



MONDAY AFTERNOON, JUNE 30, 2014 - 12 NOON - 4 P.M.
TUESDAY MORNING / AFTERNOON, JULY 1, 2014 - 10 A.M. - 6 P.M.

DIVISION A - 4-H ECOLOGY & NATURAL RESOURCES

4-H ECOLOGY & NATURAL RESOURCES - DIVISION A

Committee: Tony Belcher, Chairperson

***900. First year project** - (Up to three 9"x13" official cardboard boxes, or up to two 18"x24" wooden boxes, with minimum of 25 insects, maximum 50 insects, from at least four orders. Identification beyond order not necessary. All specimens must have date and locality label.)

***901. Second year project** - (Up to three 9"x13" official cardboard boxes, or up to two 18"x24" wooden boxes, with minimum of eight orders and not less than 50 insects, nor more than 100 insects.) Half of the insects should be identified with a common name.

***902. Third year project** - (Three 9"x13" official cardboard boxes, or two 18"x24" wooden boxes, with a minimum of 10 orders and 100 insects, a maximum of 150 insects.)

***903. Fourth year project** - (Three 9"x13" official cardboard boxes, or two 18"x24" wooden boxes, with minimum of 12 orders and 150 insects, no maximum). An additional cardboard or wooden box with an example of insect damage, the stage of the insect causing the damage and any other stage of the insect that helps identify the problem. Include information in the display that tells how the insect is controlled. Life cycle of two insects may be displayed if desired.

***904. Fifth year project** - (May be repeated for successive years of eligibility but must be a different exhibit. No exhibit that has been judged in any previous state fair may be entered.) Any type of display that pertains to experiences beyond those of previous projects. Special collections of native and/or exotic butterflies, beetles to some other insect order; a study in depth of one insect or small group of insects; a display of insect camouflage; a display of plastic embedded insects; a collection of insect larvae and nymphs are examples. Charts, photographs, models or any other visual aids may be used. 4-Hers are encouraged to write a short (1 or 2 paragraphs) statement developing the theme of their fifth year display.

HONEY CLASSES

Rules:

1. Honey shows better in oval flat sided to square clear glass container except wide-mouth mason jars or wide-mouth honey jars may be used in class 909.

2. Fill jars to within 1/2 inch of top. Note: Two (2) jars must be submitted.

*905. Two (2) one pound containers of white extract honey

*906. Two (2) one pound containers of light amber extracted honey

*907. Two (2) one pound containers of amber extracted honey

*908. Two (2) one pound containers of dark amber extracted honey

*909. Two (2) wide mouth quart jars of chunk honey, any color

910. Miscellaneous (Ecology & Natural Resources)



TUESDAY MORNING / AFTERNOON, JULY 1, 2014 - 10 A.M. - 6 P.M.

DIVISION A - 4-H FOODS

4-H FOODS - DIVISION A

Committee: Carol Alcorn, Chairperson; Sherry Eldridge

Rules:

A. All entries must be on a paper plate and in ziplock bag. Cake may be covered with plastic wrap and on cake plate.

B. Recipes for state fair eligible categories (marked with an *) available at the Extension Office.

C. The overall 3 yeast bread winners (4-H and adult) will receive merchandise award items from RED STAR®. All food category exhibitors will receive a yeast coupon.

Level A: Use recipes in Six Easy Bites Project Book or recipe specified below:

*1000. Three Colossal cookies (pg. 34) (size of cookies: cookies may be 1/4 cup portions as specified in the recipe or 1/8 cup portions which produce smaller cookies) (nuts may be left out)

*1001. Three brownies using recipe on p. 22 (make each brownie a 2" square-no corner pieces)

*1002. Three chocolate chip muffins (pg. 36) (use recipe at www.Kentucky4-H.org under "State Fair Recipes.")

*1003. Three 1"x2" granola bars (pg. 14)

*1004. Three cornmeal muffins (use recipe at www.Kentucky4-H.org under "State Fair Recipes")

Level B: Use recipes in Tasty Tidbits Project Book or recipe specified below:

*1005. One 8" round layer chocolate cake, made with oil, no icing (pg. 32)

*1006. Three pretzels (may be rolled, twisted, or curved) (pg. 34)

*1007. Three rolled baking powder biscuits (pg. 38) (Do not use the Australian biscuit recipe.) Use 2" cutter.

*1008. Three scones-may substitute raisins for cranberries (use recipe at www.Kentucky4-H.org under "State Fair Recipes".)

*1009. Three whole wheat muffins or bran muffins (use recipe at www.Kentucky4-H.org under "State Fair Recipes".)

Level C: Use recipes in You're the Chef Project Book or recipe specified below:

*1010. One-half loaf banana bread (pg. 18)

*1011. One yeast bread product creatively shaped into an object such as a teddy bear, flower, animal, toy, etc. (use recipe at www.Kentucky4-H.org under "State Fair Recipes")

*1012. Three breadsticks (not twisted) (pg. 34)

*1013. Three whole wheat yeast rolls (use recipe at www.Kentucky4-H.org under "State Fair Recipes".)

Level D: Use recipes in Foodworks Project Book or recipe specified below:

*1014. One whole, double crust apple pie (pg. 32) Leave pie in the disposable pie pan and place all in a zip-type plastic bag.)

*1015. One-half apple cake (use recipe at www.Kentucky4-H.org under "State Fair Recipes")

*1016. Catered Dish: Prepare one dish which can be included in the menu for an event or occasion you plan to cater (pg. 46-47, Level D: Foodworks project book). Select a product which can be prepared in advance and does not require refrigeration. For the fair, prepare a sample of the product (2 servings is enough) and place it in a re-closeable, zip-type bag. Attach the recipe used, a description of the type of occasion being catered, and a menu of all foods to be served at the event. Write this information on 8.5"x11" paper and attach it to the sample.

*1017. Brownie Experiment: Exhibit is made up of three parts: 1) Two brownies using the original recipe, 2) Two brownies altered to make a healthier product and 3) Comparison Report (use the recipes at www.Kentucky4-H.org, under "State Fair Recipes"). Make one batch of brownies using the original recipe. Make a second batch of brownies using one of the altered recipes. Make brownies 2" squares. Label the bag of brownies made by the original recipe as "Original" and the bag of those made from the altered recipe as "Altered-Moderate Fat" or "Altered-Low Fat". Use the Altered Brownie Comparison Report (available at <http://www2.ca.uky.edu/4-h/family-consumer-science/food-nutrition> or ask county 4-H Agent for a copy) to analyze the brownies. Place the two bags of brownies into a larger re-closeable bag, insert the comparison report and close the bag.

Other Baking

1018. 1/2 cake - iced

1020. Plate of 3-2" square cornbread

1022. 3 pieces of peanut butter candy

1024. Loaf of sweet bread (nut or fruit)

1026.

1019. Decorated cake

1021. Plate of 3 sweet muffins with fruit

1023. 3 pieces of chocolate candy

1025. 1/2 quick bread loaf (fruit)