



**Junior Exhibit Hall Superintendents:
Lori Ripp 608-849-4519; Judy Smith**

JUNIOR CLASSES - DANISH JUDGING

All exhibitors in the Junior Fair division shall be a member of an organized youth organization under adult supervision.

1. **JR EXHIBIT HALL CHECK-IN:** Entry tags should be picked up in the fair office prior to exhibit drop off. All exhibits in the Jr. Exhibit Hall must be received between 4pm-8pm on Wednesday evening or Thursday from Noon until 6pm during fair week. Foods, Berries and Fresh Cut Flowers/Arrangements will be the only exceptions to this rule; they must be checked in on Friday morning from 7:30am until 8:30am to be in place for judging. No late entries will be accepted after 8:30am.
2. Judging starts Friday morning at 9am.
3. Exhibits may not be removed from the fairgrounds before 4pm on Sunday. Violators will forfeit premiums.
4. All exhibits must be removed from the fairgrounds between 4pm and 6pm Sunday of the fair unless other arrangements are made with the superintendent prior to the show.
5. Exhibitors must be between the ages of 9-20 years old as of January 1st of current fair year. Exception in department 17J – Exploring & Cloverbuds and 26J - Clothing | Class C – Clothing Revue only.
6. All ages determined as of January 1st of current fair year.
7. Judging questions and concerns will be addressed by judges on Friday from 9am to 2pm. Livestock show questions will be addressed during the show. Judges decisions are final.

*****NOTICE: PLEASE ONLY ONE ENTRY PER LOT FOR ALL DEPARTMENTS IN THE JUNIOR EXHIBIT HALL.**

DEPARTMENT 25J FOODS AND NUTRITION

Only 1 Entry per Lot per Exhibitor

- I. All exhibits must be prepared by the exhibitor.
- II. Baked goods must be presented on a 5 inch paper plate in a plastic bag, with the entry tag attached.
- III. Baked goods may be brought to the Jr. Exhibit Hall starting at 7:30am Friday and must be in place by 8:30am Friday.
- IV. All food will be disposed of by fair officials on Sunday at 4pm. No food will be reclaimed, only tags with ribbons.
- V. No prepackaged mixes.



- VI. Class names correspond with 4-H Project Literature available at UWEX-Columbia County.
- VII. All dried and preserved foods must have a label giving the following information:
 - a. Name of product
 - b. Date processed
 - c. Process method
 - d. Process time
- VIII. Cake decorating forms may be used instead of real cake. Cakes made with forms will be returned if stated on the attached entry tag.
- IX. Food preservation exhibits **MUST** be prepared after last year's fair. If jars are opened during judging, food **MUST** be disposed of.
- X. When using a paper plate for entry display, staple entry tag to the plate only.

Premiums: \$2.00, \$1.75, \$1.50, \$1.25

CLASS A - AGE 9-12

CLASS B - AGE 13 and older

Six Easy Bites

Lot #

- 1. 3 Drop Cookies with recipe
- 2. 3 Molded Cookies with recipe
- 3. 3 Bar Cookies with recipe
- 4. Mama Mia Pizza Pocket
- 5. 2 Granola Bars (2"x2" squares)
- 6. 2 Homemade Brownies (2"x2" squares)
- 7. 2 Homemade Brownies Frosted (2"X2" squares)
- 8. 1 Micro-Stuffed Potato
- 9. 3 Colossal Chocolate Crunch Cookies
- 10. 3 Mystery Muffins
- 11. Fruit plate, 5 kinds of fruit (1 serving)
- 12. Poster depicting a Healthy Meal with explanation
- 13. Any experiment from the 4-H Foods & Nutrition book.

Tasty Tidbits

Lot #

- 14. Arrangement of an assortment of 5 different vegetables around a container of homemade low fat dip. (bring recipe)
- 15. Marinated vegetable salad (1 serving)
- 16. Nachos (make your own tortilla chips)
- 17. Cocoa Mix (bring mix to make 1 serving)
- 18. Baking Better Batters-Cake Comparison (bring 4 corner square of each; (1) made w/oil and (2) made w/ applesauce)



19. Twisty Pretzels
20. 2 Baking Powder Biscuits
21. Easy Cheesy Lasagna (1 serving)
22. It's So Easy; One dish meal (1 serving)
23. Make your own Yogurt
24. Going Bananas (banana chips)
25. Learning game
26. Any experiment from the book
27. Poster depicting a life skill from the book

You're the Chef

Lot #

28. Quick Bread (1/2 small loaf including heel-small)
29. Yeast Bread (1/2 small loaf including heel-small)
30. Dried Fruit or Vegetable (see rule VI)
31. Canned Fruit (see rule VI)
32. Make Your Own Casserole –1 single serving
33. Do a Stir Fry
34. Breadsticks For a Crowd - 3 Breadsticks
35. Roll-Up Fruit Leather
36. Jiffy Jam (see rule VI)
37. Pucker-Up Pickles (see rule VI)
38. Any experiment from the book
39. Poster depicting an activity or life skill from the book

Foodworks

Lot #

40. Any Yeast Bread (1 Loaf)
41. Any Yeast Roll (3) (Dinner or sweet)
42. 5" Pie Crust (1 rolled crust)
43. Any Fruit Pie (no canned pie filling) in 5" pie tin
44. Jelly Jamboree (without pectin) (see rule VI)
45. Canned Vegetable (see rule VI)
46. Beef Jerky
47. International Food
48. Any experiment from the book
49. Poster depicting an activity or life skill from the book
50. Poster displaying 5 different types of pasta and their uses
51. Gluten-free cookies/bars
52. Gluten-free bread
53. Sugar-free cookies/bars
54. Sugar-free bread
55. Any other baked item



Exploring the Pyramid

Lot

56. "Almost a Pyramid Sundae" (1 serving)
57. "Letter Pretzels" (plate of 3)
58. Small Vegetable Salad (1 serving)
59. Small Fruit Salad (1 serving)
60. Small Vegetable plate w/ refried bean dip 1 serving
61. Small Vegetable plate w/ yogurt-curry dip 1 serving
62. Small Vegetable plate w/ vegetable dip 1 serving
63. Peanut butter roll-ups, 3 on a plate
64. Tortilla roll-ups, 3 on a plate
65. Homemade cottage cheese served with fruit or crackers
66. Design your own cereal and package. Complete nutrition label must be on the package.
67. Meat roll-ups, 3 on a plate
68. Bottle biology display (may bring the actual display complete with backdrop, plants, photo, etc.)
69. Food journal, Show 7. Using the "Food Recall" form. Include a summary page. May include pictures, etc.

Cake Decorating

Lot

70. Decorated Cake
71. 3 Decorated Cookies
72. 3 Decorated Cupcakes
73. Decorated Birthday Cake
74. Any other Decorated Special Occasion Cake
75. Lodi Fair cake Decorated
76. Any other Decorated Food

Food Preservation

- I. All exhibits must be prepared since last year's fair.
- II. All food will be disposed of by fair officials on Sunday at 4pm. No food will be reclaimed.
- III. All exhibits must have a label on the jar giving the following information:
 - a. Name of product
 - b. Date canned
 - c. Process method
 - d. Process time

Lot

77. Canned Tomatoes, juice
78. Canned Tomatoes, whole



- 79. Canned Corn
- 80. Canned Beans
- 81. Canned Beets
- 82. Canned Peas
- 83. Any other canned vegetable
- 84. Canned Applesauce
- 85. Canned Rhubarb
- 86. Canned Pears
- 87. Canned Peaches
- 88. Any other canned fruit
- 89. Cooked jam, any variety
- 90. Cooked jelly, any variety
- 91. Pickles, any kind
- 92. Maple syrup
- 93. Maple sugar