

## 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

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



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#### CLASS 8. BREADS AROUND THE WORLD

- A. Loaf or round bread from another country or culture and recipe. (not from the U.S.)
- B. Plate of three (3) rolls, pretzels, tortillas or smaller bread from another country or culture and recipe.

#### CLASS 9. CAKE DECORATING

- A. Beginner - 8 or 9" single layer cake using two decorator tips
- B. Intermediate - Cut-Up or Shaped 1 mix cake using 5 decorating techniques
- C. Advanced 1 - Any 2 later cake using 4 tips and at least 2 colors
- D. Advanced 2 - Any 2 layer cake using 4 tips and at least 2 colors, using more advanced techniques
- E. Master - Stacked or tiered cakes. Must be event based (wedding, recognition, etc.) using at least 4 tips and at least 3 colors.
- F. Decorated Sugar Cookie
- G. Sugar Mold Decoration

#### CLASS 10. CANDY MAKING

- A. Molded solid chocolate candy (1/2 lb.)
- B. Molded filled chocolate candy (1/2 lb.)
- C. Fudge (1/2 lb.)
- D. Mints (1/2 lb.)
- E. Hard candy as toffee, etc. (1/2 lb.)
- F. Other

#### CLASS 11. MAKE IT WITH MIXES

Exhibit ONE of the following:

- A. Three small plain food items (i.e., cookies or muffins) or one large item (i.e. cake) made with a commercial mix (include mix package with exhibit).
- B. Three small items (i.e., cookies or muffins) or one large item (i.e., cake) that is a variation of the mix OR made with a commercial mix without gluten, fat, or other ingredient.
- C. Poster

#### CLASS 12. CANNING: TOMATOES & FRUIT

- A. One jar of your best canning and picture/poster  
See Roundup Book

#### Class 13. Beyond the Grill

- A. Poster on one of the following topics: how to pack a cooler or an outdoor foods safety topic
- B. Notebook or collection of 5-10 recipes you have prepared in your project, include at one dutch-oven recipe
- C. Poster with outdoor party preparation time-line
- D. Other

#### Class 14. Grill Masters

- A. Poster on one of the following topics: starting a charcoal grill, starting a gas grill, using a meat thermometer, sauces and marinades, packing tips for grilling off-site, preparing a meal on a grill

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



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#### Class 15. Snack Attack

- A. Three oatmeal muffins
- B. Popcorn trail mix (one-cup) in a clear glass covered food container
- C. Three peanut butter cookies
- D. Poster on one of the following topics: nutrient dense foods, choosing fruits and vegetables, reading a nutrition label, or snack selection
- E. Poster record of your physical activity for a week, including time spent and type of activity
- F. Other



### SECTION A-17 4-H AND FFA FLORAL EXHIBITS



Exhibits must be cut flowers grown by the exhibitor and must conform to the number of blooms, spikes, or stems specified in each class. If no number is specified, 5 flowers must be exhibited. The uniformity of height, color, or size is an important factor in evaluating entries. Flowers in each entry must be of one color and variety unless otherwise stated. All leaves must be removed from annuals and perennials. Label each entry of exhibit.

Premiums \$3 \$2 \$1

#### CLASS 1. MEET THE PLANTS

- A. Exhibit a plant propagated with a 5" x 7" card describing the steps used.

#### CLASS 2. PLANT SCIENCE (Unit 3) Landscape Gardening

Exhibit the following:

- A. A Landscape Plot plan for the site you landscaped with before and after photographs

#### CLASS 3. CONTAINER GARDENS

- A. Display one container garden.

#### CLASS 4. ANNUALS PROJECT (4-H Plant Science Unit 3)

- A. Year 1 - 1 annual
- B. Year 2 - 2 annuals
- C. Year 3 - 3 annuals
- D. Year 4 - 4 annuals

Uniformity in color, heights, and size (as well as lack of insects or insect damage) will all be considered by the judges.

Ageratum - 3 stems

Aster - 5 blooms

Bachelor Buttons - 5 blooms

Calendula - 5 blooms

Celosia (crested) - 1 stem

Celosia (plume) - 1 stem

Cosmos - 5 blooms

Dahlia - 1 bloom

Gaillardia - 5 blooms

Gladiolus -1 spike

Marigolds - 5 blooms

Pansy - 5 blooms

Petunia - 5 blooms

Rudbeckia - 5 blooms

Salvia - 5 blooms

Snapdragons - 5 spikes

Zinnia - 3 blooms

Any other - 5 blooms or spikes