

## DEPARTMENT 10



### SECTION A-12 4-H & FFA HAY & GRAIN



Premiums \$3 \$2 \$1

#### CLASS 1 - GRAIN CROPS

- A. Corn - 6 ears (2016)
- B. Corn - 3 stalks
- C. Oats - 1 quart

#### CLASS 2 - HAY

Hay Sample - long hay only (8" thick section of bale)

### SECTION A-13 4-H & FFA VEGETABLES

CLASS Premiums \$3 \$2 \$1

- 1. Vegetable (Year 1 and 2) - Exhibit project book & 3 different vegetables using numbers below.
- 2. Vegetable (Year 3 and beyond) - Exhibit project book & 5 different vegetables using numbers below.

Please put your exhibitor number on each plate.

#### LABEL EACH PLATE OF ENTRY

10 Green Beans	10 Onions (green bunching)
10 Yellow Beans	5 Onion Bulbs (topped)
10 Lima Beans	1 Winter Squash
5 Red Beets (topped)	10 Garden Peas in pods
1 Head Broccoli	1 Pumpkin
1 Pint Brussel Sprouts	5 Gourds (5 specimens)
1 Head Cabbage	5 Parsnips
1 Summer Squash	5 Tomatoes
10 Snap Peas	5 Green Peppers
5 Turnips	5 Red Peppers
5 Carrots (topped)	5 Hot Peppers
1 Head Cauliflower	5 Sweet Peppers
5 Cucumbers (pickling/slicing)	5 Radishes
1 Eggplant	Sweet Corn - 5 ears (husks on)
1 Lettuce (plant in soil)	Potatoes - plate of 5 either red or white

### SECTION A-14 4-H AND FFA FRUIT

CLASS Premiums \$3 \$2 \$1

- 1. One started strawberry plant & completed project book

### SECTION A -15 4-H & FFA HOME & DAIRY PRODUCTS

Each item must have been made by a 4-H member or FFA student who is enrolled in a food project within the current year. Exhibit must portray the requirements outlined in the project. Foods should be on a paper plate, covered with clear wrap or in a plastic bag. Canned food will be judged on quality, general appearance and container. Use a standard mason-type, clear, quart/pint jar with a **NEW** two-piece lid. All canned foods **NOT** in standard jars and/or with self-sealing lids will be disqualified by the judge.

**MUST USE PROJECT BOOK RECIPES**

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### SECTION A -15 4-H & FFA HOME & DAIRY PRODUCTS



Premiums \$3 \$2 \$1

#### CLASS 1. LET'S BAKE QUICK BREADS

- A. Biscuits-any type (3)
- B. Muffins-any type (3)
- C. Loaf—1 Fruit Bread
- D. Loaf—1 Vegetable or Peanut Butter Bread

#### CLASS 2. GLOBAL GOURMET

- A. One international or cultural baked cake, desert or bread labeled with country and recipe.

#### CLASS 3. COOKING 101

#### CLASS 4. COOKING 201

- A. Three cheese muffins without bacon
- B. One 9"X9" banana snack cake
- C. One 8X8X2" funny cake
- D. Four snickerdoodle cookies
- E. Poster on one of the following topics: Meal planning, cooking with ground beef, buying fruits and vegetables, or reading a food label.
- F. Other

#### CLASS 5. COOKING 301

- A. Three of one type of shaped roll
- B. Two soft pretzels
- C. One round (or square) of cinnamon rolls (8" or 9" round or square cake pan size) with icing.
- D. One cinnamon twist or Swedish tea ring
- E. Poster on one of the following topics: outdoor cooking, slow-cooking, yeast breads, types of flour, types of grain, making butter, or kitchen equipment.
- F. Other

#### CLASS 5. COOKING 401

- A. One loaf of one of the following: German dark rye, French bread, or other yeast bread
- B. Four pieces of one type of candy: cashew brittle, microwave peanut or pecan brittle caramels, marshmallow fudge, or toffee.
- C. One small pastry tart (without filling) or four strips of baked pastry exhibited on a salad size paper plate.
- D. One angel food cake, any flavor, without frosting or icing
- E. Poster on one of the following topics: Cooking with a double boiler, cooking beans and peas, moist heat cooking methods, dry heat cooking methods, stir-frying, or fruit selection
- F. Poster containing plans for a party or celebration meal
- G. Other

#### CLASS 7. YEAST BREADS ON THE RISE

- A. Three (3) yeast rolls
- B. Three (3) pretzels
- C. One (1) loaf or round of yeast bread, such as cheese garden herb or rye
- D. One (1) bread machine loaf or three (3) rolls made in a bread machine