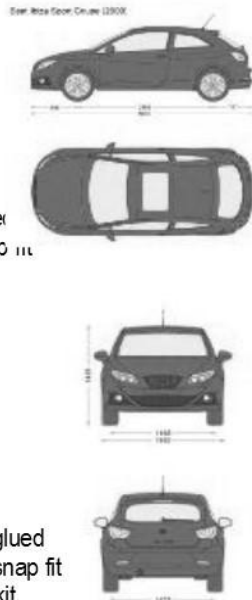


Traditional Exhibits that can be entered for Florence County Kids: ages 7—18, grades 1st—12th

- 24.....E.....6.....Repaired, refinished or constructed article for use on the farm
- 24.....E.....7.....Repaired, refinished or constructed article for use outdoors
- 24.....E.....8.....Tools and supplies for home, identified and uses identified
- 24.....E.....9.....Any other handyman project not listed

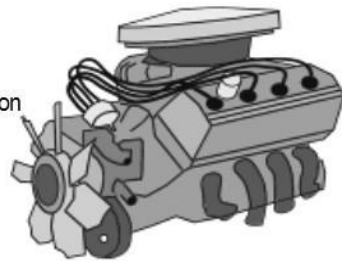
CLASS F — SCALE MODELS

- 24.....F.....1.....Agricultural item built from kit - glued
- 24.....F.....2.....Agricultural item built from kit - snap fit
- 24.....F.....3.....Agricultural item built without a kit
- 24.....F.....4.....Boat, ship, etc. built from kit - glued
- 24.....F.....5.....Boat, ship, etc. built from kit - snap fit
- 24.....F.....6.....Boat, ship, etc. built without a kit
- 24.....F.....7.....Engines, railroad cars, etc. built from - kit glue
- 24.....F.....8.....Engines, railroad cars, etc. built from kit - snap fit
- 24.....F.....9.....Engines, railroad cars, etc. built without a kit
- 24.....F.....10.....Home, barn, etc. built from kit - glued
- 24.....F.....11.....Home, barn, etc. built from kit - snap fit
- 24.....F.....12.....Home, barn, etc. built without a kit
- 24.....F.....13.....Military vehicle built from kit - glued
- 24.....F.....14.....Military vehicle built from kit - snap fit
- 24.....F.....15.....Military vehicle built without a kit
- 24.....F.....16.....Scale model placed in setting
- 24.....F.....17.....Scrapbook steps in building
- 24.....F.....18.....Semi, truck, car or motorcycle built from kit - glued
- 24.....F.....19.....Semi, truck, car or motorcycle built from kit - snap fit
- 24.....F.....20.....Semi, truck, car or motorcycle built without a kit
- 24.....F.....21.....Any other scale model project not listed



CLASS G — SMALL ENGINES

- 24.....G.....1.....Carburetor parts, identify functions
- 24.....G.....2.....Complete small engine, labeling all external parts
- 24.....G.....3.....Events in 2-cycle engine
- 24.....G.....4.....Events in 4-cycle engine
- 24.....G.....5.....Model of a four-cycle engine
- 24.....G.....6.....Plan of ignition, fuel or lube
- 24.....G.....7.....Preparing a small engine - off-season
- 24.....G.....8.....Previous maintenance, 2 cycle
- 24.....G.....9.....Safety poster chain saw use
- 24.....G.....10.....Small engine parts, identified
- 24.....G.....11.....Small engine safety poster
- 24.....G.....12.....Small engine safety poster
- 24.....G.....13.....Steps in small engine service
- 24.....G.....14.....Worn or faulty engine parts
- 24.....G.....15.....Any other small engine project not listed



CLASS H — SNOWMOBILES

- 24.....H.....1.....Poster or display on snowmobile clothing
- 24.....H.....2.....Poster or display on snowmobile first aid
- 24.....H.....3.....Poster or display on snowmobile maintenance
- 24.....H.....4.....Poster or display on snowmobile safety
- 24.....H.....5.....Poster or display on the internal parts of a snowmobile
- 24.....H.....6.....Poster or display showing correct steps in off-season storage of snowmobile
- 24.....H.....7.....Poster or display showing trail marking symbols
- 24.....H.....8.....Any other snowmobile project not listed

CLASS I — TRACTOR

- 24.....I.....1.....Display board showing different kinds of nuts, bolts, screws, rivets, and other fasteners used on farm machinery
- 24.....I.....1.....Display tractor records and operating costs
- 24.....I.....1.....Model tractor
- 24.....I.....1.....Mounted exhibit of used engine parts, labeled, with written explanation of the cause of wear or damage
- 24.....I.....1.....Poster explaining tractor safety
- 24.....I.....1.....Poster showing tractor operation or maintenance
- 24.....I.....1.....Poster, describe or illustrations of the history of tractors
- 24.....I.....1.....Any other tractor exhibit not listed above

DEPARTMENT 25: FOODS AND NUTRITION

- ◆ All bakery items shall be "from scratch," not from a mix, nor from machines.
- ◆ No items that require refrigeration will be permitted.
- ◆ No recipe may include a mix unless otherwise noted
- ◆ Nuts and raisins are allowed, but the entry must clearly state that they are in the recipe
- ◆ Please be aware that judging is based on more than taste testing. Food Standards, such as appearance and texture, may be used for judging as well
- ◆ Posters should be size appropriate for display with maximum size of 14"x22"
- ◆ Premiums for Beginning Baker:
 - 1st place: \$2.00; 2nd place: \$1.75; 3rd place: \$1.50; 4th place: \$1.25
- ◆ Premiums for Intermediate Baker & Educational/Informational Projects:
 - 1st place: \$2.50; 2nd place: \$2.25; 3rd place: \$2.00; 4th place: \$1.75
- ◆ Premiums for Advanced Baker, Food Preservation & Decorated Bakery:
 - 1st place: \$3.00; 2nd place: \$2.75; 3rd place: \$2.50; 4th place: \$2.25

CLASS A — BEGINNING BAKER (1-2 YEARS BAKING EXPERIENCE)

- 25.....A.....1.....Bar cookies (4)
- 25.....A.....2.....Chocolate brownies, no frosting
- 25.....A.....3.....Drop cookies (4)
- 25.....A.....4.....Fruit snack (3-5 arranged)
- 25.....A.....5.....Muffins (4)
- 25.....A.....6.....My favorite recipe
- 25.....A.....7.....No bake cookies (4)
- 25.....A.....8.....Quick bread
- 25.....A.....9.....Quick bread coffee cake
- 25.....A.....10.....Vegetable snack (3-5 types)
- 25.....A.....11.....Any other food not listed, identified



CLASS B — INTERMEDIATE BAKER (3-4 YEARS BAKING EXPERIENCE)

- 25.....B.....1.....Bar cookies (4)
- 25.....B.....2.....Cake, not frosted
- 25.....B.....3.....Chocolate brownies, no frosting
- 25.....B.....4.....Decorated cupcakes (3)
- 25.....B.....5.....Drop biscuits (4)
- 25.....B.....6.....Drop cookies (4)
- 25.....B.....7.....Homemade snack
- 25.....B.....8.....Low fat dessert
- 25.....B.....9.....Menu 1 day, food pyramid rule
- 25.....B.....10.....Muffins (4)
- 25.....B.....11.....My favorite recipe
- 25.....B.....12.....No bake cookies (4)
- 25.....B.....13.....Quick bread
- 25.....B.....14.....Rolled sugar cookies, not decorated
- 25.....B.....15.....White bread (not machine made)
- 25.....B.....16.....Any other food not listed, identified



CLASS C — ADVANCED BAKER (5+ YEARS BAKING EXPERIENCE)

- 25.....C.....1.....Angel or sponge cake, 1/4
- 25.....C.....2.....Banana Bread
- 25.....C.....3.....Bar cookies (4)
- 25.....C.....4.....Chocolate brownies, no frosting
- 25.....C.....5.....Cinnamon rolls (4)
- 25.....C.....6.....Decorated cake
- 25.....C.....7.....Drop cookies (4)
- 25.....C.....8.....Fruit Muffin (4)
- 25.....C.....9.....Fruit pie
- 25.....C.....10.....My favorite recipe
- 25.....C.....11.....Rolled cookies (4 not frosted)
- 25.....C.....12.....Whole grain bread
- 25.....C.....13.....Yeast dinner rolls (4 shaped)
- 25.....C.....14.....Any other food not listed, identified



CLASS D — FOOD PRESERVATION

- ◆ This Fair will accept only exhibits that follow the guidelines listed
- ◆ All exhibits shall be in a standard clear jar, either pint or quart size, with a standard lid and screw band. Jellies and jams shall be entered in standard jelly glasses with self sealing lid. No freezer jam or jellies.
- ◆ All jars shall be labeled with: name of product, date preserved, method of preservation, type of pack (hot or cold) and processing time.
- ◆ Dried/Dehydrated foods should be in standard canning jars. Label with type of food and drying method used.
- ◆ Exhibits will be judged on uniformity, color and correct processing procedures
- ◆ Food preservation exhibitors shall use up-to-date home canning procedures.
- ◆ Low acid foods must be processed by pressure canner, example: Low acid vegetables and meats. High acid foods may be processed by hot water bath process, example: fruits, pickles, tomatoes, and jams. Dried foods shall measure 2 cups, exhibited in a jar.
- ◆ NO paraffin!
- ◆ Standard canning jars shall be used. Other food jars are not tempered to resist the heat of the canning process.

- 25.....D.....1.....Any other berries
- 25.....D.....2.....Apples, quartered or halved
- 25.....D.....3.....Applesauce
- 25.....D.....4.....Beans, green, cut
- 25.....D.....5.....Beans, yellow wax, cut
- 25.....D.....6.....Cherries, pitted
- 25.....D.....7.....Dried fruit (1 pint)
- 25.....D.....8.....Dried herb (1 cup)
- 25.....D.....9.....Dried vegetable (1 pint)
- 25.....D.....10.....Food preservation poster
- 25.....D.....11.....Fruit leather
- 25.....D.....12.....Greens
- 25.....D.....13.....Jam, any variety
- 25.....D.....14.....Jelly, any variety
- 25.....D.....15.....Jerky (1 pint) label meat type
- 25.....D.....16.....Pickles, beet
- 25.....D.....17.....Pickles, bread and butter

