

PREPARING
ARTICLES
FOR
EXHIBITING
AT THE FAIR



PLANNING, PREPARING AND ARRANGING 4-H EXHIBITS FOR THE FAIR

Exhibiting at the county fair is for more than just a ribbon. All items you enter are on public display. Here are some tips for presenting your items in the best possible light for public viewing.

MAKE THE BEST BETTER

Make sure your exhibit is the very best example of your ability. Everything should be well prepared and nicely displayed. Follow the fair regulations and be sure you have your name on the exhibit. Practice and practice until you can turn out a nearly perfect product.

GO IT ALONE!

If your brother or sister are entering the same class, be very sure to do your work separately. Sometimes the exhibits look so much alike, the judges can tell right away that they were made by people in the same family. Always work separately on your exhibits - especially food exhibits. Also, boys and girls may receive advice from their parents, leader or other adult, but the actual selection and preparation of an individual exhibit should be done by the club member.

CHECK YOUR EXHIBIT AGAINST STANDARDS OF QUALITY

If the product you make turns out badly, it is really better not to exhibit it at all.

EXHIBIT ONLY LISTED ITEMS

The club members' guide in determining what can be exhibited at a fair is the premium list. Only products, articles or animals listed there should be exhibited. Unless otherwise stated, the limit is one exhibit per numbered category. If you have questions, you should check with the 4-H office.

The following suggestions tell more about the selection and preparation of different products:

CREATIVE CRAFTS - CLASS B

- ✎ To display crafts they should be placed in a box or other container, if possible. To keep it clean, item should be covered and placed in a box if possible.
- ✎ Exhibit cards should be placed in an accessible spot and securely attached to the box. Also, if exhibit is in the advanced craft category, a 3 x 5 card describing work procedures, time spent and other interesting and pertinent information should be included.
- ✎ Refer to the premium book for category placement.

BETTER ROOMS - CLASS C

✎ Exhibit same as crafts. Follow project guidelines for making articles.

CHILD CARE - CLASS E

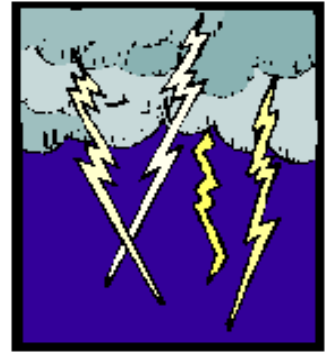
- ✎ Exhibit same as crafts. Follow project guidelines for making articles.

CLOTHING - CLASS F

- ✎ One of the most important things that needs to be considered in exhibiting clothing is that each entry be neat, clean, and well pressed.



- ✎ Hangable clothing should be on hangers. All clothing should be covered in clean plastic bags, such as cleaner bags or clear garbage bags. All other items should be placed into plastic bags then closed securely with a twist tie. Skirts and slacks are easier to judge and show up better for display if skirt/slack hangers are used. Seams should be pressed open and threads should be clipped.
- ✎ Every article needs to be tagged. Pin exhibit card securely onto the shoulder (on top left corner) of the garment. For items not hung (aprons, slippers, pincushions, etc) put the exhibit card in the bag with the item.
- ✎ At the fair, clothing is hung according to the numbered category. Example: Blouse -28.



ELECTRICITY - CLASS H

- ✎ Follow project guidelines. Be sure exhibit card is securely attached to exhibit.

ENTOMOLOGY - CLASS I

- ✎ Follow project guidelines and premium book categories. Be sure exhibit card is securely attached to exhibit. Displays look nice exhibited in a box or specimen case.

FOODS - CLASS H

- ✎ Cool products thoroughly before wrapping. Place on paper plate and wrap it in a plastic bag - no plastic wrap, please. Securely close with a twist tie.
- ✎ Bread should be 24 hours hold when judged.
- ✎ For lunch boxes, every item should be securely wrapped in a plastic bag.
- ✎ Decorated cakes are cakes decorated using decorating frosting. Decorating frosting consists of a mixture of confectioner's sugar, shortening, milk and vanilla and is applied with decorating tubes and tips. To display cakes, place on foil covered board or heavy cardboard. Put a few toothpicks in the top of the cake and cover with plastic wrap. Tape the exhibit card on the outside.
- ✎ Exhibit cards should be taped on the outside of food exhibits.
- ✎ All food exhibited should be made with fresh ingredients and should be fresh when brought to the fair. Food used for exhibiting should be disposed of after the fair as it is exposed to air, warmth and dust.

FOOD PRESERVATION - CLASSES K

CANNING

A higher degree of excellence in canned goods may be reached only by the exercise of greater care in the selection of the raw product, taking plenty of time to pack it and then showing only the best of the jars.

GENERAL DIRECTIONS

- ✎ Foods to be canned must be fresh, of good quality and uniform in size.
- ✎ Jars should be uniform in size, kind and color. Clear glass jars with two-piece lids are preferred because the product shows up to better advantage. Wash jars in hot, soapy water and sterilize in boiling water. Covers should



also be sterilized in boiling water.

One ought never to waste time with fancy packs. A good "home" pack is much more desirable. However, if one is expecting to exhibit, more care should be used in putting up the products than in canning merely for home use. For example, a jar of peaches for an exhibit calls for an excellent, unbroken product, a good pack in which the fruit is put in without crushing. When canning, "head space" requirements are particularly important. There are specific requirements for low acid and acid foods, pickles, relishes, preserves, jellies, conserves and marmalades. The USDA pamphlet on canning and freezing should be consulted for the proper amount of head space.

One jar constitutes an exhibit. In selecting jars, choose those that are fullest, with contents of uniform size, color, etc. Berries should fill the jar but should not be floating on the top of the syrup. Floating may be due to too loose a pack, syrup too heavy or air remains in tissue of the fruit after heating and processing. All jams, conserves, marmalades, pickles and relishes must be processed and should have no paraffin. They must have metal or glass covers. See the USDA pamphlet relative to sealing jellies. Jellies or jams should have no signs of mold on them.

To exhibit, stick filled out canning label indicating method used - pressure canned or water bathed - on jar making sure to leave viewing space of contents. To attach card, punch a hole in the top of the exhibit card and tie it to the jar with a string.

What the judge looks for in canned goods -

Containers

- Uniform
- Clean Rubbers
- Clean Jars
- Tabs of rubbers in correct place
- Labels clean, correctly placed

Liquid

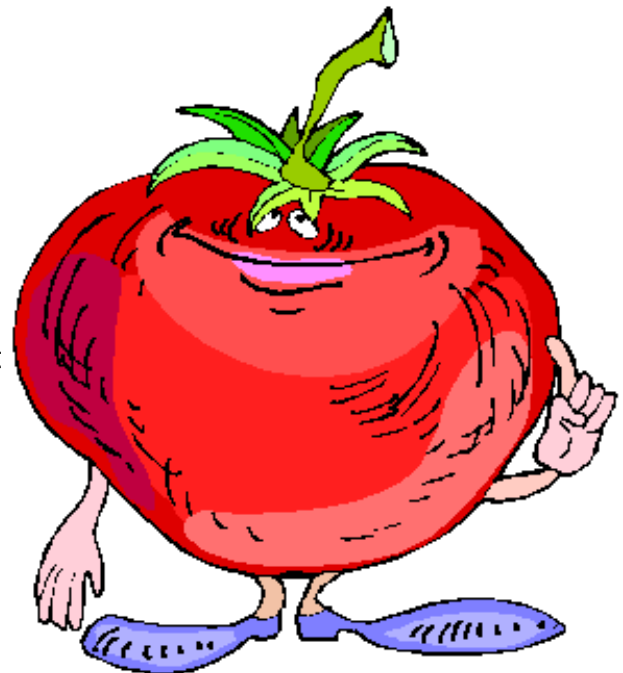
- Too much
- Too little
- Free from cloudiness
- No sediment in jar
- Natural color

Product

- Uniform in size and shape
- Too large
- Too small
- Specks of other material present
- Over ripe
- Under ripe
- Natural color
- Too tightly packed
- Too loosely packed

Processing

- Marked PC if pressure canned
- Marked WB if water bath used
- Signs of spoilage

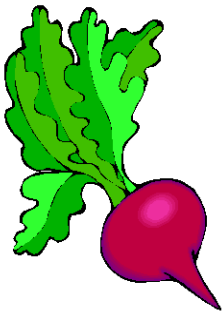


FORESTRY - CLASS M

- ✎ Follow project guidelines and premium book categories. Be sure exhibit card is securely attached to exhibit.

GARDEN VEGETABLES - CLASS N

- ✎ Vegetables exhibited must be from the individual's own garden (no entry limit) or not more than 5 plates and one special exhibit from 4-H family garden projects. Exhibit only the number of vegetables called for.
- ✎ Select vegetables of market size that are as near alike in size, shape, color and degree of ripeness as possible. Vegetables should represent the type or characteristic of the variety. All specimens in one exhibit should be of the same type. Do not exhibit specimens showing insect or disease injury or injury caused by the weather, bruises or scratches.
- ✎ All vegetables should be clean. Brush the soil off the vegetables. Do not scrub them, you may injure them. Tops on root crops should be trimmed to one inch.
- ✎ Wrap each one in paper to prevent bruising when you carry your specimens to the fair. Take an extra one along in case something happens to one of the others.
- ✎ Get vegetables ready the night before or on the day of the fair. The fresher they are, the longer they last.
- ✎ Vegetables should be displayed on disposable plates with sides, such as meat packing cartons to keep them from rolling off and getting lost. The exhibit card should be firmly attached to the plate. For larger vegetables, like Blue Hubbard Squash, cards can be taped right on the vegetable. Also, the exhibit card should list vegetable - Example: Summer Squash - and variety - Example: Golden Queen.
- ✎ Specimens of different vegetables:



Beets - Good quality is desirable. Color and shape for the variety are important. As a rule, the best size is 2 - 2 ½ " in diameter. Avoid oversized specimens. Cut off the tops leaving about 1 inch of stem; do not pull or twist them.

Beans - Snap beans are best when they are young and tender as quality is important. Select long straight specimens of the same length and color. Pods of horticultural variety should show color. Exhibit shell beans with pods of equal size. Pick lima and soy beans with the same number of seeds in each pod.

Broccoli - Broccoli is best when heads are close together and stems are not over 6 inches long. Avoid yellowing if possible.

Cabbage - Type is very important as varieties differ in shape. Heads should be firm. Do not show those with damage by cabbage worms. Heads with a small core (stem) are desirable.

Carrots - Type is important, there being short, half long and long varieties. Color should be pale to deep orange depending on variety. Medium sized specimen about one inch in diameter are best. Cut off tops leaving a short stem.

Cauliflower - The head should be pure white, solid, with no leaves appearing through the curds. Leave a few outside leaves for protection, trimming them evenly about 2 inches above the center of the head.

Cucumbers - Maturity is important. Avoid small, spiny or over-ripe yellow specimens. They should be fresh, straight, and firm.

Onions - Color and shape should be true to type. Do not peel off outside skins. Stocks of green specimens may be cut off leaving about one inch of stem. If onions are thoroughly dry, necks should be dry. Cut off roots.

Peppers - All specimens should have the same number of lobes or sections. This varies from one to four depending on variety. Specimens should be of one





color and true to type. Exhibit only firm specimens. Cut stems off evenly.

Potatoes - Select specimens of medium, uniform size. Avoid using very small or extra large potatoes. Skins should be smooth and without scabs or bruises. It is better to brush rather than wash off the soil.

Squash - Summer - Specimens should be tender and of medium size. Avoid large, watery specimens. Squash should be true to type and of even color. Cut off stems at the vine, leaving about one inch. Handle carefully, as bruises turn brown.

Squash - Winter - Specimens should be of large size for the variety. Extreme size is of no advantage unless the class calls for the "largest squash". Squash should be mature with good color throughout. Acorn or Des Moines squash should show ribs. Squashes should be exhibited with stems on.

Squash - Other Varieties - These should be true to type, mature and of medium size. Avoid specimens with blemishes. Exhibit with stems on.

Sweet Corn - Show ears that are just right for eating. Tips should be well filled out, the kernels even in size and in straight rows. Each ear should be the same length. When exhibiting, leave husks on but pull back a few leaves and remove the silk to show the ear.



Tomatoes - Type is very important as there are a large number of varieties. Do not mix varieties. Specimens should be firm and evenly colored. Do not exhibit tomatoes that are soft or cracked. You can take off the stem if you wish.

Turnips - Uniformity in size and trueness to type are important. Purple top should be purple all the way around the top. Flat varieties should be well shaped. Egg varieties should be egg shaped and have the roots trimmed off. Cut off fine root on other varieties. Specimens should be medium size, firm and not woody. Remove tops leaving a short stem.

HEALTH AND SAFETY - CLASS O

- Follow project guidelines and premium book guidelines.
Be sure exhibit card is securely attached to exhibits.

HERITAGE ART - CLASS P

- Exhibit same as crafts.

KNITTING/CROCHETING - CLASS P

- Exhibit same as aprons, pincushions, etc. (Clothing) If it is a special creative design, include a 3 x 5 card explaining work, design, time, etc. Limit 3 exhibits.



LEISURE EDUCATION - CLASS S

- Exhibit same as crafts.

PHOTOGRAPHY - CLASS V

- Photos must be taken by 4-H member.
- To display, use heavy weight poster board or similar tacking and display attractively. Where necessary, label with hand printed or typed labels for each photo.
- To keep photos clean, cover the entire board with clear plastic wrap and tape it down in back. Tape the exhibit card on the outside of the front, making sure not to cover any of the photos or labels.

PLAN AND PLANT FOR BEAUTY - CLASS W

- ✎ Only for members in project.
- ✎ Securely attach exhibit card to exhibit
- ✎ Flowers and terrariums should not be covered.

POSTERS - CLASS X

- ✎ Check premium book for the category placement of posters.
- ✎ Posters should be secured together with brass fasteners in the two top corners. The exhibit card can easily be attached under one of the fasteners on the front.
- ✎ To prevent soiling, cover in clear plastic.

POULTRY AND EGGS - CLASS Y

- ✎ Eggs should be clean, evenly sized and colored. Also, the size should be graded.
- ✎ Eggs should be exhibited in a plain box.

WOODWORKING - CLASS ZB

- ✎ All articles must be finished - either stained, painted or transparent.
- ✎ All project plans should be approved by the 4-H Leader. If you do not follow the 4-H Woodworking Book work plan, a 3 x 5 card explaining the plan used should be included with the exhibit.
- ✎ Exhibit cards should be attached in an accessible spot with tape or tied on.
- ✎ There is a limit of three exhibits in the shop class.

