

Wednesday afternoon & night, July 4th

ESTILL COUNTY OPEN/YOUTH BEEF CATTLE SHOW

4:00 P.M. Un-Haltered Cattle Judged
5-6:30 P.M. Enter beef cattle (must be accompanied by health certificate)
6:30 P.M. Estill County Open/Youth Beef Cattle Show (*Classes will be shown in the order as listed.*)

(DIVISIONS A, B & C) Admission: \$10 for ages 3 and up.

Committee: Fred Brown II, Jason Crowe, Lois Crowe, Eli Haskell, Stuart Goolman, Hannah Parks, Hunter Parks, Kenneth Rice, Chris Rogers, Shawn Singer, Jamie Waddle, Eric Baker, Advisor; Isaac Hollon, Advisor; and Lynn Miller, Advisor.

Rules:

1. The committee may combine classes if there are less than two exhibitors exhibiting less than 3 animals.
2. All 4-H exhibitors must have completed the 6 hours of livestock education and show proof.
3. Youth cattle must be registered in youth's name.
4. Youth classes will be open to **Estill County youth only**.
5. Any exhibitor wishing to change classes after registration must show registration.
6. Any bull over 1 year old must have a nose ring.
7. All animals must be halter broken and under control of the exhibitor.
8. Any breed with 10 or more head will be given their own breed class.
9. In order for cattle to enter a breed class, animals must have registration papers; otherwise, they will be considered commercial.
10. Fair Board will not be responsible for accidents as per KRS 247-401 -KRS 247-4029
11. No generators allowed in pavilion area. No spectators allowed in the show ring.
12. NO SMOKING IN THE BARN.

Open Class Prize Money:

1st place \$25; 2nd place \$20; 3rd place \$15; 4th place \$10
Prizes may increase until show day pending additional sponsors.
\$100 & Buckle to each Supreme Grand Champion (bull, heifer, steer)
Buckle to each Reserve Supreme Champion (bull, heifer, steer)
\$25 to each Breed Champion (bulls & heifers)
All 1st Place Winners will participate

Youth Class Prize Money: (Estill County Youth Only)

1st place \$12; 2nd place \$7 and 3rd place \$5

Supreme Grand Champion Sponsors:

Singer Cattle Company (Buckles)
Mountain View Veterinary Services (Bull)
Triple C Farm (Heifer)
Southern States, Richmond Branch (Steer)

General Sponsors:

Genetics Plus, LLC/ABS
Tri-County Fertilizer & Feed
D & J Hardware
Singer Cattle Company
CCR Farm & Feed Supply
Goolman Farm
Meade's Do-It Center
Estill County FFA
Champion Show Supply

Champion Show Supply will be set up on grounds during beef show.

Wednesday afternoon, July 4th

ESTILL COUNTY UNHALTERED CATTLE SHOW

Judging at 4:00 p.m.

Open to Estill County Residents Only. These classes are for animals not shown in haltered classes. The animals will be shown on the trailer. Prizes will be a \$50 gift card per class.

1. 2 (Two) Years Old & Under - Female
2. Over 2 (Two) Years Old - Female
3. Bull - Any Age

Wednesday night, July 4th

ESTILL COUNTY 4-H & FFA SHOWMANSHIP

Showmanship starts at 6:00 p.m.

Open to Estill County 4-H and FFA members carrying beef as a project or enterprise. Entrants must use their own animal and must have done over 50% of the grooming of the animal. Judging is based on the grooming and training of the animals and the member's ability to show the animal to its best advantage. Members are responsible for making entry in this class.

1. Novice Showmanship Class - Each participant will receive a Susan B. Anthony Dollar
2. 4-H Jr. Showmanship Class - Halter
3. 4-H Sr. Showmanship Class - Halter
4. FFA Jr. Showmanship Class - Halter
5. FFA Sr. Showmanship Class - Halter

Wednesday night, July 4th

ESTILL COUNTY 4-H & FFA BEEF HERDSMAN AWARD CLASSES

5:00 P.M. The Fair Building will be available to receive animals
Registration for 4-H or FFA Beef Herdsman Award

Class Prize Money: 1st place \$10; 2nd place \$7; 3rd place \$4 (*Not on the Danish System*)

1. 4-H Herdsman Award
2. FFA Herdsman Award

Wednesday night, July 4th

OPEN SHOWMANSHIP

1. Novice Showmanship Class—Each participant will receive a Susan B. Anthony Dollar.
2. Jr. Showmanship Class- \$25 & Prize
3. Sr. Showmanship Class - \$25 & Prize
4. "Seasoned" Showmanship Class
(Anyone 40 years of age or over) - \$50

834. Food Photography

MONDAY MORNING/AFTERNOON, JULY 2, 2018
DIVISION A 10:00am-7pm

4-H Foods 800's

Rules:

- A. Entries are to be made using recipes specified in the class description. All recipes can be found at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Choose Baked Products under 4-H Related Events/Activities or you may contact the Extension Office for a copy. These recipes are state fair eligible (Classes marked with an *).
- B. All entries must be on a paper plate and in ziplock bag. Cake may be covered with plastic wrap and on cake plate.
- C. One item or slice (cake, bread) must be left after judging. The rest may be taken.

Muffins

- *800. 3 Oatmeal Muffins *801. 3 Cheese Muffins

Biscuits

- *802. 3 Rolled Biscuits
*803. 3 Scones (raisins may be substituted for dried cranberries)

Quick Breads

- *804. 3 Cornmeal Muffins
*805. 3 pieces of Coffee Cake w/Topping (Nuts are optional)

Cookies

- *806. 3 Chewy Granola Bars (this recipe is gluten-free)
*807. 3 Brownies (Nuts are optional)
*808. 3 Snickerdoodle Cookies

Cakes

- *809. Half of one 8" or 9" layer Rich Chocolate Cake (no icing)
*810. Half of one 8" or 9" layer Carrot or Zucchini Cake (no icing)
*811. ¼ of a Basic Chiffon Cake (Do not use variations)

Pies

*812. One whole Double Crust Apple Pie (Leave pie in the disposable pie pan and place all in a zip-type plastic bag. May use spice variation if desired.)

Yeast Breads

- *813. 3 Cinnamon Twists (no icing)
*814. 3 Soft Pretzels (Use any one topping listed)
*815. One loaf Oatmeal Bread

Bread Made in a Bread Machine

*816. One loaf Honey Whole Wheat Bread made in a bread machine. May be a 1-pound, 1 ½-pound, or 2-pound loaf.

Candy

*817. 3 pieces Classic Chocolate Fudge (size: about one inch square) (Nuts are optional)

Other Baking

818. ½ cake - iced 819. Decorated cake
820. Plate of 3-2" square cornbread
821. 3 pieces of peanut butter candy
822. 3 pieces of chocolate candy
823. Loaf of sweet bread (nut or fruit)
824. ½ quick bread loaf (fruit)
825. ½ quick bread loaf (zucchini)
826. ½ loaf yeast breads for entertaining (fancy shapes, cheese bread, pull-apart bread)

Plate of 3:

827. Sugar Cookies 828. Peanut Butter Cookies
829. Chocolate Chip Cookies 830. Chocolate No-Bake Cookies
831. Oatmeal Cookies 832. Other Cookies
833. Miscellaneous Baked Items

MONDAY MORNING/AFTERNOON, JULY 2, 2018
DIVISION A 10:00am-7pm

4-H Canning & Food Preservation 900's

Rules:

- A. Entries are to be made using recipes found in the 2018 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Choose Dried & Canned Products under Related 4-H Events/Activities or contact your County Extension Agent for 4-H Youth Development
- B. Canned entries must be prepared from raw produce. Re-canning of commercially processed foods is not permitted.
- C. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
- D. Jars, must be clear, clean STANDARD jars specifically designed for home canning. If mayonnaise or similar non-standard jars are used, the product will not be judged or awarded a premium.
- E. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
- F. For Dried Fruit: Label created by the member listing the product and date packaged.

Drying:

*900. Dried Apples
Dry apples according to the instructions in the 2018 Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. Size of the container is not being judged. Publication HE 3-501 may be helpful: <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf>

Canning

*901. Salsa (Pint Jar or Smaller) canned using a boiling water canner. Use the recipe in the 2018 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is ½ inch. Publications Home Canning Salsa (FCS3-581) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf>. Home Canning Tomatoes and Tomato Products (FCS3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to Home Canning: http://nchfp.uga.edu/publications/publications_usda.html may be helpful.

*902. Dill Pickles (Pint Jar or Smaller) canned using a boiling water canner. Use the recipe in the 2018 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles is ½ inch. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf> and USDA Complete Guide to Home Canning: http://nchfp.uga.edu/publications/publications_usda.html may be helpful.

*903. Strawberry Jam (half pint or smaller jar) canned using a boiling water canner. Use the recipe in the 2018 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for jam is ¼ inch. Write the type of fruit used on the canning label. Publications FCS3-579 at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf> and USDA Complete Guide to Home Canning: http://nchfp.uga.edu/publications/publications_usda.html may be helpful. Refrigerator and freezer jams are not appropriate for this class.

*904. Green Beans (One pint) canned using a pressure canner. Use the recipe in the 2018 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Specify "raw pack" or "hot pack". The USDA recommended headspace for green beans is 1 inch. Publication FCS3-583 Home Canning Vegetables (<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf>) and USDA Complete Guide to Home Canning http://nchfp.uga.edu/publications/publications_usda.html may be helpful.