

GENERAL ACTIVITIES AND CONTESTS

GENERAL ENTRY INSTRUCTIONS

1. Exhibitor Primary Information form (WS4HF/1.01m) will be required of all participants at the State 4-H Fair who received passes from either the County Extension Office or from the State 4-H Fair Office. Form WS4HF/1.01m should be completed prior to arriving at the fair and turned in to the County Extension Office, or mailed to the State 4-H Fair as instructed by the County Extension Office.
2. An entry form (C0944) will be filled out at the State 4-H Fair at the time of entry in Classes 1-36. **Please do not complete this form in advance.**
3. Activity exhibitors should notify their County Extension Office or the State 4-H Fair Office immediately if they cannot participate in the Fair. This will allow an opportunity for alternates

GENERAL INFORMATION FOR GENERAL ACTIVITIES AND CLASSES 1-22

1. Primary members do not participate in the State 4-H Fair in any event or class.
2. Junior members may enter classes 1, 7, 8, and 9, with only one entry per class.
3. Intermediates may enter any or all of Classes 1-22 (excluding classes 4, 6, and 10), as scheduling allows, with only one entry per class.
4. Seniors may enter any or all of Classes 1-22, as scheduling allows, with only one entry per class.
5. Exhibitors are allowed only one entry in classes 1-3. Seniors are allowed one entry in class 4. Intermediates and seniors are allowed one entry in Class 5. Seniors are allowed one entry in class 6.
6. In all judged activity Classes 1-22, all team members must be of the same 4-H age group.
7. Still life exhibits entered for judging in Classes 40-330 may not be removed for use in Classes 1-40.
8. Refer to general rules on Participant Eligibility.
9. Exhibitor letters have been prepared for all those participating at the WA State 4-H Fair. They contain additional important information to help make your participation a success. They can be requested from your County Extension Office, or viewed online at <http://4h.wsu.edu/statefair/index.htm>

CLASS 1 – PUBLIC PRESENTATIONS

Premium Points: Blue 30, Red 23, White 17

LOT 1 – Demonstration

LOT 2 – Illustrated Talk

LOT 3 – Power Point Presentation

- a. A maximum of 20 minutes is scheduled for each presentation (demonstration of illustrated talk) including setting up, giving the presentation, answering questions, comments from the judges, and removing equipment.
- b. To be eligible to participate in the State 4-H Fair with a public presentation, the 4-H member must have received a blue placing at the county qualifying contest. The County Extension Office is responsible to send a list of qualified individuals. In order for them to be allowed to participate.
- c. Easels, tables, power cords, and microphones will be provided. All participants will use microphones. Exhibitors are expected too provide their own additional equipment, including screens and projectors.
- d. Public Presentation Evaluation (C0430) will be used to score all presentations. Reference: EM4787.
- e. Participants should report to the check-in clerk in the 4-H Exhibit Building as soon as they arrive at the fairgrounds. The Presentations Superintendent will help the contestant set up for the presentation, and will introduce the contestant if requested.
- f. Team presentations (2 or more members) are encouraged. One team score will be earned and a ribbon and premium points given to each member..
- g. Live animal presentations are not allowed at the State 4-H Fair. 4-H members doing a presentation with a live animal at the county level are encouraged to adapt their presentation by using stuffed animals, charts, posters, etc.
- h. Public presentations requiring the use or display of firearms will not be allowed. Firearms are not permitted on the fairgrounds.
- i. Special Merit rosettes may be awarded at the judge's discretion.
- j. Refer to General Information for Classes 1-22. Request Exhibitor Letter 1/23m.

CLASS 3 – PUBLIC SPEAKING

Premium Points: Blue 30, Red 23, White 17

LOT 1 – Public Speaking

- a. A microphone and podium will be available, and will be used by all participants.
- b. Participants should report to the check-in clerk as soon as they arrive at the 4-H Fair.
- c. 4-H Public Speaking Checklist (C0431) will be used to score public speaking.
- d. Special Merit rosettes may be awarded at the judge's discretion.
- e. Refer to General Information for Classes 1-22. Request Exhibitor Letter 1.23m.

CLASS 4 – NATIONAL EQUINE PRESENTATION CONTEST

Premium Points: Blue 40, Red 30, White 22

Lot 1 Public Presentation – individual

Lot 2 Public Presentation – team (2)

Lot 3 Persuasive Speech – individual

- a. Open to Senior 4-H members only.
- b. Participation in this class will be limited to one entry per county in each lot.
- c. This contest will be conducted on one day only – Sunday, September 20 and will be located in the Dog Show Arena. All participants must be listed by their County Extension Office on forms WS4HF/1.06m. Participants will be called to be scheduled for their presentation time.
- d. The same judges will judge all presentations. One winner from each lot will be eligible to attend the national equine presentation competition, representing Washington State. Winners will be announced on September 21.
- e. Live animals may not be used as a part of the presentation.
- f. Information listed under Class 1 and Class 3, as applicable to these contests, will be part of Class 4, also. In this contest, electronic sounds amplification will not be used.
- g. Contest rules and sample score sheets are available for the County Extension Office.
- h. Refer to General Information for Classes 1-22. Request Exhibitor Letter 1.23m.
- i. A complete copy of the rules for the National Equine Presentation Contest is available online at <http://4h.wsu.edu/statefair/contests.htm>

CLASS 5 – COMMODITY PUBLIC PRESENTATIONS

Premium Points: Blue 40, Red 30, White 22

LOT 1 – Bountiful Beef Presentation – Int

LOT 2 – Bountiful Beef Presentation – Sr

LOT 3 – Charming Chicken Presentation – Int

LOT 4 – Charming Chicken Presentation – Sr

LOT 5 – Luscious Lamb Presentation – Int

LOT 6 – Luscious Lamb Presentation – Sr

LOT 7 – Precious Potato Presentation – Int

LOT 8 – Precious Potato Presentation - Sr

- a. Participation in the Commodity Public Presentations will be limited to one entry per county in each lot.
- b. Presentation may be given on any day of the fair, between 11 a.m. and 6 p.m.. All participants must be listed as a Commodity Presentation by the County Extension Office on form WS4HF/1.06m. Date and time of the presentation should also be listed.
- c. Winners will be announced following the conclusion of all presentations for that commodity.
- d. Information listed under Class 1 applies to this class, also. Electronic sound amplification will be used.
- e. Participants are responsible to bring all equipment and supplies necessary to complete their presentation. Use of the fair kitchens is not possible.
- f. Individual public presentations only will be allowed in this class.
- g. The presentation should include the promotion of the commodity and the nutritional aspect of the commodity. One of the following items must also be covered by the presenter: the historical aspect

of the commodity, the cultural aspects of the commodity, or the economics impact of the commodity on our state.

- h. The recipe used in the presentation must be turned in to the superintendent prior to the presentation.
- i. It is recommended that participants serve the judges a sample of the food prepared. There will be at least two judges.

AWARDS:

Cash awards of \$100 for Champion and \$50 for the Reserve Champion will be presented in both the intermediate and senior age divisions of each commodity. Award sponsors are:

Bountiful Beef - WA State Cattlewomen

Charming Chicken - WA State Fryer Commission

Luscious Lamb - WA Wool Growers Auxiliary

Precious Potatoes - WA State Potato Commission

CLASS 6 – FOOD SAFETY PRESENTATIONS

Premium Points: Blue 40, Red 30, White 22

Lot 1 – Food Safety Presentation - Senior

- a. Participation in the Food Safety Presentations will be limited to one seniors only. There is no limit as to the number of participants per county.
- b. Presentation may be given on any day of the fair, between 11 a.m. and 6 p.m.. All participants must be listed as a Food Safety Presentation by the County Extension Office on form WS4HF/1.06m. Date and time of the presentation should also be listed.
- c. Participants will be evaluated based on the quality and accuracy of their presentation. Presentations will be evaluated using C0430 Public Presentation Evaluation. A numerical score will be assigned.
- d. Winners will be announced following the conclusion of all presentations for that commodity.
- e. Information listed under Class 1 applies to this class, also. Electronic sound amplification will be used.
- f. Individual public presentations only will be allowed in this class.
- g. Presentations must focus on food safety and safe food handling practices. Examples of topics include overview of a specific step of good food handling, proper cooking temperatures, proper cleaning and sanitizing during food preparation, avoiding cross-contamination during food preparation, overview of a specific food borne pathogen, or food safety issues associated with a specific food product. Please refer to the WSU food safety website (<http://foodsafety.wsu.edu>) for additional information.
- h. This presentation is part of the statewide 4-H Food Safety Public Presentation Program. Details for the program are found on the WSU food safety website. Cash awards will be presented to the top three participants in the program and honorable mention certificates will be awarded to all participants.

CLASS 7 – PERFORMING ARTS

Premium Points: 20 (participation ribbon)

Lot 1 – Performing Arts

- a. This is a non-judged activity.

- b. Generally will perform on county day, schedule permitting. However, in order to provide the best experience for performers, the State 4-H Fair will try to combine performances so that there will be a longer show when possible.
- c. Note length of performance on form WS4HF/1.07m. Please list a phone number for participants so final scheduling can be done.
- d. Participants must furnish own equipment (except cassette tape player and a p.a. system).
- e. The State 4-H Fair does not have access to a piano.
- f. All participants should be selected through a program at the county level.
- g. Performance may consist of activities such as singing, drama, chalk talk, puppetry, dancing, musical instrument, etc.
- h. Counties are encouraged to provide a Master of Ceremonies.
- i. Participants may perform on multiple occasions throughout the fair, however, participants will be paid premiums only one time for this class.
- j. Please refer to General Information for Classes 1-22. Request Exhibitor Letter 1.25m.

CLASS 8 – 4-H IN ACTION

Premium Points: 20 (Participation Ribbon)

LOT 1 – 4-H in Action – Still Life

LOT 2 – 4-H in Action – Promotion

LOT 3 – 4-H in Action – Livestock

LOT 4 – 4-H in Action – Small Animal

- a. This is a non-judged activity, with a one hour minimum.
- b. This activity is not as formal as a demonstration, however the presentation should be planned and practiced. The presentation should reflect current year 4-H project work. Individuals, teams, and groups are encouraged to share an activity with the public. Information should be presented and questions answered. A minimum presentation of one hour is required. No additional points will be earned for longer times or multiple participation events, regardless of subject matter.
- c. Examples of activities that work well in this type of presentation are: spinning wool/fiber, using a serger to construct a garment, showing how to use grooming equipment, how and why to recycle, construction of craft items, needle arts (quilting, knitting, crocheting, or sewing), creation of a photo show on CD, showing how cameras work, showing how to build something, demonstrating creating bonsai, sharing service puppy and training experiences with the public.
- d. You are responsible to provide all supplies and equipment necessary to complete your presentation.
- e. It is not necessary to qualify with this presentation at the county level.
- f. Any exhibits from the video photography project may be entered in this class.
- g. Food products will not be distributed to the public without clearance from the building assistant manager.
- h. Refer to General Information for Classes 1-22.

CLASS 9 – ROBOTICS IN ACTION

**Event Time: Sunday, Sept 20, 11 am to 7 pm
In the Dog Benching Barn**

Premium Points: 30 for each 4 hours (Participation Ribbons)

Lot 1 – Four Hour Session (11 am to 3 pm)

Lot 2 – Eight Hour Session (11 am to 7 pm)

- a. This is a non-judged activity, open to juniors, intermediates, and seniors.
- b. There is no pre-qualification at the county level.
- c. Participants should be pre-registered for the activity by signing up with your County Extension Office on Form WS4HF/1.07m.
- d. Participants will be placed into teams when they arrive for the event. All team members will be from the same age division.
- e. Participants must bring their own computer, robotics kit, and power strip.
- f. This activity gives 4-H members an opportunity to understand current global issues and brainstorm realistic solutions while playing with computers and Legos. Youth will display research, programming, and robot ability to complete tasks..
- g. Please refer to the Robotics in Action Exhibitor Letter (WS4HF/1.07m) for additional information.

CLASS 10 – GROOM SQUAD

Please refer to Equine Section for contest rules.

JUDGING CONTESTS

GENERAL JUDGING CONTEST INFORMATION AND RULES

1. SEE THE DAILY PROGRAM SCHEDULE FOR SCHEDULE OF DATES, TIMES, AND LOCATIONS OF JUDGING CONTESTS. Request Exhibitor Letter 1.12m. In all judging contests, registration of all contestants will be completed prior to beginning the contest. Late registration will not be allowed. All judging contests will follow this rule.
2. All counties will be allowed up to two 8-member teams, one in the intermediate age division and one in the senior age division. All participants in all State 4-H Fair judging contests must have received a blue placing in a similar contest at the county level. It is the responsibility of County Extension personnel to identify eligible participants. All participants will be considered eligible unless State 4-H Fair received notification from County Extension personnel. All participants in the Senior Dairy, Livestock, and Equine Judging contests must be listed on WS4HF/1.07m in order to be allowed to participate in these contests.
3. County team scores will be determined by averaging the scores of all members completing the contest, provided there are at least three or more members from a county who complete the contest. If the county cannot enter a team of at least three members, one or two members from the county may judge as individuals.
4. Individual winners in state competition who are not part of a national judging team - for whatever reason, and who have not represented Washington State at the event in the past – will retain their national contest eligibility. They will be required to use their current score to qualify them for participation in the current year's national contest.

JUDGING CONTESTS

Premium Points: Blue 30, Red 23, White 17

LOT 1 – Intermediates

LOT 2 – Seniors

CLASS 12 – CAT JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

CLASS 13 – GARDEN JUDGING CONTEST

- a. This contest will be available for qualified participants each Saturday and Sunday, from 11:30 a.m. to 2 p.m. in the 4-H Exhibit Building. Participants must register for this contest at or before 11:30 a.m. the day they plan to do the contest.
- b. Final tabulations and scoring will be completed on the last day of the fair. Tabulation results and ribbons will be mailed to each County Extension Office.
- c. Intermediates and seniors will judge the same classes. There will be a minimum of six classes.
- d. Contestants will identify 25-30 common agricultural produce items.
- e. This contest may include problems associated with culture, disease, or insects.
- f. Written reasons classes may be announced.
- g. At least one oral reasons class will be announced.

CLASS 14 – SEWING JUDGING CONTEST

- a. This contest will be available for qualified participants each Saturday and Sunday, from 11:30 a.m. to 2 p.m. in the 4-H Exhibit Building. Participants must register for this contest at or before 11:30 a.m. the day they plan to do the contest.

- b. Final tabulations and scoring will be completed on the last day of the fair. Tabulation results and ribbons will be mailed to each County Extension Office.
- c. Intermediates and seniors will judge the same classes. There will be a minimum of five classes.
- d. At least one oral reasons class will be announced.
- e. One written reasons class may be announced.

CLASS 15 – FOODS AND NUTRITION JUDGING CONTEST

- a. This contest will be available for qualified participants each Saturday and Sunday, from 11:30 a.m. to 2 p.m. in the 4-H Exhibit Building. Participants must register for this contest at or before 11:30 a.m. the day they plan to do the contest.
- b. Final tabulations and scoring will be completed on the last day of the fair. Tabulation results and ribbons will be mailed to each County Extension Office.
- c. Intermediates and seniors will judge the same classes. There will be a minimum of five classes.
- d. At least one oral reasons class will be announced.
- e. One written reasons class may be announced.

CLASS 16 – DOG JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

CLASS 17 – LIVESTOCK JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

CLASS 18 – EQUINE JUDGING CONTEST

Please refer to the Equine section for contest details.

CLASS 19 – RABBIT JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

CLASS 20 – DAIRY GOAT JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

CLASS 21 – DAIRY JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

CLASS 22 – CAVY JUDGING CONTEST

Please refer to Livestock/Small Animal section for contest details.

HOME ECONOMICS ACTIVITIES

GENERAL INFORMATION FOR CLASSES 23-36

- 1. Juniors may enter a maximum of two classes from classes 23-30, except junior members may not enter Class 27. Junior members may also enter Class 34.
- 2. Intermediates and seniors may enter a maximum of three classes from classes 23-30 and may also enter both classes 34 and 36.
- 3. Exhibitors must have received a blue placing in a qualifying county contest.

4. Team members in Classes 27, 28, and 30 must be of the same 4-H age group. Two members constitute a team. Team entries are not permitted in Classes 23, 24, 25, 26, or 29.
5. Please refer to the rules on Activity Entries and Participant Eligibility.
6. Exhibitor letters have been prepared for those participating in the activities at the State 4-H Fair. They contain additional important information to make your participation a success. These letters may be requested from your County Extension Office or on the State 4-H website: <http://4h.wsu.edu/statefair/index.htm>

FOODS ACTIVITIES

GENERAL REQUIREMENTS FOR FOODS ACTIVITIES

1. Be familiar with the specific rules for your foods activity found in your current project materials. Publication EM4733E "4-H Food Activity Guidelines" is the new (revised August 2008) for all 4-H foods activities.
2. Food products prepared on-site during an activity (Class 23-30) are not eligible to be entered in another class.
3. Worksheets for the respective contests must be completed in advance and given to the judge before beginning, along with recipe(s) and menu. Teams should prepare one worksheet. Worksheet #C1099E "4-H Food Activity Worksheet" is the (2007) worksheet for all 4-H foods activities. It is available online only.
4. Contestants will be penalized for using more than the allotted time.
5. Bread making machines may not be used in any foods activity. The intent of 4-H bread making activities is to demonstrate basic bread making skills and knowledge.
6. Members are encouraged to utilize food from approved food sources. Home canned foods are not to be used in any of the foods activities. Safe food handling and transporting procedures must be followed. Food is not to be served or offered to the public. All food preparation in classes 23-30 must be done in the fair activity kitchens. Meals prepared in Class 27 – Foods for All Occasions – will be served to the judge and the exhibitor's immediate family members, but not to any other persons. Judges have the option of not tasting food products for several reasons, including but not limited to allergies or food handling techniques.
7. Only cookware provided by the fair may be used on the cook-top stoves. You may not use your own pots and pans on the cook-top stoves. Participants may bring any other equipment to complete their food preparation activity. Each kitchen is supplied with most equipment needed. See WS4HF/1.51b for a list of equipment provided by the fair. Any preparation equipment brought from home must be re-sanitized before use. Plan to accomplish this within the activity time limit.
8. Contestants may use dishes, flatware, and glassware provided by the fair for food service and table setting, or may bring their own. If contestants choose to bring their own food service and table setting dishes, those dishes, glassware, and flatware must be re-sanitized prior to use at the fair. Plan time to accomplish this within the activity time limit. Linens and centerpieces for table setting are not provided by the fair and should be brought from home.
9. See WS4HF/1.51b for floor plans and equipment contents of the kitchens in the 4-H Exhibit Building. The kitchens allow for interaction between the participant and the public; participants are expected to answer questions from the public in a cooperative and friendly manner. See exhibitor's letter, WS4HF/1.22m for more information on the foods activity classes.
10. Contestants will be helped with operating the equipment (range, microwave oven).
11. Proper sanitization requires that counter and work areas be pre-sanitized by wiping with a bleach water solution. Ask the superintendent or judge for assistance if needed.
12. Participants will do necessary cleanup in the kitchen before leaving. Bring clean hot pads, dish cloths, and dish towels. Paper towels and rubber gloves are supplied.
13. Dishes will be washed by hand. Refer to EM4808.
14. Alcoholic beverages are not to be used.
15. No food products may be offered to the general public.

CLASS 23 – TABLE SETTING ACTIVITY

Premium Points: Blue 30, Red 23, White 17

LOT 2 – Table Setting

- a. Read the General Requirements for Foods Activities. This contest does not permit team competition.
- b. Contestants will bring a written plan listing menu, and planned occasion. Using their own dishes, utensils, glassware, linens, and centerpiece, participants will demonstrate the correct place setting for two (2) places. Provided table with be card table size.
- c. Paper and plastic may be used where appropriate to carry out some themes.
- d. Up to 1 ½ hours (90 minutes) will be allowed for the completion of the entire activity. This includes set up, the activity, judge's interview, and clean up.
- e. Please refer to contest rules C1075E 4-H Table Setting Activity.

CLASS 24 – LUNCH ON THE GO

Premium Points: Blue 30, Red 23, White 17

LOT 1 – Lunch on the Go

- a. Read General Requirements for Foods Activities. This contest does not permit team competition.
- b. Participants will make lunch from beginning to end during the activity. Lunch preparations should demonstrate food and kitchen safety, appropriate preparation skills, and knowledge.
- c. Up to 1 1/2 hours (90 minutes) will be allowed for the completion of the entire activity. This includes set up, the activity, judge's interview, and clean up.
- d. Please refer to contest rules C1071E 4-H Lunch On the Go.

CLASS 25 – QUICK TO FIX MEALS

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Quick to Fix Meals

1. Read General Requirements for Foods Activities. This contest does not permit team competition.
2. Participants may not enter both this class and Class 27 – Foods for All Occasions.
3. Participants will make a simple meal that will demonstrate food and kitchen safety, appropriate preparation skills, and knowledge.
4. Participants must provide the judge with a written menu of the sample meal and identify the Food Groups represented in the meal.
5. Up to 2 hours will be allowed for completion of the activity. This includes set up, meal preparation, judge's interview, and clean up.

CLASS 26 – FOODS OF THE PACIFIC NORTHWEST/NATIVE FOODS

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Foods PNW/Native Foods Activity

- a. Read the General Requirements for Foods Activities. This contest does not permit team competition.
- b. Contestants will prepare a dish which features an agricultural product produced in the Pacific Northwest. The judge and contestant will taste the dish. Any remaining cooked product will be taken home by the contestant. Bring appropriate containers.
- c. Contestant must be prepared to discuss the preparation and quality of the food product and the nutritional, historical, and cultural aspects of the agricultural product used in the activity. This discussion may be shared with the public.
- d. Up to three hours will be allowed for completion of the entire activity. Inform your County Extension Agent of the time needed. Junior members participating in this class are limited to 1 ½ hours (90 minutes).

CLASS 27 – FOODS FOR ALL OCCASIONS

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Foods for All Occasions Activity

1. Read the General Requirements for Foods Activities.
2. Up to 3 hours may be schedule to complete this activity, whether participating as an individual or a team. Inform your County Agent of time needed and if individual or team.
3. The maximum cost of food per person is \$10.00. That amount is not mandatory; economy is encouraged. Spices and seasoning don't need to be considered in the cost limit. Any remaining food product will be taken home by the contestant. Bring appropriate containers.
4. A complete meal for four people (six people if a team is cooking) must be prepared. Guests may only include the judge and the contestant's immediate family members.

CLASS 28 – MY FAVORITE FOODS

Premium Points: Blue 75, Red 55, White 40

LOT 1 – My Favorite Foods Activity

1. Read General Requirements for Foods Activities.
2. Up to 3 hours will be allowed for intermediates and seniors to complete this activity, whether it is an individual or team. Juniors (individuals only) will be allowed up to 1 ½ hours (90 minutes).
3. An 8 ½ x 11 inch menu that includes your favorite food and a poster large enough for the audience to see are required. Participants should have knowledge of the food groups used and nutritional value of the food being served.

CLASS 29 – BREAD BAKING

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Bread Baking Activity

1. Read General Requirements for Foods Activities.
2. Yeast bread activity can be scheduled for up to 3 hours; quick bread activity can be scheduled for up to 2 hours. Inform County Agent of time needed. Juniors may not make yeast bread products in this activity at the state level. Juniors are limited to a maximum of two hours in this class.
3. Participant will prepare a yeast or quick bread product. The judge and contestant will taste the finished product. The appropriate score card will be used to evaluate the product. DO NOT bring items to be served with the bread. Any remaining baked produce will be taken home by the contestant. Bring appropriate containers.

CLASS 30 – FOOD PRESERVATION

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Food Preservation Activity

1. Read the General Requirements for Foods Activities.
2. Inform County Agent of preservation method to be used. Project guidelines and the State 4-H Fair allow: 1 hour for food drying; 1 ½ hour for food freezing; 1 ½ hour for jam/jelly making; and 2 hours for water bath canning. Pressure canning may not be done at the State 4-H Fair due to equipment limitations. Juniors may do food drying and food freezing only.
3. Processing methods and times must follow either USDA or Ball Blue Book processing methods. Jams and jellied need not be USDA recipes. All water bath canning must follow either USDA or Ball Book processing recommendations. Recipes and processing times listed by the National Center for Home Food Preservation are approved by the USDA. You may find this information at their website: <http://www.uga.nchfp/index.html>
4. Participants using the drying method should prepare a food for drying during the allotted time for the activity. Since there will not be time for drying to be completed, a sample of the same food should be

dried at home, packaged, and brought in for discussion with the judge. Drying of raw meats will not be permitted.

5. Contestants will freeze, dry, or can food (maximum of two containers each, except for jam or jelly where one recipe may be made).

CLOTHING ACTIVITIES

GENERAL RULES FOR CLOTHING ACTIVITIES

1. All juniors receiving a blue placing at their county show are invited to participate in Class 34 on their assigned show date for their county. All intermediates and seniors receiving a blue placing at their county show are invited to participate in Classes 34 and 36 on their assigned show date for their county. County day assignments are:

September 12 – Benton, Clallam, Franklin, Pierce**, Skamania

September 13 – Cowlitz, King, Lewis**, Mason, Grays Harbor, Wahkiakum, Yakima

September 19 – Lewis**, Clark, Jefferson, Skagit, Snohomish, Whatcom

September 20 – Pierce**, Island, Douglas, Kittitas, San Juan, Klickitat, Kitsap, Pacific, Chelan, Thurston

September 26 – Asotin, Columbia, Adams, Stevens, Garfield, Whitman, Lincoln, Okanogan, Pend Oreille, Spokane, Walla Walla, Ferry, Grant

A limited number of participants may be allowed to switch to another weekend day. You must receive approval from Fair Management prior to making that switch.

2. All participants should bring their outfits with them. **NO OUTFITS SHOULD BE MAILED** or brought to the fairgrounds prior to the scheduled activity.
3. Participants in Class 34 must prepare "Personal Data Sheet" (EM0682E). Participants in Class 36 must prepare "Creative Consumers of Fashion Data Sheet" (C1077E). **Data sheet must be brought by the exhibitor with him/her to the contest.**
4. The commentary portion of the sheet must be typed. Photos rather than sketches must be attached to the sheet.
5. An Exhibitor Letter (1.24m) that gives detailed information for participants in these activities is available from your County Extension Office and on the WA State 4-H Fair website.
6. State Fashion Revue Finals will be held on September 27. Outstanding participants from each daily show will be invited back to compete on this date for the overall state championship. All participants in the state finals must be blue ribbon winners and warrant additional recognition. Details on the state finals will be presented to each invited contestant.

CLASS 34 – FASHION REVUE

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Fashion Revue Activity

1. The outfit entered in Class 34 must be an item made (sewn, knitted, crocheted) and modeled by the participant and be the same garment entered in the county qualifying event. The outfit worn may include purchased incidental items or items not made in a 4-H project, such as blouse, shirt, sweater, accessories, etc.
2. Contestants shall bring completed Fashion Revue Personal Data Sheet (EM0682E) with them on the day of their activity.
3. Each separate piece must have a permanently attached care label, or a 3 x 5 inch card with care instructions.
4. All sleepwear made for children through size 12 must be made of flame-retardant fabrics.
5. All judging of this activity will be done on stage before the public. This includes both modeling and interview judging.

CLASS 36 – CREATIVE CONSUMERS OF FASHION

Premium Points: Blue 75, Red 55, White 40

LOT 1 – Creative Consumers of Fashion Activity

1. The outfit entered in Class 36 may consist of garments and accessories purchased by the contestant and/or remodeled or recycled clothing. Complete data sheets (C1077E), photos, etc. must be provided.
2. Each separate piece must have a permanently attached care label, or a 3 x 5 inch card with care instructions.
3. All sleepwear made for children through size 12 must be made of flame-retardant fabrics.
4. All judging of this activity will be done on stage before the public. This includes both modeling and interview judging.