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LANCASTER, KS 

Leah and Jeff Martin, Lancaster, sponsor a trophy for Champion Buymanship and Reserve Champion Buymanship exhibit

**Class 85** An article, garment, or outfit constructed

**Class 86** Educational Exhibit

**Class 87** Purchased Garment -male

**Class 88** Purchased Garment - female

**Class 89** Other

**Clothing Senior (14 & older)**

**Special Awards:**

The John and Elaine Oakleaf family, Effingham, sponsor a trophy for Champion Construction exhibit.

In memory of Esther Mae Kanning, Ed Kanning, Lancaster, and Mildred Kelly, Effingham and in memory of Esther Cormode, Jim Cormode, sponsor an award for Reserve Champion Construction exhibit.

**Class 90** An article, garment, or outfit constructed

**Class 91** Educational Exhibit

**Class 92** Purchased Garment - male

**Class 93** Purchased Garment - female

**Class 94** Other

**Special Awards:**

Rick and Debbie Clement, Horton, sponsor \$20 for Champion Clothing Display Senior, Intermediate and Junior.

**Class 95** Display, 9 to 11 years

**Class 96** Display, 12 to 13 years

**Class 97** Display, 14 and older

## Department F Food Preparation and Preservation

Superintendent: Eileen Acheson

Assistants: Kathy Cattrell, Nancy Heineken, Nancy Kleopper

Additional premium money provided:

Carl and Laverne Sternsdorff, Effingham, \$12.50

Willard and Ruby Royer, Holton, \$10

Spielman Fertilizer, Muscotah, \$25

Purple/Blue - \$1.50; Red - \$1.25; White -\$ 1.00

**Special Awards:**

The Fred Shade Family, Atchison, sponsors a trophy for the Overall Champion in 4-H Foods.

Linda Bottorff, Lancaster, sponsors \$15 to be awarded to the Reserve Champion Overall Foods.

The Mary Boldridge Award, sponsored by JoAnn Murray, Atchison, will be a trophy to the Overall Cake Champion exhibited in classes 129, 134, 139 or 144.

Nancy Heineken, Holton, awards \$5 to the Overall Champion Food Gift Basket and \$5 to top chiffon cake.

In memory of Adam Reiss, Fred & Betty Shade, Atchison sponsor awards for the top Senior and Junior angel food cake exhibitors.

Leon Heineken, Holton, sponsors a special award to insure against

any more cooking failures.

**Class XXX** Flop Class

**Section I - Food Preparation**

**Food Preparation Rules:**

1. Grand and reserve champions will be awarded to the outstanding exhibits in each project level phase. Overall Champion and Overall Reserve will be selected from Project Champions and Reserve exhibits. An Overall and Reserve champion shall be selected from Beginner, Junior, Intermediate, Senior and Yeast Breads. Champion and Reserve Champion of Decorated Foods will be considered for this award, if the exhibit is entered as a separate food project by the 4-Her on the enrollment card. Food exhibits and decorated cakes shall be judged according to the rules of their division when competing for Overall Championship honors. Class 155 is not eligible for Champion awards. Champion items will be auctioned at the 4-H Foods Auction on Tuesday evening.

2. To be eligible to exhibit, a member must be enrolled in the project level in which exhibiting.

3. Any 4-Her or youth may exhibit in classes 151,152,153,154 and 155. Must be enrolled in decorated foods as a separate project to be considered for overall championship awards.

4. 4-Hers may exhibit no more than four food items and educational exhibits per project level enrolled. In addition to this number, three additional exhibits may be entered in the flop, decorated foods and pies classes.

5. 4-Her may exhibit more than one item per class. Exhibit must demonstrate different skills if entered in the same class. Designate additional entries with the letters A, B, C, and D after class number.

6. 4-H members are encouraged to exhibit entries which exhibit skills learned in their project experience. Appropriate age level skills will be considered when selecting special awards. For example: a no-bake cookie is an appropriate exhibit for a 4-Her enrolled as a Beginner. A 4-Her enrolled as an Intermediate would exhibit a cookie that requires additional skills such as a pressed cookie. Likewise, a Beginner level 4-Her is discouraged from exhibiting a food item requiring advanced techniques which require adult assistance.

7. Recipes in the 4-H food project books are only guidelines. Comparable recipes from other sources may be used and are encouraged. Recipes are required to be with the exhibit. If not exhibited, a lower ribbon placing will be given. If a 4-Her has received a purple or blue ribbon on an exhibit in previous years, a new recipe must be used. If not, a lower ribbon placing will be given. Only 4-Hers receiving a red or white ribbon on a product the previous year may use the same recipe; all other exhibitors must use a new recipe.

8. Following the foods project curriculum guidelines, all levels in the division have classes designated as perishable and non-perishable.

Non-perishable exhibits would generally be cookies, muffins, cakes, quick breads, or yeast breads.

9. A perishable food is defined as a food which requires special temperature and time controls. For food safety reasons, some foods are not appropriate fair exhibits and may not be judged. Foods and frostings with uncooked eggs will not be judged for safety reasons; no ribbon will be awarded. Refer to K-State Research and Extension publication, 4-H 712, Food Safety Recommendations for Acceptable Fair Exhibits, for information to help you make informed, safe food exhibit decisions. Examples of perishable foods would include fresh fruit and vegetables, meat dishes, sandwiches, dairy products, etc. Perishable foods must be kept at the proper temperature prior to judging. Perishable foods may receive purple awards at the county fair; however, they are not eligible for State Fair.

10. Judging will be Monday of Fair Week by consultation. Judging will be scheduled by the Extension Office. All exhibits must be



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entered by 2:30 p.m.

11. Food should be removed from pans for display with the exception of food exhibits such as pies. If food is not removed, it should be in a non-returnable pan. Exhibits should be displayed on a size appropriate plate or covered cardboard to fit the exhibit. Food item only is judged. It is suggested to use a small paper plate for cookies, biscuits, and rolls. Cakes, quick breads, tea rings would be displayed on a larger disposable plate. For food safety reasons, entries should be placed in a clear plastic bag or covered in a disposable airtight container. Note: To best display exhibit for judging, foods may be transported in non-disposable container such as a cake cover but must be transferred to an exhibitor provided clear bag or disposable container for the food auction after judging. Covering with clear plastic wrap is not acceptable, as it does not protect the food from the environment.

12. Label entries with gummed labels are obtained from the Extension Office. Place labels on bottom of plate and staple exhibit entry card to outside of exhibit. (An exhibitor may attach a 3 x 5 index card to provide the judge with additional information which is not covered in the conference judging setting.)

13. A 4-Her should exhibit 4 cookies, 4 pretzels, 4 cupcakes, 4 muffins, 1 loaf quick bread (not mini loaf), 1 cake, etc. 4-Hers enrolled in Intermediate and Senior levels should only exhibit perishable foods that require advanced food preparation skills.

14. Commercial mixes are acceptable, but entry should state this fact.

15. All unfrosted cakes (i.e. angel food, chiffon) should be exhibited in an upright position with crust showing, except for those cakes made with a special design, such as Bundt cakes, which should have top crust side down. Only entries in classes 129, 134, 139, and 144 are eligible for the Mary Boldridge Award.

16. Educational exhibits: may be a poster not larger than 22"x28", notebook or other display showing and describing something learned, a project activity completed, a food-nutrition community service program, etc. Exhibit should relate to project in which the member is enrolled. Example of an educational exhibit includes: posters, recipe boxes (at least 10 hand-written, tested recipes for each year exhibited) displays, or place setting with menu plan, but are not limited to these examples. 4-Her may exhibit place setting with appropriate menu plan. Display on card table furnished by 4-Her. Place setting not eligible for State Fair.

17. A food gift package must contain at least 3 different food items prepared by the 4-Her, in a suitable container (18"x18"x18"). Sample food items required. Prepared food items may be added. Package will be judged 50% presentation, 10% nutrition knowledge, and 40% food product quality.

18. Food, with exception of food baskets, will be sold at auction following the parade on Tuesday evening. Proceeds will go to the Atchison County 4-H Council. Sales of Champions and Reserve

Champion foods will help fund the 4-H scholarship fund. Perishable foods such as nutritious snacks will be judged and sent home with 4-Her. Perishable foods such as nutritious snacks will be judged and sent home with 4-Her.

19. Kansas State Fair classes. Exhibits receiving purple ribbon and meeting age requirements are eligible to exhibit. If eligible to exhibit at the State Fair, only 1 baked product and 1 educational display will be allowed. Recipe and pre-entry required.

+ State Fair eligible classes. 4-Her should check with Extension Office by August 11 to exhibit at State Fair.

20. Any 4-Her enrolled in foods may enter the Flop Class. Bring your "biggest cooking failure" to be judged. Just fair fun.

#### **Foods Beginner**

##### **Special Awards:**

Ruthanna Speer, Effingham, sponsors a trophy for Beginner Champion Foods .

Prairie View 4-H Club sponsors a useable trophy to the Beginner Reserve Champion in Foods.

**Class 125** Perishable Food Item

**Class 126** Non-Perishable Food Item +

**Class 127** Educational Exhibit (Recipe Box, Place Setting, Poster) +

**Class 128** Food Gift Package (3 or More Items)+

**Class 129** Cake+

**Class XXX** Flop Class

#### **Foods Junior**

##### **Special Awards:**

Atchison County FCE Council sponsors an award for Junior Champion Foods.

Stephanie Kramer, Atchison, sponsors a trophy for Junior Reserve Champion in Foods.

**Class 130** Perishable Food Item

**Class 131** Non-Perishable Food Item +

**Class 132** Educational Exhibit (Place Setting, Poster, etc.) +

**Class 133** Food Gift Package (3 or More Items)+

**Class 134** Cake+

**Class XXX** Flop Class

#### **Foods Intermediate**

##### **Special Awards:**

Prairie View 4-H Club sponsors a useable trophy for Intermediate Champion.

Tom Flory family, Nortonville, sponsors a useable trophy to the Intermediate Reserve Champion.

**Class 135** Perishable Food Item (limit of one exhibit)

**Class 136** Non-Perishable Food Item +

**Class 137** Educational Exhibit (Recipe Box, Place Setting, Poster, etc.)+

**Class 138** Food Gift Package (3 or More Items)+

**Class 139** Cake +

**Class XXX** Flop Class

#### **Foods Senior**

##### **Special Awards:**

The Pampered Chef  
"Lets get cooking"

**Tammy Sinclair**  
Independant Consultant

Consultant #519118

7889-294th RD

Everest,KS 66424

Home:913-833-2418

Cell:913-426-2788

tammyscookingmadesimple

@yahoo.com



Prairie View 4-H Club sponsors an award for Senior Champion Foods.

Atchison County FCE Council sponsors an award for Senior Reserve Champion

**Class 140** Perishable Food Item (limit of one exhibit)

**Class 141** Non-Perishable Food Item +

**Class 142** Educational Exhibit (Place Setting, Poster, Display, etc.)

+

**Class 143** Food Gift Package (3 or More Items)+

**Class 144** Cake +

**Class XXX** Flop Class

**Yeast Breads**

**Special Awards:**

Leota Flory, Elva Wilson and Nancy Kleopper sponsor a trophy for Grand Champion Yeast Product and a trophy for Top Loaf.

Darlene Cattrell, Nortonville, sponsors an award for Reserve Champion Yeast Product.

Leota Flory, Elva Wilson and Nancy Kleopper sponsors a usable trophy for the top two loaves of bread exhibited in Yeast Breads. (Must be a traditional loaf)

Laura Flory, Nortonville, sponsors \$10 to be awarded to the Top Whole Wheat Product.

**Class 145** Yeast Rolls/Pretzels/breadsticks (3) +

**Class 146** Yeast Loaf +

**Class 147** Specialty Yeast Bread Product (tearing, international, etc.) +

**Class 148** Food Gift Package (3 or more Items)

**Class 149** Bread Machine

**Class 150** Educational Exhibit (Poster, Recipe Box, Display, etc.)

**Class XXX** Flop Class

**Section II: Decorated Foods**

Decorated Cake Rules:

1. Any youth enrolled in 4-H may enter a decorated food item. Entry in this section is in addition to the four food exhibits per project limit. One entry per class.

2. 4-Hers enrolled in cake decorating project may enter 4 items and may enter more than 1 item per class. 4-Hers enrolled in cake decorating as a project are eligible for Overall Champion and Reserve awards. Decorated cakes are judged on decoration only and not on the food product. Decorated cakes are not eligible for the Mary Boldridge award.

3. Exhibit will be judged on decoration only.

4. Exhibits will be sold at the 4-H food auction.

5. "Friends of 4-H" items will be given to 4-H supporters.

**Class 151** Decorated Cake

**Class 152** Decorated Cupcakes (4)

**Class 153** Decorated Cookies (4)

**Class 154** "Friend of 4-H" Decorated Entry

**Section III: Pies**

**Special Awards:**

Susan Duncan, Effingham, awards \$6 to Champion Pie and \$4 to Reserve Champion Pie.

Robert and Sharon Meade, Atchison, in memory of Ruth Garrett and Maude Garrett, award \$25 to the Best Cherry Pie.

**Pie Rules:**

1. Open to all youth enrolled in 4-H foods. Entry in this section is in addition to the four foods exhibits per project limit.

**Class 155** Pie +

**Section IV: Food Preservation**

Purple/Blue - \$2.75; Red - \$2.50; White - \$2.25

**Special Awards:**

Carl and LaVerne Sternsdorff, Effingham, provide \$10 towards premium money.

Eileen Acheson, Effingham, provides premium money for the Champion, Reserve Champion and Alternate (\$7, \$5, \$3) in 4-H Food Preservation.

In honor of Eileen Acheson, her children will sponsor a Traveling Best of Show Plaque in the Senior food preservation division and a prize.

**Food Preservation Rules:**

1. Exhibits must have been preserved since the previous year's county fair.

2. Recommended USDA methods of processing must be used. Improperly processed food will be disqualified. Recipe and preparation steps required.

3. Exhibits must be sealed in clean standard Mason jars - half pint, (jelly only) pint, quarts, etc., with two piece lids.

4. Each jar exhibited must be labeled with uniform label placed one inch from the base of plain side of jar.

5. Canning labels from the Extension Office must be used. The label must include the canning method and process time.

6. Exhibitors are limited to six entries. Entries may be any combination of classes. Second class entry must be a different product and should state class number and added letter B; third entry C.

7. Attach the entry card with tape to the top of the jar. The exhibitor may also attach a 3x5" index card with the entry card to give the judge any information which the exhibitor thinks would be helpful for the judge to know.

8. Classes 170-174 will require one jar for each class. Class 175 should be exhibited in a small canning jar.

Dried food can be stored in small jars, clear plastic bags or other "see-through" containers. Suggested amounts: 1/3 to 1/2 cup, or three or four pieces per exhibit.

9. Based on ribbon placings of Senior exhibitors (12 and older), a Best of Show Honor will be selected. Ribbon placings will be assigned points as follows, purple 4, blue 3, red 2 and white 1. Exhibitor with the highest cumulative points will be awarded Best of Show plaque.

Winner's name will be engraved on plaque and an award presented to exhibitor. Plaque shall be returned by August 1, of following year; if an exhibitor is awarded plaque for 3 consecutive years they retain ownership. All meat jerky must be cooked to 160 degrees F before or after drying.

+ State Fair Classes

**Class 170** Sweet spreads, syrups +

**Class 171** Fruits, juices +

**Class 172** Low acid vegetables +

**Class 173** Pickles and relishes +

**Class 174** Tomato/Tomato Produces +

**Class 175** Meats +

**Class 176** Dried foods +

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