

Static Skills Contest:

Fashion Revue, Table Setting, Contact the Extension Office for Entry Forms and additional information

4-H Iron Chef Competition

The 4-H Iron Chef Competition is a new opportunity for members to show their food preparation skills and creativity by working as a team of 2 to 3 members in a State Fair competition. Members will prepare at least two dishes that incorporate a mystery ingredient provided at the contest. A panel of judges will evaluate the final product for taste, plating (appearance of presentation) and originality/food safety. Teams may be made up of any intermediate or senior members who have participated in any county food contest.

511 603 022 Intermediate/Senior Iron Chef Competition

Clothing Skills Contest

Open to Clothing 4-H members. Contests consist of skills learned in projects. Members supply sewing accessories such as scissors, pins, needles and measuring gauge.

320 700 001, 320 700 002, 320 700 003

Beginning level - 1st year, 2nd year, 3rd year.

320 700 004, 320 700 005, 320 700 006

Expanding level - 1st year, 2nd year, 3rd year.

320 700 007, 320 700 008, 320 700 009 Advanced level - 1st year, 2nd year, 3rd year.

Wednesday, Aug. 10 at 5p.m. - Sale Barn

Fashion Revue

320 600 001 Junior
320 600 002 Intermediate
320 600 003 Senior

Ready to Wear

320 600 004 Intermediate
320 600 005 Senior
320 600 006 Junior

Food Preparation

Junior Intermediate Senior

511 601 011 511 601 012 511 601 013

Participants must be enrolled in the Foods and Nutrition project. Each participant must prepare one food

product. Judging criteria are outlined in the newly revised 4-H Food and Nutrition Contest Score Sheet (40-457), available at the county Extension office or on the State 4-H website:

<http://oregon.4h.oregonstate.edu/fair-exhibit-and-contest-materials>. There are two divisions in the contest, Intermediate and Senior. The following items apply to each division and class:

1. Participants will have one hour (start to finish) for set-up, preparation, and cleanup. Participants must provide all ingredients and equipment except range, microwave oven, and refrigerator.

2. Participants should prepare one recipe, one batch, etc., of the food product using at least two ingredients representative of the Pacific Northwest.

Participants should select a food product that can be prepared within the time limit. For food safety finished dishes prepared at home may not be brought and served at fair. Only yeast products which require proofing will be allowed extra time. Proofing time is done with members out of the kitchen. Participants should not prepare the same recipe more than one year.

3. The use of alcoholic beverages that would be unlawful for a minor to purchase or possess is not

permitted.

4. The food prepared must be displayed on a serving platter or tray, or in a dish, bowl, basket, etc. Participants must also display one place setting of the table service which would be used in serving the food at a meal (include plates, tableware, napkin, glasses, tablecloth, placemat, or whatever is appropriate). A card table will be available for each display. A centerpiece may be included if the participant wishes, but is not required.

5. Participants will serve samples of the food to the judge and the public. Paper plates and plastic utensils will be provided by the Fair.

6. All participants must provide the judge with a "Judges Information Form," available from the county Extension Office or at, <http://oregon.4h.oregonstate.edu/node/1859> The judge will also ask questions regarding the Pacific Northwest food used, i.e., nutritive value, region produced, or season when most plentiful.

7. All participants must provide a poster (approximately 24" x 30") of the recipe to display in the preparation area. Posters will not be returned. Please include 4-H member's name, county and contest name on the poster.

8. Participants are expected to leave the kitchen clean. This will be part of the judge's evaluation.

DIVISION

Each county may enter as many blue ribbon participants from the county contest as the judge qualifies. 511 601 012 Intermediate, One food product chosen from: Fruit or Vegetable Dish, Salad, Sandwich, Grain Product, Yeast Product, Dairy Product, Main Dish

511 601 013 Senior, One food product chosen from: Fruit or Vegetable Dish, Salad, Sandwich, Grain Product, Yeast Product, Dairy Product, Main Dish

Mini-Meal

Each county may enter as many blue ribbon participants from the county contest as the judge qualifies.

511 602 012 Intermediate Food Preparation

511 602 013 Senior Food Preparation

511 602 022 Intermediate Food Preservation

511 502 023 Senior Food Preservation

Junior Cookie Baking

511 602 001 1st year

511 602 002 2nd year

511 602 003 3rd year

Knitting Skills

Contestants furnish their own needles, yarn and other needed equipment. Basis of judging is on knitting habits, skill and quality of finished sample.

360 700 001 Phase 1

360 700 002 Phase 2

360 700 003 Phase 3

360 700 004 Phase 4

360 700 005 Phase 5

360 700 006 Phase 6

Measuring Contest

Contest is open to junior foods members. Contestants must show basic measuring skills, i.e., 3 t + 1 T.

Contestants must also show correct method of measuring flour, water, brown sugar, salt and shortening.

511 602 000 Junior

Monday, August 8, 12 p.m. - Pavilion Table Setting Contest

Contest is open to all Foods/Nutrition 4-H members. Several contestants will work at the same time. No talking allowed.

511 602 111 Jr. Table setting

511 602 112 Int. Table setting

511 602 113 Sr. Table setting

Magic With Milk

For Juniors only. Member must be enrolled in a related project. Contestants prepare a food in which milk is the main ingredient, i.e., a milk beverage, cream soup or a milk dessert.

511 502 002 Junior

Shooting Sports Contests

* Archery

Saturday, August 6, 2016

1. Contestants must be enrolled in the 4-H Archery project.

2. Contestants must provide their own bows, target arrows and accessories. Arm guards are required.

3. Contestants shoot the Freeman Round of 60 arrows with a possible total of 300 points.

Contestants are observed and scored during the entire contest for safe practices and sportsmanlike conduct.

4. Warm up procedure -- one end (five arrows) from each of the three positions before contest begins.

5. Time limit per end -- 2 1/2 minutes.

6. Participants may enter Bare Bow, or Freestyle or Traditional.

Scoring

Safety & Sportsmanship. 100 Points

Marksmanship Scores 300 Points

TOTAL 400 Points

ARCHERY SAFETY/MARKSMANSHIP

CLASSES

461 700 001 Bare Bow, Junior

461 700 002 Bare Bow, Intermediate

461 700 003 Bare Bow, Senior

461 700 011 Freestyle, Junior

461 700 012 Freestyle, Intermediate

461 700 013 Freestyle, Senior

461 700 021 Traditional, Junior

461 700 022 Traditional, Intermediate

461 700 023 Traditional, Senior

*Rifle & Pistol TBA

TBA Safety/Marksmanship Contest Rifle & Pistol - TBA, at Dennis & Julie Reynolds' in Canyon City (Potluck lunch) Shotgun - Sunday, August 2, in Seneca

For complete rules and a list of classes please contact your 4-H leader.

Rules for Shotgun

- Actions must remain open at all times, on and off the firing line, until it is the contestant's turn to shoot.
- Guns must remain unloaded at all times, on and off the firing line, until it is the contestant's turn to shoot.
- When it is the contestant's turn to shoot, ONLY ONE SHELL may be loaded into the gun each turn. When