

- 3) Exhibit on proper engine care and lubrication - include tune-ups, adjustments or modifications necessary for good engine operation and fuel economy
- 4) Exhibit of events in the engine - include brief explanation
- 5) Exhibit of transmission of power in one mechanical machine - include a sketch and explanation
- 6) Exhibit showing preparation of an engine for storage
- 7) Safety display - some suggestions:
 - a. Safe operation of an engine
 - b. Safe use of power driven equipment
 - c. Causes of equipment accidents
- 8) Article or exhibit for petroleum power project made in Technology Education, Agriculture Education Class or Shop
- 9) Any other two-cycle engine exhibit

CLASS N. Tractor

Lots

- 1) Exhibit identifying parts of the tractor and their function
- 2) Exhibit showing maintenance and safety check (i.e., daily maintenance, periodic lubrication and maintenance, care of tires, etc.)
- 3) Safety display - some suggestions:
 - a. Causes of tractor accident
 - b. Safe operation of tractor on public roads
- 4) An article or exhibit made in Technology Education, Agriculture Education Class or Shop
- 5) Any other tractor exhibit

Special Awards:

Miller & Sons Supermarket - All ribbons. Trophy to Champion and Rosette to Reserve Champion of designated class.

FOODS AND NUTRITION Department 25 Pre-Fair Event

Check-in: Tuesday, July 17, Exhibition Hall

Classes: **Foods 1** (A - B) 2:30 - 5:45 p.m.
Foods 2 (D - E) 2:30 - 5:45 p.m.
Foods 3 (G - H) 2:30 - 5:45 p.m.
Foods 4 (J - K) 2:30 - 5:45 p.m.
Food Preservation (M) 2:30 - 5:45 p.m.
Cake Decorating (N) 2:30 - 5:45 p.m.
Posters (C, F, I, & L) 2:30 - 5:45 p.m.

*****Entries arriving after the stated check-in times will NOT be allowed. No exceptions!*****

Judging: Exhibition Hall, Tuesday, July 17

Classes:
Posters (C, F, I, & L) 3:00 p.m., Danish Judging
Foods 1 & 2 (A-B,D-E) 3:00 p.m., Conference Judging
Foods 3 & 4 (G - H, J - K) 3:00, Individual Conference Judging
Food Preservation (M) 3:00 p.m., Individual Conference
Cake Decorating (N) 3:00 p.m., Individual Conference

Department Chairperson: Susie Herlache - H: 608-846-3543
 C: 608-628-4284

Superintendent: Jennifer Keller Farwell, Margaret Francois, Katelyn Herlache and JoAnn Lein

Youth Superintendent: Will Karls

Eligible 4-H Project Area: Foods & Nutrition

Regulations:

1. Enter the class & lots for the area you are enrolled. Example, if you are enrolled in Foods 1, you must enter only in those lots. Grade levels are only a suggestion listed in the project guide. Check the top level of your fair entry form to determine the level of Foods in which you are enrolled.
2. Entry Guidelines (numbers shown indicate maximum # of entries):
 - Foods 1 & 2:** 4 entries in corresponding food lots
1 entry in posters
5 entries in food preservation
 - Foods 3 & 4:** 6 entries in corresponding food lots
1 entry on posters
10 entries in food preservation
3. The Fair reserves the right to dispose of all baked and perishable food entries displayed at the Fair.
4. A serving of all baked goods and other non-perishable items must be displayed at the Fair.
5. Judges are not required to taste any food exhibits.
6. **Recipes must be on a 3"x5" or 4"x6" card. Menu must be on a 4"x6" card.**
7. Conference judging for Foods 1 & 2 (with the exception of posters), requires that exhibitors be present. Please check in between 2 p.m. and 2:45 p.m. Judging will begin promptly at 3 p.m. Posters should be checked in no later than 5:45 p.m. **You do not need to be present for the judging of your posters.**

Please read the following rules and lot descriptions carefully!

Definitions:

Family size serving - Enough for 4 - 6 people, should not be an individual size portion.

Appropriate Plate/Dish - Suited to the food prepared and presented. For example, marinated vegetable salad would not be appropriate on a large dinner plate. It is more suited on a smaller size plate. Plates may be paper, glass, etc.

Heart Healthy* Recipe or Menu - One that uses naturally low fat ingredients, or that uses lower fat food substitutions to decrease the fat content of a recipe by at least one third and is also relatively low in sodium.

<u>Premiums:</u>	<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
Classes A - N	\$1.75	\$1.50	\$1.25	\$1

Foods & Nutrition I "Six Easy Bites"

CLASS A. Perishables

Grades

3 4-6

- 1) 2) Fresh vegetable relishes - at least 5 different fresh vegetables. Family size serving. May include a vegetable dip.
- 3) 4) Fresh fruit plate - at least 5 different fresh fruits. Family size serving. May include a fresh fruit dip.
- 5) 6) Deviled eggs - 6 halves attractively displayed on an appropriate plate. Include recipe.
- 7) 8) Mama Mia Pizza Pockets - display 1 pizza pocket on appropriate plate with garnish. No recipe needed
- 9) 10) Stuffed baked potato - display 1 baked potato, with no more than 4 toppings, on appropriate size serving plate with garnish.
- 11) 12) Heart-Healthy* snack/appetizer - Single serving on/in an appropriate serving dish. Be prepared to discuss recipe and nutrition. Include recipe.
- 13) 14) Any item not listed above. Include recipe.

CLASS B. Baked Goods including Candy

Grades

3 4-6

- 1) 2) Drop Cookies - display 3 on a plate. Include recipe.
- 3) 4) Bar Cookie - leave in pan but cut into serving pieces. A commercial mix may be used as one ingredient. Include recipe.
- 5) 6) Chocolate Chunk Cookies - display 3 on a plate.
- 7) 8) Cupcakes - display 3 on a plate. Do not frost. Include recipe.

3 4-6

- 9) 10) Chocolate Brownies made from scratch - Commercial mix may not be used. Leave in pan but cut into serving pieces. Include recipe.
- 11) 12) Monkey Bread - Display entire recipe on appropriate serving plate. May use refrigerated biscuits as one ingredient.
- 13) 14) Muffins or Scones - display 2 muffins or scones on a plate. Include recipe.
- 15) 16) Candy - display 3 pieces on a plate. Include recipe.
- 17) 18) Gluten Free Baked Item - display as it relates to an above entry. Include recipe.
- 19) 20) Any item not listed above. Include recipe.

CLASS C. Posters/Display

- 1) Poster/Display relating food to health and/or fitness.
- 2) Poster/Display detailing any experiment/research from project literature.
- 3) Poster/Display detailing principles of table setting.

Foods and Nutrition 2 "Tasty Tidbits"

CLASS D. Perishables

- 1) Taco plate - display 2 tacos on appropriate plate with garnish.
- 2) Lasagna - single serving on appropriate plate. Include recipe.
- 3) Melon boat.
- 4) Heart Healthy* snack or appetizer. Single serving on/in appropriate plate/dish. Be prepared to discuss recipe and nutrition. Include recipe.
- 5) Heart Healthy* main dish-single serving on/in appropriate plate/dish. Be prepared to discuss recipe and nutrition. Include recipe.
- 6) Fruit or vegetable salad - Single serving on/in an appropriate serving plate/dish.
- 7) Stuffed baked potato - display 1 baked potato with no more than 4 toppings on appropriate plate with garnish.
- 8) Lunch or dinner meal - display a single serving of the main entree on/in an appropriate plate/dish. Include recipe for main dish along with a separate list of all other menu items on a 4"x6" recipe card.
- 9) Fruit crisp - leave in pan. Include recipe.
- 10) Any item not listed above. Include recipe.

CLASS E. Baked Goods including Candy

- 1) Baking powder biscuits - Display 3 on an appropriate plate.
- 2) Bar cookie - leave in pan, but cut into serving pieces. Include recipe.
- 3) Pretzels - display 3 on a small plate.
- 4) Drop cookies of choice - display 3 on a small plate. Include recipe.
- 5) Single layer cake from mix - leave in pan. **DO NOT FROST.** One ingredient may be a commercial mix.
- 6) Dinner rolls - display 3 rolls on a plate. You must use at least two ingredients not listed on the package if a commercial product is used as an ingredient. Include recipe.
- 7) Chocolate Brownies made from scratch (not commercial mix) - leave in pan but cut into serving pieces. Include recipe.
- 8) Quick bread - display 1/2 loaf that was baked in a standard size pan (9"x5" or 8"x4"), on an appropriate plate. Include recipe.

- 9) Candy - display 3 pieces on a plate. Include recipe.
- 10) Gluten Free Baked Item - display as it relates to an above entry. Include recipe.
- 11) Any item not listed above. Include recipe.

CLASS F. Posters/Displays

- 1) Poster/Display relating food to health and/or fitness.
- 2) Poster/Display detailing any experiment/research related to food or nutrition.
- 3) Poster/Display detailing the principles of table setting.

Foods and Nutrition 3 "You're the Chef"

CLASS G. Perishables

- 1) Make your own casserole - leave in casserole dish. Include recipe.
- 2) Hot or cold pasta entree - single serving on/in an appropriate size plate/dish. Include recipe.
- 3) Stir Fry - single serving on an appropriate plate. Include recipe.
- 4) Dinner menu - single serving of each menu item on appropriate dinnerware. Include recipe for main dish along with a separate list of all other menu items on a 4"x6" recipe card. Be prepared to discuss food preparation.
- 5) Invent a snack - single serving in an appropriate serving dish using "You're the Chef" project literature. Include recipe.
- 6) Soup - single serving in appropriate serving bowl. If Heart Healthy* be prepared to discuss recipe and nutrition.
- 7) Tacos - display 2 on appropriate serving plate with garnish.
- 8) Vegetarian casserole - leave in casserole dish. Include recipe.
- 9) Any item not listed above. Include recipe.

CLASS H. Baked Goods including Candy

- 1) Breadsticks - display 8 in a basket. Include recipe.
- 2) Dinner rolls made from scratch - display 3 on an appropriate plate. Include recipe.
- 3) Bread made in a bread machine - display 1/2 loaf. Include recipe.
- 4) Banana bread - one loaf in a standard size pan. Remove bread from pan. Display on appropriate serving plate. Include recipe.
- 5) Other quick fruit or nut bread, not banana - one loaf baked in a standard size pan. Display on appropriate plate. Include recipe.
- 6) Bread made from sweet dough - may be rolls, buns, tea ring or loaf. One ingredient may be a mix. Include recipe. Display on appropriate serving plate.
- 7) Cake of your choice made from scratch - display whole cake on appropriate platter/pan. Include recipe.
- 8) One crust pie of choice - made in standard size pan. Bring whole pie. Include recipe for filling and crust.
- 9) Baked cheesecake - display whole cake on appropriate serving platter. Include recipe.
- 10) Candy - display 3 pieces on a plate. Include recipe.
- 11) Gluten Free Baked Item - display as it relates to an above entry. Include recipe.
- 12) Any item not listed above. Include recipe.

CLASS I. Posters/Displays

- 1) Poster/Display relating food to health and/or fitness.
- 2) Poster/Display detailing any experiment/research related to food or nutrition.

Foods and Nutrition 4 "Foodworks"

CLASS J. Perishables

- 1) Burrito or wrap - single serving on appropriate size plate with appropriate accompaniment and garnish. Include recipe.
- 2) Make your own casserole - leave in dish. Include recipe.
- 3) Fresh fruit or vegetable salad or side dish - single serving on/in appropriate plate or bowl. Include recipe.
- 4) Heart healthy* snack or appetizer - single serving. Display on/in appropriate plate/bowl. Include recipe.
- 5) International/Ethnic/Regional dinner meal - exhibit one of each menu items on appropriate dinnerware. Include card (4"x6") with the complete menu (translation if necessary) and a separate recipe card for each of the foods on the menu. Be prepared to tell about the diet and cultural practice related to the foods presented.
- 6) Heart healthy* breakfast, lunch or dinner menu - exhibit one of each menu items on appropriate dinnerware. Include card (4"x6") with the complete menu and a separate recipe card for each of the foods on the menu. Be prepared to discuss the recipe and nutrition.
- 7) Twice baked potato - on appropriate plate with garnish. Include recipe.
- 8) Vegetarian casserole. Leave in dish. Be prepared to discuss recipe and nutrition.
- 9) Any item not listed above. Include recipe.

CLASS K. Baked Goods including Candy

- 1) International/Ethnic/Regional dessert - Display on/in appropriate serving plate/dish. Include recipe.
- 2) White or whole grain bread - display 1/2 loaf removed from pan. Include recipe.
- 3) Bread made in a bread machine - display 1/2 loaf. Include recipe.
- 4) Breads made from sweet dough - can be rolls, tea rings or loaves. Display on appropriate serving plate. Include recipe.
- 5) Two crust fruit pie-in standard size pan. Bring the whole pie. Include recipe. Crust must be homemade.
- 6) Cake made from scratch - display whole cake on appropriate serving plate. Include recipe.
- 7) Dessert of choice - display on appropriate serving dish/plate. Include recipe.
- 8) Candy - display 3 pieces on a plate. Include recipe.
- 9) Gluten Free Baked Item - display as it relates to an above entry. Include recipe.
- 10) Any item not listed above. Include recipe.

CLASS L. Posters/Displays

- 1) Poster/display relating food to health and/or fitness
- 2) Poster/display detailing any experiment/research related to food or nutrition.

Go The Extra Mile Award

This award is in memory of Julie Francois who was the superintendent of the Foods Department for many years. The winner of this award will receive a \$50 cash prize at the Awards Program and have their name permanently embroidered on the Memorial Apron that will hang at the Foods Display each year.

Courteous • Smiling • Helpful • Cheerful
Doing Something Extra • Exhibiting Leadership

CLASS M. Food Preservation

Eligible 4-H Project Area: Food Preservation

Regulations:

1. Limit of 5 entries in Food Preservation 1 (grades 3-6) and a limit of 10 entries in Food Preservation 2 (grades 7+).
2. All entries must have been canned after last year's Fair. The judge will mark the lid with the exhibit year.
3. Each entry must have a firmly attached 2"x3" label with the following information:
 Class _____ Lot Number _____
 Name of Product _____
 Date Prepared _____
 Method of Preparation (check):
 Hot Pack _____ Cold Pack _____
 Method of Processing (check):
 Boiling Water Bath _____
 Pressure Canner _____
 Dehydration _____
 Time of Processing _____
4. All cooked jams and jellies should be in 1 cup size jars with ring and lid. All freezer jam and jellies should be in appropriate containers. The judge may taste jam and jellies. Freezer jam will not be displayed at the Fair.
5. Frozen fruit or vegetables will not be displayed at the Fair.
6. All work must be done by the member.
7. Follow current USDA/UW-Extension guidelines for the preservation of all foods.
8. Exhibitors in Foods 1 & 2 and/or Food Preservation 1, please note that you may enter any lots before lot 39.

Food Preservation

- | | | |
|----------|----------|--|
| 1 | 2 | (No Cloverbuds) |
| 1) | 2) | Tomatoes (whole or quartered) - two jars |
| 3) | 4) | Cooked jam, any variety - one jar - one cup size |
| 5) | 6) | Cooked jelly, any variety - one jar - one cup size |
| 7) | 8) | Freezer jam or jelly, any variety - one cup size |
| 9) | 10) | Frozen vegetables of choice - one package |
| 11) | 12) | Frozen fruit of choice - one package - two jars |
| 13) | 14) | Dried fruit - one pint |
| 15) | 16) | Dried vegetables - one pint |
| 17) | 18) | Dried soup mix - one cup only |
| 19) | 20) | Fruit leather - two rolls |
| 21) | 22) | Dehydrated herbs - 1/2 cup only |
| 23) | 24) | Dried meat - one package |
| 25) | 26) | Any canned fruit of your choice - two jars |
| 27) | 28) | Applesauce - two jars |
| 29) | 30) | Rhubarb - two jars |
| 31) | 32) | Pickles - two jars |
| 33) | 34) | Relish - one jar |
| 35) | 36) | Preserves/conserves - one jar - one cup size |
| 37) | 38) | Marmalade - one jar - one cup size |
| 39) | 40) | Honey extracted from comb and bottled |
| --- | 41) | Canned corn - two jars |
| --- | 42) | Canned carrots - two jars |
| --- | 43) | Canned beans - two jars |
| --- | 44) | Canned beets - two jars |
| --- | 45) | Canned peas - two jars |
| --- | 46) | Canned potatoes - two jars |
| --- | 47) | Canned Sauerkraut - two jars |
| --- | 48) | Any other canned vegetables of choice - two jars |

RED STAR



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FOODS AND NUTRITION

CLASS N. Cake Decorating

Check-in: Exhibition Hall, Tuesday, July 17: 3:30 - 6:45 p.m.

Judging: Exhibition Hall, Tuesday, July 17: 4:00 - 8 p.m.
Individual Conference

Superintendent: Alicia Russell 455-1448
Caryn Goczeski 845-8803

Eligible 4-H Project Areas: Cake Decorating

Regulations:

1. **Must be enrolled in the Cake Decorating project.**
2. A total of 3 entries per exhibitor will be allowed.
3. Judged on decorating only.
4. All items placed on edible products such as cakes, cookies, cupcakes, ginger bread houses, etc. must be food safe.
5. Styrofoam "cake" is recommended. All Styrofoam cakes need to be reproducible for a real cake.
6. Exhibits will stay and be displayed at Fair.
7. Cake board cannot exceed 2" beyond cake. Entry will be marked down one placing if they exceed limitations.
8. ****NEW THIS YEAR**** Base board for all lots may not exceed 19".
9. Cupcakes or cookies (plate of 3) should be displayed on an appropriate-sized plate, not to exceed 1 1/2" beyond outside edge of cupcakes or cookies.

Grades

3-6 7+ (No Cloverbuds)

- 1) 2) Decorated cookies - 3 on a plate
- 3) 4) Decorated cupcakes - 3 on a plate
- 5) 6) Birthday Cake - (child, teens, or adults)
- 7) 8) Holiday or Special Occasion Cake - (Thanksgiving, Christmas, Wedding, Graduation etc.)
- 9) 10) Non-cake - (gum paste, molded sugar, gingerbread structure, etc.)
- 11) 12) Novelty cakes - (cakes decorated primarily with candy, coconut, cookies, etc. and a maximum of one decorating tip)
- 13) 14) Decorated Cupcake Cake

Special Awards:

Miller & Sons Supermarket - All ribbons. Trophy to Champion and Rosette to Reserve Champion of designated classes.

Red Star Yeast Award - 1st, 2nd and 3rd place winners for yeast bread categories (to be eligible, products must be made with Red Star Yeast, with an empty Red Star Yeast packet or photo attached to the recipe card).

Wilton Cake Decorating Award - Best of Class winner for Decorated Cake and Cupcake will receive a 20-piece beginning buttercream decorating set.

Reserve for Decorated Cake and Cupcake will receive a color swirl 3-color coupler decorating kit.



CLOTHING Department 26

Clothing Revue Check-In: Class J - N, **Sunday, June 24, 12:45 p.m.**, Dane County Extension Office, 5201 Fen Oak
Clothing Revue Judging: Class J - N, **Sunday, June 24, 1:00 p.m.** Dane County Extension Office, 5201 Fen Oak. Judging begins for all age groups. Individual Conference.

Class A-I Check-In: Wednesday 1 - 8 p.m. All lots MUST be checked in on Wednesday.

Class A-I (all lots) Judging: Wednesday, 1 - 8 p.m., Exhibition Hall, Individual Conference

Style Revue Show: Sunday, July 22, 1 p.m. - Exhibition Hall, Classes K - P ****watch for more details****

Department Chairperson: Lori Gray

Superintendent: Brenda Johll 608-334-9068
Pam Cooper - 608-846-9322, Jacqui Gray - 608-574-0799 and Laura Gray

Eligible 4-H Project Areas: Clothing 1, Clothing 2, Clothing 3, Animal Sciences: Clothes Horse, Consumer Savvy

Regulations:

Separate entries must be made to participate in the Clothing Revue. (See Classes J - N)

1. This department is open to all youth carrying Clothing, Clothes Horse or Looking Good projects.
2. Garments entered under Dept. 26 - Clothing may also be entered under Dept. 26 - Clothing Revue (see classes J - N).
3. Pin entry tag on left shoulder of garments and on left front waist of skirts and pants (left side as worn).
4. Each piece of every garment must have member's name sewn, pinned or taped to inside of garment.
5. **Only standard wire hangers may be used for garments.** Pin non-wearable items to wire hangers, with the exception of pillows or quilts. Garments brought on skirt hangers, plastic hangers or any other "fancy" hangers will result in one lower placing (due to the difficulty in displaying items on this type of hanger).
6. Entries are limited to eight per member in Classes A - E.
7. Entries are limited to five per member in Class F - G.
8. Entries are limited to three per member in Classes H - I.
9. On the back of the Fair tag or on a 3" x 5" card attached to the item, all project members must answer the following questions: What is the fiber content of this fabric? How do you clean this item? How do you dry this item? How do you iron this item? If this garment is for another person, list the age of the person. Failure to do so will result in one lower placing.
10. Garments must be entered in the correct class and lot. (See the Rule and Regulations section at the front of this book.)
11. No kits, except where specified.
12. Items entered in Clothing **must** have machine or hand stitching.
13. No doll clothes. Infant sizes 1/2 or larger are acceptable.
14. Sleeveless tops include tank tops and dropped shoulder tops. Set-in sleeves refer to conventional or flat construction techniques. Raglan sleeves are set-in from the collar.
15. Entries cannot be used for any other department, other than clothing, during the Fair.
16. Any violation of the above rules will result in a lower placing.
17. All exhibits must be constructed after August 1, 2017.
18. Sportswear is defined as clothing worn for sport or exercise. Examples include: karate gear, ballet outfit, golf outfit, cycling clothing, workout apparel.

<u>Premiums:</u>	<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
Class A, H, I	\$2.00	\$1.75	\$1.50	\$1.00
Class B, C, F, G	\$2.00	\$1.75	\$1.50	\$1.00
Class D, E, J	\$3.00	\$2.75	\$2.50	\$1.00
Class K - P (Clothing Revue)	\$3.00	\$2.75	\$2.50	\$1.00