



Henderson County Fair 2025 Fair Book



Qualifying entires will advance to the Kentucky State Fair

**Cooperative
Extension Service**

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Lexington, KY 40506



Disabilities
accommodated
with prior notification.

Henderson County Fair, Inc.

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Charity Norman

Chrystal Price

Patrick Price

Alice Skaggs

Tresa Skaggs

Daniel Smith

Mitzi Weber

2025 Henderson County Fair

Project Entries Due

Monday, July 21, 2025

10:30 a.m to 5:30 p.m

Henderson County Extension Education & Exposition Center

Exhibit Display

Exhibits will be on display at the Henderson County Extension Education & Exposition Center starting Wednesday, July 23, 2025 to Friday, July 25, 2025 from 8 a.m. to 4:30 p.m.

Exhibit Removal

All exhibits must be removed between 9 a.m to 4 p.m. on Monday, July 28, 2025 from the Henderson County Extension Education & Exposition Center. All perishable items like bread, foods, vegetables will be discarded.

2025 Kentucky State Fair Admission

If your exhibit(s) are chosen as the Henderson County Fair category champion, you exhibit will advance to the 2025 Kentucky State Fair. There you will compete once again for a 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 \$4 per person if you have item(s) being displayed at the State Fair. Please contact the Extension Office by July 29, 2025 to order your ticket(s).

Exhibitors for the 2025 Kentucky State Fair will be asked to bring nonperishable exhibits to the Henderson County Extension Office between 10 am to 5 pm. All exhibits must be prepared according to state rules. Project pick up after the state fair will be the week after state fair. If you cannot pick up these items, it is your responsibility to make arrangements for someone to pick up items on this date. Allie Brasher serves as contact agent for State Fair 4-H Exhibits.

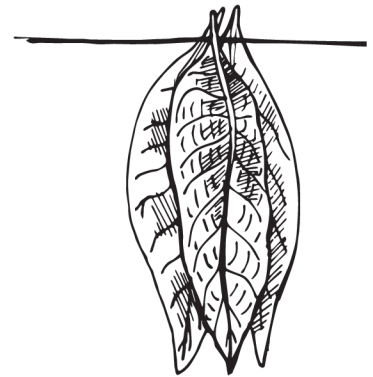
2101 - 2103 4-H Tobacco Exhibit

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 are taken from the 2025 Kentucky State Fair catalog. The final decisions will not be made until June 2025 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.

4-H Class Green Tobacco (By Sticks):

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

- Class 36 - Burley
- Class 39 - Best potted growing plant of Burley Tobacco

6011.4 4-H Companion Animal Project Posters

Register electronically by the August Deadline for Cloverville Entries

Carrie Derosett, 4-H Youth Development Specialist

State 4-H Dog Program Agent Advisory Committee

Project entry must meet all the requirements for the class; otherwise, the entry will be disqualified.

1. See General State Fair Rules applying to all 4-H Exhibitors and General Rules applying to 4-H judging events. All participants must be registered electronically through the State Fair Department by the August deadline.
2. **Educational posters MUST relate to dogs or rabbits**, and be completed since the last State Fair. Poster must be judged at the county level before entry at the State Fair. Only one entry per class per county is allowed (county winner must have received at least a blue ribbon at the county level before entered at the state fair level).
3. Posters should encourage the participant's imagination in developing a slogan/theme that promotes a breed or project or educates the viewer about a dog or rabbit project related activity. Examples of topics include but are not limited to: showing/grooming/caring for your animal, health, nutrition, breed characteristics, etc. Posters should be simple and focus on one message to tell the story of your poster theme. (See specific classes in #12)
4. Copyrighted characters such as Snoopy, Charlie Brown, or other cartoon characters cannot be used.
5. Resource information should be attached to the back of the poster (information may be in an envelope with youth name, county, and class). Reliable resource information should be used (please note that Wikipedia may not be a reliable source). The poster will lose points if resource information is not included on the back.
6. Participants may use a variety of media, however no 3-dimensional posters will be allowed and no text cut directly from a magazine will be allowed (such as a cut-out of a magazine article used for the poster).
7. Posters must be no smaller than 20 inches x 30 inches and no larger than 24 inches x 30 inches. Poster format should be portrait (vertical) not landscape. Posters must be made using one of the following: matt board or foam core board. No poster board is allowed. Posters submitted on poster board will be disqualified at entry.
8. An electronic label should be affixed to the lower right corner of the poster. Poster content should allow for display of the electronic label in the bottom right corner of poster, approximate size of a 3 inch x 5 inch card. On the back of the poster include youth name, county, class.
9. Posters will be judged on how well they present information and on their general appearance.
10. Class champion ribbons will be presented. All participants will receive ribbons and premiums. One overall Grand and Reserve will be chosen from the Junior and Senior entries.
11. There is no Cloverbud poster class.
12. Classes include:
 - a. Junior (age 9-13) Classes: 543A – General Dog; 543B Dog Breed; 543C General Rabbit; 543D Rabbit Breed
 - b. Senior (age 14-19) Classes: 544A – General Dog; 544B Dog Breed; 544C General Rabbit; 544D Rabbit Breed

Ribbons: Blue: 100-75 points; Red: 74-50 points; White: 49 and below

6013.1 4-H Country Ham Project

Dr. Gregg Rentfrow, Consultant

Ham Check-in, Wednesday, August 13, 2025 (12:00pm – 4:00 pm) in

Cloverville Ham Day, Thursday, August 14, 2025

- Check-in begins at 8:30 a.m. in South Wing; presentations begin at 9:00 a.m.
- Country Ham Judging begins at 9:00 a.m.
- Awards Presentation will begin at approximately 5 pm EST in Cloverville

Project entry must meet all the requirements for the class; otherwise, the entry will be disqualified.

1. County Agents will register hams at Ham Check-in.
2. All participants are to report to the State Fair and Exposition Center in the South Wing Section for Ham Day Registration. Registration begins at 8:30 a.m. EST. Registration times for each county will vary – the participants' county 4-H agent will provide them with the exact time that they can register.
3. See General Rules applying to all 4-H exhibitors and general rules applying to 4-H demonstrations and judging events. All participants must be registered electronically through the State Fair Entry Department by the deadline. A copy of the contract and registration for the hams should be sent to: Dr. Gregg Rentfrow, University of Kentucky, Animal Science Department, 205 Garrigus Bldg., Lexington, KY 40546-0215 by TBA.
4. There is no limit to the number of youth who may participate from a county.
5. All youth must exhibit one country ham at the Kentucky State Fair. Any youth disregarding this rule will forfeit the ham, entry fee, and all awards associated within the guidelines. All forfeited hams will go to the University of Kentucky Meat Program for distribution.
6. All youth must participate in a presentation on the appropriate topic. Presentations must be between 3 to 5 minutes in length at the State Contest. Junior (9-13 years of age), Senior (14 – 18 years of age).
7. A one-time penalty of two points will be subtracted from the speaker's total score for time errors (under/over time). Seniors who fail to give at least a 2-minute speech will forfeit their ham.
8. No visual aids will be used during presentation. Costumes and posters are considered visual aids.
9. The use of notes are optional. Points will not be added or subtracted for the use of notes unless the speaker uses them in a distracting manner.
10. Class champions in the Junior and Senior Division will be considered for Overall Grand Champion and Reserve Champion in each level. Grand and Reserve Champions will be determined by the combination of the two highest scores from the 4-Hers Presentation (60%) and ham (40%) through a "Call Back" process.
11. There will not be any premiums for this division.

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

Project entry must meet all the requirements for the class; otherwise, the entry will be disqualified.

1. A class of exhibits representing the horticulture and plant science projects will be included in the 2025 Kentucky State Fair. Entries will be limited to one project per class from each county. Examples of acceptable exhibits are listed below. Plants, photographs or other visual aids are necessary for most projects. The class will be governed by the following:
 - a. Exhibits will be judged on the quality of the primary (horticulture) project work.
 - b. All plants exhibited **MUST** have been grown by the 4-Hers for at least 6 months. Exceptions will be made with terrariums, dish gardens and annual and vegetable bucket gardens which may have been grown for a shorter period of time.
 - c. Items improperly entered will be disqualified.
 - d. Exhibits entered with pesticide residue will be disqualified and disposed of.
 - e. Care will be provided for all plants. However, because of low light, air conditioning, etc., no guarantee can be made that the plants will be returned in their original condition. Plants are entered at the risk of the exhibitor.
 - f. Vegetable entries should be fresh, with the label on top of exhibit. Do not stick toothpicks in produce.

Securely attach the 4-H Identification Card to the exhibit in a location which can be seen by the public once the item is placed or displayed. Attach neatly with tape; punch a hole in the corner of the ID tag and attach with a string or rubber band; or attach card to a floral pick and insert in the pot.

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 of 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 Projects 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



6015 Horticulture & Plant Science (continued)

PLANT DISPLAY:

- Class 565 - **Terrarium** (Containers should be clear, enclosing the entire plant display, with or without a lid; all plants need to be actively growing)
- Class 566 - **Dish garden** (desert or tropical) (Container should be shallow, not exceeding 6 inches tall from base)
- Class 567 - **Vegetable container garden** (vegetable grown in a container - not dug out of the garden)
- Class 568 - **Annual container garden** (non-vegetable)
- Class 569 - **House plant**
- 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.

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

- Class 575 - **Tomato**, cherry (5 per plate) (must be ripe, red or yellow color only)
- Class 576 - **Tomato**, beef steak (5 per plate)
- Class 577 - **Tomato**, heirloom (5 per plate)
- 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 - **Cantaloupe** (1 whole)
- Class 586 - **Squash**, summer (3 per plate)
- Class 587 - **Eggplant** (3 per plate)
- Class 588 - **Potato** (5 per plate)
- Class *12 - **Beets** (plate of 6)
- Class *13 - **Carrots** (plate of 6)
- Class *14 - **Green Onions** (bunch of 12)
- Class *15 - **Onions** (red, white, 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**

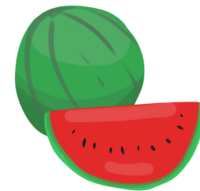


*this is not a State Fair Entry for Henderson County 4-H

6015 Horticulture & Plant Science (continued)

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 589 - **Largest Tomato**, by weight (must be ripe, red or yellow color only)
- Class 590 - **Largest Pumpkin**, by weight
- Class 591 - **Largest Watermelon**, by weight



6018 4-H Crops Projects

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

- 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**, 1/2 bale (no full bales accepted) from the current year's project crop, neatly tied and labeled
- Class 601 - **Red Clover hay**, 1/2 bale (no full bales accepted) for the current year's crop, neatly tied and labeled
- Class 602 - **Timothy hay**, 1/2 bale (no full bales accepted) from the current year's crop, neatly tied and labeled. Place hay in a double strength plastic bag.
- Class 603 - **Other Grass hay**, 1/2 bale (no full bales accepted) from the current year's project crop, neatly tied and labeled. Play hay in a double strength plastic bag.
- Class 604 - **Mixed hay**, 1/2 bale (no full bales accepted) from the current year's crop, neatly tied and labeled
- Class 605 - **Yellow-ear**, from the previous year's crop, 8 ears shucked, labeled with variety and yield
- Class 606 - **Yellow-ear**, from the current year's crop, 8 ear shucked, labeled with variety and yield
- Class 607 - **Yellow-shelled**, from the previous year's crop, 0.5 gallon in container, labeled to show variety and yield
- Class 608 - **White-ear**, from the previous year's crop, 8 ears shucked, labeled with variety and yield
- Class 609 - **White-ear**, from the current year's crop, 8 ear shucked, labeled with variety and yield
- Class 610 - **White-shelled**, from the previous year's crop, 0.5 gallon in container, labeled to show variety and yield
- Class 611 - **White Popcorn-ear**, from the previous year's crop, 8 ear shucked, labeled with variety and yield
- Class 612 - **Red Popcorn-ear**, from previous year's crop, 8 ears shucked, labeled with variety and yield
- Class 613 - **Yellow Popcorn-ear**, from previous year's crop, 8 ears shucked, labeled with variety and yield
- Class 614 - **Soybeans** from the current year's crop, three (3) stalks tied together below leaves, with roots intact, but free of soil, labeled to show variety
- Class 615 - **Soybeans** from previous year's crop, 1- gallon zip lock bag, labeled to show variety and yield
- Class 617 - **Grain Sorghum** for the current year's crop, three (3) stalks tied together below leaves, with roots intact, but free of soil, labeled to show variety
- Class 618 - **Grain Sorghum** from the previous year's crop, 1-gallon zip lock bag, labeled to show variety and yield
- Class 619 - **Sweet sorghum** from the current year's crop, three (3) stalks tied together below leaves, with roots intact, but free of soil, labeled to show variety

Wheat (Soft, Red, Winter)

- Class 620 - **Wheat** from the current year's crop, 0.5 gallon in container, labeled to show variety and yield
- Class 621 - **Barley** from the current year's crop, 0.5 gallon in container, labeled to show variety and yield

6021 4-H Electric

Torey Earle - Extension Specialist for 4-H Youth Development

Exhibits must be made based on the appropriate units in the 4-HCCS Electric Excitement project books.

Projects entered using Snap Circuits® kits will be disqualified. 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 - **Batter 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 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 564 - **Table, desk, vanity, or floor lamp, any purpose** - original design only (Pop Can Lamp kits will be disqualified)

6021 4-H Electric (continued)

Torey Earle - Extension Specialist for 4-H Youth Development

Exhibits must be made based on the appropriate units in the 4-HCCS Electric Excitement project books.

Projects entered using Snap Circuits® kits will be disqualified. 4-H members may enter in only one per class and one per division.

Entering Electronics (4HCCS BU-06851) (Exhibits may be either DC or AC powered. AC powered exhibits must be able to safely be 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 A - **Wind powered energy project** (original design)
- Class 658 B - **Solar powered energy project** (original design)
- Class 658 C - **Water Powered energy project** (original design)

6025 4-H Wood Science

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

- Class 674 - Level 1, **made from a 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. (Examples could include but not limited to: small bird house, non-hopper bird feeder, etc.) item must demonstrate skill with fasteners, sanding and appropriate finish (no puzzles).
- Class 675 - Level 1 - **NOT from kit**. Simple constructed wood item showing knowledge of hand tools, wood selection, cutting, drilling, usage of fasteners (nails, screws and/or glue), sanding techniques, and appropriate finishes. (Examples could include but not limited to: napkin holder, letter 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 proper cutting, drilling and youth demonstrate knowledge of selection and skill in use of fasteners (nail, screws and/glue), sanding techniques and appropriate finishes (Examples could include but not limited to: jewelry box, tool try, pine wood cars, large bird houses, etc.) Item must demonstrate skill with fasteners, sanding and appropriate finish (no puzzles).
- Class 677 - Level 2 - **NOT from kit**. More elaborate items that demonstrate 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 self, sawhorse, hopper type bird feeder, etc.)

6025 4-H Wood Science (continued)

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

- Class 678 - Level 3 - **NOT from 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
- 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 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: the item and a folder containing photographic documentation of the steps taken in order to complete this exhibit. If the exhibit does not include both the item and a folder containing photographic documentation, then the exhibit will be disqualified.
- 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: the item and a folder containing photographic documentation of the steps taken in order to complete this exhibit. If the exhibit does not include both the item and a folder containing photographic documentation, then the exhibit will be disqualified.

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 687A - **First year project** (Up to three (3) 9" x 13" official cardboard boxes or up to two (2) 18" x 24" wooden boxes, with minimum 25 insects, maximum 50 insects, insects from at least four (4) orders. Identification beyond order not necessary. All specimens must have date & locality label.
- Class 687B - **First year project** (minimum of 25 insect photographs, maximum 50 photographs, from at least four (4) orders. Identification beyond order not necessary. All photographs must have notation field.)
 - A. Images will be submitted on a USB memory device (such as a "thumb drive") with no other data except for the images and folders. The USB device must be identified externally with a tag or label, showing "4-Her's Last Name-County-Lot Number-Class Number-Entry Number". The single root folder will be labeled with the same information. Images will be contained inside this folder. Example folder name: Doe-Fayette-6026-687A-24531
 - B. Each image will be .jpg format, 1920x1080 pixels. Vertical or horizontal black bars may be presented to allow for cropped images.
 - C. Each image will have file name that matches the following: "last name-county-#.jpg" where "#" indicates the number of the image inside the folder. Example filename: Doe-Fayette-1.jpg
 - D. Each image will include a 400x300 pixel (or larger if necessary), white notation box with important information about the photo. This notation field may be placed anywhere inside the image, including inside black bars (if present). Fonts may vary based on the 4-Her's software, but we recommend Ariel, 18pt font, non-bold or larger. The notation field will include the following information, with one space between each line:
 - [4-Her's Name, County, Lot Number, Class Number]
 - [Date of original photograph]/[Location of original photograph. Location may be in the form of a street/city/zip code/address or GPS coordinates]
 - [Brand and type of camera or camera phone]
 - [Settings, including type of lens, relevant camera settings, and "flash" or "no flash"]
 - [Insect Order - Common Name]
- 1. First year entomology exhibits are judge on the following categories: Order, Species, Common Names, Labels, Quality of Photograph. Check with county 4-H Agent for point of distribution on score sheet.
- 2. Digital insect collections will be penalized if they:
 - Consist of images that were created by someone other than the 4-Her
 - Are not submitted and labeled according to guidelines
- 3. No extra credit will be given for photographs submitted beyond the numbers listed in the current project books.

6026 Ecology, Natural Resources (continued)

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 688A - **Second year project** (Up to three (3) 9" x 13" official cardboard boxes, or up to two (2) 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 688B - Second year project (40-50 photographs total, representing two (2) kinds of insect eggs, 8 nymphs, 8 larvae, 2 pupae, and a minimum of 20, maximum of 30, images showing insect adaptations and/or behaviors). Specifications for exhibits are the same as for 687A except:
 - Each image will include a 400x300 pixel (or larger if necessary) white notation box with important information about the photo. This notation field may be placed anywhere inside the image, including inside black bars (if present). Fonts may vary based on the 4-Her's software, but we recommend Ariel, 18 pt, black non-bold or larger. The notation field will include the following information with one space between each line:
 - [4-Her's Name, County, Lot Number, Class Number]
 - [Date of original photography]/[Location of original photograph. Location may be in the form of a street/city/zip code/address or GPS coordinates]
 - [Brand and type of camera or camera phone]
 - [Settings, including type of lens, relevant camera settings, and "flash" or "no flash"]
 - [Insect Order - Common Name (if applicable)]
 - [Brief description of life stage, behavior or adaptation]
 - Second year entomology photography exhibits are judged on the following categories: diversity, identification, description of life stage, behavior or adaptation, labels, quality of photographs. Check with county 4-H Agent for point of distribution on score sheet.
 - Identification to order (or class for non-insect arthropods) is necessary for any eggs, nymphs, larvae, pupae and adult insects in the project; common name identification is necessary for at least one-half of adult insects in the project.
 - No images from the first-year photography may be reused for this project.
- Class 689A - **Third year project** - (Three (3) 9" x 13" official cardboard boxes or two (2) 18" x 24" wooden boxes, with a minimum of 10 orders and 100 insects, a maximum of 150 insects)
- Class 689B - Third year project - (50-100 photographs total with images showing insects and other arthropods that impact humans) Specifications for exhibits are the same as for 687A except:
 - Each image will include a 400 x 300 pixel (or larger if necessary) white notation box with important information about the photo. This notation field may be placed anywhere inside the image, including inside black bars (if present). Fonts may vary based on the 4-Her's software, but we recommend Ariel, 18pt, non-bold or larger. The notation field will include the following information, with one space between each line:

6026 Ecology, Natural Resources (continued)

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 689B (continued) - **Third year project** -
 - [4-Her's Name, County, Lot Number, Class Number]
 - [Date of original photograph]/[Location of original photograph. Location may be in the form of a street/city/zip code/address or GPS coordinates]
 - [Brand and type of camera or camera phone]
 - [Settings, including type of lens, relevant camera settings, and "flash" or "no flash"]
 - [Insect Order - Common Name (if applicable)][Brief description of impact that the depicted arthropod has on humans]
- Third year entomology photography exhibits are judged on the following categories: diversity, inclusion of life stages, identification, description of impact, labels, quality of photographs. Check with county 4-H Agent for point of distribution on score sheet.
- Identification to order (or class for non-insect arthropods) is necessary for any eggs, nymphs, larvae, pupae, and adult insects in the project; common name identification is necessary for all adult arthropods in the project.
 - No images from previous insect photography projects may be reused for this project.
- Class 690 - **Fourth year project** - (Three (3) 9" x 13" official cardboard boxes, or two (2) 18" 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 - **Fifth year project** - (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-Hers are encouraged to write a short (1 or 2 paragraphs) statement developing the theme of their fifth year display.

6026 Ecology, Natural Resources (continued)

HIVES & HONEY

Honey will show better in **oval, flat sided to square clear glass containers**. 4-Her's **must** use standard honey jars. **Wide-mouth mason jars or wide-mouth honey jars may be used**. The jars and lids must be **clean**. **Fill jars to the "fill line" is the continuous ring that circles the jar and not necessarily the threads that help hold the lid. Note: two jars must be submitted for the following classes:**

Display cases for capped honey may be made by 4-Her's or brought from a store, but they must be beed-proof and have a removable top in order for the judge to check moisture. One frame per container.

Observation hives shall be secure from opening to the satisfaction of the Bees & Honey Superintendent. This shall include the top of the observation hive and all holes and openings. Openings should be secure by screws or locks. Observation hives may be picked up after the end of judging.

- Class 692 - Two one-pound glass Queenline or Classic jars of white extracted honey
- Class 693 - Two one-pound glass Queenline or Classic jars of light amber extracted honey
- Class 694 - Two one-pound glass Queenline or Classic jars of amber extracted honey
- Class 695 - Two one-pound glass Queenline or Classic jars of dark amber extracted honey
- Class 696 - Two wide mouth quart jars of chunk honey, any color
- Class 697 - Any frame of capped honey suitable for comb honey (Light)
- Class 698 - Any frame of capped honey suitable for comb honey (Amber)
- Class 699 - Any frame of capped honey suitable for extraction (Light)
- Class 700 - Any frame of capped honey suitable for extraction (Amber)
- Class 701 - Best display of **one-frame** observation hive of honey bees consisting of worker bees, a properly marked queen, and brood.



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

6027 4-H Forestry



Project entry must meet all the requirements for the class; otherwise, the entry will be disqualified.

1. See General Rules applying to all 4-H exhibitors and general rules applying to all exhibits other than livestock listed previously in this catalog.
2. Only one entry per 4-H member permitted in the Forestry Division.
3. One entry per county for each category.
4. Exhibitors are not to exceed the number of specimens listed for each class. If an exhibitor exceeds these numbers, the entry will be judged for blue, red and white ribbons, but will not be considered for top awards. If exhibit contains less than the correct number, it will be disqualified.

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 is to be followed.
- Class 704 - **Leaf Print Collection** - 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" (4DF-01PA or most recent version) Activity #2 is to be followed.

Second Year

- Class 705 - **Leaf Collection** - Collection of 20 leaves representing 20 forest trees found in Kentucky. Mounting instructions in the forest book, "4-H Forestry Project Unit 1 - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #1 is 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' x 3', 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 #3 is to be followed, including the 2' x 3' exact size.
- Class 709 - **Leaf Collection** - 3rd Year - Collection of 50 leaves representing 50 forest trees found in Kentucky. Mounting instructions in "4-H Forestry Project Unit 1 - Introducing Yourself to Trees" (4DF-01PA or most recent version) Activity #1 is to be followed.

6028 Geology

Project entry must meet all the requirements for the class; otherwise, the entry will be disqualified.

1. See General Rules applying to all 4-H exhibitors and general rules applying to all exhibits other than livestock listed previously in this catalog.
2. Only one entry per 4-H member permitted in Geology.
3. Only one entry per county per project year.
4. 4LO-11SO Identification Card should be securely attached to the lower right hand corner of the front of the box.
5. To fit into the State Fair display boxes must be no less than 14 inches and no more than 17 inches vertically and no less than 16 inches and no more than 24 inches horizontally. The depth of the display boxes should be no more than 4 inches. NOTE: The size of the display box has changed from previous years. If you are using an old display box for your collection, note that the display will not be disqualified for 2022 but points may be deducted.
6. All boxes must have Plexiglass cover that can be easily removed for judging.
7. EACH exhibit must be secured with a lock. Attach a key to the 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.
8. Hinges and Locks: Make flush or mount on sides or top of boxes so boxes will sit level.
9. Fabric: If fabric is used, use a fabric glue to adhere entire piece of fabric to box. Suggested fabrics are felt or velveteen.
10. Rocks, Minerals, and Fossils: Should be firmly attached to the box. See Rule 12 for label information.
11. Boxes will be displayed on their side, not flat. Therefore, larger specimens must be attached near the lower portion of the box.
12. Rock, Mineral, and Fossil Identification Labels are available from the County Extension Agent for 4-H or Kentucky Geological Survey website (<http://www.uky.edu/KGS/education/4H.htm>). These are the only labels acceptable.
13. Specimens that are polished may lose points.
14. Exhibits may be disqualified for class champion if:
 - a. Box does not fit in the size stated in Rule 5.
 - b. Box contains too few or too many specimens.
 - c. Box does not have a Plexiglass cover that can be opened.
 - d. Labels are not correctly filled out (see instructions and examples at the KGS website <http://uky.edu/KGS/education/4H.htm>).
 - e. Specimen is mounted jewelry.
 - f. The specimen is not clearly numbered on the label (judge is unable to determine which specimen goes with which label).
 - g. Specimens are not arranged in numerical order.
 - h. Duplicate specimens are used to reach minimum number. However, varieties of the same rock or mineral are acceptable if the specimen is identified by a different name (i.e. quartz, smoky quartz, amethyst, agate, chert, flint or calcite, Iceland spar, aragonite, travertine). Also acceptable if the duplicate specimen has an adjective in front of the specimen (i.e. calcite, red calcite, or limestone, fossiliferous limestone, oolitic limestone). If each entry in that class has duplicate name specimens, then each entry may qualify for class champion, but will not be eligible for grand champion.
15. The following score card will be used to judge geology exhibits:
 - a. Correct identification and labeling - 5 points for each specimen (Collections will be judged more favorably that have different types of specimens, rather than many different varieties of the same rock, mineral, or fossil; i.e. gray limestone, light gray limestone, dark gray limestone, or red calcite, blue calcite, green calcite).
 - b. Cards/specimen: 1 point each that each specimen has the label completely filled out, along with specimen number.
 - c. Found on site: Since this is an exercise in becoming familiar with rocks, minerals, and fossils, an extra 1 point will be given for specimens that are found rather than purchased or given as gifts. (Be sure to ask permission if you have to enter private property. The internet is a good place to search for rock clubs and geological surveys of your and other states for information on collecting localities.
 - d. Neatness, arrangements, background - 20 points for total exhibit.
16. Class champion will be selected in each class with a Grand Champion and Reserve Grand Champion selected from Class Champions.
17. 4-Hers entering fifth year and up cannot enter the same exhibit that has been judged in any previous State Fair.

6028 Geology (continued)

For each of the classes, specimens may consist of rocks, minerals and/or fossils. There is a separate label for rock, minerals and/or fossils (three different labels). Labels and label instructions are available at the Kentucky Geological Survey website at <http://www.uky.edu/KGS/education/4H.htm>

- Class 715 - **First Year Geology** - rock collection of 15 different specimens.
- Class 716 - **Second Year Geology** - rock collection of 25 different specimens (up to 12 may be from previous project year; no more than 2 boxes)
- Class 717 - **Third Year Geology** - consisting of 35 different specimens (up to 17 may be from previous project year; no more than 2 boxes)
- Class 718 - **Fourth Year Geology** - consisting of 50 different specimens (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

1. See General Rules applying to all 4-H exhibitors and general rules applying to 4-H exhibits listed previously in this catalog.
2. All classes are from Portfolio Pathways (Section A), Sketchbook Crossroads (Section B), and Getting Started in Art 4-H Core Curriculum except for Trends and Heritage Arts. Additional teaching resources can be found in 4-H Create Art Now (Univ. of Idaho), Exploring Fiber Arts (Illinois Extension), and Seeing Through Graphic Design (Ohio State Univ).
3. Junior: Any member age 9-13. Senior: Any member age 14-19.
4. Seniors must submit an artist statement. Please write a paragraph minimum about your piece of art. Please include the following information typed and attached to your piece of art:
 - a. Name
 - b. Class
 - c. Title of Work
 - d. Medium (What is it made of?)
 - e. Explanation of where you got your inspiration or ideas from in creating this work
 - f. Explanation of elements and principles of design that pertain to your work
 - g. What kind of message were you trying to communicate to the viewer (mood, feeling, emotion, etc.)?
 - h. How does this represent you as an artist?
5. A county is limited to one entry per class. Each exhibitor may enter only two (2) classes per section A, B and C per year. This is a maximum of 6 per year.
6. **All items must have been made since the last State Fair.**
7. Tags (4LO-1120) must be attached to the lower right front corner of the painting, drawings, etc. For other exhibits, neatly secure the ID card where it can be seen by the public with tape, or punch a hole in the corner of the tag and attach with string or rubber band. For items with more than one piece, a description on the back of the ID card is suggested with number of pieces, color, etc. In addition, label each item in an inconspicuous location; include a minimum of name and country (clothing label 4LO-12S0) may be utilized).
8. Project entry must meet all of the requirements for the class; otherwise, the entry will be disqualified.
9. Appropriate hangers for project work is any hardware permanently attached to the project that can be displayed on a metal grid work walls via metal S hook, binder clip, or zip tie. NOTE: Mat board can be displayed using binder clips while stretched canvas can be displayed with S hooks.
10. Some classes have specific size requirements, for all others, the maximum size is 30"x30"
11. Frames with glass are not permitted.
12. Subject matter must be "family-friendly" in context.
13. Small items, which are easily separated or destroyed, may be placed in small plastic bags.
14. Reserve and Grand Champion will be selected from class champions in both the junior and senior categories.

6029 4-H Arts (continued)

Section A: Portfolio Painting

Painting

- Class 727a - **Junior Acrylic:** (pg. 12) Using acrylic paint to create a painting.
- Class 727b - **Senior Acrylic:** (pg. 12) same as Junior.
- Class 728a - **Junior Water Color:** (pg. 14) Using watercolors and a variety of techniques to complete a painting on watercolor paper.
- Class 728b - **Senior Water Color:** (pg. 14) same as Junior.
- Class 729a - **Junior Abstract:** (pg. 18) Using acrylic paints experiment with abstract designs to complete a painting
- Class 729b - **Senior Abstract:** (pg. 18) same as Junior.
- Class 730a - **Junior Sand Painting:** (pg. 20) On an 8" x 10" x 1/4" sanded plywood or particle board. Explore painting with colored sand mixed with glue.
- Class 730b - **Senior Sand Painting:** (pg. 20) same as Junior.
- Class 731a - **Junior Self Portrait:** (pg. 22) Using a medium of your choice. Complete a self-portrait using any drawing or painting technique.
- Class 731b - **Senior Self Portrait:** (pg. 22) same as Junior.
- Class 732a - **Junior Human Action:** (pg. 24) Using acrylic or watercolor paints, capture human action through the use of vivid colors, lines, and texture when painting.
- Class 732b - **Senior Human Action:** (pg. 24) same as Junior
- Class 733a - **Junior Oil Painting:** (pg. 26) Using oils on canvas or canvas board. Experiment with different techniques of laying oil to canvas to create finished painting.
- Class 733b - **Senior Oil Painting:** (pg. 26) same as Junior.
- Class 734a - **Junior Oil Pastel:** Using Oil Pastels on canvas or canvas board, create a finished work of art.
- Class 734b - **Senior Oil Pastel:** same as Junior.

Printing

- Class 735a - **Junior Intaglio Collagraph Print:** (pg. 38) On 8 1/2" x 11" paper. Create a collagraph block at least 6" wide and create any color print using intaglio printing method.
- Class 735b - **Senior Intaglio Collagraph Print:** same as Junior.
- Class 736a - **Junior Blueprint Paper Print:** (pg. 40) On blueprint paper create a sun print; at least 5 1/2 x 8 1/2 in. using cyanotype or Light or sun sensitive paper.
- Class 736b - **Senior Blueprint Paper Print:** same as Junior.
- Class 737a - **Junior Etched Plexiglass:** (pg. 42) Create an original print using an etched Plexiglass plate. The print should be at least 5 1/2" x 8 1/2". Plexiglass etching uses the intaglio method of printing.
- Class 737b - **Senior Etched Plexiglass:** same as Junior.
- Class 738a - **Junior Wax Resist Print:** (pg. 44) Create intricate designs for printing using a wax resist method.
- Class 738b - **Senior Wax Resist Print:** same as Junior.
- Class 739a - **Junior Tire Stamp Print:** (pg. 46) Cut pieces of inner tube tire, glue it onto a wood block, and print using a stamp pad.
- Class 739b - **Senior Tire Stamp Print:** same as Junior.
- Class 740a - **Junior Linoleum Print:** (pg. 48) Create linoleum print using linoleum block on paper.
- Class 740b - **Senior Linoleum Print:** same as Junior.
- Class 741a - **Junior Hand Drawn Negative Photograph:** (pg. 51) You will drive a negative on frosted acetate, then print onto photographic paper (8" x 10"). as a positive, using a photographic process
- Class 741b - **Senior Hand Drawn Negative Photograph:** same as junior.

Graphic Design

- Class 743a - **Junior 5 Color Design:** (pg. 62-63) Create two (2) 8" x 10" landscapes. Five (5) color designs are identical except for one (1) color. Change one (1) color to create a second design. Use paint, paper or computer graphics program. Mount on a mat board.
- Class 743b - **Senior 5 Color Design:** same as Junior.
- Class 744a - **Junior Computer Drawing:** (pg. 70) Explore the use of computer tools and techniques to doodle, draw and replicate images. Print out each design showing the use of various tools.
- Class 744b - **Senior Computer Drawing:** same as Junior.

6029 4-H Arts (continued)

Section B: Sketchbook Crossroads

Drawing

- Class 745a - **Junior Contour Drawing**: (pg. 12) Draw objects using the contour drawing method.
- Class 745b - **Senior Contour Drawing**: same as Junior.
- Class 746a - **Junior Two Point Perspective**: (pg. 16) On sketch paper, draw a two point perspective that has a point at each end of horizontal segment.
- Class 746b - **Senior Two Point Perspective**: same as Junior.
- Class 747a - **Junior Circular Shape Object**: (pg. 18) Draw a subject to fit a circular shape.
- Class 747b - **Senior Circular Shape Object**: same as Junior.
- Class 748a - **Junior Color Pencil or Black Pencil**: (pg. 20) Draw with color pencils or black pencil blend the colors.
- Class 748b - **Senior Color Pencil or Black Pencil**: same as Junior.
- Class 749a - **Junior Pen and Ink**: (pg. 24) Sketch animals or other objects using pen and ink.
- Class 749b - **Senior Pen and Ink**: same as Junior.
- Class 750a - **Junior Calligraphy**: (pg. 24) On 8 1/2 x 11 paper, rewrite a quote, poem or pledge using Calligraphy. Make sure to include the author on the piece.
- Class 750b - **Senior Calligraphy**: same as Junior.
- Class 751a - **Junior Cartooning**: (pg. 27) Cartooning is a simple process of making line drawings show sequential motion. Create your own cartoon character showing motion. Must create at least three blocks.
- Class 751b - **Senior Cartooning**: same as Junior.

General Art

- Class 5051* - Decorated Clothing - any item of clothing that a 4-H member has decorated. Examples include: tie-dye, appliqué, paint or trim embellishment.
- Class 5052* - Christmas/Holiday Craft - any decorative item made by 4-H member during the past year that does not fit into any other craft class. LIMIT OF FOUR (4) ENTRIES PER MEMBER.
- 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 ENTRY FOR Henderson County 4-H


Fiber Arts

- Class 752a - **Junior Felted Wood Appliqué Mat**: (pg. 31) Felt wool to create a design. Applique design to a felted wool mat. Max size of mat 18" x 24". Use 100% wool to felt.
- Class 752b - **Senior Felted Wood Appliqué Mat**: same as Junior.
- Class 753a - **Junior Cotton Linter Bowl**: (pg. 34) Experiment with cotton linter using molds and shaping the linter to form bowls. Enhance the cotton with colored pencils, threads, floss, dried flowers to make a unique creation.
- Class 753b - **Senior Cotton Linter Bowl**: same as Junior.
- Class 754a - **Junior Batik Fabric**: (pg. 37) Using natural fiber fabric. Create a unique fiber artwork using dyes and the wax resist methods.
- Class 754b - **Senior Batik Fabric**: same as Junior.
- Class 755a - **Junior Lap Loom Woven Place Mat**: (pg. 40) Set up a lap loom using several colors or types of yarn create a woven placemat.
- Class 755b - **Senior Lap Loom Woven Place Mat**: same as Junior.
- Class 756a - **Junior Inkle Loom Basket**: (pg. 44) Weave 4-6 stripes that are identical. Sculpt a basket out of several woven strips by stitching them together in a spiral. Manipulate the strips to form the bottom of the basket.
- Class 756b - **Senior Inkle Loom Basket**: same as Junior.

6029 4-H Arts (continued)

Section B: Sketchbook Crossroads

Sculpting

- Class 757a - **Junior Clay:** (pg. 55) Create an item from clay either self-hardening or firing required.
- Class 757b - **Senior Clay:** same as Junior.
- Class 758a - **Junior Clay Bust:** (pg. 57) Sculpt a head with facial features out of clay.
- Class 758b - **Senior Clay Bust:** same as Junior.
- Class 759a - **Junior Mask:** (pg. 61) Create a mask using clay emphasizing unique form and texture to portray feelings.
- Class 759b - **Senior Mask:** same as Junior.
- Class 760a - **Junior Cardboard Sculpture:** (pg. 65) Create a piece of textured relief sculpture using corrugated cardboard stacked and glued together. Sculpt with an Exact  knife.
- Class 760b - **Senior Cardboard Sculpture:** same as Junior.
- Class 761a - **Junior Wire Sculpture:** (pg. 67) Using wire and other materials (nylon cloth, beads, etc.) to create a free standing sculpture.
- Class 761b - **Senior Wire Sculpture:** same as Junior.
- Class 762a - **Junior Plaster of Paris Carving:** (pg. 69) Using a plaster of Paris block, carve a form.
- Class 762b - **Senior Plaster of Paris Carving:** same as Junior.

Section C: Art Trends and Heritage Arts

This section will be highlighting the latest trends in art while honoring our heritage. Art trends will be selected every two years. Heritage arts will have specific areas as well as an "Other" category where youth may choose what they exhibit. Documentation for the Heritage Arts Classes is REQUIRED. If required documentation is not attached; the item will be disqualified. You may enter two entries per year in this section.

Trends

- Class 763a - **Junior Art Trends:** Mixed Media Canvas. Mixed media is defined employing more than one medium. Examples include decoupage and paint; pencil and water colors; fabric, paint and paper. Canvas size is open to artist.
- Class 763b - **Senior Art Trends:** Mixed Media Canvas. Same as Junior.

Traditions

- Class 764a - **Junior Heritage Art Other:** See below for definition.
- Class 764b - **Senior Heritage Art Other**
- Class 764c - **Junior Basket Making:** Natural materials, any size, shape or design. Non-natural materials may be woven into design.
- Class 764d - **Senior Basket Making:** same as Junior.
- Class 764e - **Junior Jewelry:** 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 764f - **Senior Jewelry:** 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 or bracelet and necklace, etc.
- Class 764g - **Junior Leather Craft:** Item made from leather. May or may not be tooled. Kits allowed.
- Class 765h - **Senior Leather Craft:** Items made from leather. May or may not be tooled. NO kits allowed.

6029 4-H Arts (continued)

Heritage Arts

According to various sources, heritage can refer to practices or characteristics that are passed down through the years, from one generation to the next. Kentucky 4-H believes in celebrating one's heritage through recognition of art that may be representative of one's culture. Examples may be baskets, brooms, etc. To successfully enter Heritage Crafts the 4-Her's must create the Heritage Art piece after State Fair of the previous year, complete the following description and visibly attach it to the piece:

- Class 764a- Junior Heritage Arts
- Class 764b- Senior Heritage Arts

6030 4-H Photography

1. See General Rules applying to all 4-H exhibitors and general rules applying to 4-H exhibits (other than livestock) listed previously in this catalog.
2. Specifications for exhibits:
 - a. All general photography classes are taken from 4-H Photography Core Curriculum (i.e. Focus on Photography, Controlling the Image and Mastering Photography). Then the classes are organized into the Kentucky Core Curriculum.
 - b. Each county may have one (1) entry per class in both general photography and horticulture photography. One one entry per class per county.
 - c. General photography: 4-Hers can enter 6 classes per year.
 - d. Horticulture photography: a 4-Her may enter any of the classes in addition to general photography.
 - e. **All pictures must be made since the last State Fair.**
 - f. All classes (including Horticulture) WITH ONE PHOTOGRAPHY MUST BE MOUNTED ON WHITE 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 size of 8" x 12". Pictures cannot be framed or matted with color mat board.
 - g. All classes (including Horticulture) WITH MULTIPLE PHOTOGRAPHS (More than 1 photograph) MSUT BE MOUNTED ON WHITE 16" X 20" MAT BOARD (no poster board or foam core board accepted). Pictures cannot be framed or matted with colored mat board.
 - h. Each picture must be mounted securely. Rubber cement or dry mounting tissue is recommended. Do not use photo mounting corners.
 - i. Entries must use current identification tag securely mounted to front of the mat board in the lower right corner. Note: Identification tag should not cover photo or hang over edge of board.
 - j. **Photos (except Horticulture classes) must include the following description. The description must be typed, on white paper, and place directly below the photograph it is identifying. The description must include the following.**
 - **Class**
 - **Subject**
 - **Location**
 - **Equipment used (Specific camera, if a point and shoot camera, cell phone photograph, or DSLR); If using Point and Shoot or DSLR camera, please list specific lens, tripod, trigger release, lighting, etc.)**
 - **Skill applied from 4-H Photography Curriculum [specific page from curricula guide should be listed]**
 - k. Absolutely nothing on front of mat board except photographs, labels (if required) and ID tag. Any other required materials are to be mounted on the back.
 - l. If an entry does not fit class description, it will be given a participation award.
3. Appropriate hangers for project work is any hardware permanently attached to the project that can be displayed on a metal grid work walls via metal S hook, binder clip or zip tie. NOTE: mat board and canvas can be displayed utilizing binder clips.
4. Project entry must meet all the requirements for the class; otherwise, the entry will be disqualified.
5. Photography will be judged on, but not limited to: Technical, impact, composition, creativity, presentation, and the ability of the picture to tell a story.

6030 4-H Photography (continued)

Natural Resources

- Class 764a - **Forest**: Photograph showing Forest (large area dominated by trees) and/or Forestry Activities.
- Class 764b - **Water**: Photograph showing still or moving natural water system or water activity.
- Class 764c - **Wildlife**: Photograph showing unrestrained and live wildlife in natural habitat; domestic animals are not permitted.
- Class 764d - **Natural Scenic**: Photograph showing natural scene (manmade object not as subject of photograph).
- Class 764e - **Native Plants**: 1-5 Photograph(s) of Kentucky Native Flora in natural area (not garden) - a plant that occurs naturally in the place where it evolved.
- Class 764f - **Insect**: Photograph of insect(s) unrestrained and live in natural habitat.

Agriculture

- Class 765a - **Livestock**: Photograph uses livestock as main subject.
- Class 765b - **Crops**: Photograph uses crops as main focus.
- Class 765c - **Life Cycle**: 1-5 Photograph(s) clearly showing life-cycle as part of the story, crops or livestock.
- Class 765d - **Agriculture Scenic**: Landscape photograph with agriculture as the main focus.
- Class 765e - **Farm Equipment/Implement**: Photograph with agriculture equipment/implement as main subject.
- Class 765f - **Companion Animal**: 1 photograph with a companion animal as the subject.

Leadership

- Class 766a - **Formal/Candid Portrait**: Photograph that shows a person as the main subject. (A formal portrait is not snapshot but a carefully arranged pose under effective lighting conditions and a candid photograph is a photograph captured without creating a posed appearance.)
- Class 766b - **Urban Scenic**: Landscape Photograph showing an Urban setting as the main subject.
- Class 766c - **Event**: 1-5 Photograph(s) that are focused on a community event.
- Class 766d - **Service**: Photograph that displays service learning (community service) as the main subject.
- Class 766e - **4-H Event**: 1-5 Photograph(s) that cover a 4-H event you attended.
- Class 766f - **National/International**: 1-5 Photograph(s) that focus on a National or International experience.

FCS

- Class 767a - **Family**: Portrait or Candid Photograph of family members or event.
- Class 767b - **Food Preparation**: 1-5 Photograph(s) showing meal or single food item preparation.
- Class 767c - **Culture**: Photograph showing unique perspective of local or global culture.
- Class 767d - **Fashion Portrait**: Portrait Photograph with modeled fashion as the primary subject.
- Class 767e - **Patterns/Design**: Photograph Showing Natural or Manmade Pattern/Design.
- Class 767f - **Residential**: 1-5 Photograph(s) showing residence or residential area from inside and outside.

SET

- Class 768a - **Mechanics**: 1-5 Photograph(s) showing the applied concept of force and energy.
- Class 768b - **Architecture**: Photograph showing the product or planning, designing and constructing buildings or any other structures.
- Class 768c - **Energy**: Showing the creation or expulsion of energy.
- Class 768d - **Movement**: 1-5 Photograph(s) of object showing movement (manmade).
- Class 768e - **Construction**: 1-5 Photograph(s) showing the steps of construction for any built structure.
- Class 768f - **Machinery/Equipment**: Photograph showing machinery or equipment used in construction, engineering, or repairing.

6030 4-H Photography (continued)

Health

- Class 769a - **Physical Activity**: Photograph that shows physical activity as the main subject.
- Class 769b - **Competitive Sports**: Photograph that shows a sport as the main subject.
- Class 769c - **Healthy Lifestyle**: Photograph that expresses healthy lifestyles as the main subject.
- Class 769d - **Healthy Foods**: 1-5 Photograph(s) focused on healthy food or meal choices.
- Class 769e - **Careers in Health**: 1-5 Photograph(s) that focus on Careers in the health and service fields as the main focus (ex. Fire, law, medicine, emergency and education).
- Class 769f - **Dealing with Stress**: Photograph that illustrates a hobby or interest that helps an individual reduce stress.

Communications/Expressive Arts

- Class 770a - **Music**: Photograph showing music (written or performed).
- Class 770b - **Instrument/Art Utensils**: Still life photograph using musical instruments or art equipment as primary subject.
- Class 770c - **Cultural Art Event**: 1-5 Photograph(s) showing attended cultural arts event (Art Show, Musical Performance, etc.)
- Class 770d - **Arts Creation**: 1-5 Photograph(s) with the design, construction, and/or creation of art as the primary subject.
- Class 770e - **Created Art in Your Community**: 1-5 Photograph(s) showing local art in your county.
- Class 770f - **Word(s)**: Single word spelled out using built or natural environment or words within the community with personal significance or meaning.

Horticultural Photography Exhibitions

Horticulture is the science, art, technology, and business concerned with intensively cultivated plants that are used by people for food, for medicinal purposes, and for aesthetic gratification.

Horticulture is divided into two categories:

- The cultivation of plants for food (pomology and olericulture):
 - Pomology deals with fruit and nut crops. (**NOT** included in photography classes)
 - Olericulture deals with herbaceous plants for the kitchen including: for example carrots (edible root), asparagus (edible stem), lettuce (edible leaf), cauliflower (edible flower), tomatoes (edible fruit), and peas (edible seed). (**Included** in photography classes)
- Plants for ornament (floriculture and landscape horticulture):
 - Floriculture deals with the production of flowers and ornamental plants; generally cut flowers, pot plants, and greenery. (**Included** in photography classes)
 - Landscape horticulture is a broad category that includes plants for the landscape including: lawn turf, but particularly nursery crops such as shrubs, trees, and climbers. (**NOT** included in photography classes)

For the purposes of the Kentucky 4-H Horticulture Photography Contest, only photographs representing the areas of Olericulture and Floriculture will be accepted.

Horticultural Photograph Classes

- Class 771 - Single black and white. Horticultural subject or activity. (Maximum size: 8" x 12")
- Class 772 - Single color. Horticultural subject or activity. (Maximum size 8" x 12")
- Class 773 - 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 774 - Horticulture collection (B&W or color), consisting of 6 photographs.

A Grand Champion and Reserve Grand Champion will be selected from class champions in Horticulture Photography.

6032 4-H Sewing

See "General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair" at www.kystatefair.org. Click on "Competition", then "Premium Book", then "4-H Exhibits". 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: <http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf> pages 3-20 and 55-56

- Class 790a - **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. This class is for ages 9-13.
- Class 790b - **Unit I Non Clothing Option:** Apron OR drawstring backpack/shoulder bag 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 for machine stitched hem. Practice projects (travel kit and tissue holder) are not to be entered. This class is for ages 9-13.

Unit II - Let's Get to the Bottom: Beginner skills; See publication: <http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf> pages 21-38 and 55-56

- 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. This class is for 9-13.
- Class 792 - **Unit II Non Clothing Option:** Zippered tote bag/purse, garment bag, or duffel/gym bag. Exhibit must be made from woven fabric and include the following: enclosed seams, appropriate seam finish, interfacing, and 14" or longer zipper. (Pre-quilted woven fabric and recycled woven fabric are acceptable fabric choices but use is not required.) Practice projects (book cover, zippered travel bag) are not to be entered. This class is for youth ages 9-13.

Unit III - Top it Off: Beginner skills; See publication: <http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf> pages 39-52 and 55-56

- 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. This class is for youth ages 9-13.
- Class 794 - **Unit III Non Clothing Option:** Backpack with lining, applied trim, and button/buttonhole closure. Practice projects (hanger cover, pillow case with button closure, gift bag) are not to be entered. This class is for youth ages 9-13.

Unit IV - Stretch Your Knit Skills: Beginner skills; See publication: <http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf> pages 45-48 and 55-56

- 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. This class is for youth 9-13.

Unit V - Moving on Up: Intermediate skills; See publication: http://www.ca.uky.edu/sites/4-h.ca.uky.edu/files/junior_unit_v_moving_on_up.pdf

- 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. This class is for youth ages 9-13.

Unit VI - Put it All Together: See publication: <http://www.ca.uky.edu/agc/pubs/4jd/4jd01pb/4jd01pb.pdf> pages 49-56

- 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. This class is for youth ages 9-13.
- Class 798 - Unit VI Put It All Together Non Clothing Option: Original design tote bag or bicycle carrier and documentation folder - made using Wild Ginger Software, Inc. **Wild Things!** Software program, downloaded free at: <https://www.wildginger.com/products/wildthings.htm>. Select the "Tote Bag" or "Bicycle Carrier" 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. If bag is not lined, the seam allowances must be finished with a bound seam finish. Optional elements: lining, other type closure as design dictates (button(s), hook and loop tape, or snap(s)). This class is for youth 9-13. In the documentation include: your name, your county, the name of the unit, class entered, number of years you have been sewing, cost and the printed design sheets (one of each pocket selected) from the program, and answers to the following questions:
 - How do you choose the size of your tote bag? Did you use any of the default settings in the program?
 - Did you have any trouble using the software or printing your pattern? Explain.
 - Did you download the **Wild Things!** Program to your home computer or use the program at your county extension office?
 - Did you make any changes to your pattern after it was printed? If so, tell what you changed.

6032 4-H Sewing (continued)

UNIT: Up Cycle It! - for youth ages 9-13 with advanced sewing skills: See publications: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/upcycle_project_jr_and_sr.pdf

- Class 799a - **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 desing 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. See publication. This class is for ages 9-13 with sewing skills.

UNIT: Style Engineers - for youth ages 9-13

- Class 799b - **Smart Clothing:** one soft circuit item created using conductive thread and hand sewing and/or machine sewing skills, LEDs, and battery pack. May include items such as an LED bracelet, an illuminating fashion appliqué, an illuminating fashion accessory, or an illuminating garment constructed by the member. Documentation: Attach a diagram of the circuitry in your item. Website: <http://www.styoleengineers.org/module/smart-clothing/>. This class is for ages 9-13.

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 (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_a_lets_be_casual.pdf)

- Class 800 - **Let's Be Casual Clothing Option:** 1 04 2 piece complete outfit made from knit or woben fabric such as a dress, top and bottom, simple pajamas, or robe. This class is for ages 14-18.
- Class 801 - **Let's Be Casual Non Clothing Option:** 2 coordinating fabric accessories from the following: apron, oven or BBQ mitt, wallet, garment bag, purse, backpack or duffel bag. This class is for ages 14-18.

UNIT: Dress It Up (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_b_dress_it_up_0.pdf)

- 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. This class is for ages 14-18.

UNIT: Match It Up (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_c_match_it_up.pdf)

- Class 803 - **Match It Up Clothing Option:** Choose at least one item from each group to make complete 3 or 4 piece coordinated outfit:
 - shorts, pants or skirt
 - top, blouse, or shirt
 - vest, jacket, or sweater

Atleast 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. This class is for ages 14-18.

- Class 804 - **Match It Up Non Clothing Option:** 3 or 4 piece coordinating sport/luggage/travel or fashion accessories set. Ideas include, but are not limited to a wallet, device carrier, backpack, duffel bag, gym bag or bag for bike or vehicle. Among the items chose, the set must incldue the use of applied trim, pockets and at least on 14-inch or longer zipper. The class is for ages 14-18.

6032 4-H Sewing (continued)

UNIT: Creative Expressions - for ages 14-18 (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_1_d_creative_expressions.pdf)

- Class 805 - **Creative Expression Clothing Option**: Construct a complete outfit for one of the following activities:
 - Halloween, theater, or historic costume
 - Uniform for medical professional, 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 ages 14-18 with Advanced Skills (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_2_a_leisure_time_1.pdf)

- Class 807 - **Leisure Time Clothing Options**: 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 youth ages 14-18 with Advanced Skills (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/senior_unit_2_b_formal_affair_2.pdf)

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

UNIT: Up Cycle It! for ages 14-18 with Advanced Sewing Skills (Ask your county 4-H agent for a copy or see publication: https://4-h.ca.uky.edu/sites/4-h.ca.uky.edu/files/upcycle_project_jr_and_sr.pdf)

- Class 809 - **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 purchases 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 year you have been sewing, a "before" photo of all recycle 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 skill 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.

UNIT: Style Engineers for guys and girls ages 14-18

- Class 810 - **Smart Clothing and Documentation**: One soft circuit item created using conductive thread and hand sewing and/or machine sewing skills. LEDs and battery pack. May include items such as an LED bracelet, an illuminating fashion appliqué, an illuminating fashion accessory, or an illuminating garment constructed by the member. Documentation: Attach a diagram of the circuitry in your item. Website: <https://styleengineers.org/module/smart-clothing/>

6033 4-H Needlework Department

See "General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair" at www.kystatefair.org. Click on "Competition", then "Premium Book", then "4-H Exhibits". A member may enter **ONE** class per category - Label the pattern with entrant's name and county and attach to exhibit. Attach to item with a safety pin or binder clip. Check State Fair rules for additional documents required and proper labeling.

Crochet Category

- Class 813 - **Small Crochet Item(s) made of medium (4) weight yarn:** Must include rows of single, half double and/or double crochet stitches. Such as: scarf, purse, belt, hat, pillow, two wash cloths (made from cotton yard), or pair of slippers. Scarf must be at least 24" long.
- Class 814 - **Large Crochet Item(s) made of medium (4) weight yarn:** Must include rows of single, half double and/or double crochet stitches. Such as: afghan, shawl, or vest.
- Class 815 - **Crochet Item made entirely with Novelty Yarn:** Do not use standard medium (4) weight yarn. Must include rows of single, half double, and/or double crochet stitches. Such as: scarf, purse, belt, hat, pillow, pair of slippers, afghan, shawl, or vest. Scarf must be at least 24" long. Novelty yarn is any yarn other than medium (4) worsted weight yarn.
- Class 816 - **Crocheted Item made using the Granny Square Technique:** May use any weight yarn, single or multiple colors of yarn. Such as: purse, shawl, afghan, or vest.
- Class 817 - **Crocheted Item(s) made using intermediate skills/pattern crochet stitches:** Such as: hat, belt, scarf, pair of mittens, pillow, sweater, vest, shawl or baby blanket, doily (made from bedspread (0) weighted thread) or set of 5 different ornaments (made from bedspread (0) 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). Scarf must be at least 24" long.
- Class 818 - **Crochet Item using intermediate skills for shaping and fitting multiple pieces together:** Items must include increase and decrease. Such as stuffed toys or pair of slippers.
- Class 819 - **Item or pair of items using advanced crochet skills:** Include one or more of the following advanced skills. Beadwork, filet crochet creating plaids, geometric designs or checks; making novelty crochet articles.
- Class 820 - **Item or pair of items using advanced crochet skills:** Original designs must include a copy of directions, notes a diagrams use to create the item(s). Suggested items include: multi-colored hat, purse, collar (made with bedspread-weight cotton thread), sweater, jacket, afghan or coat.

Hand Embroidery Category

All embroidery projects are to be a "finished" item (for example: the stitchery is framed or made into an item such as 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" x 7") relate to the amount of stitching, not the size of the fabric, frame or finished item.

One Type of Embroidery Stitch:

- Class 821 - **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 3 x 3 inches or larger.
- Class 822 - **Stamped Cross Stitch:** Cross stitches design stamped (printed/drawn) on plain woven fabric and have an embroidered area equivalent to 3 x 3 inches or 2 x 16 inch border or larger.

6033 4-H Needlework Department (continued)

Hand Embroidery Category (continued)

Multiple Types of Embroidery Stitches:

- Class 823 - **Candlewicking**: Candlewicking design stamped on plain woven fabric. Must include stem/outline, satin and colonial knot stitches and have an embroidered area equivalent to 3 x 3 inches or larger.
- Class 824 - **Stamped Embroidery**: Embroidery design printed/drawn on plain woven fabric or felt. Must include three or more of the following different stitches (stem/outline, lazy daisy, running, straight, French knot, satin, blanket, chain, or back stitch). May use more than one color floss. Must have an embroidered area equivalent to 3 x 3 inches or larger.
- Class 825 - **Free Embroidery**: Embroidery design used to embellish a base fabric without the design being drawn on the fabric. Must include three or more of the following different stitches (stem/outline, lazy daisy, running, straight, French knot, satin, blanket, chain or back stitch). May use more than one color floss. Must have an embroidered area equivalent to 3 x 3 inches or larger. Embroidery may embellish design lines on the item.

Charted Embroidery Using Large Cross or Snowflake Stitches:

- Class 826 - **Cross Stitch on Gingham**: Cross stitch on 1/4 inch gingham and have an embroidered area equivalent to 5 x 7 inches or larger.
- Class 827 - **Counted Cross Stitch on 11 Count Aida Cloth**: Must have an embroidered area equivalent to 5 x 7 inches or larger.
- Class 828 - **Chicken Scratch on Gingham**: Chicken Scratch (also known as Snowflake embroidery) on 1/4 inch or smaller checked gingham fabric. Must have an embroidered area equivalent to 5 x 7 inches or larger.

Crewel Embroidery:

- Class 829 - **Crewel Embroidery**: Crewel Embroidery design on linen or cotton twill fabric using crewel or Persian Yarn. Must have an embroidered area equivalent to 5 x 7 inches or larger.

Charted Embroidery Using Specialty Cloth:

- Class 830 - **Counted Cross Stitch on 14 Count Aida Cloth**: Must have embroidered area equivalent to 5 x 7 inches or larger.
- Class 831 - **Counted Cross Stitch using Waste Canvas**: Must have embroidered area equivalent to 5 x 7 inches or larger.
- Class 832 - **Huck Embroidery**: Huck embroidery on huck towel/toweling creating a minimum 2 inch wide border design.
- Class 833 - **Swedish Weaving**: Swedish weaving on monk's cloth creating a minimum of 6 inch wide border design.

Embroidery Using Advanced Skills:

- Class 834 - **Ribbon Embroidery Using Silk Ribbon for 5 or More Embroidery Stitches**: Design may also include use of embroidery floss in addition to the silk ribbon.
- Class 835 - **Counted Cross Stitch on 18 or 22 Count Even Weave or Aida Cloth**: Must have embroidered area equivalent to 5 x 7 inches or larger.
- Class 826 - **English Smocking**: Smocked area must be equivalent to 4 x 6 inches or larger. Design must include at least 5 different smocking/embroidery stitches.

6033 4-H Needlework Department (continued)

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 837 - **Small/Simple knitted item(s)**: Items such as a hat, pillow, purse, scarf, belt, or two wash cloths (no larger than 10 x 10 inches each). Use medium (4) worsted weight yarn. Solid color yarn only (no variegated yarn or color change 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.
- Class 838 - **Knitted Item created using Self-Striping or Variegated Yarn(s)**: Use some yarn other than single color medium (4) worsted weight yarn. Such as a purse, scarf, hat, leg warmers, fingerless mittens, etc.
- Class 839 - **Larger/Simple Knitted item(s)**: Items such as a pair of mittens, pair of slipper, shawl, cowl, or lap/baby blanket. May use yarn other than worsted weight yarn. Multiple colors and at least one pattern stitch may be used in addition to garter stitch, stockinette stitch, and/or ribbing stitch.
- Class 840 - **Knitted project focused on Shape - Garment or Fashion Accessory**: Exhibit one item or a pair of items using pick up stitches, and/or knitting in the round. Item must include increase and/or decrease. May use yarns other than medium (4) worsted weight yarn. May include simple color changes (stripes or duplicate stitch). Ideas such as: gloves, hat, mittens, fingerless mittens, socks, skirt, sweater, or vest.
- Class 841 - **Knitted project focused on Shape - Stuffed Toy**: Exhibit one item using pick up stitches and/or knitting in the round. Item must include increase and/or decrease. May use yarns other than medium (4) worsted weight yarn. May include simple color changes (stripes or duplicate stitch).
- Class 843 - **Knitted project focused on Color Design**: Exhibit one item or a pair of items using charted designs or your own design. Chartist designs may include color changes such as Fair Isle, Intarsia, and/or Mosaic knitting. All entries must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: throw pillow, afghan (minimum size 45 x 60 inches), shawl, holiday stocking, purse, pair of socks, sweater, etc.
- Class 844 - **Knitted project focused on Textural Design**: Exhibit one item or pair of items using charted designs or your own design. Chartist designs may include multiple pattern stitches such as Aran Isle knitting or lace knitting. Knitting with beads is also acceptable. All entries must include a copy of directions, notes, and any diagrams used to create the item. Ideas such as: throw pillow, afghan (minimum size 45 x 60 inches), shawl, holiday stocking, purse, pair of socks, sweater.

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 845 - **Strip Quilt**: Easy quilt for the beginner. Make a table topper or wall hanging. Use strips of varying widths to make a 4 block finished quilt not to exceed 36 x 36 inches. Hanging tabs are optional. Quilting lines can be up to 8 inches apart.
- Class 846 - **Wall Hanging**: Start with a rectangle piece of "picture" fabric. Build quilt by adding borders around the rectangle. Add hanging loops to the top of the piece. Quilt is turned and stitched to form edges of quilt. NO added binding is needed. Quilting can be stitch-in-the-ditch or echo quilting up to 6 inches apart. Finished size should NOT exceed 30 x 36 inches.
- Class 847 - **Quilted Table Runner - Machine tack, hand tie, or machine quilt in each 6" block (12 x 36 inches)**: Exhibit a 1 x 3 four-patch runner "quilt". Each four-patch must include at least two 6-inch square patchwork unit 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 848 - **Quilt as you go Table Topper or Wall Hanging**: This quilt can be square or rectangle shaped. Start with a center piece that is a sandwich of face fabric, batting and backing. Stitch through all layers so that piece is quilted as is appropriate for the design. Add rows to the edges so that face fabric, batting and backing are attached to the previous piece. At outer edges add binding which can be stitched by machine or hand. There is no additional quilting needed as each row was attached to the previous row. Finished size should not exceed 36 x 36 inches.

6033 4-H Needlework Department (continued)

Quilting Category (continued)

- Class 849 - **Machine Quilted Wall Hanging or Small Quilt** (36" x 36") Quilting Technique: quilting should be no more than 4" apart. Closer quilting is not required: Exhibit a 4 or 9 patch quilt or quilted wall hanging. Each block must measure 12 inches by 12 inches for the 4-patch version or 9 inches by 9 inches for the 9- patch 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 850 - **Dimensional Pieces, Miniature Scale, and/or Landscape design Quilt or Quilted Wall Hanging** (at least 24" x 24" up to 48" x 48") Quilting Technique: quilting is closer than 3" apart over the whole piece. 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, 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 corner, hanging sleeve optional.
- Class 851 - **Charm Squares or Stripes:** Quilt made from 5" x 5" pieces or 2-1/2" stripes or a combination of the two. Size 40 x 40. Quilting: batting and in the ditch or straight line quilting on machine.
- Class 852 - **Appliqué** (Pillow with Appliqué): Suggested traditional pattern as Sun Bonnet Sue or a Tulip. 10 inch background, 1 inch border around appliqué and 2 inch on the outside for a 16 inch pillow. You can either stuff or buy a pillow. Finished by hand machine, same pattern. Can machine zig zag over raw edge appliqué.
- Class 853 - **Foundational paper piecing: Quilt or Quilted Wall Hanging** (at least 24" x 24" up to 48" to 48") made using foundation paper piecing techniques for the quilt top. Exhibit a creative quilt, minimum finished size 24 inches by 24 inches, maximum size 48 inches by 48 inches. Quilting technique: Stitch by hand or conventional sewing machine using stippling or patterned/stenciled motifs. Quilting is closer than 3" apart over the whole piece. (DO NOT use a long arm quilting machine or hooped embroidery machine.) Edge finishing technique: Applied binding with mitered corners; hanging sleeve/hanging tabs optional.
- Class 854 - **English paper piecing:** 1 or 2 mug rugs. Paper pieces using seven 1 inch paper hexagons. With slightly larger fabric squared basted around the paper hexagons. Whipped stitched together to form coaster. Finished sized should be 5 to 5 1/2. Needs to have batting and backing, self-bound.
- Class 855 - **Large Quilt:** Any quilt larger than 49" x 49", any technique. This quilt can be quilted on a long arm machine by the 4-Her or another person.
- Class 856 - **4-Her Designed Quilt:** An original design created by the 4-Her. Must submit original design with the quilt and an explanation of the techniques used in the quilt. Quilting must be done by the 4-Her and be appropriate for the design.
- Class 857 - **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.
- Class 858 - **Quilting with Non-traditional Fabrics:** 4-her will make their own design using non-traditional materials such as t-shirts, ties, bandanas, or other. No smaller than 60 inches. T-shirts must have interface and have sashing separating each block. Regular cotton fabric used for bordering and binding.

6035 4-H Foods Exhibits

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 - 400 series, available from <https://shop4-h.org/collections/healthy-living-foods-curriculum>. 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. Ovens vary; baking times may need to be adjusted if the product appears to be getting overdone or does not appear done.

Muffins

- 841 Three **Oatmeal Muffins**: Use recipe in *4-H Cooking 101*, p. 54.
- 842 Three **Cheese Muffins**: Use recipe in *4-H Cooking 201*, p. 49.

Biscuits

- 843 Three **Rolled Biscuits**: Use recipe in *4-H Cooking 201*, p. 50.
- 844 Three **Scones**: raisins may be substituted for dried cranberries. Use the recipe in the *4-H Fair Recipe Book--Food*

Quick Breads

- 845 Three **Cornmeal Muffins**: Use the recipe in the *4-H Fair Recipe Book--Food* at
- 846 Three pieces of **Coffecake with Topping**: Use recipe in *4-H Cooking 101*, p. 59. Nuts are optional.

Cookies

- 847 Three **Chewy Granola Bars** (gluten-free): Use recipe in *4-H Cooking 101*, p. 35.
- 848 Three **Brownies**: Use recipe in *4-H Cooking 101*, p. 67. Nuts are optional.
- 849 Three **Snickerdoodle Cookies**: Use the recipe in *4-H Cooking 201*, p. 88

Cakes

- 850 Half of one 8" or 9" layer **Rich Chocolate Cake** (no icing): Use recipe in *4-H Cooking 301*, p. 116.
- 851 Half of one 8" or 9" layer **Carrot or Zucchini Cake** (no icing): Use recipe in *4-H Cooking 301*, p. 119. May use carrots or zucchini.
- 852 One-fourth of a **Basic Chiffon Cake**: Use recipe in *4-H Cooking 401*, p. 118. Do not use variations.

Pies

- 853 One whole **Double Crust Apple Pie**: Use recipes in *4-H Cooking 401*, p. 105 and 97 or in the *4-H Fair Recipe Book—Food*. Leave pie in the disposable pie pan and place all in a zip-type plastic bag. May use spice variation if desired.

Yeast Breads

- 854 Three **Cinnamon Twists** (no icing): Use recipe in *4-H Cooking 301*, p. 42 & 44.
- 855 Three **Soft Pretzels**: Use recipe in *4-H Cooking 301*, p. 48. Use any one topping listed.
- 856 One loaf **Oatmeal Bread**: Use recipe in *4-H Cooking 401*, p. 25.

Bread Made in a Bread Machine

- 857 One loaf **Honey Whole Wheat Bread** made in a bread machine: Use the recipe in the *4-H Fair Recipe Book—Food*. May be a 1-pound, 1½-pound, or 2-pound loaf.

Candy

- 858 Three pieces **Classic Chocolate Fudge** (size: about one inch square): Use recipe in *4-H Cooking 401*, p. 89. Nuts are optional.

Adapted Food

- 859 Adapted Recipe and supporting documents: Using a recipe from another 4-H Food Exhibits Class youth adapt the recipe to meet a dietary restriction. Entry will consist of: the food item, the original recipe, and an explanation of the adaption that includes 1) what the adaption is, 2) How this meets a dietary need, 3) the new recipe.

6035 4-H Foods Exhibits (continued)

Cake Decorating

Reference curriculum:

4-H Cake Decorating (March 2001) University of Wyoming. 4-H (42500).

860 Level 1- Beginning Cake Decorating

- a. Single layer cake
- b. Single-layer cake in a specialty pan
- c. Single-layer cake cut into a shape

Exhibiting the following decorating skills: Cake border, side decoration, leaves, and star-tip flowers using only buttercream frosting.

861 Level 2 - Intermediate Cake Decorating

- a. Two-layer cake

Exhibit the following decorating skills: (a) borders that include one of the following: scroll drop flower, dot and heart, or shell or ruffle. (b) must include one type of leaf pattern such as a of plan leaf ruffled leaf holly or violet leaf, and (c) one flat surface flower and one nail head flower. May use buttercream or royal icing.

862 Level 3 - Advanced Cake Decorating

- a. Cakes consisting of a minimum of two layers each
- b. Two tiers of layered cakes

Exhibit the following decorating skills: (a) borders that include one of the following; ribbon swag, flower and vine, basketweave, bow trimmed strings, (b) Nail head flowers only. May use buttercream, royal, or fondant icing.

863 Level 4 - Master Cake Decorating

- a. Cakes consisting of a minimum of two layers each
- b. Three tiers or more of layered cakes

A cake of original design. Must include skills learned in levels 1, 2, and 3. Must include a brief written description of your cake that includes the goals, plan, accomplishment, and self-evaluation of the completed project. Any additional technique can be used in the custom design.

6035 4-H Foods Exhibits (continued)

Muffins

- Class 841 - Three (3) Oatmeal Muffins

RECIPE: Carol's Oatmeal Muffins



From 4-H Cooking 101, page 54

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, oatmeal, 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.

Nutrition Facts per Muffin: 148 calories, 6 g fat, 152 mg sodium, 21 g carbohydrate, 1 g fiber, 3 g protein, 42 mg calcium

- **Baking Tip:** This recipe is based on use of a standard size muffin pan. If a mini size pan is used, reduce the cooking time to 9 to 11 minutes or until golden brown.
- Dark baking pans cook products faster than light colored pans.

From all of the muffins baked, select three to enter in the fair that are uniform in appearance.



For the fair:

- After the muffins cool, place three uniform muffins on a disposable plate.
- Place the plate in a re-closeable zip-type plastic bag.



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6035 4-H Foods Exhibits (continued)

Muffins

- Class 842 - Three (3) Cheese Muffins

RECIPE: Cheese Muffins



From **4-H Cooking 201**, page 49

Yield: 12 muffins

Ingredients

2 cups all-purpose 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
Non-stick 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 non-stick cooking spray or place a baking liner in each muffin cup.
2. Place the flour sifter in the 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.

Nutrition Facts per Muffin: 157 calories, 7 g fat, 278 mg sodium, 18 g carbohydrate, 1 g fiber, 4 g protein, 86 mg calcium

Baking Tip: This recipe is based on use of a standard size muffin pan. If a mini size pan is used, reduce the cooking time to 9 to 11 minutes or until golden brown.

Which muffins are uniform in appearance?



For the fair:

- From all of the muffins baked, select three that are uniform in appearance.
- After the muffins cool, place three muffins on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.



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6035 4-H Foods Exhibits (continued)

Biscuits

- Class 843 - Three (3) Rolled Biscuits

RECIPE: Rolled Biscuits



From **4-H Cooking 201**, page 50

Yield: 12 biscuits

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 fork or pastry blender until well mixed.
4. Make a hole in the center of the flour mixture. 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.

Nutrition Facts per Biscuit: 128 calories, 5 g fat, 331 mg sodium, 17 g carbohydrate, 1 g fiber, 3 g protein, 43 mg calcium

Baking Tips:

- Use a 2" round cookie cutter.
- A biscuit forms flaky layers on the inside.



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-closeable zip-type plastic bag.



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6035 4-H Foods Exhibits (continued)

Biscuits

- Class 844 - Three (3) Scones: Raisins may be substituted for dried cranberries.

RECIPE: Cranberry Scones



Recipe adapted for use in Kentucky 4-H from **Super Star Chef Kneads a Little Dough**, Kentucky Cooperative Extension Service

Yield: 16 wedges

Ingredients

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

Equipment

Non-stick cooking spray
Cookie sheet
Large mixing bowl
Measuring spoons
Measuring cups, dry and liquid
Spatula or mixing spoon
Pastry blender or fork
Knife for cutting
Ruler



Order of Work

1. Preheat oven to 400 degrees F. Lightly coat cookie sheet with cooking spray.
2. 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).
3. 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.
4. Press dough gently together on a 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.
5. Bake at 400 degrees for 20 to 25 minutes or until golden brown. Cool on cookie sheet 5 minutes before serving.

Nutrition Facts per Wedge: 150 calories, 6 g fat (36%), 22 g carbohydrates, 3 g protein

Baking Tip: To “cut in” butter, use a pastry blender or fork.

- If using a fork, push the tines down through the butter to work it into the flour. Continue until the pieces of butter are the size of small peas.
- To use a pastry blender, hold the handle and press the blades into the butter while rotating your wrist from side to side. Move the pastry blender around in the bowl until the pieces of butter are the size of small peas. The mixture will have a crumbly texture.

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.

Baked products by Cathy Weaver
Photographs by Eric Comley

6035 4-H Foods Exhibits (continued)

Quick Breads

- Class 845 - three (3) Cornmeal Muffins

RECIPE: Cornmeal Muffins



Recipe adapted for use by Kentucky 4-H from **Southern Style Cornbread** published by Martha White Foods

Yield: 12 Muffins

Ingredients

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

Equipment

- 12-cup muffin pan
- Cooking spray
- Small bowl
- Large mixing bowl
- Measuring cups
- Spoon for mixing



Order of Work

1. Preheat oven to 450 degrees F. Spray a 12-cup muffin tin with non-stick 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 degrees F for 15 to 20 minutes or until golden brown.

Nutrition Facts per Muffin: 240 calories, 10 g fat, 640 mg sodium, 33 g carbohydrate, 3 g fiber, 5 g protein, 30 mg cholesterol

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



Baked products by Cathy Weaver
Photographs by Eric Comley

For the fair:

- This recipe is based on use of a standard size muffin pan. If using a mini size tin, reduce cooking time to 8 to 10 minutes or until golden brown.
- After the muffins cool, place them on a disposable plate.
- Place the plate in a re-closeable zip-type plastic bag.

6035 4-H Foods Exhibits (continued)

Quick Breads

- Class 846 - Three (3) pieces of Coffe Cake with Topping: Nuts are optional.

RECIPE: Coffeecake with Topping



From **4-H Cooking 101**, page 59

Yield: 9-12 servings

Ingredients

Topping:

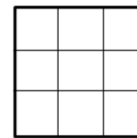
- 1/4 cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon all-purpose flour
- 1 tablespoon butter or margarine
- 1/2 cup chopped nuts (optional)

Coffeecake batter:

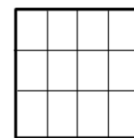
- 1 egg
- 1/2 cup granulated sugar
- 1/2 cup milk
- 2 tablespoons melted fat or oil
- 1 cup sifted all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder

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" X 8")
- Wire rack
- Hot pads



9 pieces



12 pieces

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° 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 bake 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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Nutrition Facts per Serving: 148 calories, 7 g fat, 224 mg sodium, 21 g carbohydrate, 1 g fiber, 2 g protein, 41 mg calcium

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6035 4-H Foods Exhibits (continued)

Quick Breads

- Class 846 - Three (3) pieces of Coffee Cake with Topping (continued): Nuts are optional.

RECIPE: **Coffeecake with Topping** continued



Baking Tip for Topping:

To “cut in” butter or margarine, use a pastry blender or fork.

- To use a **pastry blender**, hold the handle and press the blades into the butter while rotating your wrist from side to side. Move the pastry blender around in the bowl until the pieces of butter are the size of small peas. The mixture will have a crumbly texture.
- If using a **fork**, press the fork down through the butter or margarine to break it into small pieces. The mixture will have a crumbly texture.

Baking Tip for Coffeecake Batter:

For melted fat, you may use melted butter, margarine, or shortening in the batter. Or you may choose to use oil.

For the fair:

- After the cake has completely cooled, place three pieces on a disposable plate. (At least one piece will be a side or corner piece.)
- Place the plate in a re-closeable zip-type plastic bag.

Baked products by Myla Leger & Alec Skinner
Photographs by Martha Welch



6035 4-H Foods Exhibits (continued)

Cookies

- Class 847 - Three (3) Chewy Granola Bars (gluten-free)

RECIPE: Chewy Granola Bars



From **4-H Cooking 101**, page 35

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" x 9"
Nonstick cooking spray
Small microwave safe bowl
Cutting board/mat



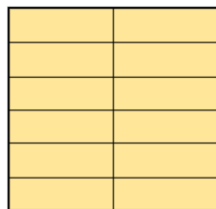
Order of Work

1. Preheat oven to 350° 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.

Nutrition Facts per Bar: 242 calories, 10 g fat, 60 mg sodium, 35 g carbohydrate, 2 g fiber, 4 g protein, 26 mg calcium

Baking Tip: This recipe should be gluten free unless the ingredient packaging indicates otherwise.

Cut into 12 bars.
Each bar will be
about 4 1/2" X 1 1/2".



Inside a bar



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Baked products by Cathy Weaver
Photographs by Eric Comley

For the fair:

- After the bars have completely cooled, choose three bars that are the same size and place them on a disposable plate.
- Place the plate in a re-closeable zip-type plastic bag.

6035 4-H Foods Exhibits (continued)

Cookies

- Class 848 - Three (3) Brownies: Nuts are optional.

RECIPE: Brownies



From **4-H Cooking 101**, page 67

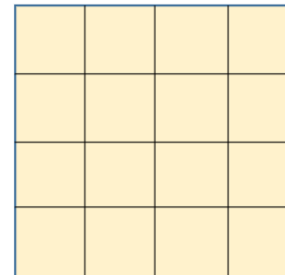
Yield: 16 squares

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" X 8" or 9" X 9")
- Hot pads
- Wire racks



16 squares

Order of Work

1. Preheat the oven at 350° 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 pan.
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.

Baked products by Lucy Welch
Photographs by Martha Welch



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Nutrition Facts per Square:

137 calories, 7 g fat, 40 mg sodium, 18 g carbohydrate, 1 g fiber, 2g protein, 6 mg calcium

For the fair:

After the brownies have completely cooled, choose three. Place them on a disposable plate. Place the plate in a re-closeable zip-type plastic bag.

6035 4-H Foods Exhibits (continued)

Cookies

- Class 849 - Three (3) Snickerdoodle Cookies

RECIPE: Snickerdoodles



From **4-H Cooking 201**, page 88

Yield: 3 dozen cookies

Ingredients

1 1/2 cups sugar
1 cup butter or margarine, softened
1 teaspoon vanilla
2 eggs
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons sugar
2 teaspoons cinnamon

Equipment

Measuring cups and spoons
Mixing bowls, large and small
Cookie sheet
Spatula
Cooling rack



Order of Work

1. Preheat the oven to 400 degrees F.
2. In a large bowl, cream together sugar, butter, vanilla and eggs.
3. Add flour, cream of tartar, baking soda and salt to creamed mixture; blend well.
4. Combine 2 tablespoons sugar and 2 teaspoons of cinnamon in a small bowl.
5. Shape dough into 1-inch balls.
6. Roll balls in sugar mixture.
7. Place balls 2 inches apart on ungreased cookie sheet.
8. Bake for 8 to 10 minutes or until cookies spring back when lightly touched with the fingers.
9. Use a spatula or turner to remove the hot cookies from the sheet. Place them on a rack to cool. When cool, store cookies in a container with a tight lid.

Nutrition Facts per Cookie: 118 calories, 5 g fat, 97 mg sodium, 16 g carbohydrate, less than 1 g fiber, 1 g protein, 3 mg calcium



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-closeable zip-type plastic bag.



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Photographs by Eric Comley & Martha Welch

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6035 4-H Foods Exhibits (continued)

Cakes

- Class 850 - Half of one 8" or 9" layer Rich Chocolate Cake (no icing)

RECIPE: Rich Chocolate Cake



From **4-H Cooking 301**, p. 116

Yield: 12 servings

Ingredients

3 one-ounce squares unsweetened baking chocolate, melted
1 teaspoon all-purpose flour
3 cups sifted cake flour
1/2 teaspoons 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
three 8-inch**or two 9-inch cake pans or one 9" x 13" baking pan
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 on 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 pans(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).

*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.

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



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6035 4-H Foods Exhibits (continued)

Cakes

- Class 850 - Rich Chocolate Cake (continued)

RECIPE: Rich Chocolate Cake continued



Baking Tips: One square of baking chocolate should equal 1 ounce. Read the packaging to make sure you add the equivalent of 3 ounces of chocolate to this recipe.

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

For the Fair: Send only a half of one layer of cake. Your family can eat the remainder of the cake.



Round cake



Square cake



Rectangular cake



Example: half of a round layer of cake

For the fair:

- Round, square or rectangular pans may be used.
- Let cake completely cool. Do not frost cake.
- Cut one layer of the cake in half. Place half of one layer of cake on a disposable plate or cardboard cake board.
- Place the plate/board in a re-closable plastic bag, cake box or disposable container. (Container will not be returned.)

6035 4-H Foods Exhibits (continued)

Cakes

- Class 851 - Half of one 8' or 9' layer Carrot or Zucchini Cake (no icing)

RECIPE: Carrot or Zucchini Cake



From **4-H Cooking 301**, page 119 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

9" x 13" baking pan or
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 9" x 13" baking pan or 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 9" x 13" pan, bake 45 minutes or until toothpick inserted in middle comes out clean. 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

Baking Tips:

- Use a toothpick to test doneness. Baking time may need to be extended if cake is not done.
- The size of the carrot/squash pieces will affect baking time. A cake made with pre-packaged coarsely shredded carrots from the grocery may require additional baking time. Finely shredded vegetables cook faster than coarsely shredded pieces.

For the fair:

- Zucchini variation may be used instead of carrots.
- Round or rectangular pans may be used.
- Let cake completely cool. Do not frost or ice the cake.
- Cut one layer of the cake in half. Place half of one layer of cake on a disposable plate or cardboard cake board.
- Place the plate/board in a re-closable plastic bag, cake box or disposable container. (Container will not be returned.)



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by Martha Welch

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6035 4-H Foods Exhibits (continued)

Cakes

- Class 851 - Carrot or Zucchini Cake (continued)

RECIPE: **Carrot or Zucchini Cake** continued



For the Fair: Send only a half of one layer of cake.
Your family can eat the remainder of the cake.



Round cake



Rectangular cake



Example: half of a round layer of cake

6035 4-H Foods Exhibits (continued)

Cakes

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

RECIPE: Basic Chiffon Cake



From **4-H Cooking 401**, page 118

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

Equipment

2 large bowls
Measuring cups
Measuring spoons
Mixer
Spatula
Small bowl
Tube cake pan
Metal spatula
Cake plate
Serrated knife



Product baked by 4-H member & entered in the Kentucky State Fair

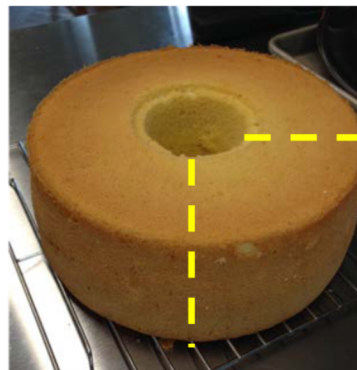
Order of Work

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 form.
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 1 g fiber, 4 g protein, 30 mg calcium.

Baking Tip:

Folding in the egg white mixture



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-closable zip-type plastic bag. For added protection, you may place the bag in a box.



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6035 4-H Foods Exhibits (continued)

Pies

- Class 853 - One whole Double Crust Apple Pie: Leave Pie in disposable pie pan and place all in zip type bag

RECIPE: Double Crust Apple Pie



Adapted for use in Kentucky fairs from **4-H Cooking 401**, page 97

Yield: three 8-inch crusts or two 9-inch crusts

Pastry for Two-Crust Pie

Ingredients

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



Order of Work

1. Thoroughly chill shortening 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 shortening into the flour until the dough forms pea-sized pieces.
4. Add cold water one tablespoon at a time and sprinkle over flour/shortening 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 or 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. If using an 8" pie pan, divide dough into three equal parts. (Set one part aside to use for another purpose.) If using a 9" pie pan, divide dough into two parts.
8. Form one piece of dough into a circular shape and then flatten with a rolling pin on pastry mat/cloth or between two sheets of waxed or parchment paper.
9. Roll dough with short strokes from center to outer edge, using a light, quick motion. Be careful not to roll over the 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.
10. Fold dough in half, lift and place in pie pan, and unfold.
11. 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.
12. Chill prepared piecrust for 20 to 30 minutes to prevent crust from shrinking during baking.
13. Prepare filling.

Baking Tips:

- Use cold shortening and ice-cold water.
- Be careful not to overwork dough.



Using a pastry blender, fork, or two knives, cut shortening into flour to form pea-sized pieces.

Baked products by Lucy Welch
Photographs by Martha Welch



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6035 4-H Foods Exhibits (continued)

Pies

- Class 853 (continued) - One whole Double Crust Apple Pie: Leave Pie in disposable pie pan and place all in zip type bag.

RECIPE: Apple Pie Filling



Adapted for use in Kentucky from **4-H Cooking 401**, page 105

Yield: one 8" or 9" pie; 8 servings

Ingredients

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 teaspoon cinnamon, if desired
1/2 teaspoon nutmeg, if desired
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 the filling, place the prepared piecrust in the 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, salt, and spices, if desired. Add mixture to apple slices and mix.
5. Spoon apple mixture into prepared piecrust.
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

Baking Tip: Use an apple that holds its shape when baked. Granny Smith and Honeycrisp apples are good choices.



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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 (in the disposable pie pan) in a re-closeable plastic bag.

6035 4-H Foods Exhibits (continued)

Yeast Breads

- Class 854 -Three (3) Cinnamon Twists (no icing)

RECIPE: Cinnamon Twists



Adapted for use in Kentucky 4-H from **4-H Cooking 301**, pages 42 and 44

Yield: 12 rolls

Ingredients: Sweet Dough

1/4 cup sugar
1 teaspoon salt
1 package yeast
1/2 cup milk, heated to 100 to 110 degrees F
1/4 cup water, heated to 100 to 110 degrees F
1/8 cup oil or melted butter
1 egg
1/2 teaspoon grated lemon rind, if desired
2 1/2 cups all-purpose flour, approximately

Ingredients: Topping

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, egg, 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 dishtowel. Let rise in a warm place until doubled in size, about 1 hour.
8. Punch down dough and let stand 10 minutes.
9. Lightly coat baking sheet with nonstick cooking spray.
10. Roll prepared dough into a square about 12" by 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 (see diagram 1 on back). 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 (see diagram 2 on back). Hold each end of a strip and twist tightly in opposite directions. Lay the twist on the baking sheet so that the loose end is under the twist.
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.

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

6035 4-H Foods Exhibits (continued)

Yeast Breads

- Class 854 -Three (3) Cinnamon Twists (continued)

RECIPE: Cinnamon Twists continued



Diagram 1

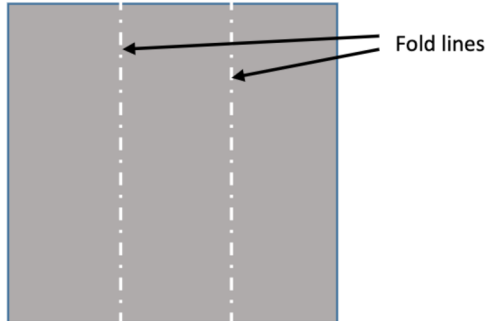
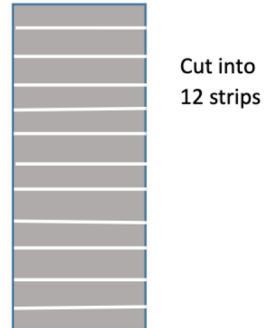


Diagram 2



Baked products by Lucy Welch
Photographs by Martha Welch



For the fair:

- After the twists have completely cooled, select three twists that are similar in appearance.
- Place three twists on a disposable plate.
- Place the plate in a re-closable plastic bag.



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6035 4-H Foods Exhibits (continued)

Yeast Breads

- Class 855 - Three (3) Soft Pretzels: Using any one topping listed.

RECIPE: Soft Pretzels



From **4-H Cooking 301**, p. 48

Yield: 14 pretzels

Ingredients

4 to 4 ½ cups all-purpose flour
2 tablespoons sugar
1 package dry active yeast
1 ½ teaspoons salt
1 cup low-fat milk
½ cup water
2 tablespoons vegetable oil
2 eggs, lightly beaten
Poppy seed, sesame seed, coarse salt, or
grated Parmesan cheese (choose one)



Order of Work

1. Preheat oven to 350 degrees F.
2. In large bowl, combine 2 cups flour, sugar, undissolved yeast, and salt.
3. Heat milk, water, and oil until very warm (120 to 130 degrees F).
4. Stir milk mixture into flour mixture until well combined.
5. Add enough of the remaining flour to make a soft dough.
6. Knead on floured surface until smooth and elastic, about 4 to 6 minutes.
7. Cover; let rest on floured surface 10 minutes.
8. Divide dough into 14 equal pieces.
9. Roll each piece into a 20-inch rope
10. Cover; let rest 5 to 10 minutes until risen slightly.
11. 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.
12. Place pretzels on two greased baking sheets.
13. Brush with beaten eggs. Bake for 15 minutes.
14. Remove from oven; brush again with eggs and sprinkle with poppy seeds, sesame seeds, coarse salt, or grated cheese.
15. 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, 1 g fiber, 5 g protein, 47 mg calcium

For the fair:

- Place 3 pretzels on a disposable plate.
- Place the plate in a re-closeable zip-type bag.



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6035 4-H Foods Exhibits (continued)

Yeast Breads

- Class 856 - One loaf Oatmeal Bread

RECIPE: Oatmeal Bread



From **4-H Cooking 401**, page 25

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, 17 g carbohydrate, 2 g fiber, 3 g protein, 22 mg calcium



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For the fair:

After the loaves cool completely, place one loaf in a re-closeable zip-type plastic bag. Paper plate optional.

Baked product by Lucy Welch
Photographs by Martha Welch

6035 4-H Foods Exhibits (continued)

Yeast Breads

- Class 857 - One loaf Honey Whole Wheat Bread made in bread machine: Using the recipe in this publication. May be 1-pound half, 1 & 1/2-pound loaf, or 2-pound loaf.

RECIPE: Honey Whole Wheat Bread



Adapted from **Super Star Chef Kneads a Little Dough**, Kentucky Cooperative Extension Service



Yield: 16 servings

Yield: 24 servings

Yield: 32 servings

Ingredients

Milk (80° F)

Water (80° F)

Egg

Honey (80° F)

Salt

Butter (cut in small pieces)

Bread flour

Whole wheat flour

Active dry yeast

1-pound loaf

1/4 cup

1/4 cup

1 large

2 tablespoons

1 1/2 teaspoons

2 teaspoons

1 1/3 cups

2/3 cups

1 1/2 teaspoons

1 1/2-pound loaf

1/2 cup

1/4 cup

1 large

1/4 cup

2 teaspoons

1 tablespoon

2 cups

1 cup

2 1/4 teaspoons or 1 packet

2-pound loaf

1/2 cup

1/2 cup

2 large

1/4 cup + 2 tablespoons

3 teaspoons

4 teaspoons

2 2/3 cups

1 1/3 cups

3 teaspoons

Instructions:

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.

Nutrition Facts per Slice: 42 calories, 1 g fat (21%), 7 g carbohydrates, 2 g protein



For the fair:

After the loaf cools completely, place it in a re-closeable plastic bag.

Baked products by Lucy Welch
Photographs by Martha Welch

Learn more at www.kentucky4h.org or contact your county extension office.

6035 4-H Foods Exhibits (continued)

Candy

- Class 858 - Three (3) pieces Classic Chocolate Fudge (size: about one inch square): Nuts are optional.

RECIPE: Classic Chocolate Fudge



From **4-H Cooking 401**, page 89

Yield: 1 1/2 pounds or 32 pieces

Ingredients

Butter, softened
2 cups sugar
3/4 cup half and half or whole milk
2 ounces unsweetened baking chocolate, coarsely chopped
2 tablespoons corn syrup
1/4 teaspoon salt
2 tablespoons butter
1 teaspoon vanilla
1/2 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 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, 15 g carbohydrate, less than 1 g fiber, less than 1 g protein, 7mg calcium

For the fair:

- Nuts are optional.
- Cut the fudge into pieces, about 1 inch square.
- Place three pieces on a disposable plate. Place the plate inside a re-closeable zip-type plastic bag.



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Product made by a 4-H member and entered in the Kentucky State Fair

Learn more at www.kentucky4h.org or contact your county extension office.

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. 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 decisions of the judges are final.

4. **Unique Rules or Instructions:**

- a. Entries are to be made using recipes found in the **4-H Fair Recipe Book - Food Preservation** 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. All entries will have two (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. Preserved food label: Use the 4-H labels located at the end of this section. Fill out the label completely.

7. **Entry Instructions:**

- a. 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:**

- a. 4-H Food Preservation entries will be divided into the following levels and classes.

6036 4-H Food Preservation Exhibits (continued)

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 **4-H Fair Recipe Book - Food Preservation**. 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. Publication HE 3-501 may be helpful: <http://www.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS35011.pdf>

Dried Apples

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 you choice

2 cups vitamin C-enriches 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 degrees 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 degrees 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 large than needed for 12 pieces. Judging will be based on suitability of container, not size.

6036 4-H Food Preservation Exhibits (continued)

Boiling Water Canning

Follow these general instructions for boiling water canning Choice Salsa, Dill Pickles or Strawberry Jam.

Prepare canner and jars:

1. Assemble equipment and ingredients.
2. Place rack in bottom of boiling water canner. Fill canner half full with clean, hot water and place on burner. Turn heat on medium-high to heat water in canner to the temperature specified in each recipe (180 °F, simmering for hot packed Choice Salsa and Strawberry Jam; 140 °F almost simmering for raw packed Dill Pickles).
3. Only use jars that were specifically made for home canning. (Do not re-use containers such as mayonnaise jars.) Use only the jar sizes specified in each recipe. Examine jars carefully. Discard any with cracks or chips in the rim. Examine ring bands and discard any with rust or bends.
4. Wash jars thoroughly in warm water, rinse well, and place them in the canner to stay warm until ready to use.
5. Wash ring bands and prepare lids as instructed by the manufacturer.
6. Heat 3 to 4 cups hot water in a medium saucepan for adding to canner, if needed.

Prepare the recipe: As directed for each product.

Fill the jars:

1. Slowly remove jars from hot water with jar lifter. Carefully empty any water back into the canner. Place jars upright on towel-covered countertop or rack.
2. Fill jars as directed in each recipe, leaving the required headspace. Headspace is the gap between the top of the food and the top of the jar rim. Measure headspace with headspace tool or ruler to ensure it is correct.
3. Remove air bubbles by slowly moving bubble freer or nonmetal spatula gently in and out around the inside edge of each jar. Check headspace of each jar again and gently add or remove liquid with a small spoon, if needed.
4. Wipe jar rims with a clean, damp paper towel.
5. Apply lids according to manufacturer's directions. Turn band onto jars until fingertip tight. Fingertip tight when you meet firm resistance as you turn the band onto the jar using your thumb and two fingers.

Boiling water processing:

1. Use a thermometer to check that the temperature of the water in the canner is the temperature specified in the recipe (180 °F for hot packed Choice Salsa and Strawberry Jam; 140 °F for raw packed Dill Pickles). Adjust burner higher or lower, if necessary.
2. Use a jar lifter to carefully place filled jars one at a time on the rack in the canner. Keep jars upright at all times. Make sure water is 1 to 2 inches above tops of jars. Add hot water from the sauce pan if needed, pouring between jars rather than directly on top of jars.
3. Place lid on canner and turn heat to high. Bring water in canner to strong boil and then start a timer, using the time specified in the recipe for you altitude. Be sure to maintain a steady boil throughout the entire timing process.
4. Once the timer goes off, turn off heat. Remove canner lid, lifting the underside of the lid away from you to direct the steam away from your face. Wait 5 minutes for the contents of the jars to settle.
5. After 5 minutes of cooling, remove jars from the canner one at a time using a jar lifter, keeping them upright. Be careful not to tilt them. Place jars at least 1 inch apart on a dry towel or cake-cooling rack. Place away from drafts of moving air.
6. Let jars cool, undisturbed, for 12 to 24 hours. Check jars for vacuum seals. The lids on sealed jars will be indented and will not flex when pressed.
7. Remove ring bands from sealed jars and wipe jars. Store in a cool, dark, dry place. Store unsealed or opened jars in the refrigerator and eat within one week.

6036 4-H Food Preservation Exhibits (continued)

- Class 862 - **Salsa**: (pint jar or smaller) canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book - Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is 1/2-inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Salsa (FCS3-581) at <http://www.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: <https://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*

1 1/2 cups commercially bottled lemon or lime juice

3 teaspoons canning or pickling salt

About 3 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 (almost 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 the 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 1/4-inch pieces.
5. Bell peppers: Rinse peppers. Remove stems, seeds and membranes. Dice peppers in 1/4-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 1 1/2 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 1/2-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 1,002-6,000 feet.

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

6036 4-H Food Preservation Exhibits (continued)

- Class 863 - **Dill Pickles**: (pint jar or smaller) canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book - Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles is 1/2-inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at <http://www.ca.uky.edu/agc/pubs/FCS3582/FCS3582.pdf> and USDA Complete Guide to Home Canning: <https://nchfp.uga.edu/publications/udsa/GUIDE%201%20Home%20Can.pdf> may be helpful.

Dill Pickles

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.

Ingredients below are for 6 to 7 pint jars.

About 9 pounds (36) pickling cucumber, 3 to 4 inches long
3 cups of water
3 cups of vinegar (5% acidity)
6 tablespoons canning salt
9 to 11 heads of fresh dill or 3 to 3 1/3 tablespoons dried dill weed or dill seed
3 to 3 1/2 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 1/4-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 1 1/2 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 sauce pan. Bring to a boil over high heat.
6. Remove hot jars from canner as directed in Boiling Water Canning. Place 1 1/2 heads of chopped dill or 1 1/2 teaspoon dried dill weed or dill seed in the bottom of each jar. Add 1 1/2 teaspoon mustard seed to each jar. Add 1/3 to 1 clove of sliced garlic to each jar, if desired. (Using one-half those ingredient amounts if using half-pint jars.)
7. Pack cucumber spears tightly into the jars, leaving 1/2-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 1/2-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 Canner. 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.

6036 4-H Food Preservation Exhibits (continued)

- Class 864 - Strawberry Jam: (pint jar or smaller jar) canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book - Food Preservation**. The USDA recommended headspace for jam is 1/4- 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://www.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 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 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 desired.
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. Pre-measure 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 pre-measured 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 1/4-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.

6036 4-H Food Preservation Exhibits (continued)

- Class 865 - Green Beans: (One pint), canned using a pressure canner. Use the recipe in the 4-H Fair Recipe Book - Food Preservation. 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://www.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 (3/4 to 1 pound per pint)

9 cups water

4 1/2 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 of 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 1/2 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 you altitude and type of canner.

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 1/2 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, 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 you 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.

6036 4-H Food Preservation Exhibits (continued)

Pressure Canning

Follow these general instructions for pressure canning Green Beans and other low-acid foods (vegetables, meat, poultry, and combination recipes).

Prepare canner and jars:

1. Assemble equipment and ingredients.
2. Place rack into pressure canner. Add 2 to 3 inches of water and place on burner. Turn burner on medium-high to heat water in canner to 140° F (almost simmering) for a raw pack, or 180° F (simmering) for a hot pack.
3. Only use jars that were used specifically made for home canning. (Do not re-use containers such as mayonnaise jars.) Use only the jar sizes specified in the recipe. Examine jars carefully. Discard any with cracks or chips in the rim. Examine ring bands and discard any with rust or bends.
4. Wash jars thoroughly in warm soapy water and rinse well. To keep jars warm until use, either fill jars with hot water and place upright in the canner to cover jars with hot water in clean, drain-plugged sink.
5. Wash ring bands and prepare lids as instructed by the manufacturer.

Prepare the recipe:

As directed for raw pack or hot pack.

Fill the jars:

1. Remove jars from hot water with jar lifter and pour water out in sink (not in canner.) Place jars upright on towel-covered countertop or rack.
2. Fill jars as directed in the recipe, leaving the required headspace. Headspace is the gap between the top of the food and the top of the jar rim. Measure headspace with headspace tool or ruler to ensure it is correct.
3. Remove air bubbles by slowly moving bubble freer or spatula gently in and out around the inside edge of each jar. Check headspace of each jar again and gently add or remove liquid with a small spoon, if needed.
4. Wipe jar rims with clean, damp paper towel.
5. Apply lids according to manufacturer's direction. Turn band onto jars until fingertip tight. Fingertip tight is when you meet firm resistance as you turn the band onto the jar using your thumb and two fingers.

Pressure canner process:

1. Use a thermometer to check that the temperature of the water in the canner is specified in the recipe (140° F for a raw pack; 180° F for a hot pack). Adjust burner higher or lower, if necessary.
2. Use a jar lifter to carefully place filled jars one at a time on the rack in the canner. Keep jars upright at all times. Water level will rise, but should not cover jar tops. Remove water if needed.
3. Place lid on canner and close tightly, but leave weight off the vent port. Turn heat to high. Wait until you see steam form a funnel as it comes out of the vent port, and then set a timer for 10 minutes. Allow steam to escape for the 10 minutes to vent the canner (remove excess air).
4. After the canner has vented for 10 minutes, place the weight or close the vent port to begin pressurizing the canner.
5. Determine how many pounds of pressure are needed for processing at your altitude. For a weighted gauge canner, this is 10 pounds at altitudes of 1,000 feet and below; 15 pounds at altitudes above 1,000 feet. For a dial gauge canner, it is 11 pounds at altitudes of 2,000 feet and below; 12 pounds at altitudes of 2,001 to 4,000 feet; or 13 pounds at altitudes of 4,001 to 6,000 feet.

6036 4-H Food Preservation Exhibits (continued)

Pressure canner process (cont.):

6. Wait until you can see and hear the weight steadily jiggling as recommended by the manufacturer (for weighted gauge canner) or the dial indicates the recommended pressure (for a dial gauge canner). Set the timer for the processing time specified in the recipe. Once the recommended pressure is reached, you may lower the heat very slightly so that pressure does not rise too high, but be careful. If at any time the pressure drops below the recommended level, you must bring the canner back to pressure and reset the timer to the full recommended processing time.

7. When the timer sounds, turn off the heat. Allow the canner pressure to drop naturally as the canner cools. Wait until the pressure returns to 0 pounds (if the canner has vent lock, it will drop) and then wait 2 more minutes. If the canner gives no indication of the remaining pressure, set a timer for 45 minutes to allow time for the pressure to drop to zero. Carefully check that the pressure is gone before removing the weight from the vent port.






8. After removing the weight, wait 10 minutes for the contents of the jars to settle. Remove the canner lid, lifting the underside of the lid away from you to direct the stream away from your face.

9. Remove jars from the canner one at a time using a jar lifter, keeping them upright. Be careful not to tilt them. Place jars at least 1 inch apart on a dry towel or cake-cooling rack. Place away from drafts of moving air.

10. Let jars cool, undisturbed, for 12 to 24 hours. Check jars for vacuum seals. The lids on sealed jars will be indented and will not flex when pressed.

11. Remove ring bands from sealed jars and wipe jars. Store in a cool, dry place. Store unsealed or opened jars in the refrigerator and eat within one week.

Preserved Food Labels

<p>Product: Dried Apples </p> <p>Date Packaged: _____</p>		
<p>Product: Salsa </p> <p>Date canned: _____</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>	<p>Product: Dill Pickles </p> <p>Date canned: _____</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>	<p>Product: Strawberry Jam </p> <p>Date canned: _____</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>
<p>Product: Green Beans </p> <p>Date canned: _____</p> <p>When you packed the beans into the jar, did you use a raw pack or hot pack? <input type="checkbox"/> Raw Pack <input type="checkbox"/> Hot Pack</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>		

6039 4-H Home Environment

4-H member may enter up to two classes within ONE of the Units I through Advanced and one class in Changing Spaces in the Home Environment Division. (This means: a member's name could appear a total of three times in Home Environment - up to two times in ONE of the "units" and one time in "Changing Spaces" on the county's Home Environment Division invoice sheet. The following classes require documentation: 893, 894, and 897-913.)

Unit I EXHIBITS from Exploring Your Home project book

- Class 887 - **Color Collage** (p. 10, activity 3): A collage of color created by the member to depict colors like by the member. A collage is made of a collection of objects (such as a 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** (p. 10, 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** (p.16): Apply a clear finish such as tung oil, penetrating seal or polyurethane which does not include stain to a small wood object such a bowl, tray, 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** (p. 14) decorated by member.
- Class 892 - **Create Bookshelf** (p.14) designed and created by member.
- Class 893 - **Bulletin board** (If it is to be hung on a wall, it must be ready to hang with appropriate hardware attached.)

6039 4-H Home Environment (continued)

Unit II from Living with Others project book

- Class 894 - **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 decor.
- Class 895 - **Simple wood item refinished by the 4-H member:** 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 896 - **Cloth item for the home created using a sewing machine:** 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 897 - **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. Cards/letters may be created with computer sleepover, birthday party or other occasion of your choice. Decorations on the cards/letter 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.) Envelopes are not required for exhibit.

6039 4-H Home Environment (continued)

Unit III from Where I Live project book

- Class 898 - **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 with the other furnishing 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 899 - **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. 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 placement. 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 900 - **Piece of furniture refinished**: (stripped, sanded, and painted or stained/sealed) by 4-H member: 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**: This exhibit is to be made of two parts: 1) the accessory and 2) a sheet or folder or 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.

6039 4-H Home Environment (continued)

Unit IV from In My Home project book

- Class 902 - **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 or natural dyed yarns, or drawing with mat and finished or refinished theme.
- Class 903 - **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 history/home/farm/land of several generations), quilt with heritage design, or wall hanging showing family tree.
- Class 904 - **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 liners, pillow and draperies.
- Class 905 - **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.

6039 4-H Home Environment (continued)

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 906 - **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 907 - **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 908 - **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 family heirloom (could include canning, 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 909 - **Major Home Improvement Experience:** Complete a major home improvement project. This 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.

6039 4-H Home Environment (continued)

Changing Spaces:

- Class 910a - **Color Wheel Collage:** This exhibit will incorporate the color wheel in some way. 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 910b - **Design Style Board:** There are many styles of design that youth can be drawn to, some examples include but are not limited to: American Traditional, Shabby Chic, Industrial, Southwestern, and Arts and Crafts. Youth will identify one of the styles they are particularly drawn to and create a style board that represents that style. This can include fabrics, magazines and online photos, furniture, lighting, and room photos. As well as other representative artifacts that represent the style. Minimum size 8 1/2 x 11 inches. Maximum size 11 x 17 inches on mat or foam board. Make sure the name of the style youth are trying to portray is visible on the display.
- Class 910c - **Bubble Diagram for home:** Bubble diagrams are sketches that help identify and prioritize areas in and around the home that should be included in the plan and how traffic and light flows from one space into other. These diagrams are used at the preliminary phase of the design process. This exhibit will include two parts: 1) a mounted color bubble diagram for a home and surrounding space. Each bubble should be labeled according to the spaces intended used. Include arrows or lines to signify the flow of traffic between spaces. 2) a folder of the following documentation: 1) What are the central bubbles in your diagram and why? 2) What style of home best aligns with your bubble diagram? and 3) A legend with color coding, explanation of arrows or lines and other items that show up on your bubble diagram.
- Class 910d - **Bubble diagram for Commercial:** Bubble diagrams are sketches that help identify and prioritize areas in and around the space that should be included in the plan and how traffic and light flows from one space into other. These diagrams are used at the preliminary phase of the design process. The needs of commercial spaces are very different than residential. This exhibit will include two parts: 1) a mounted color bubble diagram for a commercial space and surrounding area selected by the youth. Each bubble should be labeled according to the spaces intended use. Include arrows or lines to signify the flow of traffic between spaces and 2) a folder of the following documentation: 1) What type of commercial space did you choose?, 2) What are the central bubbles in your diagram and why?, and 3) A legend with color coding, explanation of arrows or lines and other items that show up on your bubble diagram.

6039 4-H Home Environment (continued)

Changing Spaces:

- Class 910e - **Storage Analysis:** An important part of any home that is often overlooked is storage. Storage should account 10-15% of the total area of the home. For this exhibit, you will create or select a floor-plan and highlight the storage spaces. You will then calculate what percentage of sq. feet in the home is dedicated to storage. Your exhibit should include the mounted floor-plan with highlighted storage areas, the total sq. feet of the home, the sq. feet of the storage areas, and the percentage of sq. feet that is dedicated to storage.
- Class 911a - **Bedroom Room Floor Plan:** This exhibit is to be made up of two parts: 1) a mounted room plan and 2) a folder of the documentation described below. Use (scale 1 square = 1 foot). Include a door(s), window(s), and furniture. Minimum size 8 1/2 x 11 inches. Maximum size 11 x 17 inches on mat or foam board. Should include answers to these questions: 1) What are its dimensions?, 2) How many square feet are in the room?, 3) Tell about how you worked with the items in your room such as walls, windows, doors and furniture.
- Class 911b - **Home Floor Plan:** This exhibit is to be made up of two parts: 1) mounted house plan and 2) a folder of the documentation described below. Include bedroom(s), bath(s), living space, door(s) and window(s). Including a garage is optional. Minimum size 8 1/2 x 11 inches. Maximum size 11 x 17 inches on mat or foam board. Documentation should include answers to these questions: 1) Did you look at other floor plans for inspiration?, 2) What type of roof does your house have?, 3) Did you consider how a family member who is disabled (for instance, a wheelchair user) might get around in your home?
- Class 911c - **Commercial Floor Plan:** This exhibit is to be made up of two parts: 1) mounted floor plan for a commercial space of the young person's choice and 2) a folder of the documentation described below: Include all of the spaces that would be needed in the industry chosen for this project. Minimum size 8 1/2 x 11 inches. Maximum size 11 x 17 inches on mat or foam board. Documentation should include answers to these questions: 1) Did you look at other floor plans for inspiration? and 2) Did you consider how folks who are disabled (for instance, a wheelchair user) might get around this space?
- Class 912a - **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". In the folder, describe the person who lives in the room and the decisions required in selecting the color scheme.

6039 4-H Home Environment (continued)

Changing Spaces:

- Class 912b - **Presentation Board - Floor plan & Color Scheme for Bedroom:** The 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. (scale: 1 square = 1 foot). Include a door(s), window(s), and furniture. 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, 1) A description of the decisions required in selecting the color scheme, flooring, wall and window treatments; describe the furniture and how 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 912c - **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. (scale: 1 square = 1 foot) Include a door(s), window(s), and furniture. 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, 1) A description of 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 - **Universal Design:** Universal design is a design practice that creates spaces thatsable by all people, to the greatest extent possible. 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 that has two floorplans on it. One floor-plan should be in its original form and the other should be changed to meet universal design practices. Highlight the areas that you have changed in the second floor-plan. Include a door(s), window(s), and furniture. On mat or foam board, mount the floor-plan. The mounting board should be 15" or 16" x 20". In the folder list the changes taht you have made to the floor-plan to make it accessible to all.

6040 Financial Education

Create poster on 20" x 30" foam board or sturdy cardboard. The use of pencil on the front of the poster is discouraged. It is best to create a vertical board which is 30" high and 20" wide. Judging criteria will be based on theme, poster design (lettering, attractiveness, how well it conveys a message), and narrative. Posters that do not include the narrative or do not conform to the topics specified in the class description will not be judged. 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.

Level 1: The Consumer in Me

- Class 914 - **Poster on "Bargain Shopping"**: 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, turned in vertical direction. 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 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, written/printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or binder clip.
- Class 915 - **Poster on "What is the Best Buy?"**: 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, turned in vertical direction. 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. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper- one to two pages, written/printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

Level 2: Consumer Wise

- Class 916 - **Poster on "Media and the Marketplace"**: Complete a commercial comparison as outlined in the activities on pp.18-19. Use 20" x 30" foam core board or cardboard, turned in vertical direction. 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 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, written/printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the post with tape or a binder clip.
- Class 917 - **Poster on "Decision! Decisions! Decide!"**: 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, turned in vertical direction. 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 reseraching your topic. Make a poster related to "the consumer decision-making process". Include name 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, written/printed - front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

6040 Consumer & Financial Education (continued)

Level 3 Consumer Roadmap

- Class 918 - **Poster on "How to Write a Wrong"**: Write a complaint letter as outlines in the activities on pp. 22-23. Use 20" x 30" foam core board or cardboard, turned in a vertical direction. Write a narrative of your answers to the questions in the "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 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, written/printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.
- Class 919 - **Poster on "I own a Car or Does it Own Me?"**: 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, turned in vertical direction. Write a narrative of your answers to the questions in "Check This Out!" on pp. 29-30 and tell what your 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 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, written/printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

Create
your
poster
turned
in
this
direction
(vertical)

Do **not** create
your poster turned
in this direction
(horizontal)

Entrepreneurship

920 Level 1: Be the E: Entrepreneurship - Love It. Create a poster that shows the different types of businesses in your community. Include a narrative about the different types of companies, and what businesses the community does not have. What type of business would be successful in the community? Include name, and county at the top of the narrative. The narrative can be handwritten or a computer printout; single or double-spaced; on plain white or notebook paper--one to two pages, written/printed on the front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

921 Level 2: Be the E: Entrepreneurship - Plan It. Create a poster that shows how you developed your business. Include a narrative that describes how your business was created. The narrative can be handwritten or a computer printout; single or double spaced; on plain white or notebook paper--one to two pages, written/printed on the front side only. Include name, and county at the top of the narrative. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

6040 Consumer & Financial Education (continued)

922 Level 3: Be the E: Entrepreneurship – Do It. Create a poster advertising your business. Include a narrative of how you have marketed your business and what success you have had from marketing. Include name, and county at the top of the narrative. The narrative can be handwritten or a computer printout; single or double-spaced; on plain white or notebook paper--one to two pages, written/printed on the front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

Financial Management

923 Money Fundamentals – Needs versus Wants Create a poster that focuses on an item you currently do not own. The poster must convey to the audience is the item is a need or a want. Include a narrative on the item describing the item, whether you have decided the item is something that you need or want, and why you made that decision. Include name, and county at the top of the narrative. The narrative can be handwritten or a computer printout; single or double-spaced; on plain white or notebook paper--one to two pages, written/printed on the front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

924 Money Fundamentals – Smart Financial Goals Create a poster on how you have created SMART financial goal to attain a particular item. Include all parts of a SMART goal. (specific, measurable, attainable, realistic, and time). Include a narrative of your SMART goal if you have reached your goal, and steps to reach those goals. Include name, and county at the top of the narrative. The narrative can be handwritten or a computer printout; single or double-spaced; on plain white or notebook paper--one to two pages, written/printed on the front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

925 Money Fundamentals Poster on “How Much Does Real Life Cost?” Identify and illustrate the true costs of living on your own as outlined in the activities on pp. 32-33. 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, written/printed on front side only. Place the narrative in a plastic sleeve. Attach the sleeve to the back of the poster with tape or a binder clip.

6041 4-H Leadership

4-H LEADERSHIP PROJECT

927 Junior Level 2 pages based on an activity, program or project from the 4-H Leadership Curriculum or program. (ie. Club, activity, project, event)

928 Senior Level 4 pages based on an activity, program or project from the 4-H Leadership Curriculum or program. (ie. Club, activity, project, event).

DIVISION 6041-C SECRETARY SCRAPBOOK

929 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)

6041.1 Life and Work Readiness

925.Senior Division (Grades 9-12): Resume – one page resume using Microsoft Word. See the Kentucky 4-H Life and Work Readiness Resume Lesson.

925 A. Junior Division (Grades 4-8):

In this project for grades 4-8, 4-Hers will interview someone in their community and create a poster showing the results of the interview. The person should work in a field the 4-Her is interested in pursuing. Topics to cover in the interview include:

- first name of interviewee,
 - position title,
 - responsibilities,
 - experiences,
 - education or training needed,
 - why chosen (Spark)
 - challenges, and
 - successes in the position.
- A one-page narrative describing the process should be attached to the back of the poster.

6041.2Civic Engagement

926 Junior Division Civic Engagement and Service

In this project for grades 4-8, 4-Hers will interview a Community Worker (Helper) and create a poster showing the results of the interview. Community workers are described as people who work in the community for its overall well-being. Examples of community workers/helpers are plumbers, carpenters, traffic police, doctors, teachers, and safety personnel. Community workers work for the people residing in the community. They solve problems that we experience in daily life.

Poster to include:

- First name of worker,
- title,
- responsibilities,
- education/training,
- challenges, and successes, and
- why they want to help their community (Spark).
- A one-page narrative describing the process should be attached to the back of the poster.

926 A Senior Division Civic Engagement and Service

In this project for grades 9-12, 4-Hers will create a poster showing the process of completing a service project from beginning to end. Service learning is a method through which 4-Hers learn and develop through active participation in thoughtfully organized service that

- is conducted in and meets the needs of a community.
- is coordinated with a community service program, and with the community.
- and helps foster civic responsibility.

Poster to include

- the project to be completed,
- why there is a need,
- what the most effective plan was,
- the service that was done, and
- the results of the service project.
- A one-page narrative describing the process should be attached to the back of the poster.

2025 Youth Livestock Exhibit Regulation

Larry Croxton, Livestock Superintendent



ANY ANIMAL SHOWING AN OPEN SORE MAY NOT BE EXHIBITED. ANY ANIMAL THAT PROUDUCES AN OPEN SORE WHILE AT THE FAIR, WILL BE SENT HOME IMMEDIATELY!

CONTACT INFORMATION FOR LIVESTOCK LEADERS:

LARRY CROXTON (LIVESTOCK SUPERINTENDENT) (270) 860-7374

JOHNATHAN EBLEN (FAIRBOARD PRESIDENT) (270) 454-0254

HEATHER FEHD (LIVESTOCK & DAIRY GOATS) (270) 869-4034

CARLI EBLEN (CATTLE & SHEEP) (270) 844-2479

LAVETA DANIEL (MARKET GOATS) (270) 860-4975

CRYSTAL JOHNSON (POULTRY) (270) 724-6579

AMBER ADAIR (SWINE) (270) 860-2322

MADELYN BENNETT (RABBITT) (270) 957-2776

ANA GREEN (DAIRY GOAT) (708) 417-0201

JD CAVANAH (LIVESTOCK LEADER) (270) 577-6457

BRIANNA HILL (4-H YOUTH DEVELOPMENT AGENT) (270) 826-8387

Michaela Wilson (FFA ADVISOR) (270) 993-7614

LIVESTOCK HEALTH REQUIREMENTS

ALL LIVESTOCK/ANIMALS OFFERED FOR SALE OR EXHIBITION AT KENTUCKY COUNTY FAIRS SHALL MEET THE FOLLOWING REGULATIONS ACCORDING TO KRS CHAPTER 257:

A. 302 KAR 20:040 (ENTRY INTO KENTUCKY)

B. 302 KAR 20.065 (SALE AND EXHIBITION OF KENTUCKY ORIGIN LIVESTOCK)

Any questions concerning these health regulations should be directed to your local veterinarian or the Kentucky Department of Agriculture State Verterinarian's office at 502-782-5901.

Livestock Health Regulations can be obtained on the Kentucky Department of Agriculture Website: <http://www.kyagr.com/statevet/animal-movement.html>

Please be advised that Livestock Health Regulations are subject to change at any time.

2025 Youth Livestock Exhibit Regulation

Larry Croxton, Livestock Superintendent



Livestock Scholarship Auction Guidelines

- The Henderson County Livestock Scholarship Auction is closed to Henderson County 4-H and FFA members only.
- Each exhibitor may sell a maximum of two (2) head of animals: Swine, Cattle, Sheep, Goats, Rabbit and Poultry. Any combination of these listed are allowed.
- A 5% fee (will not exceed \$50) per animals going through the auction will be held out when checks are written in November. The money held back will be collected by the Livestock Committee to cover any and all show expenses.
- Dress Code: Jeans without holes and or rips. No shorts of any kind are not allowed. No cut or altered shirts. No exposed midriffs. No hats or sunglasses. Close-toe shoes or boots are strongly encouraged. Note: If a shirt is provided to exhibitors from the Livestock Committee, they are expected to be worn. A shirt with a collar can be a button down or polo shirt are both acceptable attire.
- The Henderson County Fair reserves the right to withhold any or all auction proceeds from any member who does not clean up after the auction or their livestock while stalled or kept at the fairgrounds during the week of fair.
- All animals are to be removed from the fair property following the conclusion of the Henderson County Livestock Scholarship Auction. **NO private sale of animals will be allowed on fair property.**
- To participate in the auction: All hogs must weigh between 200 and 320 pounds, Market Lambs and Market Goats must weigh a minimum of 50 pounds and Market Beef animals must weigh a minimum of 500 pounds when weighed in at the county show.
- No Parent will be allowed in the holding pens during the auction, a 4H or FFA member may help a younger child with no problems.
- No Parent are to be in the ring during the auction, unless you are a 4H, FFA, or Livestock Committee member and have a job assigned to you.

2025 Youth Livestock Exhibit Regulation

Larry Croxton, Livestock Superintendent



General Rules

- All 4-H and FFA members participating in the show from Kentucky must meet the State 4-H guideline of having a minimum of 6 educational hours documented by a certified livestock volunteer or FFA advisor.
- Open to Market Steers, Bulls, Heifers, Cow calf pairs, we will have classes for all breeds but will not know until the day of the show of how many different breeds we will have to make classes. Market Steers can be shown first year as a calf project and then the following year as a market steer ONLY. We will not accept steer projects more than 2 years no exceptions. Dairy Cattle must be registered with PDCA (Purebred dairy cattle association) to make a true dairy cow class, if they are not registered then they will go in an AOB class. Cattle are to be weighed in before check in. No Bull over 1 year of age will be allowed on the grounds without a lead ring in his nose. HENDERSON COUNTY KIDS ONLY: Market animals that do not meet their respective weight limits of 500 pounds will be allowed to show in their classes but will not be able to go through the auction. All Cattle must be either tattooed if registered and or tags for identification and should be listed on your CVI's. If you have any questions please contact Cattle leader Carli Eblen.
- Open to Market Hogs and Breeding Gilts, breed classes will be made the day of the show. Swine will be weighed in before check in. FOR HENDERSON COUNTY KIDS ONLY: Hogs that do not meet their respective weight limits of 200 to 320 pounds will be allowed to show in their classes but will not be able to go through the auction. Swine are required to have an RFD tag in their ear and this number has to be used as identification and on your CVI, if you have questions please contact swine leader Amber Adair.
- Open to Dairy goats, does, bucks, and wethers. All must be disbudded, dehorned, or naturally polled. All Dairy goats are to be tattooed in the ear or the tail web. This information is to be on your CVI. The day of the show will be used as the base date for determining animal's age for classes. Breed class break down are Nigerian Dwarf, Nubian, and AOB. The following breeds will be in the AOB class Alpine, Lamancha, Oberhasli, Saanen, Sables, Toggenburg, Recorded Grade, and any Mini Breeds are accepted. We have a Dry Doe and a Wether class. If you have any questions please contact the Dairy Goat leader Heather Fehd.
- Open to Market and breeding Goats. Any market goats must have been born after August 15, 2024. All Goats are to be weighed in before check in. All goats may be shown with a halter or chain. Market Goats, Breeding Goats all are required to have a Scrapie Tag in their ear or if registered may be tattooed in the ear or tail web. This information is to be used as identification and on your CVI. All Market classes will be divided by weight. FOR HENDERSON COUNTY KIDS ONLY: Market animals that do not meet their respective weight limits of 50 pounds will be allowed to show in their weight classes but will not be able to go through the auction. If you have any questions please contact the Goat leader Heather Fehd.
- Open to Market Lambs and Breeding Ewes and Rams. All animals should be shown to breed standards and the breed classes will be determined the day of the show. All sheep may be shown with or without a halter. All Market animals will be weighed in before check in. FOR HENDERSON COUNTY KIDS ONLY: Market animals that do not meet their respective weight limits of 50 pounds will be allowed to show in their weight classes but will not be able to go through the auction. If you have any questions please contact the Sheep Leader Carlie Eblen.

2025 Youth Livestock Exhibit Regulation

Larry Croxton, Livestock Superintendent



- Any animal shown in a Market class cannot be shown in a breeding class. Any animal shown in a breeding class cannot be shown in a Market class.
- Showmanship age is based on the day of the show.
- The purpose of grooming or fitting an animal is to promote the learning experience for the youth to exhibit a well-groomed animal. All exhibitors must be present and actively engaged in grooming or fitting of an animal for the show ring. Physical assistance may be provided only by another 4-H or FFA member, family member or youth leaders.
- All livestock while on the Henderson County Fair- grounds will not be left unattended during the day or evening, no animal is to be left on wash racks unattended.
- All pens will be kept clean at all times while an animal is kept in the pen and if you are to remove the animal, pens are to be stripped clean of manure and bedding. Aisles are to be kept swept up and free of bedding, and or manure. Cattle barn: If you bring in straw or shavings please clean up after your animal. If pens are not cleaned when the animal leaves the fair-grounds a pen charge of 25.00 will be charged.
- Wheel barrels and forks are kept by the manure bin at the end of the cattle barn and are there for exhibitors to use while on the fair-grounds.
- Rabbit exhibitors please bring your own cages for your animals.
- Rabbit exhibitor dress code: Long or short sleeve shirt, and jeans or skirt any color. NO SHORTS OR TORN JEANS ALLOWED.
- Poultry exhibitors if you have Turkey, Ducks and or Pigeons that you will be showing please bring your own carriers or cages for them. Please make sure they are able to be seen on all sides by judges. We will have limited cages for fowl other than chickens.
- Poultry exhibitor dress code: Long sleeve shirt and jeans or skirt any color. NO SHORTS OR TORN JEANS ALLOWED.
- Dairy goat dress code: White shirt either long sleeve or short sleeve, white, black or tan pants or skirt. NO SHORTS ALLOWED OR TORN JEANS OR PANTS ALLOWED.
- Market or breeding animals: Any color shirt or jeans. NO SHORTS, OR NO TORN JEANS ALLOWED.
- HENDERSON COUNTY FAIR BOARD, HENDERSON COUNTY, HENDERSON COUNTY PARKS AND REC., CITY OF HENDERSON, ANY OF THE HENDERSON COUNTY FAIR BOARD MEMBERS WILL NOT BE RESPONSIBLE FOR LOST OF THEFT OF ITEMS, OR ANY INJURY TO PERSONS OR ANIMALS WHILE ON THE HENDERSON COUNTY FAIR GROUNDS.
- ANY ANIMAL SHOWING AN OPEN SORE, RINGWORM OR RINGWORM LIKE LESIONS OR WARTS MAY NOT BE EXHIBITED OR STALLED ON THE FAIRGROUNDS. ANY ANIMAL THAT PRODUCES AN OPEN SORE WHILE AT THE FAIR, WILL BE SENT HOME IMMEDIATELY!

2025 Youth Livestock Exhibit Schedule

Larry Croxton, Livestock Superintendent

Monday, July 28, 2025 Rabbit Show at 6 pm (Registration 3-5 pm)

Rabbit Showmanship (As of Day of Show)

- Senior: 17 years of age and older
- Intermediate: 13-16 years of age
- Junior: 9-12 years of age
- Novice:
 - I - 6-8 years of age
 - II - 5 years of age and under

Overall Showman

Rabbit Classes

Compact Classes

- Junior Bucks (6 Mo and Younger; at least 8 weeks)
- Junior Does (6 Mo and Younger; at least 8 weeks)
- Senior Bucks (6 Mo and Up)
- Senior Does (6 Mo and Up)
- Grand Champion and Reserve Champion Compact Buck
- Grand Champion and Reserve Champion Compact Doe

Commercial Classes

- Junior Bucks (6 Mo and Younger; at least 8 weeks)
- Junior Does (6 Mo and Younger; at least 8 weeks)
- Senior Bucks (6 Mo and Up)
- Senior Does (6 Mo and Up)
- Grand Champion and Reserve Champion Commercial Buck
- Grand Champion and Reserve Champion Commercial Doe

Best in Show

- Best in Show Buck
- Best in Show Doe

2025 Youth Livestock Exhibit Schedule

Larry Croxton, Livestock Superintendent

Tuesday, July 29, 2025 Dairy Goat Show at 6 pm (Registration 3-5 pm)

Dairy Goat Showmanship (As of Day of Show)

- Senior: 17 years of age and older
- Intermediate: 13-16 years of age
- Junior: 9-12 years of age
- Novice:
 - I - 6-8 years of age
 - II - 5 years of age and under

Dairy Overall Showman

Dairy Goat Classes

Grand and Reserve Champion

Dairy Class (All breeds will compete together)

Junior Does

- Nigerian Jr 01: Junior does born in 2025
- Nigerian Jr 02: Junior Yearling doe (7/1/24 through 12/31/24)
- Nubian Jr 01: Junior does born in 2025
- Nubian Jr 02: Junior Yearling doe (7/1/24-12/31/24)
- AOB Jr. Doe 01: Junior Yearling doe in 2025
- AOB Jr. Doe 02: Junior Yearling doe (7/1/24 through 12/31/24)

Senior Does

- Nigerian Sr. Doe 01: Senior Yearling doe (1/1/24-6/30/24)
- Nigerian Sr. Doe 02: Two Year Old does (1/1/23 through 12/31/23)
- Nigerian Sr. Doe 03: Aged Doe born prior to 2023
- Nubian Sr Doe 01: Senior Yearling doe (1/22/24-6/30/24)
- Nubian Sr Doe 02: Two Year Old does (1/1/23-12/31/23)
- Nubian Sr Doe 03: Aged Doe born prior to 2023
- AOB Senior Doe 01: Senior Yearling doe (1/1/24-6/30/24)
- AOB Sr. Doe 02: Two Year Old does (1/1/23 through 12/31/23)
- AOB Sr. Doe 03: Aged Doe born prior to 2023

Dairy Weather

Junior Does

0-4 months

4 months 1 day to 8 months

8 months 1 day to 12 months

2 years and under

Senior Does

2 years and under in milk

2 years 1 day to 4 years in milk

4 years 1 day and older in milk

Dry doe any age

Grand and Reserve for Junior Nigerian Doe and AOB Junior Doe

Grand and Reserve for Senior Nigerian Doe and AOB Senior Doe

Grand and Reserve for Dry Doe

Grand and Reserve for Weather

2025 Youth Livestock Exhibit Schedule

Larry Croxton, Livestock Superintendent

Wednesday, July 30, 2025 Poultry Show 9 am (Registration 7-8 am)

Top Showman
Showmanship

Breed Classes
Chickens
Standard Roosters
Standard Hens
Best in Show Chicken

LW Rooster
LW Hen
• Grand
• Reserve
Best in Show LW

Banty Rooster
Banty Hen
• Grand
• Reserve
Best in Show Banty

Ducks
Drake Ducks
Hen Ducks
• Grand
• Reserve
Best in Show Duck

Turkeys
Toms
Hens
• Grand
• Reserve
Best in Show Turkey

Breed Classes (cont.)

Goose
Gander Goose
• Grand
• Reserve
Goose Hen
• Grand
• Reserve
Best in Show Goose

Guinea
Cock Guinea
• Grand
• Reserve
Hen Guinea
• Grand
• Reserve
Best in Show Guinea

2025 Youth Livestock Exhibit Schedule

Larry Croxton, Livestock Superintendent

Wednesday, July 30, 2025 Fun Show 6 pm

Costume Contest-Obstacle Course race-straw bale throwing-water melon eating contest etc.

(All classes will be divided by age)

Thursday, July 31, 2025 Sheep Show at 6 pm (Registration 3-5 pm)

Sheep Showmanship (As of Day of Show)

- Senior: 17 years of age and older
- Intermediate: 13-16 years of age
- Junior: 9-12 years of age
- Novice: 8 years of age and younger

Sheep Overall Showman

Market Lambs

Classes will be broken by weight

Weights will be declared by exhibitor

Grand & Reserve Champion

Breeding Sheep

Classes will be broken by breed, then DOB

Thursday, July 31, 2025 Market & Breeding Goat Show at the conclusion of the Sheep Show (Registration 3-5 pm)

Goat Showmanship (As of Day of Show)

- Senior: 17 years of age and older
- Intermediate: 13-16 years of age
- Junior: 9-12 years of age
- Novice: 8 years of age and younger

Goat Overall Showman

Breeding Classes for Meat Goats

Classes will be broken by breed, then DOB

- 6 months and under
- 6 months 1 day to 1 year
- 1 year 1 day to 3 years
- 3 years 1 day and older

Grand and Reserve Champion Doe

Grand and Reserve Champion Buck

Market Goat Classes

Classes will be broken by weight

Weights will be declared by exhibitor

Grand and Reserve Champion

2025 Youth Livestock Exhibit Schedule

Larry Croxton, Livestock Superintendent

Friday, August 1, 2025 Cattle Show at 6 pm (Registration 3-5 pm)

Cattle Showmanship (As of Day of Show)

- Senior: 17 years of age and older
- Intermediate: 13-16 years of age
- Junior: 9-12 years of age
- Novice: 8 years of age and younger

Cattle Overall Showman

Breeding Cattle Classes

Classes will be broken by breed, then DOB
Grand and Reserve Champion

Market Class

Classes will be broken by weight
Weights will be declared by exhibitor
Grand and Reserve Champion

Saturday, August 2, 2025 Swine Show at 9 am (Registration 7-8 am)

Swine Showmanship (As of Day of Show)

- Senior: 17 years of age and older
- Intermediate: 13-16 years of age
- Junior: 9-12 years of age
- Novice: 8 years of age and younger

Swine Overall Showman

Market Hog Classes

Broken by breed then weight
Weights will be declared by exhibitor
Grand & Reserve Market Hog

Breeding Gilt Classes

Classes will be broken by breed, then weight
Weights will be declared by exhibitor
Grand & Reserve Breeding Gilt

Henderson County Scholarship Auction Saturday August 2, 2025 at 6 pm

For More Information

Call the Henderson County Extension Office
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Kentucky State Fair
General Information

www.kystatefair.org

Find us on Facebook: Kentucky State Fair

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.