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



EXAMPLE

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



4-H Building Exhibits, Events & Activities Planning Form Name: Rewer Demo



CLOVERBUDS: Please use the Cloverbud Planning Form on page 53.

Directions: This form is meant to help with planning all Building Exhibit as well as participation in 4-H Events & Activities. Using this form is NOT REQUIRED. All official entries should be entered using the Fair Entry website at www.fairentry.com.

BUILDING 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	02-24	Public Presentation Poster	
21	01	Peanut Butter Lookies	
21	10	Molosses Crinkles	
21	09	Gluten Free Carrot Cake	
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 (81/2" x 41/2").

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-4:30pm

