1400 Fancy Stuffed Pillow

1401 Embroidered Article
1402 Other Handiwork
1403 Cross Stitch Article
1404 Towel, Swedish weave
1405 Counted Cross Stitch
1406 Crewel
1407 Needlepoint
1408 Large Knitted Items
1409 Small Knitted Item or Poncho
1410 Tatted Piece
1411 Large Crocheted Items
1412 Small Crocheted Item

Foods And Nutrition

Judging Sunday, July 25
Judging will begin at 1:00 p.m.
Trinity Ministries Bdg (upper level)

1. Limit 6 entries per person, per division.
2. Refer to Rules & Regs on pages 4-6.
3. Judging times will be available for sign-up. This will help reduce the wait time for judging. Please arrive no earlier than 15 minutes before assigned time.
4. Unless otherwise specified, exhibits should be made from scratch.
5. Recipes in 4-H foods project materials are only guidelines. Comparable recipes from other resources may be used and are encouraged.
6. Cakes and loaves must be whole and uncut. Layer cakes must be two or more complete layers.
7. All unfrosted cakes shall be exhibited in an upright position with the top of the crust showing, except cakes made with special design such as Bundt cakes. They should be exhibited with the top crust down. Cakes should be out of the pan.
8. Cookies, muffins, rolls, pretzels and bread sticks must be same shape and same recipe – three per plate.
9. For food safety purposes, any food with custard and dairy-based fillings and frostings (ex. Cream cheese) raw eggs, flavored oils, “canned” bread or cakes in a jar, cut fresh fruit or any food requiring refrigeration (ex. Bacon) or unbaked exhibit with raw flour (ex. No bake cookies) will be disqualified and not judged. Refer to K-State Research and Extension publication, 4-H1888, Judge’s Guide for Food and Nutrition Exhibits, for information to help you make informed, safe food exhibit decisions.
10. Remove baked products from pans.
11. All products are to be placed on paper plates or cardboard cut to fit the size of the product. Attach a foods exhibit label with name and address to the underside of plate or cardboard. Place entire product in plastic bag.
12. Do NOT attach entry card to outside of bag. Leave loose and bring to entry table where exhibits should be checked in with the superintendent and verified for class qualifications.
13. An attached RECIPE is required for each foods and nutrition exhibit. Also include any nutritional information from the recipe. The recipe card should be attached to the OUTSIDE of the bag with clear tape. Failure to include the recipe will lower the placing by one level.
14. Educational displays may be up to 3' x 4' using a trifold display.
15. Educational exhibits may be a poster, notebook, or other display showing and describing something learned, a project activity done, a food nutrition community service program, etc. NOTE: A collection of your favorite recipes in a recipe box does not constitute an educational exhibit.
16. Foods will be judged with the top placings set aside for overall winner selection in each age division. These will then compete for Overall Grand Champion and Reserve Grand Champion honors. All food entries must be picked up by 5:00 p.m. or they will be donated to the food sale.
17. Foods may be donated to the food sale or taken home. Proceeds from the foods sale will be divided between 4-H Council & the Fair Association.
18. All educational exhibits should be entered and judged at the Trinity Ministries Building. They will be displayed in the south fair building.

### 4-H Class ♠
- 1500 Jr. Non-perishable food product
- 1501 Int. Non-perishable food product
- 1502 Sr. Non-perishable food product
- 1503 Jr. Educational exhibit
- 1504 Int. Educational exhibit
- 1505 Sr. Educational exhibit

### FOOD GIFT PACKAGE OR SPECIALTY FOOD PRODUCT
No Alcoholic Beverages will be accepted. A food gift package must contain at least 3 different food items, prepared for human consumption, made by the 4-Her, in a suitable container, no larger than 18” x 18” x 18”. Prepared food items must have recipes attached with the entry. Additional homemade food items beyond the 3 minimum or purchased items may also be included in the gift basket. On the back of the entry card, answer these questions:
- What is the intended use?
- What food safety precautions were taken during and after preparation?

### 4-H Class ♠
- 1506 Jr. Food Gift Package/Specialty Food Product
- 1507 Int. Food Gift Package/Specialty Food Product
- 1508 Sr. Food Gift Package/Specialty Food Product

### Open Class ♦
No products can be entered if they were entered in the 4-H class already.

1600 Non-perishable food product
1601 Food Gift Package and/or Specialty Food Product

### COOKIE JAR CONTEST
1. Any individual or group may make one entry in the Cookie Jar Contest.
2. The jar should be a clear glass, wide mouth jar of one gallon capacity. The jar should be decorated as attractively as possible with the cookies still visible.
3. Entry shall include 6 different kinds of cookies made from scratch. Each cookie should be wrapped separately in clear plastic wrap to keep them from sticking together.
4. Bring one of each kind of homemade cookie, individually identified and wrapped in plastic wrap, in a small box so the judge will not have to open the jar. A recipe of each cookie should also be included in the box. The box will not be judged and the boxes of cookies will not be returned.
5. All cookies must be for human consumption.
6. Judging is based on decorated jar (25%) and cookies (75%).
7. The Grand Champion jar will be presented to the County Commissioners and not returned.

### 4-H Class ♠
- 1509 Jr. Sweet Spreads and Syrups, one jar
- 1510 Int. Sweet Spreads and Syrups, one jar
- 1511 Sr. Sweet Spreads and Syrups, one jar
- 1512 Jr. Fruits and Juices, one jar
- 1513 Int. Fruits and Juices, one jar
- 1514 Sr. Fruits and Juices, one jar
- 1515 Jr. Low acid vegetables, one jar
- 1516 Int. Low acid vegetables, one jar
- 1517 Sr. Low acid vegetables, one jar
- 1518 Jr. Pickles and Relishes, one jar
- 1519 Int. Pickles and Relishes, one jar
- 1520 Sr. Pickles and Relishes, one jar
- 1521 Jr. Tomato-Tomato Products, one jar
- 1522 Int. Tomato-Tomato Products, one jar

FOOD PRESERVATION
1. Read 4-H General Rules.
2. Exhibits must have been preserved since the member’s previous year’s county fair.
3. Recommended method of processing must be used. Follow guidelines in K-State Research and Extension Food Preservation publications or USDA’s Complete Guide to Home Canning. Open-kettle processed food will not be accepted. Pickles and sweet spreads must be finished using the water bath process.
4. Each member may enter up to two exhibits in this division, but may make only one entry per class.
5. Exhibits must be sealed in clean, clear standard canning jars with matching brand (use Ball lids on Ball jars, or Kerr lids on Kerr jars, etc.), two piece lids. DO NOT USE colored jars. Jars must be sealed when entered. Jelly must be in ½ pint or pint jars.
6. Each jar exhibited must be labeled. Label must not cover brand name of jar. The label must give:
   - Class No.
   - Product
   - Altitude where processed
   - Canning Method
   - Process Time
   - Pressure
   - Date Processed
   - Name & County

7. Hole punch the entry form and use a rubber band to attach entry card around the top of the jar. If using a plastic bag for dried food, enclose entry form in bag. Each exhibit must have the complete recipe and instructions attached with the entry card. The exhibitor may also attach an index card, no larger than 3” x 5” with the entry form to give the judge any information which the exhibitor thinks would be helpful to know. Using a larger card will result in the exhibit being lowered one ribbon placing.
8. Failure to include the recipe & processing method will lower the placing by one level. The canned jars will not be opened.
BREAD SCULPTURE CONTEST

1. One entry per class.
2. Bread sculptures will not be tasted.
3. Bread sculptures may be constructed from frozen yeast dough or a yeast dough made from scratch.
4. Seeds, herbs, and other edible decorative toppings and icings may be used.
5. No size restrictions. For small individual sculptures, 6 should be entered. (ex: bunnies, turtles, etc.)
6. All sculptures must be received on a sturdy, disposable plate, board, or tray and will remain on display throughout the fair.
7. County winners will be eligible to advance to represent the county in the Kansas State Fair Contest.

Open Class

1604 Canned Product
1605 Dried Product

Lapidary

Display at least 5 varieties of polished (tumbled) specimens and 5 varieties of unpolished specimens that have not yet received lapidary treatment. These do not have to show "before & after", nor do they have to be self-collected. Locales must be identified. Lapidary work should be done during the current 4-H year.

Display before & after examples of at least 3 varieties of specimens, at least 2 tumble-polished and 2 unpolished. There is no requirement that the 4-H’er collect any of these. Locales must be identified. Lapidary work on at least 3 varieties should be done during current 4-H year.

Display before & after examples of at least 6 varieties of specimens, at least 2 tumble-polished and 2 unpolished. At least 2 varieties should be collected from the native site by the 4-H’er, at least 1 of which comes from Kansas. Locales must be identified. Lapidary work on at least 3 varieties should be done during current 4-H year.

Display before-and-after examples of at least 9 varieties of specimens, at least 2 tumble-polished and 2 unpolished. At least 3 varieties should be collected from the native site by the 4-H’er, at least 2 of which comes from Kansas. Locales must be identified. Lapidary work on at least 3 varieties should be done during current 4-H year.

Exhibit at least 6 specimens that have not previously been exhibited, which have received lapidary treat-