, but not sticky. If a piece is folded in half, it should not stick to itself. You should not be able to squeeze any moisture from the fruit. Do not let the apples dry so long that they become crispy.
10. After drying, cool the dried apples 30 to 60 minutes before packaging. Packaging warm fruit could lead to sweating and mold growth.
11. Once they are cool, put the dried apples into a sealable airtight container. Label the container with the name of the fruit and the date.

UK Extension Publication HE 3-501 may be helpful.

*For the fair:* Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. The container may be larger than needed for 12 pieces. Judging will be based on suitability of container, not size.

Class 862 - **Salsa:** (pint jar or smaller) canned using a boiling water canner. Use the recipe in the **2016 4-H Fair Recipe Book** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is ½ inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Salsa (FCS3-581) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf>, Home Canning Tomatoes and Tomato Products (FCS3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

### Choice Salsa

Recipe is from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

6 cups (about 5 pounds) tomatoes (red, orange, yellow or green)

9 cups (about 3 pounds) onions and/or peppers of any variety\*

1½ cups commercially bottled lemon or lime juice

3 teaspoons canning or pickling salt

About 6 pint (or 12 half-pint) canning jars

\*Red, yellow or white onions may be used and will slightly affect the overall flavor. More bell peppers make a milder salsa, while hot chili peppers make a spicier salsa. It is important to the safety of the salsa that you use no more than 9 cups total of onions and peppers.

1. Prepare canner and jars as directed in **Boiling Water Canning**, heating to 180°F (simmering).
2. *Peel tomatoes:* Fill a stockpot with enough water to cover several tomatoes at a time. Bring water to a boil while preparing tomatoes. Fill a large bowl with ice (if you have it) and cold water. Wash tomatoes. Cut an "x" in the non-stem end of tomatoes with the tip of a small knife. Place 2 to 3 tomatoes at a time in boiling water for 30 to 60 seconds or until skins split. Remove tomatoes with a slotted spoon and place in cold/ice water. Slip off tomato skins and discard them. Place tomatoes on a clean cutting board.
3. Carefully use a knife to remove the firm inner core from tomatoes. Coarsely chop tomatoes (into blueberry-sized pieces).
4. Peel, rinse, trim and dice onions in ¼-inch pieces.
5. *Bell peppers:* Rinse peppers. Remove stems, seeds and membranes. Dice peppers in ¼-inch pieces.
6. *If using hot peppers:* Place food handling gloves on both hands. Rinse and dry hot peppers. Remove stems and remove the seeds and membranes, unless you want more spicy heat. Dice hot peppers into very small pieces. Remove and discard gloves. Wash hands well.
7. Measure and combine 9 cups of peppers and onions with 6 cups of tomatoes in a large stockpot. You can vary the individual amounts of peppers and onions to suit your taste, but be sure that they measure 9 cups in total. Measure and add 1½ cups bottled lemon or lime juice and 3 teaspoons salt. Stir to mix ingredients evenly.
8. Heat to boiling over high heat and then reduce to a simmer and cook for 3 minutes, stirring as needed to prevent scorching.
9. Remove hot jars from canner and fill as directed in **Boiling Water Canning**, leaving ½-inch headspace. Use a jar funnel for neater filling and be sure to release air bubbles and adjust headspace if needed. Wipe jar rims and apply lids.
10. Process in a boiling water canner as directed in **Boiling Water Canning**. Process pint or half-pint jars for 15 minutes at altitudes of 1,000 feet or below; 20 minutes at altitudes of 1,001-6,000 feet.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

Class 863 - **Dill Pickles:** (pint jar or smaller), canned using a boiling water canner: Use the recipe in the **2016 4-H Fair Recipe Book** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles: ½ inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf> and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

Recipe is from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

About 9 pounds (36) pickling cucumbers, 3 to 4 inches long

3 cups water

3 cups vinegar (5% acidity)

6 tablespoons canning salt

10 to 11 heads of fresh dill or 1½ teaspoons dried dill weed or dill seed

3 to 3 ½ tablespoons whole mustard seed

3 to 7 cloves of garlic (optional)

About 6 to 7 pint (or 12 to 14 half-pint) canning jars (use wide mouth jars for easier packing)

1. Prepare canner and jars as directed in **Boiling Water Canning**, heating to 140°F (almost simmering).
2. Rinse cucumbers in a colander immediately before using. Scrub well, giving special attention to the area around the stems.
3. Remove a 1/8-inch slice off the blossom end of each cucumber and discard. If stem is still attached, cut off all but ¼ inch. Carefully slice the cucumbers lengthwise and then lengthwise again to create spears.
4. If using fresh dill, chop leaves finely with scissors, separating into small piles of 1½ heads per pile. If using garlic, peel and slice cloves into thin slices.
5. *Make the pickling brine:* Combine 3 cups water, 3 cups vinegar and 6 tablespoons salt in a large saucepan. Bring to a boil over high heat
6. Remove hot jars from canner as directed in **Boiling Water Canning**. Place 1½ heads of chopped dill or 1½ teaspoons dried dill weed or dill seed in the bottom of each jar. Add ½ teaspoon mustard seed to each jar. Add ½ to 1 clove of sliced garlic to each jar, if desired. (Use one-half those ingredient amounts if using half-pint jars.)
7. Pack cucumber spears tightly into the jars, leaving ½-inch or more of headspace. (If using half-pint jars, it may be necessary to trim the length of the cucumber spears.) Ladle boiling pickling solution over the cucumbers in the jars, leaving ½-inch headspace. Use a jar funnel for neater filling and be sure to release air bubbles and adjust headspace if needed, as directed in **Boiling Water Canning**. Wipe jar rims and apply lids.
8. Process in a boiling water canner as directed in **Boiling Water Canning**. Process pint or half-pint jars for 10 minutes at altitudes of 1,000 feet or below; 15 minutes at altitudes of 1,001-6,000 feet.
9. For best flavor, store sealed jars for 3 weeks before eating.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

Class 864 - **Strawberry Jam:** (half pint or smaller jar), canned using a boiling water canner. Use the recipe in the **2016 4-H Fair Recipe Book** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for jam is ¼ inch. Canning label must be completed by member and affixed to the jar. Write the type of fruit used on the canning label. Publications FCS3-579 at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf> and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful. Refrigerator and freezer jams are not appropriate for this class.

### Strawberry Jam (with Regular Pectin)

Recipe is from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

5 cups crushed strawberries (about 4 pints strawberries)\*

1 package powdered pectin

7 cups sugar

About 8 half-pint (or 16 4-ounce) canning jars

\*Strawberry jam is best made with fresh-picked, in-season berries. If you use store-bought berries, be sure to mash them up very well or you will get a lot of floating fruit and trapped air in the final product.

1. Prepare the canner and jars as directed in **Boiling Water Canning**, heating to 180°F (simmering). If you are using 4-ounce jars and need to double-stack them, place a second canning rack on top of the first layer of jars. Continue to place jars in a single layer on top of this second rack.
2. Rinse strawberries in a colander immediately before using. Do not soak berries. Gently lift them out of water. Remove caps.
3. Cut out and discard bruised spots, if needed.
4. Thoroughly crush berries one layer at a time in a deep baking pan or cookie sheet using a potato masher. It is helpful to place a damp dish towel or slip-proof mat under the pan to prevent sliding.
5. Premeasure 7 cups sugar into a bowl and set aside.
6. Measure 5 cups crushed strawberries and add to a stockpot.
7. Add 1 package of regular pectin to strawberries and stir well. Turn burner under stockpot to high heat, stir constantly, and bring to a full boil (bubbles over the entire surface).
8. Add the premeasured 7 cups sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute, stirring constantly. Do not boil longer. Longer boiling may damage the pectin bond, causing jam to soften.
9. Remove from heat; quickly skim foam from top with a slotted spoon.
10. Remove hot jars from canner and fill as directed in **Boiling Water Canning**, leaving ¼-inch headspace. Use a jar funnel for neater filling and check and adjust headspace if needed. Wipe jar rims and apply lids.
11. Process in a boiling water canner as directed in **Boiling Water Canning**. Process half-pint or 4-ounce jars for 10 minutes at altitudes up to 6,000 feet. If needed, 4-ounce jars can be stacked in the canner by placing a second rack on top of the first layer of jars and placing a second layer of jars on top of this rack. Make sure water is 1 to 2 inches above tops of all jars.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

Class 865 - **Green Beans:** (One pint), canned using a pressure canner. Use the recipe in the **2016 4-H Fair Recipe Book** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Beans may be 'raw packed' or 'hot packed' but the packing method used must be indicated on the label. The USDA recommended headspace for green beans is 1 inch. Canning label must be completed by member and affixed to the jar. Publication FCS3-583 Home Canning Vegetables (<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf>) and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

### Green Beans

Recipe is from the **Put It Up! Food Preservation for Youth** curriculum from the National Center for Home Food Processing and Preservation, University of Georgia Cooperative Extension and Clemson Cooperative Extension.

8 to 9 pounds green beans (¾ to 1 pound per pint)

9 cups water

4½ teaspoons canning salt (optional)

About 9 pint canning jars

1. Prepare the canner and jars as directed in **Pressure Canning**, heating to 140 °F (just below simmering) for a raw pack or 180°F (simmering) for a hot pack. See step 5, below.
2. Fill a large saucepan with 9 cups water to be used to fill jars. Cover saucepan with lid and turn heat on high to bring to a boil.
3. Use a colander to rinse beans. Discard any discolored or diseased bean pods.
4. Use your clean hands to snap the ends off the beans, and then snap the beans into 1-inch pieces. Or, use a small knife to cut off ends and slice into 1-inch pieces.
5. Green beans can be canned using either a raw pack or a hot pack. Raw packs are quicker, but hot packs tend to have the best color and flavor. *Choose one of the packs below for filling jars and process as directed.*

#### *Raw Pack:*

6. Remove jars from hot water as directed in **Pressure Canning**, pouring the water out in the sink (not in the canner).
7. Use a jar funnel and clean fingers to push raw beans tightly into hot jars, leaving 1-inch headspace.
8. Add ½ teaspoon salt to each jar, if desired.
9. Using a ladle, fill each jar with boiling hot water to cover beans, leaving 1-inch headspace.
10. Remove air bubbles and adjust headspace if needed, as directed in **Pressure Canning**. Wipe jar rims and apply lids.
11. Process pint jars for 20 minutes in a pressure canner, as directed in **Pressure Canning**. Be sure to vent the canner before pressurizing and use the correct processing pressure for your altitude and type of canner.

**Class 865 - Green Beans (continued):**

**OR**

*Hot Pack:*

6. Place beans into the boiling water in the saucepan for 5 minutes. Turn off heat.
7. Remove jars from hot water as directed in **Pressure Canning**, pouring the water out in the sink (not in the canner).
8. Use a jar funnel and slotted spoon to fill the hot jar with the heated beans, leaving 1-inch headspace. Repeat to fill each jar.
9. Add ½ teaspoon salt to each jar, if desired. Using a ladle, fill each jar with the boiling hot cooking liquid to cover the beans, leaving 1-inch headspace.
10. Remove air bubbles and adjust headspace if needed, as directed in **Pressure Canning**. Wipe jar rims and apply lids.
11. Process pint jars for 20 minutes in a pressure canner, as directed in **Pressure Canning**. Be sure to vent the canner before pressurizing and use the correct processing pressure for your altitude and type of canner.

*For the fair:* Replace ring band on jar, if it was removed for storage. Complete 4-H Canning Label and affix to jar.

**Label for Green Beans**

**Label for Dill Pickles, Salsa, and Jam**

<p style="text-align: center;"><b>4-H Canning Label</b></p> <p><b>Product:</b> Green Beans    <b>Date canned:</b> _____</p> <p><b>When you packed the contents into the jar, did you use a raw pack or hot pack?</b></p> <p>____ Raw Pack                      ____ Hot Pack</p> <p><b>Which type of processing did you use?</b></p> <p>____ Boiling Water Canner      ____ Pressure Canner</p> <p><b>Member's name:</b> _____</p> <p><b>County:</b> _____</p>	<p style="text-align: center;"><b>4-H Canning Label</b></p> <p><b>Product:</b> __ Dill Pickles    __ Salsa    __ Strawberry Jam</p> <p><b>Date canned:</b> _____</p> <p><b>Which type of processing did you use?</b></p> <p>____ Boiling Water Canner      ____ Pressure Canner</p> <p><b>Member's name:</b> _____</p> <p><b>County:</b> _____</p>
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*4-H member may enter in three classes in unit they are enrolled in. **The work on the entry must be done by the 4-H member since the 2015 State Fair.***

### **UNIT I EXHIBITS from Exploring Your Home project book**

- Class 887 - **Color Collage** (pp. 7-8, activity3): A collage of color created by the member to depict colors Liked by the member. A collage is made up of a collection of objects (such as paper, fabric, wrapping paper, wallpaper, carpet, or other materials) artistically arranged and adhered to a mat board or foam core board.
- Class 888 - **Texture Collage** (pp. 8-9, see activities 1 &2): A collection of textured items or rubbings of Textured items artistically arranged and adhered to mat board or foam core board.
- Class 889 - **Transparent Finish applied to small wood object** (pp. 13-14): Apply a clear finish such as Tung oil, penetrating seal or polyurethane which does not include stain to a small wood object such as a bowl, tray, cutting board, board game or box. A transparent finish allows the wood grain to show through. Judging emphasis will be on how well the object is prepared for the finish and how well the finish has been applied, not the construction of the wood object. The wood object may be made by the member, made by someone else, purchased or found. Items that are stained or finished with paint do not fit in this class.
- Class 890 - **Simple cloth item for the home** (Sewing machine may be used but is not required): Examples: decorative pillow; tablecloth, laundry bag, place mats, foot stool with a seat made of woven fabric; fabric applied to an item such as a box, plate, or lampshade. **Unacceptable: purses, tote bags, backpacks, duffle bags.**
- Class 891 - **Wastebasket** (pp. 10-12) decorated by member.
- Class 892 - **Bulletin board** (must be ready to hang with appropriate hardware attached).

### **UNIT II EXHIBITS from Living with Others project book**

- Class 893 - **Decorative item for the home & photo:** decorative item created by the member as part of a 4-H Home Environment Project. Include a photo showing how the item fits into the home's décor.
- Class 894 - **Simple wood item refinished by the 4-H member** (pp. 14-15): Item should have straight lines with no elaborate carvings or turnings. (The idea is to learn how to apply a new finish such as paint, stain, varnish, polyurethane, etc. to a simple wooden furnishing that's already to use.) Documentation is to include a "before" photo with explanation of how the item was refinished must be securely attached. Examples: refinished footstool, children's furniture, small box, tray, picture frame, bookshelves, and a plant stand.
- Class 895 - **Cloth item for the home created using a sewing machine** (Unit II, p. 12-14): Examples: Hemmed tablecloth or table runner, wall hanging, pillow, pillow case, throw, embellished towels, shower curtain, chair cover, laundry bag, pet bed, valence and curtains. **Unacceptable: purses, tote bags, backpacks, duffle bags.**
- Class 896 - **Invitation and thank you letter/note:** Design an invitation and thank you letter/note for a sleepover, birthday party or other occasion of your choice. (p. 6-7) Cards/letters may be created with computer software or handwritten. Decorations on the cards/letters may be member's original artwork, computer-generated art, purchased or found decorative items. The message written in the card or letter is more important than the decorations. Write your name and county on the back of each card/letter and place each card/letter in a plastic sheet protector. (For the fair, it is best to use a fictitious address and contact information on the invitation or thank you.)

**UNIT III EXHIBITS from Where I Live project book.**

- Class 897 - **Accessory for the home created by the 4-H member:** This exhibit is to be made up of two parts: 1) the accessory and 2) a sheet or folder of documentation. Documentation is to include: a sketch or photo to show how the accessory is used in the home and a description of how the design and colors fit in with the other furnishings and color used in the home. Examples: stitchery or appliqué wall hanging, latch hook items, pillow with applied design (stitchery, appliqué or other media), rug, picture in appropriate frame and ready to hang.
- Class 898 - **Individual place (table) setting:** This exhibit is to be made up of two parts: 1) one Individual place setting appropriate to a theme or event chosen by the 4-H member and 2) a color photo or diagram of the place setting showing how it should be arranged. (pp. 11-13) Include plate, beverage container(s), placemat, and napkin. Additional decorative item(s) are optional. All items that make up the place setting are to fit on the surface of the placemat. Flatware (knife, fork, and spoon) **must** be included in the photo/diagram showing how all the items are arranged, but do NOT send flatware to the state fair. To insure that all pieces get returned to the member, write the name and county of the exhibitor on tape and place it on every part of the table setting in a location hidden to the public when exhibited at the fair.
- Class 899 - **Piece of furniture refinished** (stripped, sanded, and painted or stained/sealed) by the 4-H Member (pp. 16-20): This exhibit is to be made up of two parts: 1) the furniture and 2) Documentation is to include a “before” photo with explanation of how the item was refinished must be securely attached. Examples: rocker, table, chair, or chest.
- Class 900 - **Old or discarded item made useful in a new way as a home accessory** (p. 20): This exhibit is to be Made up of two parts: 1) the accessory and 2) a sheet or folder of documentation. Documentation is to include a “before” photo; an explanation of how the item was made useful again in a new way; materials used, cost and time involved in project. Examples: old silverware flattened and made into wind chimes; scrap wood pieces made into wall art; old lace doily attached to a pillow or framed; old tool box cleaned up and made into a TV stand.

**UNITS IV EXHIBITS from In My Home project book**

- Class 901 - **An accessory for the home, made with member’s original or adapted design:** This exhibit is to be made up of two parts: 1) the accessory and 2) a sheet or folder of documentation. Documentation is to include an explanation of how the item was created/adapted and a description of how and where item is used in the home. Examples: latch hooked rug or wall hanging; pillow with stitchery design; wall hanging of natural dyed yarns, or drawing with mat and finished or refinished frame.
- Class 902 - **Heritage item refinished, restored, or made by the 4-H member:** This exhibit is to be made up Of two parts: 1) the item and 2) a sheet or folder of documentation. Documentation is to include information on the history or meaning of the item to the member, how the item was refinished, restored, or made by the member, and how it is used in the home. Examples include antique or collectible furniture, memory box, scrapbook that reflects family history/home/house/farm/land of several generations), quilt with heritage design, wall hanging showing family tree.



**UNITS IV EXHIBITS from In My Home project book (continue)**

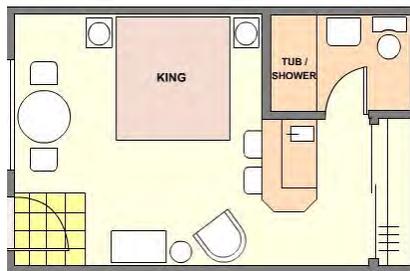
- Class 903 - **Purchased article selected by 4-H member to solve a home decorating problem:** This exhibit is to be made up of two parts: 1) the purchased article and 2) a folder of documentation. Documentation is to include a description of the problem to be solved, alternatives considered in the solution of the problem, how the plan was carried out, resources used (time, money) and member's evaluation of the results (satisfaction with purchased article, how article is used in the home), and photos illustrating the before and after effect. Examples include wall decoration, lamp, vase, storage item, desk accessories, bedspread, rug, table linens, pillow, and draperies.
- Class 904 - **A cloth article made by the 4-H'er showing a major home improvement:** This exhibit is to be Made up of two parts: 1) the cloth article and 2) a folder of documentation. Documentation is to include a written description, "before" and "after" pictures /showing how cloth article is used in home, other colors used in room, time and costs involved, and care required. Examples: bedspread, quilt, window treatment and boxed bench pad. **Unacceptable: purses, tote bags, backpacks, duffle bags.**

**UNIT ADVANCED: SELF-DIRECT PROJECT**-the intent of the following classes is to give members an opportunity to put everything they have learned in Units I-IV of the home environment projects into practice.

- Class 905 - **Furniture Experience:** Furniture which has been refinished, reupholstered, recovered, recycled, reused or remodeled - Exhibit is to be made up of two pieces: 1) the piece of furniture and 2) a folder describing the original condition of the furniture (include a picture if possible), work required in completing project, time and cost involved, and how item is used in the home. **DO NOT INCLUDE NEWLY CONSTRUCTED FURNITURE.**
- Class 906 - **Design Experience:** Create a plan for or actually complete a design experience. The exhibit is to be made up of two pieces: 1) a home furnishing item which is representative of the design experience (item may be made by the member or purchased) and 2) a folder or notebook describing the plan. Examples of project ideas: a plan for redecorating a room; creation of an accessory item using an original design of 4-H member; notebook with pictures and descriptions of architectural styles used in Kentucky homes.
- Class 907 - **Heritage Experience:** Complete a heritage project. The exhibit is to be made up of two pieces: 1) an item representative of the heritage experience and 2) a folder or notebook describing the overall experience, the significance of the project to your family. Examples of project ideas: Restoration of a family heirloom (could include caning, reseating, etc.) including who it belonged to and the significance to the family; study of furniture styles including pictures and history; study of old buildings in the community including photos and descriptions of the architectural significance, period of history, uses of the buildings; create an item after learning a heritage or craft skill. especially from an older family member or friend and describe how skill was learned, how interest was stimulated and how you will use item and skill.
- Class 908 - **Major Home Improvement Experience:** Complete a major home improvement project. The exhibit is to be made up of a notebook which describes the project, tell whether project was an individual project or a group or family project, describe the do-it-yourself skills learned time and cost involved. Include before, during, and after photographs, if possible. Examples: improve storage areas in the house or garage; paint the house; wallpaper and decorate a room; remodel the basement.

**UNIT ADVANCED: SELF-DIRECT PROJECT**-the intent of the following classes is to give members an opportunity to put everything they have learned in Units I-IV of the home environment projects into practice.

- Class 905 - **Furniture Experience:** Furniture which has been refinished, reupholstered, recovered, recycled, reused or remodeled - Exhibit is to be made up of two pieces: 1) the piece of furniture and 2) a folder describing the original condition of the furniture (include a picture if possible), work required in completing project, time and cost involved, and how item is used in the home. **DO NOT INCLUDE NEWLY CONSTRUCTED FURNITURE.**
- Class 906 - **Design Experience:** Create a plan for or actually complete a design experience. The exhibit is to be made up of two pieces: 1) a home furnishing item which is representative of the design experience (item may be made by the member or purchased) and 2) a folder or notebook describing the plan. Examples of project ideas: a plan for redecorating a room; creation of an accessory item using an original design of 4-H member; notebook with pictures and descriptions of architectural styles used in Kentucky homes.
- Class 907 - **Heritage Experience:** Complete a heritage project. The exhibit is to be made up of two pieces: 1) an item representative of the heritage experience and 2) a folder or notebook describing the overall experience, the significance of the project to your family. Examples of project ideas: Restoration of a family heirloom (could include caning, reseating, etc.) including who it belonged to and the significance to the family; study of furniture styles including pictures and history; study of old buildings in the community including photos and descriptions of the architectural significance, period of history, uses of the buildings; create an item after learning a heritage or craft skill. especially from an older family member or friend and describe how skill was learned, how interest was stimulated and how you will use item and skill.
- Class 908 - **Major Home Improvement Experience:** Complete a major home improvement project. The exhibit is to be made up of a notebook which describes the project, tell whether project was an individual project or a group or family project, describe the do-it-yourself skills learned time and cost involved. Include before, during, and after photographs, if possible. Examples: improve storage areas in the house or garage; paint the house; wallpaper and decorate a room; remodel the basement.



#### CHANGING SPACES:

- Class 909 - **Room Floor Plan:** This exhibit is to be made up of two parts: 1) a mounted printout of a room and 2) folder of the documentation described below. Use the Better Homes and Gardens web site [www.bhg.com/decorating/arrange-a-room/](http://www.bhg.com/decorating/arrange-a-room/) or similar software to draw a room (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. Print in color or black and white (Minimum size 8 ½ x 11 inches. Maximum size 11 x 17 inches). Mount the printout on mat board or foam core board. Documentation should include answers to these questions: 1. Is the room you have drawn similar to a room in your house? What are its dimensions? How many square feet are in the room? 2. Did you have problems with the web site or software? If so, how did you solve them? 3. Tell about how you worked with the items in your room such as walls, windows, doors and furniture.

**CHANGING SPACES** (continues):

- Class 910 - **House Floor Plan:** This exhibit is to be made up of two parts: 1) mounted printout of house plan and 2) folder of the documentation described below. Use any software program to draw a house plan. Include bedroom(s), bath(s), living space, kitchen, door(s) and window(s). Including a garage is optional. Print in color or black and white (Minimum size 8 ½ x 11 inches. Maximum size 11 x 17 inches.). Mount the printout on mat board or foam core board. Documentation should include answers to these questions: 1. Does your floor plan resemble the house you live in? If not, did you look at other floor plans for inspiration? What type of roof does your house have? 2. Did you consider how a family member who is disabled (for instance, a wheelchair user) might get around in your home? 3. Describe any problems you had with the software and how you solved them. Tell how you worked with additional items required to create a floor plan.
- Class 911 - **Presentation Board – Color Scheme for One Room:** This exhibit is to be made up of two parts: 1) a presentation board as described below and 2) a folder of the documentation described below. Create a presentation board which illustrates a **color scheme** for any room in the home. On mat board or foam board, mount color pictures or actual swatches of fabric, wall covering, paint, and flooring, (Color pictures may be downloaded and printed or cut from magazines to represent these items. The mounting board should be 15” or 16” X 20” inches. In the folder, describe the person who lives in the room and the decisions required in selecting the color scheme
- Class 912 - **Presentation Board – Floor Plan & Color Scheme for Bedroom:** This exhibit is to be made up of two parts: 1) a presentation board as described below and 2) a folder of the documentation described below. Create a presentation board which includes a **floor plan** (with placement of furniture) **and color scheme** for a bedroom. Use the Better Homes and Gardens web site [www.bhg.com/decorating/arrange-a-room/](http://www.bhg.com/decorating/arrange-a-room/) or similar software to draw the bedroom (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. Print in color or black and white. On mat or foam board, mount the floor plan and color pictures or actual swatches of fabric, wall covering, paint, and flooring. (Color pictures may be downloaded and printed or cut from magazines to represent these items.) The mounting board should be 15” or 16” X 20.” In the folder, describe the person who lives in the room and the decisions required in selecting the color scheme, flooring, wall, and window treatments; describe the furniture and how the furniture was arranged to accommodate traffic flow; describe the floor, wall, and window treatments selected, etc.; and describe what you like most about the room.
- Class 913 - **Presentation Board – Floor Plan & Color Scheme for Great Room or Family Room:** This exhibit is to be made up of two parts: 1) a presentation board as described below and 2) a folder of the documentation described below. Create a presentation board which includes a **room floor plan** (with placement of furniture) **and color scheme** for a great room/family room. Use the Better Homes and Gardens web site [www.bhg.com/decorating/arrange-a-room/](http://www.bhg.com/decorating/arrange-a-room/) or similar software to draw the room (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. Print in color or black and white. On mat or foam board, mount the floor plan and color pictures or actual swatches of fabric, wall covering, paint, and flooring. (Color pictures may be downloaded and printed or cut from magazines to represent these items.) The mounting board should be 15” or 16” X 20.” In the folder, describe the family who uses the room and the decisions required in selecting the color scheme, flooring, wall, and window treatments; describe the furniture and how the furniture was arranged to accommodate traffic flow; describe the floor, wall, and window treatments selected, etc.; and describe what you like most about the room.

*Create poster on 20" X 30" foam core board or sturdy cardboard. The use of pencil on the front of the poster is discouraged. Judging criteria will be based on theme, poster design (lettering, attractiveness, how well it conveys a message), and narrative. Posters will not be considered for class champion if they do not include the narrative or do not conform to the topics specified in the class description. Information for the following classes can be found in the 4-H Consumer Savvy project manuals - "The Consumer in Me," "Consumer Wise" and "Consumer Roadmap". Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper; one page, front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.*

### **LEVEL 1 (Grades 4-5): The Consumer in Me**

- Class 914 - **Poster on "Bargain Shopping"** –For grades 4-5; complete a cost comparison chart for one product you and your family use as outlined in the activities under "Bargain Shopping" on pp. 20-21. Use 20" X 30" foam core board or cardboard. Write a narrative telling how the decision making process was used to reach your final choice; include answers to the questions in "Check This Out!" on p. 21. At the end of the narrative, list the sources of information used in researching the topic. Make a poster on "comparison shopping." Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.
- Class 915 - **Poster on "What is the Best Buy?"** – For grades 4-5; complete a cost comparison chart for two products in three different sizes as outlined in the activities on pp. 22-23. Use 20" X 30" foam core board or cardboard. Write a narrative telling how the decision making process was used to reach your final choice; include answers to the question in "Check This Out!" on p. 23. At the end of the narrative, list the sources of information used in researching the topic. Make a poster on "checking prices". Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.

### **LEVEL 2 (Grades 6-8): Consumer Wise**

- Class 916 - **Poster on "Media and the Marketplace"** –For grades 6-8; complete a commercial comparison as outlined in the activities on pp. 18-19. Use 20" X 30" foam core board or cardboard. Write a narrative of your answers to the questions in "Check This Out!" on p. 19 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to "advertising aimed at young people"—Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.

**LEVEL 2 (continued) (Grades 6-8): Consumer Wise**

- Class 917 - **Poster on “Decision! Decisions! Decide!”**: For grades 6-8; complete the 6-Step Decision making process on any item you wish to purchase as outlined in the activities on pp. 12-13. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 13 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “the consumer decision-making process”. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.

**LEVEL 3 (Grades 9-12): Consumer Roadmap**

- Class 918 - **Poster on “How to Write a Wrong”**—For grades 9-12; write a complaint letter as outlined in the activities on pp 22-23. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 23 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “resolving a consumer complaint”. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.
- Class 919 - **Poster on “I Own a Car or Does It Own Me?”** —For grades 9-12; calculate and illustrate the costs of owning a car as outlined in the activities on pp. 28-31. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on pp. 29-30 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “consumer decision-making in buying a car.” Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.
- Class 920 - **Poster on “What Does Real Life Cost?”**—For grades 9-12; identify and illustrate the true costs of living on your own as outlined in the activities on pp. 32-33. Use 20” X 30” foam core board or cardboard. Write a narrative of your answers to the questions in “Check This Out!” on p. 33 and tell what conclusions you were able to draw from the experience. At the end of the narrative, list the sources of information you used in researching your topic. Make a poster related to “the financial responsibilities of living on your own. Include name, age, and county at top of narrative. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, printed on front side only. Place 2 copies of the narrative in 1 plastic sleeve. Attach the sleeve to the back of the poster with tape.

# 6041 4-H Leadership & Communications Project

1. Exhibits must correspond to a project or activity from the Leadership (4-H Step Up to Leadership and Unlock Your Leadership Potential) or Communications (4-H Building Bridges) project books.
2. An exhibitor is limited to one set of scrapbook pages in the Communications division AND one set in the Leadership division for a total of two (2) entries.
3. Counties are limited to one (1) entry in the Club Scrapbook division.
4. Exhibit must be in an 8-1/2"x11" or 12"x12" notebook or scrapbook format.
5. Photos should clearly address the theme or activity corresponding to the selected leadership project or communication project. Photos should be explained with journaling captions. One or two paragraphs of narrative explaining the project or activity should be included on the scrapbook pages. Clearly indicate pages to be judged. Additional pages beyond those required by the project will not be reviewed.
6. Photos can be taken by the 4-H'er or another person. Picture may be cropped as desired.
7. Each scrapbook page should contain the following:
  - a. 2 or more photos
  - b. Each photo should be explained with captions (see #5)
  - c. 1-2 paragraphs of narrative (see #5)
  - d. No additional pages of narrative are needed.
8. Entries that do not meet the established criteria (see #7) will be disqualified.
9. A class champion will be selected for each individual class. A reserve and grand champion will be selected from the Leadership classes and reserve and grand champion will be selected from classes in Communication entries.

## DIVISION 6041-A 4-H COMMUNICATION PROJECT:

- Class 925 - **Junior Division:** Communications Scrapbook Display - two (2) page display of work completed by junior level member based on activity, program or project from 4-H Communication Curriculum.
- Class 926 - **Senior Division:** Communications Scrapbook Display - four (4) page display of work completed by senior level member, based on activity, program or project from 4-H Communication Curriculum.
- Class 929 - **Senior Division:** Resume – one page resume using Microsoft Word. See 4-H Communications book "The Perfect Fit" and "Take Me As I Am" for resume tips and guidelines

## DIVISION 6041-B 4-H LEADERSHIP PROJECT:

- Class 927 - **Junior Level:** 2 pages based on an activity, program, or project from 4-H Leadership Curriculum.
- Class 928 - **Senior Level:** 4 pages based on an activity, program, or project from 4-H Leadership Curriculum.

## DIVISION 6041-C SECRETARY SCRAPBOOK (Ribbon Only, No Premium)

- Class 936 - **4-H Club Scrapbook:** Using pictures and captions tell about your 4-H Clubs year focusing on leadership, communications and community service activities. (No limit on page numbers)

1. A county is limited to one entry per class. A member may enter up to 3 classes within the 4-H Trends Division.
2. All items must have been made since the last State Fair.
3. Each exhibit must be properly labeled. Place ID tag (4LO-11SO) in the most visible place on the exhibit, preferably on the lower right-hand corner. Labels may be securely taped, attached with a rubber band through a hole in the corner or safety pinned (fabric items). To insure that all parts of the exhibit make it back to the county, "hide" a small label (with a minimum of the county name) on EVERY part that might become separated from others; these should not be visible to the public when displayed.
4. All photography classes with one photograph must be mounted 10" x 16" MAT BOARD - available via order entry (no poster board or foam core board accepted). Single photographs are limited to up to a maximum 8" x 12"
5. Each picture must be mounted securely. Rubber cement or dry mounting tissue is recommended. Do not use photo mounting corners.
6. All entries must follow the specifications and rules listed in their class in order to be named champion.
7. All entries must follow the specifications and rules listed in their classes in order to be named champion.
8. Junior division includes ages 9 - 13; Senior division includes ages 14 - 18.

#### **CLOVER PHOTOGRAPHY:**

1. Exhibit is limited to a single photograph.
  2. Subject of photograph must include 4-leaf clover. (Photographs of 3-leaf will NOT be accepted).
  3. 4 - leaf clover may be real or created.
  4. Photograph may be color or black and white.
  5. Follow all mounting rules described in the Cloverville Photography division.
  6. Maximum photograph size 8" x 12".
  7. The 4-H identification tag should be located in the bottom right hand corner.
- Class 1010 - **Junior Clover Photography**
  - Class 1011 - **Senior Clover Photography**

#### **RECORDING HISTORY**

1. Judging criteria will be based on implementation of the 4-H theme. 4-H historical content, poster design, (lettering, attractiveness, how well it conveys the message.) As well as the effectiveness of the poster to promote 4-H.
  2. Exhibit must be completed on a standard full size foam core board.
  3. Posters may not include items or embellishments that make the poster 3-dimensional.
  4. Any use of the 4-H Clover must adhere to the standards and guidelines of the registered 4-H clover.
  5. Any color foam core board is acceptable.
- Class 1040 - **Junior Historical 4-H Poster**
  - Class 1041 - **Senior Historical 4-H Poster**

**Upcycling Project**

Upcycling is taking something that you are throwing away and making it into something that maintains or improves the quality of the materials. Examples: There are coin purses made from sweaters, earrings cut out of vinyl records and an old travel case made into a clock. The designs will be judged on quality, use, and creativity. Entries are limited to one entry per class per county.

- Class 1050 - **Junior Upcycling Project**
- Class 1051 - **Senior Upcycling Project**

**4-H CAKE DECORATING**

1. Entry consists of decorated (Styrofoam) cake.
2. Styrofoam MUST be the base for the decorating. Real cakes will NOT be accepted.
3. Judging in based on decoration only not taste.
4. Exhibit is not limited to a color or design.
5. Refrigeration will NOT be provided.
6. Exhibit must be limited in size to no taller that 24" and more than 1/2 sheet board.
7. Cakes may be returned, depending on condition at the end of the fair.
8. 4-H identification cards must be attached to bottom right hand corner of sheet board.

- Class 1060 - **Junior 4-H Cake Decorating** (cake must include the 4-H Clover either in design or decoration)
- Class 1061 - **Senior 4-H Cake Decorating** (cake must include the 4-H Clover either in design or decoration)
- Class 1062 - **Junior General Cake Decorating**
- Class 1063 - **Senior General Cake Decorating**

**CUP CAKES**

1. Entry consists of decorated (Styrofoam) cake.
2. Styrofoam MUST be the base for the decorating. Real cakes will NOT be accepted
3. Judging in based on decoration only not taste
4. Exhibit is not limited to a color or design.
5. Refrigeration will NOT be provided.
6. Exhibit must be limited to two cupcakes.
7. Cakes may be returned based on condition at the end of the fair.
8. 4-H identification cards must be attached to bottom right hand corner of sheet board.

- Class 1070 - **Junior 4-H Cup Cake Decorating**
- Class 1071 - **Senior 4-H Cup Cake Decorating**
- Class 1072 - **Junior General 4-H Cup Cake Decorating**
- Class 1073 - **Senior General Cup Cake Decorating**



Head • Heart • Hands • Health

# 2016 YOUTH LIVESTOCK EXHIBIT REGULATION

1. Open to any youth who is a FFA member or 4-H Livestock Club member in Henderson County.
2. All animals must meet the Livestock Health regulations as stated by the Kentucky Department of Agriculture, and are published in this fair book. All animals are to permanently identified, and be accompanied by health certificates, if required.
3. Open to: market steers; heifers; market lambs; market hogs and market goats. NO bulls, rams, boars or bucks accepted for exhibition.
4. Each member may enter a maximum of three animals per species in the exhibit.
5. Each exhibitor is responsible for providing bedding, food and water for the animals while they are on exhibit. Pen space will be provided. Exhibitors are expected to remove all bedding material from the exhibit area before departing the fair grounds.
6. All animals are to be removed from the Fair grounds no later than 9:00 p.m. on Tuesday, July 26. The Henderson County Fair reserves the right to withhold any or all of auction proceeds from any member who does not clean up after the animal or remove their animal from the fairgrounds. Each exhibitor assumes responsibility for the animal the entire time they are on exhibit. The Henderson County Fair Board, Henderson County FFA, Henderson County 4-H and the County of Henderson assume no responsibility or liability for the exhibit of project animals.

## LIVESTOCK SHOW GUIDELINES

- All hogs must weigh between 200 and 320 pounds, market goats must weigh a minimum of 40 pounds, market lambs must weigh a minimum of 50 pounds, and market beef animals must weigh a minimum of 500 pounds at the weigh-in in order to participate in the show or the premium auction.
- Dress Code for the show ring (including the auction ring): jeans (no shorts!) with no holes, rips or tears; organizational shirt (4-H or FFA logos); or shirt with collar and sleeves. No cut or altered shirts. Shirts are expected to be tucked into jeans. No exposed midribs. No hats or sunglasses allowed in the show ring. Closed-toe shoes or boots are strongly encouraged.
- Each animal being exhibited at the Henderson County Fair is required by state law to be accompanied by a Certificate of Veterinary Inspection. We will assist you in acquiring the initial papers, and each participant is responsible for presenting these papers to KDA officials when asked.
- Any youth participating in the Fair Livestock projects is required to participate in 6 hour of approved educational experience.
- Each member is responsible for providing bedding and feed/water for the project animals. Only approved water tubes and gate feeders are allowed in the Mathias Pavilion. Each member will be expected to clean their pen area prior to leaving the fairgrounds. Waste containers will be provided, and fees will be assessed (i.e. – auction profits) to those who do not clean their pen area.
- All animals entered into the Livestock projects MUST be tagged and enrolled in the project area. Hogs are weighed and tagged at the county level; market beef, market lambs, and market goats may be KUIP tagged (according to State guidelines and deadlines) OR tagged in on the County level.
- Members of the Henderson County Livestock Committee reserve the right to visit your farm to complete an animal welfare evaluation
- **THESE ARE SOME POINTS YOU NEED TO BE AWARE OF BEFORE THE START OF THE LIVESTOCK SHOWS. PLEASE ASK FOR CLARIFICATION IF THERE IS ANYTHING YOU DON'T UNDERSTAND!**



# HENDERSON COUNTY FAIR

## 2016 YOUTH LIVESTOCK SHOW RULES AND REGULATIONS

LARRY CROXTON, LIVESTOCK SUPERINTENDENT

### GENERAL RULES

- ◆ Show opportunities are open to any Henderson County 4-H or FFA member in good standing, with a Market Livestock Project.
- ◆ The Livestock Show Committee shall have final rule on any question arising and not covered by these stated rules and regulations.
- ◆ Decisions of the judges will be considered final.
- ◆ All 4-H & FFA members participating in the show must meet the State 4-H guideline of having a minimum of 6 educational hours documented by a certified Livestock Volunteer.
- ◆ Each individual member may show a maximum of **three** head of Market animals PER specie.
- ◆ Each individual member may sell a maximum of **TWO** head of market animals (any specie, any combination) in the premium auction.
- ◆ All animals are to be owned and cared for by the exhibiting youth.
- ◆ All hogs must be weighed and tagged by **April 2, 2016**, to be entered into the show.
- ◆ All market lambs, market goats, and market hogs, must be tagged and nominated following the County Fair regulations by **May 7, 2016** for the Henderson County show only (or KUIP tagged no later than **May 21, 2016** for any show opportunity outside of Henderson County)
- ◆ All Market Beef animals must be tagged and nominated following the County Fair regulations BY **April 2, 2016** for the Henderson County show only (OR KUIP tagged no later than **March 19, 2016** for any show opportunity outside of Henderson County)
- ◆ All animals presented for exhibition MUST be accompanied by a Certificate of Veterinary Inspection (Per 302 KAR 20:065 Sale and Exhibition of Kentucky Origin Livestock in Kentucky. Questions concerning this certificate should be directed to your local veterinarian or the Kentucky State Veterinarian's Office at 502-564-3956).
- ◆ Participating members are responsible for bedding, food, water and care for the animals during the duration of the fair exhibit, and for the removal of all materials at the conclusion of the Premium auction. A dumpster will be provided for this material.
- ◆ All animals are to be removed from the fair property following the conclusion of the Premium Auction. **NO private sale of animals will be allowed on fair property.**
- ◆ Showmanship will be offered for all species based on the following age divisions:
  - ◇ Junior – Age 9-11 as of show date.
  - ◇ Intermediate – Age 12-13 as of show date.
  - ◇ Senior I– 14 – 16 years of age as of show date.
  - ◇ Senior II – 17 years of age or older as of show date.
  - ◇ If there are less than three (3) participants in an age group, the Livestock Committee reserves the right to move the group UP in age divisions to create a qualifying class.
- ◆ Classes for the shows will be broken, based on weight, following the weigh-in times designated per specie and posted prior to the show time. (If a member's ONLY animal is considered to be "out on weight" – over or under – then that member may participate in showmanship with that animal)
- ◆ Premiums will be paid as follows: Class Champions will receive \$25.00, Overall Grand Champion will receive \$60.00 and Overall Reserve Grand Champion will receive \$40.00. EACH SPECIE AND EACH CLASS MUST HAVE A MINIMUM OF THREE (3) HEAD TO QUALIFY FOR CHAMPION/RESERVE PAYOUTS



# HENDERSON COUNTY FAIR

## 2016 YOUTH LIVESTOCK SHOW RULES AND REGULATIONS (continued)

### **MARKET GOATS**

- All animals must meet Kentucky Health Requirements for exhibition.
- Show is open to “Market Animals” only, with does or weathers accepted.
- Horns must be tipped to no more than ½” in diameter.
- All goats must have been born after **August 15, 2015**
- All goats may be shown with a halter and lead line.
- Goats will be body scored prior to the show. Unhealthy goats will not be permitted to show.

### **MARKET LAMBS**

- All lambs must meet Kentucky Health Requirements for exhibition.
- All market lambs must meet a minimum weight requirement of 50 pounds to be eligible to show and participate in the premium auction
- Show is open to “market animals” only – with ewes or wethers accepted.
- All animals should be slick shorn for the show. (less than ¼ inch of wool above the hock)
- Lambs may be shown with a halter and lead line.

### **MARKET HOGS**

- All hogs must meet Kentucky Health Requirements for Exhibition.
- Show is open to “Market Animals” only, with barrows or gilts accepted.
- All hogs must weigh between 200 and 320 pounds to be entered into the Henderson county market Hog show or the Premium auction.

### **MARKET BEEF**

- All Beef animals must meet Kentucky Health Requirements for Exhibition.
- Show is open to “Market Animals” only, with steers or heifers accepted.
- All animals are to be shown on a halter and lead-line, and must be under the control of the 4-H/FFA member at all times during the exhibition/sale opportunity.
- Minimum weight of 300 pounds to be eligible to show and participate in the premium auction.

### **NOVICE PARTICIPATION:**

**ANY HENDERSON COUNTY RESIDENT WHO IS BELOW THE OFFICIAL 4-H AGE** may show in the Novice class for Sheep or Goats. The Novice youth do not have to own or tag in an animal in the child's name; animals may be borrowed from other 4-H/FFA members at the show. Novice youth are NOT required to complete the 6 hour educational component; however a parent or guardian for the youth is required to complete the parent orientation portion of the education prior to the show opportunity. Health papers will be required for the animals presented for exhibition.

**NOVICE YOUTH WILL RECEIVE NO PREMIUMS FOR THE ANIMAL PLACINGS, RIBBONS ONLY WILL BE AWARDED. NOVICE YOUTH WILL NOT BE ALLOWED TO PARTICIPATE IN THE HENDERSON COUNTY FAIR PREMIUM AUCTION**

### **For any youth interested in showing outside of county fair:**

- ♦ All 4-H/FFA market steers, market heifers, market lambs, market hogs, and market goats that will participate in market livestock shows in Kentucky (i.e., District Shows, Junior Livestock Expos, Kentucky State Fair, etc.) must be tagged with Kentucky Uniform Identification Program (K.U.I.P.) tags. In addition, to be eligible for participation in the Kentucky State Fair, market steers, market lambs, market hogs, and market goats must have samples collected for DNA testing.
- ♦ Animals that will only be exhibited as breeding animals (breeding heifers, breeding gilts, breeding ewes, and breeding does) do not need to go through the validation process. However, all breeding animals are required to be identified by June 1 by completing a *Kentucky 4-H/FFA Breeding Animal Project Nomination and Location Form* (these forms can be obtained from your supervising Extension Agent or Vocational Agriculture Teacher).

Henderson County Fair Open Goat Show  
July 25, 2016 (immediately to follow the 4-H Goat show)  
4-H & FFA Goat show starts at 10 a.m. (SHOULD LAST 2 HRS)

We will start taking entries at 9:00 a.m. for our OPEN GOAT SHOW

Novice showmanship will be right after the 4-H and FFA Goat Show if there is anyone that would like to participate in this class all contestants will receive an award and its ages 8 and under

Commercial Meat Goat Showmanship (Each class will have a champion and will compete for Grand Champion. No payout or entry fee for classes 1 through 3, ribbons only)

1. Pee Wee Showmanship (5 to 8 years)
2. Junior Showmanship (9 to 13 years)
3. Senior Showmanship (14 to 19 years)

Commercial Meat Goat Showmanship Challenge (There will be three places paid on this class with a \$5.00 entry fee and we will jackpot the entry fee 80% plus \$50.00 added money)

Dairy Goat All Breed Kid Classes (Each class will have a champion and will compete for Grand Champion. No payout or an entry fee for classes 5 and 6 only ribbons)

5. Jr. Kid (4 months or younger)
6. Sr. Kid (5 to 11 months)

Dairy Goat All Breed Jr. and Sr. Kid Champion Challenge (There will be three places paid on this class with a \$5.00 entry fee and we will jackpot the entry fee 80% plus \$50.00 added money.)

Dairy Goat All Breed Dry Doe Classes (Each class will have a champion and will compete for Grand Champion. No payout or entry fee on classes 8 and 9 only ribbons awarded.)

8. Dry Jr. Doe (12 to 24 months)
9. Dry Sr. Doe (24 months and older)

Dairy Goat All Breed Dry Doe Champion Challenge (Entry fee of \$5.00 and 80% payback with \$50.00 added money.)

### FUN CLASSES

11. Costume Contest (All ages and all breeds. Entry fee of \$3.00 and 80% payback with \$50.00 added money.)
12. Obstacle Class (All ages and all breeds. No entry fee or money awarded only ribbons given.)



## Henderson County Fair Open Goat Show Rules

Superintendents: Heather Fehd 270-869-4034  
Laveta Daniel 270-860-4975

### RULES:

All Meat Goat Classes are based on the age of the showman.

All Goats can be shown with or without horns.

When entering a class The show committee must have the following:

- Name of contestant
- Age of contestant
- Age of goat (month and year)
- Address and Phone number of contestant
- If registered please list the registration number
- If tagged please list tag number
- Health papers are required to show any goat
- Judge has final call on all classes and The Henderson County Livestock Committee
- All contestants are required to show in a collar type shirt and blue jeans with closed toe shoes. NO FLIP FLOPS OR SANDALS. This applies to showmanship.

ONLY THE CHAMPION CHALLENGE CLASSES WILL BE AWARDED MONEY BACK AND WILL REQUIRE A \$5.00 ENTRY FEE. CHECKS WILL BE MAILED OUT TO CONTESTANTS AFTER THE SHOW, ONLY RIBBONS WILL BE AWARDED THE DAY OF.

Costume contest will pay back 3 places and ribbons

Obstacle Course Class will pay back ribbons only (This can be shown in your costume) This is based on points and time. 10 Points per obstacle you can take your goat over through or around.

All rules are subject to change the Day of show, Rules will be posted in the Goat barn for this show.

Costume contest rules: The goat and the contestant must both be in costume, use your imagination and practice at home first with the costume on your goats so we do not have any runaways at the show please. NO COSTUMES THAT WILL PREVENT THE GOAT FROM SEEING OR ANYTHING THAT MIGHT ENDANGER THEM OR ANYONE ELSE AROUND PLEASE

ANY OTHER QUESTIONS PLEASE CALL AHEAD OF TIME.

Leaders, Agents, and Volunteers, along with the Henderson County Parks Dept & Fair Board, Members, Officers, Henderson County Fiscal Court, and Volunteers will not be held responsible for any theft, accident, injury or loss that may occur to any person, animal, or property or damage to any vehicle at the show and exhibitor/spectator shall hold harmless and indemnify against any legal proceedings from such incident.

# Henderson County Fair Livestock Show Schedule

- July 21 Ham Breakfast Livestock Fundraiser 7:30 a.m., Henderson County Fairgrounds
- July 24 Set up day for the pens Sunday at noon, Henderson County Fairgrounds
- July 25 Goats and Lambs weigh in at 9 a.m., show will begin at 10 a.m.  
Class I  
Class II  
Class III  
Class IV  
Open Goat Show immediately following Henderson Goat Show  
Hog Weigh In 5:00 to 7:00 p.m.
- July 26 Hog Show 8:00 a.m.  
Class I  
Class II  
Class III  
Class IV  
Dinner and Sale 5:00 p.m. (Non-Henderson 4-H Livestock Club or Henderson FFA members are not eligible for the auction and sale.)

## For More Information

### Call the Henderson County Extension Office:

3341 Zion Road  
Henderson, KY 42420  
270-826-8387



### Visit us at:

[henderson.ca.uky.edu](http://henderson.ca.uky.edu)

### Email:

Allie Druin - [allie.druin@uky.edu](mailto:allie.druin@uky.edu)

Jeremiah Johnson - [jeremiah.johnson@uky.edu](mailto:jeremiah.johnson@uky.edu)

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