

Hemlock Fair Building Exhibits 101

Before the Fair- Getting Ready

Before the Fair

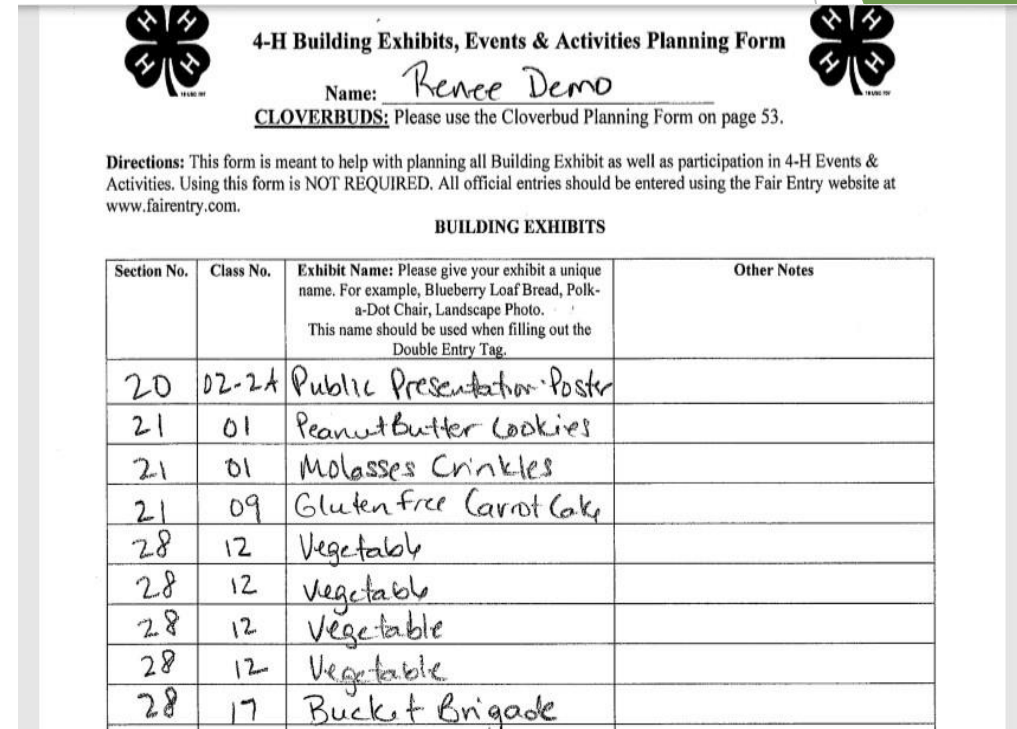
- ▶ Get to know your Fair Book!
- ▶ Think of all the things you did in 4-H this year and decide which exhibits you will enter
- ▶ Building Exhibits include hundreds of different classes from horticulture and gardening to food and nutrition to science and technology and more



Before the Fair

- ▶ Fill out the 4-H Building Exhibits Planning Form
 - ▶ Found at the back of the Fair Book or on our website
 - ▶ List all exhibits you are planning to enter - make extra copies if needed
- ▶ Submit your entries using the Fair Entry website- see our website for Help Sheets and Video Tutorials

EXAMPLE



The form is titled "4-H Building Exhibits, Events & Activities Planning Form" and features the 4-H clover logo on both sides. The name "Renee Demo" is handwritten in the "Name:" field. Below the name, a note reads "CLOVERBUDS: Please use the Cloverbud Planning Form on page 53." The "Directions" section states that the form is for planning and participation, and that official entries should be entered on the Fair Entry website at www.fairentry.com. The main section is titled "BUILDING EXHIBITS" and contains a table with columns for "Section No.", "Class No.", "Exhibit Name", and "Other Notes". The table is filled with handwritten entries for various exhibits.

Section No.	Class No.	Exhibit Name: Please give your exhibit a unique name. For example, Blueberry Loaf Bread, Polk-a-Dot Chair, Landscape Photo. This name should be used when filling out the Double Entry Tag.	Other Notes
20	02-2A	Public Presentation Poster	
21	01	Peanut Butter Cookies	
21	01	Molasses Crinkles	
21	09	Gluten free Carrot Cake	
28	12	Vegetable	
28	12	Vegetable	
28	12	Vegetable	
28	12	Vegetable	
28	17	Bucket Brigade	

Before the Fair

- ▶ For each exhibit:
 - ▶ Determine which **Section & Class** the exhibit fits best (ask your 4-H Educator if you need help)
 - ▶ Print your **entry tags** (emailed to you)
 - ▶ Look for and follow the **General Guidelines** in the Fair Book for each section and complete any additional requirements for the exhibit
 - ▶ Do you need to include a recipe?
 - ▶ Do you need a pattern?
 - ▶ Do you need further explanation for your exhibit?

FOOD & NUTRITION: SECTION DA

General Guidelines:

- ☞ All baked entries must have been baked from scratch by exhibitor. No ready-made, refrigerated or frozen dough, pastry crust, or box mixes permitted.
- ☞ No exhibits requiring refrigeration (cream or custard-based pies, cakes) are allowed.
- ☞ Our goal is to encourage the mastery of skills. Fewer ingredients generally means a simpler recipe. The more experienced 4-H member is encouraged to exhibit a more difficult recipe. Exhibitors are encouraged to not exhibit in the same class year after year in order to demonstrate mastery of new skills.
- ☞ Demonstrate good nutritional choices in your recipe. Recipe may not include alcohol (this does not include vanilla which is a standard ingredient) as one of the ingredients.
- ☞ An exhibit is 3 samples of small items (cookies, muffins, cupcakes, rolls, breadsticks, pretzels, or similar products); ½ of large item (loaf bread, cake, coffee cake, or similar products); or whole item if needed to convey appearance of product (pie, animal-shaped bread, or similar products).
- ☞ Bread (both loaf and yeast) should be baked in a standard sized loaf pan (8½" x 4½").

Before the Fair

- ▶ Prepare your exhibit
 - ▶ Follow the *General Guidelines* in your Fair Exhibitors Book
 - ▶ Some exhibits require specific set up. For example
 - ▶ Photographs have specific mounting instructions
 - ▶ Food items have specific definitions and requirements for presentations
 - ▶ See Food Exhibits Power Point
 - ▶ Be sure you Exhibit looks its best
 - ▶ Does it need cleaning, pressing, fixing in any way?
 - ▶ Gather all your exhibits and paperwork and attend
Judging Day- Sunday before Fair Week | 1:00pm-5:30pm

