

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

4-H DAIRY FOODS EXHIBIT

**Judging: MONDAY, JUNE 6, 2022 and MONDAY JULY 11, 2022
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. **Eligibility:** Refer to general rules for all Hunterdon County 4-H exhibits. These units are open to 4-H'ers within FCS or Dairy clubs or working on an independent project in foods.
2. **Record Book Requirements:**
3. **For Foods Clubs:** [FCS Project Book](#) with [Summary Sheets](#) must be up to date and brought to judging.
4. **For Independent Project Members:** main club project book (ie, if you are in Dairy club you must bring your Dairy project book) [Dairy Foods Project Sheet](#)
5. *****If you do not have a record book with you, your entries will not be accepted*****
6. **Appointments:** Entries must be brought to the Senior Center for your scheduled appointment. **Schedule appointments at [Foods Judging Appointments Link](#)**
 - a. **If you are late for your appointment, points will be deducted from your score. Up to 10 minutes late 5 points will be deducted. Anything over 10 minutes 1 point for each additional minute will be deducted.**
7. **For Each Entry: An exhibitor card, recipe card and the appropriate score sheet must accompany each entry.** Score sheets are available at the 4-H office or on the Fair website www.hunterdoncountyfair.com. Your name should not appear anywhere on the score sheet. Your exhibitor number will be your identification. You will need to call the 4-H office for this number. **All paper work must be ready at your scheduled appointment time or you will be considered late.**
8. **Recipe Requirements** Recipes must be complete and include exact ingredients and specific instructions. Points will be deducted if recipes are incomplete or don't accurately reflect ingredients in the item. Please note if using low fat or nonfat dairy products.
9. Units are designed to be sequential, starting at 1 and progressing to 3. If you are starting late or with advanced experience, discuss unit placement with the superintendent before signing up.
10. 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.

11. Exhibitors may enter on both judging dates. You may enter part of a Unit in both June and July judging or all at once.
12. Members may enter all classes within one unit. Members can only enter one item per class.
13. **Packaged mixes may not be used in any portion of the recipe. (All pie crusts must be homemade, NO *powdered dressing mixes*.)**
14. Any member entering Class 2 (Milk/Yogurt Drinks) may bring a blender or shaker to make or re-shake drink before judging.
15. Brand names should be covered up if used in posters, dairy foods tray, decorated milk cartons, dioramas, or other exhibits.
16. Recipes can only be used once over the exhibitor's Dairy Food career.
17. Exhibitors must prepare entries on their own.
18. Each entry will receive an overall rating of excellent, very good, good and fair. Overall awards will be presented the night of the judging. Unit awards will be presented at the FCS Awards event. Exhibitors must enter a minimum of **5 classes** and receive **3 excellent ratings** to earn the Unit award.
19. 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.
20. All entries must be taken home from judging. Recipe cards and posters will be exhibited all week at the Fair.
21. 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.

Awards: 4-H members will receive a participation certificate for entries in this project. Division awards will also be presented at FCS Awards ceremony TBD

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](#)

1. Unit II - Intermediate 2. 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](#)

3. Unit III - Advanced 4. 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](#)