

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

“4-H Local Summer Salad Competition”

Entries Received: the TUESDAY before the fair.

**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 1st - 13th. (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. 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 Cloverbud K - 3rd grade, Division II 4th - 7th grade and Division III 8th-13th grade. **All paperwork must be filled out ahead of time.**
3. Entries must be brought to the Ramsburg Building on the **Tuesday before the Fair** between 4:00 and 6:00 PM. Ribbons will be awarded to the winners.
4. All entries must be submitted with a 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, a 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, 6/19, 2/20, 4/21