

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

4-H DAIRY FOODS EXHIBIT

**Judging: MONDAY, MARCH 2nd
MONDAY, JULY 20th, 2020
6:00 – 8:00 PM**

Superintendent: JACKIE MAJOROSSY

Location: Senior Center

Photo of entries will be on display in the 4-H Building on the Fairgrounds.

1. Refer to general rules for all Hunterdon County 4-H exhibits. These units are open to those 4-H'ers within an approved Hunterdon County 4-H food/independent project area.
Reminder – grade is based on grade completed not grade entering.
2. **Miscellaneous FCS Project Book must be up to date and brought to the entry drop off on March 2nd and July 20th. If your project book is not presented at drop off with items your items will not be accepted. No Exceptions.**

Independent Project Members must bring their project book (ie, if you are in poultry entering dairy foods you must bring your poultry project book) along with the dairy foods record sheet to the drop off. If you do not have the paperwork with you when you drop off your entries, your entries will not be accepted.

3. Entries must be brought to the Senior Center Monday, March 2nd and Monday, July 20th between 6:00 – 8:00 p.m. You must call the 4-H office for your appointment. **If you are late to your appointment points will be deducted from your score. Example: 10 minutes late 5 points will be deducted. Anything over 10 minutes 1 point for each additional minute will be deducted.**
4. **An exhibitor card and the appropriate score sheet must accompany each entry.**
Score sheets are available from the 4-H office or the Fair website www.hunterdoncountyfair.com Your name should not appear anywhere on your score sheet. Your exhibitor number will be your identification. You need to call the 4-H office for this number. **All paper work must be filled out ahead of time or entries will not be accepted.**
5. Unit I - Beginners is for members grades 4-5; Unit II - Intermediate is for members grades 6-8; Unit III Advanced is for members grades 9-13 (grade is based on grade completed not grade entering). All members must enter the unit according to grade. **Even if you win a unit you do not move on until you are in the appropriate grade.**

6. Recipe must accompany entry for judging. All recipes should be typed, printed or photo copied onto a 4" x 6" file card. Recipes must be complete and include ingredients and specific instructions. Points will be deducted if recipe is incomplete. Please note if low fat or non-fat dairy products are used.
7. All food items to be submitted for judging must be submitted in its entirety with a portion to be shared for taste testing, or presented as one decorative serving appropriately garnished. Unless otherwise specified.
8. Exhibitors may enter on both judging dates. You may enter part of a Unit in **March** and the other part of the Unit at the **July** judging.
9. Members may enter all classes within one unit. Members can only enter one item per class.
10. **Packaged mixes may not be used in any portion of the recipe. (All pie crusts must be home made, *powdered dressing mixes.*)**
11. Any member entering Class 2 (Milk/Yogurt Drinks) may bring a blender or shaker to make or re-shake drink before judging.
12. Name brands should be covered up if used in poster, dairy foods tray, decorated milk carton, diorama, or other exhibits.
13. Recipes used in previous fairs should not be used in this year's judging.
14. Exhibitor must prepare entries on her/his own. (Members can not prepare the same recipe with another member and enter the same product.)
15. Same recipe can not be used in more than 1 class.
16. Each entry will receive an overall rating of excellent, very good, good and fair. Overall awards will be presented the night of the judging (see #17). Unit awards will be presented at Achievement Night. Exhibitor must enter a minimum of 5 classes and receive 3 excellent to be eligible to win the Unit award.
17. Overall awards of Best of Show, Excellent, Very Good, and Good will be awarded the evening of the judging. These awards will encompass all food divisions. Participants are encouraged to stay until the end of judging to view the final awards.
18. Exhibitor must enter a minimum of 5 classes and receive 3 excellent ratings to be eligible to win the unit award.
19. All entries can be picked up after judging. Recipe cards and posters will be exhibited all week at the Fair.
20. All exhibitors must sign up for a work shift in the 4-H Building during fair week. **Call the 4-H office to sign up for a time after June 1st**

All fair exhibits must remain on display until the end of the fair on Sunday, August 23rd. 4-H exhibitors can pick up their items on display after 5:30 p.m. on Sunday, August 23rd. The 4-H office, the fair, and the superintendents are not responsible for fair exhibits not picked up after 6:00 p.m. Please make arrangements with a family member or friend to pick up your items if you cannot pick them up yourself.

Note: Photos will be taken of all members at the winter judging. Members who enter foods in only the summer judging must supply a 4" x 6" photo of member cooking. Members will be given photos after the fair.

Awards: 4-H members will receive a participation certificate for entries in this project. Division awards will also be presented. For information on the *Presentation of Awards* please visit **Member only section on the fair website.**

DAIRY FOOD CLASSES

Unit I - Beginners

Members - Grades 4-5

1. Dairy Dip - display appropriately - **Score Sheet #15**
2. Milk or Yogurt Drink (ex. milk or yogurt punch, eggnog, orange smoothie, etc.) bring two glasses of the drink – **Score Sheet #15**
3. Cheese Snack - **must be 50% cheese** (ex. cheese ball, nachos, appetizer) - display appropriately - **Score Sheet #16**
4. Butter – **Score Sheet #15**
5. Dairy Foods Tray - **must include 70% dairy products** (ex. tray with dairy dip, raw vegetables, sliced cheese and fruit) – **Score Sheet #17**
6. Cream Cheese base tart or cup cake - bring a sample of three – **Score Sheet #18**
7. Decorate a milk carton - promoting dairy/fitness (cover carton so brand name doesn't show) – **Score Sheet #19**

Unit II - Intermediate

Members - Grades 6-8

8. Cream/Custard Pie (may use pudding mix) – **Score Sheet #18**
9. Cheese Log - display appropriately – **Score Sheet #15**
10. Soup using milk and/or cheese - bring bowl for judging – **Score Sheet #21**
11. Fruit Salad made with at least one dairy product – **Score Sheet #22**
12. Vegetable casserole made with at least one dairy product – **Score Sheet #23**
13. Twice baked potato with at least one dairy product topping – **Score Sheet #24**

14. Scene box/diorama - some kind of dairy scene – **Score Sheet #19**

**Unit III - Advanced
Members - Grades 9-13**

15. Homemade yogurt or ice cream - **Score Sheet #15**
16. Potato or main dish casserole made with at least one dairy product – **Score Sheet #25**
17. Cheesecake – **Score Sheet #18**
18. One or two crust cream dessert - all homemade ingredients – **Score Sheet #18**
19. Quiche – **Score Sheet #15**
20. Cream base soup made from scratch - bring bowl for judging – **Score Sheet #21**
21. Vegetable salad with at least one dairy product – **Score Sheet #22**
22. Dairy Poster - to promote and/or give nutritional facts about dairy products – **Score Sheet #19**

1/17, 7/2018, 6/2019, 2/2020