

DEPARTMENT HL - HOME ECONOMICS - 4-H
DEPARTMENT OL - HOME ECONOMICS - OPEN

SECTION 1: CLOTHING CONSTRUCTION

Open Chairpersons: Alice Mason & Bonnie Messix

4-H Chairperson: Cindy Moffett Moore; Co-Chair: Missy Porter

4-H'ERS MUST ENTER GARMENTS ON OR BEFORE WEDNESDAY, JULY 13 4:00 P.M. AT THE KENT COUNTY EXTENSION OFFICE. GARMENTS WILL BE JUDGED AT THE EXTENSION OFFICE. FAIR PERSONNEL WILL TRANSPORT EXHIBITS TO THE FAIR.

1. The garment's guide sheet should be attached to the hanger.
2. Cover garment with clear plastic. Note on entry tag if item has been worn and washed.
3. May enter more than one garment; only one per class.
4. 4-H Junior, Intermediate, Senior and Grand Champions will be selected.
5. 4-H exhibits may be removed one hour before Fashion Revue interviews are scheduled on Friday.

Classes:

1. Simple Blouse no collar or set-in sleeves
2. Blouse/Shirt - with sleeves and/or collar, no detail
3. Blouse/Shirt - with details (ruffles, tucks, lace or other trim)
4. T-shirt Type Garment - Knit fabric
5. Vest - lined
6. Vest - unlined
7. Skirt - elastic waist
8. Skirt - with zipper, or other closure
9. Shorts, Pants, Split Skirt, Skort with fitted waistband
10. Shorts, Pants, Split Skirt, Skort with elastic waistband
11. Playwear - Shorts or pants with top, swimsuit or beach cover-up
12. Jumper, Sundress, Sleeveless Dress
13. One Piece Dress - sleeves and/or collar, no details
14. One-piece dress - with details (ruffles, tucks, lace, etc.)
15. Two-piece or Three-Piece Outfit
16. Jumpsuit, Warm-up Suit or Overalls
17. Simple Jacket
18. Tailored Jacket
19. Evening Wear - formal or semi-formal
20. Outerwear - polartec pullovers, jackets, ski coats, coats, etc.
21. Pajamas, nightgown or other sleepwear
22. Costume
23. Clothing Accessory - totebag, purse, hat, apron, belt, scarf, necktie
24. Clothing for Child - Age 4 & under
25. First year Clothing project
26. Wedding dress makeover - 4-H only
27. Design your own garment - no pattern, no pre-stamped fabric

SECTION 2: FOOD PREPARATION

Open Chairpersons: Alice Mason & Bonnie Messix

4-H Chairperson: Paige Morton & Janice Steffy

Auction Chairs: Diana Georgeson & Susan Sutton-Nickerson

(4-H'ers enter these exhibits in the Dining Hall)

1. All General Rules and Regulations must be followed.
2. 4-H'ERS DO NOT ENTER ITEMS IN 4-H EXHIBIT HALL. All food Preparation classes will be entered in the Dining Hall.
3. **Recipe must accompany entries on 3 x 5 card. BRING WHOLE CAKE.**
4. Please use 6-inch clear plastic bags and small paper plates that will NOT be returned.
5. **Open and 4-H cakes not in cake auction will be donated to the Ag Center cake wheel or kitchen.**
6. 4-H Cake Auction Rules
 - a. Only cakes in classes 14-28 & 51 are eligible for sale.
 - b. 4-H blue and red ribbon cakes are eligible for sale.
 - c. 4-H'er is eligible to sell 1 cake only.
 - d. 60% of proceeds go to exhibitor, 20% to Kent Ag Center and 20% to 4-H program.
 - e. All cakes must be presented at the auction by the exhibitor OR proceeds will benefit the Ag Center and 4-H. Any exceptions must have the cake auction chairman's approval.

Class:

QUICK BREAD CLASSES

1. Baking Powder Biscuits (rolled) - 4
2. Muffins (any variety) - 4
3. Corn Bread (2" x 3" pieces) - 4
4. Ginger Bread
5. Fruit and Nut Bread (identify)
6. Vegetable and Nut Bread (identify)
7. Cheese Bread

GRAND CHAMPION QUICK BREAD ENTRY

YEAST BREAD CLASSES

8. Rolls (plain) - 4
9. Rolls (other) - 4
10. Loaf (plain white)
11. Loaf (callah, oatmeal, wheat or sourdough)
12. Loaf (other - identify)
13. Loaf - made with bread machine (any variety identify)

GRAND CHAMPION YEAST ENTRY

CAKES

14. Coffee Ring
15. Coffee cake (non-yeast)
16. Cheesecake
17. Yellow Cake (any icing)
18. Chocolate Cake (any icing)
19. White Cake (any icing)
20. Sponge Cake or Chiffon Cake (no icing)
21. Angel Food Cake (no icing)
22. Pound Cake
23. Applesauce Cake
24. Apple Cake or other fruit or vegetable cake
25. Spice or Carrot Cake
26. "Healthy Choice" Cake*
27. "Create-A-Cake" (boxed cake mix with additions, must have recipe)
28. Other Cake (any variety)
29. Cupcakes (yellow, any icing) - 4
30. Cupcakes (chocolate, any icing) - 4

GRAND CHAMPION CAKE ENTRY



OTHER BAKED ITEMS

31. Chocolate Chip Cookies - 4
32. Oatmeal Cookies - 4
33. Peanut Butter Cookies - 4
34. Fruit Cookie (any variety) - 4
35. Other Drop Cookies - 4
36. Refrigerator Cookies - 4
37. Rolled Cookies - 4
38. Pressed Cookies - 4
39. Fancy Cookies (filled, iced, etc.) - 4
40. Bar Cookies (2" x 2" square) - 4
41. Brownies (2" x 2" square) - 4
42. "Healthy Choice" Cookies* - 4
43. Fudge - 4
44. Candy - 4
45. Fruit Pie
46. Other Pie
47. Pastry Pie Shell - no Filling
48. Decorated Cake (judged on decoration ONLY! - will not be cut)
49. School Box Lunch (include food except beverage; label thermos to denote contents. Menus should be plainly printed on 3 x 5 card.)
50. Gift Basket: Include at least 5 items in a display, appropriate for your favorite baker! (i.e., variety of baked goods, and/or kitchen gadgets, etc.)

NOTE: FOR FIRST YEAR FOOD MEMBERS ONLY!

51. Cakes (any type, from commercial cake mix any icing)
52. Cookies (any kind, from commercial mix)
53. Cupcakes (any kind, from commercial mix, any icing)

*Healthy Choice Baked Goods - Ingredients have been eliminated, reduced, or substituted for people with dietary restrictions. Substitutions must be specific. Include explanation of changes to recipe and needs being met.

SECTION 3: FOOD PRESERVATION

Open Chairperson: Alice Mason & Bonnie Messix

4-H Chairperson: Effie Bradley

NOTE:

1. Fruit, tomatoes, jams, jellies and pickled vegetables should be processed in a boiling water bath canner, following recommended processing times. This is a safe procedure for acid foods. (Tomatoes should be hot-packed and water bath processed.)
2. Low-acid foods such as all vegetables (except tomatoes) and all meats must be processed in a pressure canner, following recommended processing times and pressure. (Pressure canning is necessary, because low acid foods require processing temperature higher than that of boiling water.)
3. ONE JAR IS REQUIRED FOR EACH ENTRY EXCEPT CLASSES 11, 27, 34, 45.
4. Only standard canning 2 pint, pint, 1-1/2 pint or quart jars in clear glassware are acceptable. Jars should be exhibited with rings on (will be removed during judging).
5. Any entries that have been preserved since last year's Kent Co. 4-H Fair are eligible for exhibit. Write date canned and canning method on label on lid.
6. Judges reserve the right to open canned products if necessary to make judging decisions.

Classes:

FRUIT

1. Apples
2. Applesauce
3. Apple Juice
4. Blackberries
5. Cherries - sour
6. Cherries - sweet
7. Grape Juice
8. Peaches
9. Pears
10. Fruit-any other variety
11. Three jars of Fruit (3 varieties)

VEGETABLES

12. Asparagus
13. Beans - green
14. Beans - wax
15. Beans - lima
16. Beets - sliced (no vinegar)
17. Beets - whole (no vinegar)
18. Carrots - sliced or diced
19. Carrots - whole
20. Corn - whole kernel
21. Mixed vegetables
22. Peas
23. Tomatoes - broken in juice
24. Tomatoes - whole
25. Tomato juice
26. Vegetable - any other variety
27. Three jars of vegetables (3 varieties)
28. Beets - pickled, slice or whole
29. Pickle - sliced cucumber - sweet
30. Pickle - bread and butter
31. Pickle - sour or dill
32. Pickle - Any other (label with name)
33. Relish
34. Three jars of pickles or relish (3 kinds)



41. Jelly - apple
42. Jelly - grape
43. Jelly - raspberry
44. Jelly - strawberry
45. Jelly - any other variety
46. Jelly collection (3 kinds)

PRESERVES

47. Preserves - blackberry
48. Preserves - peach
49. Preserves - pear
50. Preserves - strawberry
51. Preserves - any other variety
52. Fruit butter - apple, lemon, etc.
53. Jam, Jelly, or Preserves - Freezer method any variety

DRIED FOODS

54. Fruit Leather
55. Dried Fruit
56. Dried Vegetables
57. Dried, Other (example: jerky, etc.)
58. Gift Basket: At least 5 items Homemade or Purchased appropriate for the division (ie. canned goods items used in canning)

JAMS

35. Jam - blackberry
36. Jam - blueberry
37. Jam - raspberry
38. Jam - strawberry
39. Jam - peach
40. Jam - any variety

JELLY