

2009 YOUTH EXHIBIT DIVISION

4-H Youth and FFA Departments

4-H Club Motto: "To Make the Best Better"

4-H Club Pledge: "I Pledge

My **H**ead to clearer thinking,
My **H**eart to greater loyalty,
My **H**ands to larger service and
My **H**ealth to better living

For

My Club,
My Community,
My Country and
My World."

FFA Motto: "Learning to do,
Doing to learn,
Earning to live
Living to serve."

GENERAL RULES AND REQUIREMENTS FOR YOUTH DIVISION ENTRY

1. Eligibility - All Classes in this Department are open to youth enrolled by July 1, 2009, in the 4-H Youth and FFA programs in Huron County.
2. All 4-H members must be 5-19 years of age by January 1, 2009, to exhibit at the Huron Community Fair, except for exhibitors in Department MM - Division I - Special Education.
3. All Huron Community Entry Form – Premiums Statements must be complete with address and exhibitor number and turned into the MSU Extension Office before 5 p.m. on Wednesday, July 8, 2009.
4. An exhibitor's birthday age as of January 1 of the current year, 2009, is to be used on entries. In addition, since a member must be 9 years old to compete for fair premiums, members are to count the year or years in a project from age 9 and not age 5 when listing year or years in the project on the entry tag. **Year in project, as listed on the green entry tag, is the number of years that a member has made the project not including Cloverbud years.**
5. Every exhibit must include one attached Huron County Youth Exhibitor Tag except large and small livestock, dairy, horse, companion and other animal project areas. (Educational Exhibits and Livestock Record Books must have a youth exhibitor tag). This tag includes the exhibitor's name, age, exhibitor number, club or chapter name, Class and year in project. Additional items which are part of the exhibit must be tagged with a yellow exhibit tag.
6. **Every exhibitor must include a 3" x 5" card with their exhibit unless otherwise indicated in the project area.** Animal projects are exempt.
7. All entries, except those Divisions stating otherwise, must be owned/made by the exhibitor and not shown at previous fairs or other county fairs.
8. An exhibit that was a school assignment and graded, or judged at another show or venue cannot be entered and will be disqualified.
9. An animal or project cannot be entered in one Class through both 4-H and FFA.
10. The Danish system of judging is used where a member receives an A rating with a blue ribbon, or a B rating with a red ribbon, or a C rating with a white ribbon for each project judged except for projects disqualified by the judge for not meeting the requirements. Upon the discretion of the judges, top blue ribbon exhibits will receive honor roll ribbons. **All premiums are paid by the Huron Community Fair. In the case of insufficient funds to pay premiums, premiums paid may be reduced or eliminated.**
11. **All nonperishable exhibits must be in the 4-H and FFA Building, Thursday, July 23, between 12 noon and 7 p.m.** These exhibits will be judged on Friday. (House plants are considered nonperishable.) **Foods, flowers, vegetable & crops must be brought in Tuesday, July 28, between 8 a.m. and 9 a.m.**
12. The 4-H and FFA Building will be open to the public from 11 a.m. to 10 p.m. on July 27-31; and from 11 a.m. to 8 p.m. on Saturday, August 1.
13. **Exhibits in the 4-H and FFA Building will be released on Saturday, August 1, between 8 p.m. and 9 p.m.** Projects will not be taken to the MSU Extension Office, Bad Axe, after the fair. After 9 p.m. on Saturday, August 1, the 4-H Building will be open only under the supervision of the fair management. (Please make arrangements with other 4-H families to pick up projects if you cannot be there on Saturday to pick up items.)
14. 4-H and FFA members may show in Open Class by purchasing an exhibitor's ticket and by following the guidelines in the Open Class Section.
15. **ALL ENTRIES ARE EXHIBITED AT THE EXHIBITOR'S OWN RISK.**

DEPARTMENT HH
YOUTH - HOME ECONOMICS FOOD AND
NUTRITION PROJECT GUIDELINES

Superintendent Nancy Laeder

1. **Members must make his/her own batch or item from a recipe of their own or from another source. Any group or family projects brought in that are the same will be disqualified.**
2. Members must bring in their food projects by 9 a.m. on Tuesday, July 28. Late entries will not be accepted.
3. All exhibits must have an entry tag on the outside of the plastic bag or container.
4. Exhibits must include a 3" x 5" card with the written recipe attached on the outside of the plastic bag or container.
5. Items must be on a 4" to 6" plastic/paper tray or plate (unless project is too large to fit) and in a plastic bag with a tie or a zip lock bag, or in a clear plastic recloseable container (ex. Glad, Ziplock).
6. In Division I, a member may enter the same Class more than one year **provided they experiment with different recipes each year.**
7. A member can exhibit in only one Class in each Section.
8. PICNIC BASKETS WILL BE JUDGED TUESDAY, July 28.
9. An exhibit may only be entered into one Section.
10. For Cloverbuds – 5-8 year olds, see Department NN.

DIVISION I - FOOD AND NUTRITION

After the food exhibits are judged, colored stickers will be placed on the green exhibitor tag. When projects are released, the appropriate ribbons will be given to the 4-H member.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A - Cakes

Exhibit will consist of 3 unfrosted cake squares (2" squares), at least one cut from outside edge, unless stated otherwise. (Classes 451 through 455 made from scratch only.)

Class

450. Cake (mix), any kind.
451. Cake (no-mix), any kind.
452. Sponge, Angel Food and Chiffon Cake (3" wedge, slice or square).
- 453 Filled Rolled Cake (jelly, cream, etc.).
454. Miscellaneous Cake.
455. Cupcakes (3 unfrosted, no liners when baked).

SECTION B - Quick Breads

Exhibit consists of 1/3 loaf unless stated otherwise.

Class

456. Cornbread (1/3 loaf or 3 - 2" sq.).
457. Fruit or Nut Breads.
458. Muffins (3, no liners when baked) (mix).
459. Muffins (3, no liners when baked) (no-mix).
460. Biscuits (3) (mix).
461. Biscuits (3) (no-mix).
462. Coffeecake (3" wedge, slice or 3 - 2" square).

SECTION C - Frozen Bread Dough

Class

463. Fancy Rolls (cinnamon, caramel, pecan, etc.) (3).
464. Cloverleaf or Pan Rolls (3).
465. Coffeecake (3" wedge, slice or square).
466. Miscellaneous Yeast Product.

SECTION D - Yeast Dough (scratch)

Exhibit will consist of 1/3 loaf unless stated otherwise.

Class

467. White Bread.
468. Raisin Bread.
469. Whole Wheat Bread.
470. Bread Machine Bread.
471. Fancy Rolls (cinnamon, caramel, etc.) (3).
472. Cloverleaf or Pan Rolls (3).
473. Coffeecake (3" wedge, slice or 3 - 2" square).
474. Miscellaneous Yeast Product (3).

SECTION E - Doughnuts (scratch)

Exhibit consists of 3 doughnuts.

Class

475. Cream Puffs.
476. Fried Cakes.
477. Yeast Doughnuts.
478. Rosettes.

SECTION F - Cookies

Exhibit consists of 3 cookies.

Class

479. Rolled Cookies (no-mix).
480. Bar Cookies (no-mix).
481. Refrigerator Cookies (no-mix).
482. Drop Cookies (no-mix).
483. Cookies (mix), any kind.
484. Molded or Pressed Cookies (no-mix).
485. No-Bake Cookies, any kind (no-mix).
486. Brownies (no-mix), any kind.
487. Brownies (mix), any kind.
488. Miscellaneous Cookies (no-mix).

SECTION G - Pies and Tarts

Exhibit consists of 4" pie wedge (no store-purchased crust or fillings).

Class

489. Fruit Pie (cherry, berry, peach, etc.).
490. Cream Pie (banana, coconut, etc.).
491. One-Crust Pie (pumpkin, pecan, raisin, etc.).
492. Tarts, fruit (3).
493. Tarts, any other (3).
494. Cheesecake (3).

SECTION H - Heritage Class, Grandma's Recipe

Must be made from scratch. See appropriate Sections in this Division for proper size and amount.

Class

495. Cake.
496. Quick Bread.
497. Yeast Dough.
498. Doughnuts and Cookies.
499. Pies and Tarts.

SECTION I - Candy

Exhibit consists of either 6 pieces that are 3" or smaller, 1 molded with stick 3" or larger, or 1 molded piece 3" or larger.

Class

500. Molded Candy (one color).

501. Molded Candy (two or three colors).
502. Molded Candy (four or more colors).
503. Stand-up Molded Candy (bunnies, etc).
504. Molded Filled Candy.
505. Hand Molded Candy (using no molds).
506. Cooked Candy.
507. Uncooked Candy.
508. Display of Candies (include molded filled, etc., 3 or more different kinds).
509. Any Other Candy.

SECTION J - Homemade Mixes

1. Homemade mixes in a jar must include a list of ingredients in the mix (jar) on a 3" x 5" or recipe card.
2. Also, a 3" x 5" or recipe card must include a list of ingredients needed to finish making the product with cooking instructions.
3. Ingredients must be layered for appearance.
4. For Cloverbuds – 5-8 year olds, see Department NN.

Class

510. Cookie/Brownie Mix.
511. Cake Mix.
512. Bread Mix.
513. Soup Mix.
514. Miscellaneous Mix.

DIVISION II - DAIRY FOODS RECIPE CONTEST

1. Exhibitor can select an existing recipe or develop their own recipe. The recipe does not have to be on a 3" x 5" card (in this Section only).
2. Enter a recipe using at least two dairy products.
3. Exhibit will consist of one serving of the prepared recipe and a 22" x 28" poster relating to the recipe.
4. The recipe and only a photograph of the finished product (a picture taken by the 4-H member) should be included on the poster. No other pictures regarding the making of the product should be included.
5. Recipe should include all ingredients and cooking instructions.
6. Ideas for the poster may include cultural significance of the dish, nutritional information, or facts about the recipe.
7. Exhibitors wishing to promote the dairy milk processing industry or dairy cows should enter their poster in the Dairy Poster Contest in Department BB - Dairy Cattle.
8. Exhibit is to be brought in on Tuesday, July 28, by 9 a.m. to be judged.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A

Class

515. Youth, ages 9-14 years.
516. Youth, ages 15-19 years.

DAIRY DIPLOMATS AWARDS **HURON COUNTY DAIRY DIPLOMATS**

The Huron County Dairy Diplomats will present a \$10 cash award to the exhibitor who **best displays the use of dairy products**, in Division II, (one per Class), as a thank you in contributing to the promotion of using "REAL" dairy products. Cash awards will be presented at the 4-H Awards Program to be held in

the Fall of 2009.

DIVISION III - HURON COUNTY BEAN QUEEN'S FAVORITE DISH AWARD

1. Exhibitor must use a recipe using dry edible beans.
2. Exhibit will consist of 1 serving of the prepared recipe.
3. Exhibit must have a poster no larger than 11" x 14" with the facts about the type of bean used (nutritional value, where grown, health benefits, etc.) and at least 20 pre-printed recipes attached to the poster in a way that they may be removed by those interested in trying the recipe.
4. The recipe should be written directly on the poster.
5. A photograph, of the finished product only, may be added to the poster. No photographs of the exhibitor allowed.
6. Exhibit is to be brought in on Tuesday, July 28, by 9:00 a.m. to be judged.
7. The newly crowned Huron County Bean Queen will consider all exhibits in this Class for the Bean Queen Favorite Dish Contest.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A

Class

517. Youth, ages 9-19 years.

HURON COUNTY BEAN QUEEN'S FAVORITE DISH CONTEST AWARDS **HURON COUNTY BEAN BOARD**

The Huron County Bean Board will award a \$10 cash award to the 1st and 2nd place exhibitor chosen by the Huron County Bean Queen as her **favorite bean dish** at the Huron Community Fair. Cash awards will be received at the 4-H Awards Program to be held in the Fall of 2009.

DIVISION IV - DECORATING WITH FROSTING

1. Members must bring in their food projects by 9 a.m. on Tuesday, July 28.
2. Members can exhibit in only one Class in each Section.
3. Exhibits must include a 3" x 5" card with the written recipe.
4. For Cloverbuds – 5-8 year olds, see Department NN.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A

Class

518. First-Year Member Only - ages 9-19 - small cake (one cake mix or one cake recipe).
519. Decorated Cake - Using Only Frosting - ages 9-11.
520. Decorated Cake - Using Only Frosting - ages 12-14.
521. Decorated Cake - Using Only Frosting - ages 15-19.
522. Decorated Cake Using Frosting and Ornaments (examples: silk and fresh flowers, molded sugar forms, plastic figures,

etc.) - ages 9-11.

- 523. Decorated Cake Using Frosting and Ornamentals
- ages 12-14.
- 524. Decorated Cake Using Frosting and Ornamentals
- ages 15-19.
- 525. Decorated Cupcakes (3).
- 526. Decorated Cookies, Gumballs, etc. (3).

SECTION B

Class

- 527. Other Decorated Frosting Item (examples: sugar molded egg and gingerbread houses).

DIVISION V - OUTDOOR FOOD PREPARATION

Learning Objective: Develop skills in preparing and handling food and equipment, and become familiar with the food groups and how to use them in planning meals. **(Only 9-18 year olds are eligible to exhibit in this Division.)**

1. Exhibits are to be brought in on Tuesday, July 28, by 9 a.m.
2. A "Menu Planner" and information is available from the MSU Extension Office, Bad Axe, regarding food safety for outdoor meal preparation.
3. For Classes 528-529 a "Meal Planner" must be included. Use pictures or models, no real food. Food containers indicate hot or cold storage for picnicking. For cold include ice pack.
4. This Division is limited to 1-4 years in project. Fifth year or more will be disqualified.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A - Outdoor Meals - Hot or Cold

Class

- 528. Packed Picnic Basket or Box.
- 529. Packed Picnic Basket or Box Using Low Fat Menu.
- 530. Brown Bag Lunch - 9-11 year olds.

DIVISION VI - MICROWAVE FOODS

Members must bring in their food projects by 9 a.m. on Tuesday, July 28.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A

Exhibit will consist of 3 - 2" squares, a wedge or single serving on a 4" to 6" plate or 6" bowl, and must include a 3" x 5" card with recipe attached to the outside of the project.

Class

- 531. Microwave Snacks.
- 532. Microwave Desserts.
- 533. Microwave Low Fat Snack.

DIVISION VII - CASSEROLES

1. Members must bring in their food projects by 9 a.m. on Tuesday, July 28.
2. Exhibit should represent one serving with a recipe on 3" x 5" card attached to the outside of the project.
3. Casseroles will be discarded after judging.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A

Class

- 534. Casserole with Meat.
- 535. Low Fat Casserole.
- 536. Meatless Casserole.
- 537. Main-Dish Meals and Salads.
- 538. Side-Salad (taco, potato, etc.).

DIVISION VIII - FOOD PRESERVATION

1. Members must bring in their food projects by 9 a.m. on Tuesday, July 28.
2. Use only standard canning jars and lids. No mayonnaise, peanut butter, etc., jars are to be used. Also, use the same type of jar, as well as the same size.
3. All canning and freezing exhibits are to have a special information tag attached which indicates the method of preservation and processing time. (These tags are available from the MSU Extension Office, Bad Axe.)
4. Each jar in the canning exhibits (Classes 539-543) must have a recipe and complete canning instructions on a 3" x 5" card.
5. Recommended methods, procedures and equipment must be used for all food preservation exhibits.
6. Pressure canner must be used for processing all low acid foods, vegetables and meats.
7. Hot water bath processing for acid foods, jams and jellies.
8. Frozen foods should be wrapped in foil or other suitable moisture vapor-proof container.
9. Frozen foods will be judged first and members will take exhibit home following judging.
10. Label and date frozen food.

Premiums: A-\$1.20; B-\$.80; C-\$.40

SECTION A - Canning

Class

- 539. Three Jars of Three Different Fruits.
- 540. Three Jars of Three Different Vegetables.
- 541. Three Jars of Different Types of Pickles, Pickled Fruit and Vegetables or Relishes.
- 542. Three Jars of Meat From Three Different Protein Sources.
- 543. Three Jars of Jam or Jelly, Three Varieties.

SECTION B - Freezing

Class

- 544. Three Packages, Three Different Kinds of Fruit.
- 545. Three Packages, Three Different Sandwiches.
- 546. Three Packages, Three Different Vegetables.
- 547. Three Packages, Three Different Baked Desserts.
- 548. Three Different Frozen Foods Used in Menu Planning (such as casserole or salad and bread. Label each dish).
- 549. One Homemade Frozen Dessert Salad (4" slice, wedge or square).
- 550. Three Jars of Jam or Jelly, Three Varieties.