

## **HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR**

### **“4-H Local Summer Salad Competition”**

**Entries Received: TUESDAY AUGUST 21, 2018**

**Superintendent: JACKIE MAJROSSY and  
KATIE MAJROSSY**

**Location: RAMSBURG BUILDING - FAIRGROUNDS**

**Entries must be entered between 4-6 PM**

### **Rules**

1. Refer to general rules for all Hunterdon County 4-H Exhibits. These classes are open to all Hunterdon County 4-H members in grades 1<sup>st</sup> - 13<sup>th</sup>. (Grade is based on grade completed not grade entering.) All entries must be products of the exhibitor.
2. **An exhibitor card and appropriate score sheet must accompany each entry.** They are available from the 4-H office or on the Fair website [www.hunterdoncountyfair.com](http://www.hunterdoncountyfair.com). Your name should not appear anywhere on the score sheet. Your exhibitor number will be your identification. You need to call the 4-H office for this number. Be sure to pick up the correct score sheet(s). Division I PREP 1<sup>st</sup> - 3<sup>rd</sup> grade, Division II 4<sup>th</sup> - 7<sup>th</sup> grade and Division III 8<sup>th</sup>-13<sup>th</sup> grade. **All paper work must be filled out ahead of time.**
3. Entries must be brought to the Ramsburg Building on Tuesday, August 21st between 4:00 and 6:00 PM. Ribbons will be awarded to winners.
4. All entries must be submitted with complete recipe, including a list of all ingredients, amounts, preparation, cooking time and temperatures. **One ingredient must have been grown/raised locally, and noted on recipe card.** Entries should be plated on a serving plate, covered with plastic. Plastic plates, bowls and wraps will be available at drop-off. We cannot store large, family sized bowls and serving dishes. You should bring your own serving spoon, so that you can plate your salad at drop-off, or bring already plated and covered individual serving size entry. **Prize winning recipes from previous years are not eligible for judging.**
5. Exhibitors may enter a maximum of one product in each category. Judging will be based on accepted standards appropriate to the product. All recipes and food preparation must follow current USDA standards. **No raw eggs are to be used for entries, and entries requiring refrigeration must be in sealed top containers.** Taste testing will be subject to the discretion of the judges should there be any question of food safety.
6. Following judging, photo of each product will be displayed. If you would like in person feedback from the judges, please return to the Ramsburg Building at 8:00 PM.

## **CLASSES**

### **VEGETABLE SALAD**

### **FRUIT SALAD**

### **VEGETABLE AND FRUIT**

### **SALAD DRESSING**

\*your dressing over mixed greens that we provide. – Must differ from dressing used in other entries.

### **SALADS WITH PROTEIN**

6/17, 7/18