

2016

DESOTO COUNTY FAIR

4-H EXHIBIT BOOTH

ENTRY BOOKLET

Exhibit Check In

Friday, January 8, 2016

Between 5:30 PM – 6:30 PM

Desoto County Fair Grounds



Protected Under
18 U.S.C. 707

4-H COMPETITIVE EXHIBIT BOOTH

General Rules: Entry in the 4-H Competitive Booth is open to all bona-fide 4-H, FFA, or FHA members of DeSoto County. The purpose of the exhibit is to show an example of workmanship done in the youth's selected project.

ALL Fair entries **MUST** be pre-registered by Friday, **JANUARY 5, 2016**. **All entries, including foods, must be turned in on FRIDAY, JANUARY 8, 2015, between 5:30 p.m. and 6:30 p.m. at the DeSoto County Fairgrounds.** Judges will be present at entry time to judge the articles and talk to the exhibitors.

1. Entries must be the work of the person entering the article. The completed item may not be a purchased item, although parts of the item may have been purchased.
2. Exhibits must have been done since the last fair. (An exhibit shown previously may not be re-shown.)
3. Each article will be judged once, on its own merit, using the Danish system of judging.
4. All entries must be clean and in good condition.
5. **Only one (1) entry per class.** There will be no live animals in the Exhibit Booth. Live animals will have to be entered in the livestock exhibits.
6. Each exhibitor may only pre-register and enter a total of 10 items.
7. Only articles listed in the premium list will be accepted for exhibit, with ribbon awards to be given.

Entry pick up date, place and time will be announced at the Exhibit check-in. Any exhibit not claimed by the announced time will forfeit all award winnings. No entries will be picked up before this time or awards will be forfeited.

The Fair Association and the 4-H office will make all possible efforts to care for the exhibited articles, but cannot be held responsible for loss, theft, or damage.

SECTION I MECHANICAL SCIENCES

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|-------|----|--------------------------------|
| Class | 1. | Aerospace |
| | 2. | Automotive |
| | 3. | Bicycle |
| | 4. | Electrical |
| | 5. | Petroleum Power - Small Engine |
| | 6. | Woodworking |
| | 7. | Computer Science |

SECTION II PEST MANAGEMENT

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|-------|----|--|
| Class | 1. | Entomology |
| | 2. | Insects/butterflies (not limited to these) |
| | 3. | Apiary |
| | 4. | Diseases |
| | 5. | Nematodes |
| | 6. | Weeds |

SECTION III AGRICULTURAL SCIENCES

A. ANIMAL SCIENCES - (all live animals must be entered under livestock or small animal fair rules)

- Class
1. Beef
 2. Dairy and Dairy Goats
 3. Dog and other small animals
 4. Horse
 5. Poultry
 6. Rabbits
 7. Swine
 8. Meats
 9. Veterinary Science
 10. Embryology (entry/exhibit may not consist of live animals, embryos, germs, or anything requiring a warm incubator)

B. PLANT SCIENCES - General Rules: All potted plants in each exhibit must be labeled with both the common and scientific names. Labels must be easily read and understood (½" or larger). All potted ornamental plants must be apparently free of insects and diseases. Optional: Plants may be brought at time of entry drop-off.

- Class
1. Field Crops
 2. Forestry
 3. Ornamentals - All ornamental plants must meet minimum standards of a Florida No. 2 plant or better according to the Grades and Standards for Nursery Plants or representative of the variety.
 4. Floriculture - Each entry must contain at least three (3) plants of each variety represented, except rare, or exotic plants, such as orchids, bromeliads, etc. Cut flowers may be substituted for plants. Each entry of cut flowers shall consist of three (3) stems of each variety.
 5. Vegetables - The number of vegetables needed for each entry is as follows: (see Pointers for Selection on pages 9, 10, & 11.)
 6. Herbs

Beans - 1 quart	Okra - 1 quart
Beets - 6	Onions, cured - 6
Broccoli - 3 flower stems	Onions, green - 12
Brussel Sprouts - 1 quart	Parsley - 1 bunch
Cabbage - 3 heads	Peas, English - 1 pint
Cantaloupe - 3	Peas, Southern - 1 pint
Carrots - 6	Peppers - 6
Cauliflower - 2 heads	Popcorn - 12 ears
Celery - 3 stalks	Potato, Sweet or Irish - 6
Chard, Swiss - 1 bunch	Pumpkin - 1
Collards - 3 plants	Radish - 12
Corn, Sweet - 6 ears	Rutabaga - 6
Cucumbers - 6	Soybeans - 1 quart
Eggplant - 3	Spinach - 1 bunch
Endive - 1 bunch	Squash, Summer - 3
Herbs - 3 kinds	Squash, Winter - 1
Kale - 1 bunch	Strawberries - 3 pts/plants
Kohlrabi - 6	Tomato, Cherry - 15
Leek - 12	*Tomato - 6
Lettuce - 3 heads	Turnip Roots - 6
Mustard - 1 bunch	Turnip Tops - 1 bunch

SECTION IV NATURAL RESOURCES & CONSERVATION

- Class 1. Soils
2. Water
3. Wildlife
4. Air
5. Marine Science
6. Forest Ecology

SECTION V YOUTH DEVELOPMENT

- Class 1. Citizenship
2. Child Care: Career Experience
3. Growth Development: Toys
4. Management: Home, Money, Consumer Education
5. Health

SECTION VI LEADERSHIP DEVELOPMENT

- Class 1. Community Service
2. Public Speaking
3. 4-H Council
4. Junior Leaders

SECTION VII HOME FURNISHINGS

- Class 1. Major Items: fabric furnishings, bedspread, rug
2. Refinished Wooden Items
3. Fabric Accessory: pillow, wall hanging
4. Shelf, Picture Frame
5. Combination Accessory: bulletin board, decoupage, lamp, fabric covered article

SECTION VIII FOODS

A. Each exhibitor may make one (1) entry per class with a total of 4 food entries in section A. No item requiring refrigeration, warming, or additional cooking will be accepted. Recipes on a 8"x 5" card must accompany each exhibit and should be attached with the entry tag. A recipe consists of a list of ingredients and procedure used in preparation. Exhibits should be attractively arranged and securely covered with clear plastic wrap. The exhibitor will take all food items with them following judging. Use of paper or foil baking cups will not be accepted. Foods should not be made from a mix. **All exhibitors must be neat and clean in official 4-H dress to present food items to the judges.**

CLASS

AMOUNT TO PREPARE

- | | |
|-----------------------------|-------------------|
| 1. Cakes | 1 |
| 2. Cookies | 3 |
| 3. Brownies | 2 |
| 4. Pies (one or two crusts) | 1 |
| 5. Tarts (mini) | 2 |
| 6. Candies | 2 |
| 7. Breads (yeast) | 1 loaf |
| 8. Non-Yeast Breads | 1 loaf / 2 pieces |
| 9. Decorated Cakes | 1 |
| 10. Salads | 1 serving |

****No Alcoholic Beverages may be used in Food Preparation**

Part B Only the unopened jar will remain on exhibit.

CLASS

11. Food Preservation - Exhibit must consist of two (2) jars of the same product in standard, clean, quart, pint or half-pint jars. Meat and vegetables must be pressure canned. All jars must be sealed when entered. **One jar may be opened at the time of judging.** Each exhibit must be labeled on the bottom with the name of exhibitor, method and date of processing. Rings must be included
12. Syrup - Exhibit must consist of two (2) jars of the same product in standard, clean, quart, pint or half-pint jars. Meat and vegetables must be pressure canned. All jars must be sealed when entered. **One jar may be opened at the time of judging.** Each exhibit must be labeled on the bottom with the name of exhibitor, method and date of processing. Rings must be included
13. Jam, Jellies, Marmalade, Preserves - Exhibit must consist of two jars of the same product in standard pint or half-pint jars. Jars must be sealed when entered. Paraffin is not acceptable. Each exhibit must be labeled on the bottom with the name of exhibitor, method and date of processing.
14. DEHYDRATION - **Exhibit must consist of one half-pint Ziploc bags of the same product.** Each exhibitor may enter a total of two exhibits from the class choices. However, an exhibitor may **not** enter more than one exhibit in each of the categories.
- Class 1. Vegetable
 - 2. Fruit
 - 3. Meat
 - 4. Herb

SECTION IX HOME ENVIRONMENT

- Class 1. Floor plan with color swatches, Drawn on Graph paper and mounted on ½ sheet of poster-board.

SECTION X CLOTHING - Each exhibitor may enter **two** articles in Class 1, 2, or 3, but all must be entered in one class (either beginning, intermediate or advanced).

- Class 1. Beginning: simple article (non-zipper)
2. Intermediate: shirt, pants with waist band, jumper
3. Advanced: tailored, plaid, velvet
4. Batik, tie-dyed, jewelry, fabric accessories
5. Special Interest Project: recycled garment, backpack, horse or cow blanket, etc.

SECTION XI NEEDLE ARTS

- Class 1. Knitted Articles

2. Crocheted Articles
3. Embroidery
4. Crewel
5. Needlepoint
6. Applique
7. Quilting
8. Latch Hook
9. Patchwork Article
10. Trapunto
11. Soft Sculpture
12. Plastic Canvas

SECTION XII CREATIVE ARTS

**** May only enter one item per class, No Exceptions**

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|-------|---|
| Class | 1. Two dimensional Art: drawing, painting, printing |
| | 2. Three dimensional Art: ex. soap, clay, bread dough |
| | 3. Wood and/or Paper |
| | 4. Ceramic/Pottery |
| | 5. Fiber/Fabric ex. string art, braiding, macrame |
| | 6. Leather Article |
| | 7. Mosaics: two or three dimensional using tile, glass, stone, natural materials, shells |
| | 8. Colonial Skills |
| | 9. Metal Arts |
| | 10. Model Building |
| | 11. Holiday: Exhibits may consist of decorations made for Christmas, Thanksgiving, Easter, etc. |
| | 12. Recycled Crafts: must be made from at least 80% recycled materials |
| | 13. Jewelry |

SECTION XIII RECREATION

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|-------|---------------------|
| Class | 1. Hobby Collection |
|-------|---------------------|

SECTION XIV PHOTOGRAPHY - (prints and negatives or slides may be entered in either black and white or color) all photos must have a hook for hanging on the back or they **will not be displayed.** **All entries must follow County Events rules for this section.**

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|-------|--|
| Class | 1. A series of photos showing a picture story: before and after <u>or</u> "how to do it" steps, 5-10 pictures in an album. Maximum size for the mounted series is 6"X 20". |
| | 2. Individual pictures that say "This is 4-H". Maximum size for a single photo is 8" x 10", not including mounting. Mounted photos may measure 12" x 14". |
| | 3. Artistic (8" x 10" minimum, matted or framed) <ul style="list-style-type: none"> A - Nature B - Subjects C - Historical D - Thick Pictures E - Miscellaneous |
| | 4. Home Processing |

SECTION XV SAFETY

- Class
1. Hunter Safety
 2. Automotive
 3. Home
 4. Boat
 5. Bicycle
 6. Farm (tractor, pesticide, etc.)

SECTION XVI POSTERS - General Rules: Any exhibit that can actually be made and/or entered in another section is **not** allowed in the poster category. The poster category is for entries in areas such as leadership, citizenship, etc. Each exhibitor may enter only two (2) posters total.

**** All poster entries must have a sturdy, useable hanger on the back of the poster or it will not be displayed**

POINTERS FOR SELECTING VEGETABLES FOR EXHIBIT

BEANS, SNAP - Remove injured or discolored pods, and select long straight specimens of the same size, and color. Young pods preferred with seed 1/4 to 1/2 mature size. Arrange in orderly manner in container. Do not wash.

BEANS, LIMA - The pods should be well filled. Uniformity in size, shape, and color and uniformity of development are important for either shelled or unshelled beans.

BEETS, BUNCHED; CARROTS, BUNCHED; TURNIPS, BUNCHED - (Select specimens 2 to 3 inches in diameter.) - If tops are good, leave them on. Remove dirty, discolored or injured leaves. Tenderness and color both interior and exterior, are very important. Very large roots are often coarse and woody. Tie tightly in bunches of 6. Wash thoroughly, but do not scrub. Do not cut taproot.

BEETS, TOPPED; CARROTS, TOPPED; TURNIPS, TOPPED - If poor quality, remove 1/2" above brown. Wash thoroughly.

BROCCOLI - Cut stem as far below head as it is tender and succulent.

CABBAGE - Trim all outer leaves but 2 or 3. Three to five pounds heads usually have best quality.

CABBAGE, CHINESE - Remove all discolored and coarse outer leaves.

CANTALOUPE (Muskmelon) - Select a specimen as nearly mature as possible. It should be free of dirt, be medium size, well-shaped and netted. Clean, but do not wash.

CARROTS (see beets) - Select specimens of a good bright color, avoiding those that are greenish or pale yellow in color. They should be 1 to 1 1/2" in diameter.

CAULIFLOWER - Cut stems allowing 4 to 6 inches to remain. Trim leaves 1 inch above the curd (flower).

CELERY - Remove discolored outer stems.

COLLARDS - Select three (3) perfect, tender plants and tie together at base. Preference will be given to well developed plants.

CUCUMBERS, SLICING - Select uniform, straight, well-shaped specimens that are full grown but not mature enough to show any yellow color.

CUCUMBERS, PICKLING - Same as slicing except less than 3 inches long for small pickles and 3-5 inches long for dill pickles.

EGGPLANT - Select specimens that are smooth and free from bronzing, full-grown, but not mature. Wipe clean; do not wash.

ENDIVE - Cut roots from plants just below the crown. Wash and remove discolored and injured leaves. Select plants with leaves as uniformly curled as possible.

KOHLRABI - Remove roots just below enlarged stem. Let 4 to 6 upper leaves remain. Tie in bunch of 6.

LETTUCE, HEAD - Remove all discolored or injured leaves. Remove roots just below each head.

ONIONS, CURED - Remove roots 1/4" below base. Remove dirty, ragged outer scales only. Remove top well above top of bulb. Do not mix varieties.

ONIONS, GREEN - Do not remove roots. Trim tops lightly to even lengths. Tie in bunches of 12. Wash thoroughly. Green onions must be less than 2" in diameter.

PEAS - Leave in pods. Select full-grown, tender pods. Sort out all discolored injured pods.

PEPPERS, BELL - Select full-grown green specimens. They should be large, smooth and thick-mated with the same number of lobes.

PEPPERS, PIMENTO - Use smooth specimens fully colored.

POTATOES, IRISH - Select only medium-sized and uniform specimens. They should be free from insect and insect damage, bruises, and cuts. Clean, but do not wash.

POTATOES, SWEET - Same as Irish Potatoes. Select well-shaped, mature specimens. Clean, but do not wash.

PUMPKIN - Select mature specimen with stem attached. Brush dirt from specimen. Do not wash.

RADISHES - Grade for size, shape, and color. Wash thoroughly and tie in bunch of 12.

SPINACH, MUSTARD, LEAF LETTUCE, KALE, PARSLEY - Cut entire plant just below crown. Remove discolored and injured leaves. Wash thoroughly. Tie in bunches 3 inches in diameter at tie.

SQUASH, SUMMER - Select immature specimens with stem attached. May be washed.

SQUASH, WINTER - Select mature specimens with stems attached. Do not wash.

SWEET CORN - Harvest well-filled ears in milk stage. Do not pull husks from tips. Allow short shank and husk to remain intact.

TOMATOES - Tomatoes should be smooth and free from cracks, spots, or other blemishes and with the least possible green area around the stem end. Do not be much influenced by the size of the fruit, as the smoothness is of greater importance. Care should be taken to see that the fruits are not over-ripe, which often happen when selections are made too long prior to the time judging is done. Place on plates with blossom-ends up. Remove stems.