

DEPARTMENT E – NUTRITION, FOODS & FOOD PRESERVATION

RULES:

- A. **GENERAL** - Members may exhibit only in the project in which enrolled. Products should be baked the day before entry day.
- B. **ENTRIES PER INDIVIDUAL** - One entry per exhibitor per class.
- C. **LABELS** - For ALL FOOD PRODUCTS AND FOOD PRESERVATION ENTRIES -Each exhibit must include the recipe. Recipe may be handwritten, photocopied or typed. Place the food on the appropriate size plate. Put exhibit in a self sealing bag. Attach entry tag and recipe at the corner of the bag on the outside. FOR NON-FOOD ENTRIES-Please attach the entry tag to the upper right hand corner of the entry. GENERAL LABELING INFORMATION-All additional information pieces (recipes, special items) must be labeled with exhibitor's name and county.
- D. **CRITERIA FOR JUDGING** - Exhibits will be judged according to score sheets available at the extension office. Incomplete exhibits will be lowered a ribbon placing. Make sure to follow all entry instructions required for your exhibit. Incomplete exhibits will be lowered one ribbon placement. **Commercially prepared mixes are allowed in the Tasty Tidbits Creative Mixes (Class 2) exhibit ONLY.** Prepared baking mixes, biscuit mixes, or other pre-made mixes entered in other categories will be lowered a ribbon placing. Recipes for processed foods used by 4-H members for fair exhibition (except salsa) may originate from any source. However, all processed/preserved food products MUST use USDA approved processing methods.
- E. **ENTER FOOD PROJECTS** in disposable materials, i.e., paper plate and plastic self sealing bag. The Butler County Fair is not responsible for lost bread boards, china or glassware.
- F. **EXHIBITS ARE ON DISPLAY FOR SEVERAL DAYS.** Please limit exhibits to products which hold up well. Items that require refrigeration will not be accepted, judged or displayed. Food products must be unquestionably safe to eat when they are entered, whether tasted or not. Egg glazes on yeast products before baking are allowed. Glazes, frostings, and other sugar based toppings are also considered safe due to the high sugar content. Eggs incorporated into baked goods or crusts and cheeses mixed into bread doughs are considered safe. Cream cheese fillings or melted cheese toppings may result in an unsafe food product by the time the item is judged due to unpredictable heat/and or weather conditions and will be disqualified. Improperly canned or potentially hazardous food items will be disqualified. Commercially prepared mixes are allowed in the Tasty Tidbits Creative Mixes (Class 2) exhibit and the Fast Foods Quick Baked Product (Class 6) ONLY.

Department E - Foods and Nutrition

Classes:

Division 401 - Six Easy Bites

Pay Category #5

- E-401-001 **Cookies** (any recipe)-Four on a paper plate.
- E-401-002 **Muffins** (any recipe)-Four on a paper plate.
- *E-401-003 **Simple Snack** (any recipe) – (granola, trail mix, cereal based snack recipes, etc.) two bars on small paper plate or at least ½ cup of snack product in self-sealing zip lock bag.
- *E-401-004 **Brownie Cents** - four unfrosted brownies (2 made from scratch and 2 made from a mix). Exhibit with answers to questions on page 23 in manual under “Kitchen Talk”. Label brownies made from scratch.

Division 402 - Fast Foods!

Pay Category #5

- E-402-001 **Coffee Cake** (any recipe or shape, non yeast product) - At least 3/4 of baked product. May be exhibited in a disposable pan. Include menu for a complete meal where this recipe is served.
- E-402-002 **Cost Comparison Exhibit** - Exhibit must include a food product made from scratch and a cost comparison to a similar commercial pre-made item (for example, homemade cinnamon rolls compared to a premade cinnamon roll purchased at the store). Supporting information needs to include the cost of the food item made compared to the commercial product and the recipe for the homemade food item. See pages 22 – 35 of Fast Foods Manual relating to the Grocery Store Tour and the Store Shopper Tip Sheet listed on page 31. If 4-Her doesn't exhibit a food item in this Class, it will be lowered a ribbon placing
- E-402-003 **Food Technology Exhibit** - Exhibit must include a food product prepared using new technology or a non-traditional method (i.e. bread machine, cake baked in convection oven, baked item made in microwave, etc.) Entry must include supporting information that discusses new method and how it compares with traditional method. If 4-Her doesn't exhibit a food item in this class, it will be lowered a ribbon placing.
- E-402-004 **Fast Foods Menu Planning** – 4-H'er develops exhibits that aid in menu planning. May be a menu plan that is developed for at least five meals, a recipe file, or a poster that is related to what is learned in the Fast Foods project. Consider creativity and neatness. Menu plan may be mounted on colored paper or poster board, or display in a binder. Refer to pages 16 – 19 and 60 – 63 in the Fast Foods Manual. Attach an evaluation found on page 64 for two or more of the menus you have prepared.
- E-402-005 **Fast Foods Recipe File** – Collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe is used. An additional 10 recipes may be added each year 4-H'er is in project, with year clearly marked on recipes. Display in recipe file or in a binder. Be sure to include the number of servings or yield of each recipe.
- *E-402-006 **Fast Food Baked Product** – Use five to seven ingredients to make a “quick” baked product. May be any recipe. Prepackaged products may be used in recipe, ex. Refrigerated dinner roll, pre-made bread dough, etc. Display proper amount of food item (4 on a plate or ¾ or more of baked item). Supporting information must include experiences in making a fast food baked product.

Division 300 - YOUTH in Motion

Pay Category #5

- E-300-001 **YOUTH in Motion Poster, Scrapbook, or Photo Display** about the 4-H'ers family or self involved in a physical activity or concept/lesson involving this project. This might contain pictures, captions, and/or reports about the physical activity the individual or family did as a result of taking this project.
- E-300-002 **Activity Bag** – A duffle bag or backpack that the 4-H'er packs so that they are always prepared to be active and make healthy food choices. May include proper workout attire, a healthy beverage or snack, a notebook or goal sheet, etc. Make sure all items are clean, clearly labeled and an explanation of why it is included in the Activity Bag. DO NOT put valuable items (i.e. electronics) in Activity Bag, instead use a picture of the item or include in the listing of items.

- E-300-003 **YOUTH in Motion Healthy Snack Recipe File** - Collection of 10 recipes from any source. Each recipe must accompany a complete snack menu in which the recipe is used, following the idea that a healthy snack includes foods from at least two different food groups. An additional 10 recipes may be added each year 4-H'er is in project, with year clearly marked on recipes. Consider creativity and neatness. Display in recipe file or box or in a binder. Be sure to include the number of servings or yield of each recipe.
- E-300-004 **Healthy Lifestyle Interview** – Interview someone in your life that you admire that is physically active or has a healthy lifestyle. Why do they enjoy their exercise program or lifestyle choices? What are their goals? Why do you admire them? Maximum of two pages, one sided write up of an interview with someone who has an active exercise program. Consider creativity and neatness. Mount on colored paper or poster board, or display in binder. Include a picture of the person interviewed. (May be laminated to preserve exhibit.) Overall size of mounted exhibit should be no larger than 9 X 12 inches.
- E-300-005 **Healthy Snack** – see ideas for non-perishable snacks on pg 36. Four cookies, bars, muffins, etc., on a paper plate, or at least 1 cup of mix. (examples might include: granola bars, homemade crackers or chips,) Supporting information to include recipe and snack menu, and why this snack menu might be considered a health snack.

Division 410 - Tasty Tidbits

Pay Category #5

- E-410-001 **Healthy Baked Product** – Baked good must be made with less sugar, fat or salt, or altered using a sugar or fat substitute. Exhibit must include 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Include original recipe and altered recipe. Tell what you learned about products made from an altered recipe in supporting information.
- E-410-002 **Creative Mixes** - (any recipe, at least 3/4 of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan.) Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. (Ex. Poppyseed Quick Bread from a cake mix, cake mix cookies, sweet rolls made from ready made bread dough, monkey breads from biscuit doughs, Streusel Coffee Cake from a cake mix, etc.). Write what you learned about making this product using a mix instead of a homemade recipe or recipe "from scratch". Does it make it better or easier to use a convenience product or mix?
- E-410-003 **Biscuits** - Four biscuits on a small paper plate. This may be any type of biscuit -rolled, dropped, any recipe. Recipe must be a non-yeast product baked from scratch.
- E-410-004 **Foam Cake** – original recipe (no mixes) of at least ¾ of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes.
- *E-410-005 **Interview** a person who works in a food related job. Maximum of two pages, one sided neatly handwritten write up of an interview with a person who works in a food related job. Consider creativity and neatness. Mount on a 9"x12" colored paper or poster board. Include a picture of the person interviewed. (May be laminated to preserve exhibit.) Overall size of mounted exhibit should be no larger than 9x12 inches.

Division 411 - You're The Chef

Pay Category #4

Any bread item prepared or baked, using a bread machine should be entered under the Fast Foods – Food Technology exhibit. All exhibits made in the You're the Chef and Foodworks Project Areas must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

- E-411-001 **Loaf Quick Bread** (any recipe) – At least ¾ of a standard loaf displayed on a paper plate. Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8 ½" x 4 ½" or 9" x 5".
- E-411-002 **White Bread** (any yeast recipe) - At least 3/4 of a standard loaf displayed on a paper plate.
- E-411-003 **Whole Wheat or Mixed Grain Bread** (any yeast recipe) - At least 3/4 of a standard loaf displayed on a paper plate.
- E-411-004 **Specialty Rolls** – (any yeast recipe) 4 rolls on a paper plate. May be sweet rolls, English Muffins, Kolaches, Bagels, or any other sweet roll recipe.
- E-411-005 **Dinner Rolls** – (any yeast recipe) 4 rolls on a paper plate. May be Clover Leaf, Crescent, Knot, Bun, Bread Sticks, or any other type of dinner roll.

Division 413 - Foodworks

Pay Category #4

Any bread item prepared or baked using a bread machine should be entered under the Fast Foods – Food Technology exhibit. All exhibits made in the You're the Chef and Foodworks Project Areas must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

- E-413-001 **Double Crust Fruit Pie** - Made with homemade fruit filling. No egg pastries or cream fillings. No canned fillings. May be a double crust, crumb, or lattice topping. Using an 8- or 9-inch disposable pie pan is recommended.
- E-413-002 **Cultural Foods Display Exhibit** - Baked product from another country or culture with at least one accessory typical of that country or culture. The name of the country or culture should be a prominent part of the display. Include the recipe of the baked item. Write what you have learned about the country or culture, the food item, what makes this recipe unique and when this recipe is served. Attach to the recipe card. Attach exhibitor's name and county/culture to the display, each accessory item and recipes cards. Display in a suitable container that allows for item to be transported and displayed. Should be displayed in an area no larger than 12" deep by 15" wide x 10" high. Accessory items should be securely attached. Exhibit will be judged on creativity and imagination. Consider accessories other than dolls. Baked item will be sampled by judges, so it should be bread, rolls, cookies, etc., not casseroles, cream pies, etc. State Fair Board is not responsible for lost or stolen accessories.
- E-413-003 **Cultural Food Exhibit** (any recipe) - Four cookies, bars, muffins, etc., on a paper plate. The name of the country, culture or region should be included as part of the supporting information with the recipe.
- E-413-004 **Cooking Up a Career** – Find someone you know who works in a catering business, local restaurant, health care food service, works as a Registered Dietitian, or any other food or nutrition related industry. What do they do? How much education do they need? Why did they choose this profession? What is the most enjoyable thing about their chosen profession? Maximum of two pages, one sided write up of an interview with a caterer. Consider creativity and neatness. Mount on a 9" X 12" colored paper or poster board, or

display in clear plastic binder. Include a picture of the person interviewed. (May be laminated to preserve exhibit.) Overall size of mounted exhibit should be no larger than 9 X 12 inches.

E-413-005
E-413-006

Specialty Bread (any recipe made with yeast) - Tea rings, braids, or any other specialty bread products must be exhibited whole.
Specialty Pastry (any recipe) – pie tarts, puff pastry, phyllo doughs, scones, biscotti, choux, croissants, Danish, strudels. Four on a paper plate or at least ¾ of baked product. Phyllo dough may be pre-made or made from scratch. Pastries made with cream or egg based fillings will be disqualified. Four on a paper plate or least 3/4 of baked product.

Department E - Cake Decorating/Candy Making

Division 408 - Decorated Items

Pay Category # 5

Exhibit by an individual enrolled in the cake decorating project. Cakes may be flat, cut up or layered. Following are the division designations:

Beginning Division - decorating for first year

Middle Division - decorating for 2-4 years

Advanced Division - decorating for five plus years

Classes

- *E-408-001 **Decorated Cake** - Beginning Division
- *E-408-002 **Decorated Box, Bowl, Block, etc.** -Beginning Division
- *E-408-003 **Decorated Cake** - Middle Division
- *E-408-004 **Decorated Box, Bowl, Block, etc.** - Middle Division
- *E-408-005 **Set of Four Different Buttercream Borders** -Middle Division-piped in color with #16, #17 or #18 tip. Use same tip on all four borders. Use a 6" x 8" covered cardboard and allow 1 inch space around outside for handling, piping borders on the 4" x 6" center area of cardboard.
- *E-408-006 **Decorated Cake** - Advanced Division
- *E-408-007 **Decorated Box, Bowl, Block, etc.** - Advanced Division
- *E-408-008 **Set of Four Different Buttercream Borders**- Advanced Division- piped in color with #16, #17 or #18 tip. Use same tip on all four borders. Use a 6" x 8" covered cardboard and allow 1 inch space around outside for handling, piping borders on the 4" x 6" center area of cardboard.
- *E-408-009 **Other Decorated Item** - such as sugar Easter eggs, etc. on a base no larger than 15" x 15".

Division 430 - Fun With Candy Making

Pay Category # 5

4-H members taking the project "Fun With Candy Making" may enter each class. Include the recipe. *Recipes in which the egg/egg white is not cooked cannot be used.*

Classes:

- *E-430-001 **No-Cook Candies** - must be four to a plate.
- *E-430-002 **Dipped Candies** - must be four to a plate.
- *E-430-003 **Molded Candies** - must be four to a plate.
- *E-430-004 **Cooked Candies** - must be four to a plate.
- *E-430-005 **Microwave Candies** - must be four to a plate.
- *E-430-006 **Candy - Other** (does not fit in above categories) must be four to a plate.

Division 900 - Food Flop

Pay Category # 6

This entry is open to any 4-H member enrolled in a foods project. As 4-H'ers, you are learning by doing. Sometimes we have failures when preparing our exhibits. This class focuses on taking these failures and learning from them. This is a county fair exhibit only. Entries must include the following:

1. Name
2. A one-page story on an 8½" x 11" paper telling about your experience, what you learned from it, and what you would do different next time. Include in your story what project you are taking and what the original entry was.
3. Sample of the "Food Flop".

Class:

- *E-900-001 **Food Flop**

Department E - Food Preservation

Food Preservation Rules

- A. ENTRIES PER INDIVIDUAL - One entry per exhibitor per class.
- B. PROCESSING METHODS - Current USDA processing methods must be followed for all food preservation. Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. (Tomatoes may be processed in a pressure canner.) All non-acid vegetables and meats must be processed in a pressure canner. Spoiled or open container disqualifies entry.
- C. UNIFORMITY-Jars and type of lid should be the same size, all small or large, not necessarily the same brand. Half pint jars may be used for jellies and preserves. The jars are not to be decorated by the exhibitor in any way. Canning jars must be used - others will be disqualified. No one-fourth pint jars allowed. Leave jar rings on for fair display, it helps protect the seal. No zinc lids. Improperly canned or potentially hazardous food items will be disqualified.
- D. LABELING-Label jars with name of product, type of pack (hot or cold), processing method and time, pounds of pressure (low acid food), altitude where product was processed, name and county of exhibitor. Write plainly on a label and paste or tape securely on jar bottom.

Specialized sticky labels not required. Label dried food articles with recipe and method of pretreatment, drying method and drying time. Write plainly on label and paste or tape securely to back of a self sealing bag. Securely attach official entry card to exhibit. Multiple jar exhibits should be contained in a small undecorated box. Use a rubber band or "twisty" to keep exhibit containing 3 self sealing bags together. Be sure to adjust time and pressure for county altitude.

- E. RECIPE – Recipes for processed foods used by 4-H members for fair exhibition (except salsa) may originate from any source. 4-H members exhibiting salsa must use an approved USDA recipe in addition to using approved processing methods. See the USDA guide for approved salsa recipes and approved processing methods for all processed/preserved foods.
- F. CURRENT PROJECT - All canning must be the result of this year's 4-H project, since September 1 of the previous calendar year.
- G. CRITERIA FOR JUDGING-Exhibits will be judged according to score sheets available at your local Extension office. Incomplete exhibits will be lowered a ribbon class. Canned food items not processed according to altitude in the county will be lowered one class ribbon. Check with your local extension office for your county's altitude and how that affects food processing times and pounds of pressure.
- H. The Butler County Extension Office or Butler County Ag Society is not responsible for lost, damaged or broken exhibits.

Classes:

Division 407 - Food Preservation

Pay Category #4

- E-407-001 **Dried Fruit**-Exhibit 3 different examples of dried fruit. Place each dried fruit food (6-10 pieces of fruit, minimum 1/4 cup) in separate self sealing bags. Use a rubber band or "twisty" to keep exhibit together. See Rule E. for special labeling instructions.
- E-407-002 **Fruit Leather**-Exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit together in separate self sealing bags. Use a rubber band or "twisty" to keep exhibit together. See Rule E for special labeling instructions.
- E-407-010 **Dried Vegetables**-Exhibit 3 samples of dried vegetables. Place each food (1/4 cup of each vegetable) in a separate self sealing bag. Use a "twisty" to keep exhibit together. See Rule E. for special labeling instructions.
- E-407-011 **Dried Herbs**-Exhibit 3 samples of dried herbs. Place each food (1/4 cup of each herb) in a separate self sealing bag. Use a "twisty" to keep exhibit together. See Rule E. for special labeling instructions.
- E-407-012 **1 Jar Fruit Exhibit**-One jar of a canned fruit. See Rule E. for special labeling instructions.
- E-407-013 **3 Jar Exhibit**-Exhibit 3 jars of different canned fruits. May be three different techniques for same type of product, ex. Applesauce, canned apples, apple pie filling, etc. See Rule E. for special labeling instructions.
- E-407-014 **1 Jar Tomato Exhibit**-One jar of a canned tomato product. See Rule E for special labeling instructions.
- E-407-015 **3 Jar Tomato Exhibit** - Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.) See Rule E for special labeling instructions.
- E-407-020 **1 Jar Vegetable or Meat Exhibit** - One jar of a canned vegetable or meat. Include only vegetables canned in a pressure canner. See Rule E. for special labeling instructions.
- E-407-021 **3 Jar Exhibit** - Three jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner. See Rule E. for special labeling instructions.
- E-407-022 **Quick Dinner** - Exhibit a minimum of 3 jars to a maximum of 5 jars (all the same size) plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on a 3" X 5" file card and attach to one of the jars. See Rule E. for special labeling instructions.
- E-407-030 **1 Jar Pickled Exhibit** - One jar of a pickled and/or fermented product. See Rule E. for special labeling instructions.
- E-407-031 **3 Jar Exhibit** - Three jars of different kinds of canned pickled and/or fermented products. See Rule E. for special labeling instructions.
- E-407-040 **1 Jar Jelled Exhibit** - One jar of a jam, jelly or marmalade. See Rule E. for special labeling instructions.
- E-407-041 **3 Jar Jelled Exhibit** - Three different kinds of jelled products. Entry may be made up of either pints or half pints (but all jars must be the same size). Entry must be processed in the boiling water bath according to current USDA recommendations. See Rule E. for special labeling instructions.

Department E – Safety

Division 440 - General Safety

Pay Category #4

Classes:

- E-440-001 **First Aid Kit:** Prepare the kit according to guidelines in the Citizen Safety manual, 4-H 425, pages 6 & 7. Refer to scoresheet SF110-2010.
Kits containing any of the following will be automatically disqualified:
 - a. Prescription medications. (If the kit's purpose is to provide medication for someone with special needs, explain in the written description and inventory, but remove the medication.)
 - b. Materials with expiration dates on or before the judging date. (This includes sterile items, non-prescription medications, ointments, salves, etc. Articles dated month and year only are considered expired on the last day of that month.)
 - c. Any controlled substance.
- E-440-002 **Disaster Kit: (Emergency Preparedness)** - Disaster kits must contain the materials to prepare a person or family for emergency conditions caused by a natural or man-made incident. Selection of materials is left to the exhibitor. Family or group kits must have enough material or items for each person. A description of the kit's purpose and a list of individual contents are required. Please include short explanation of water needs for your disaster kit. Do not bring actual water to the fair in the kit. Refer to score sheet SF111-2010.
- E-440-003 **Safety Scrapbook** - The Scrapbook must contain 15 news articles from both print and internet about various incident types. Mount each clipping on a separate page, accompanied by a description of events leading to the incident and any measures that might have prevented it. The Scrapbook should be bound in a standard size hardcover binder or notebook for 8 ½" X 11" size paper. Correct sentence structure, readability and thorough explanations are an important part of judging.

Division 450 - Fire Safety Education

Pay Category #4

Classes:

- E-450-001 **Fire Safety Drawing** - This is a home floor plan drawn to scale showing primary and secondary escape routes and where fire extinguishers and smoke detectors are located. Draw every room, including all doors and windows. Use **black or blue** arrows showing

primary escape routes from each room. Use **red** arrows showing **secondary** routes to use if the primary routes are blocked. Primary and secondary escape routes must lead outside to an assembly location.

- E-450-002 **Fire Safety Scrapbook** - This scrapbook will contain at least 10 news articles from both print and internet sources about fires. Each clipping will be mounted on a separate page and include probable cause of the fire and measures that could have prevented it. The scrapbook should be bound in a standard hard cover binder or notebook for 8 ½" x 11" paper. Correct sentence structure, readability and thorough explanations are an important part of judging.
- E-450-003 **Fire Prevention Poster** - This must be constructed of commercial poster board at least 11" x 14". Any media can be used. Posters should be appropriate to display during National Fire Prevention Week or to promote fire safety at specific times of the year (Christmas, Halloween, 4th of July, etc.). Originality, clarity and artistic impression will all be judged. Do not include live fireworks, matches or other flammable/explosive/hazardous materials. Any entry containing this material will be disqualified.

Department E - Division 957- Shooting Sports

Pay Category #4

- A. NO FIREARMS may be exhibited. ALL SHARP ITEMS i.e. broadheads, knives, etc., must be enclosed in a plexiglass display case. Display cases must be 12" w x 18" l x 4"d. and displayed so judges can open them to examine items. Items must be secured in the case.
- B. All Shooting Sports projects must have a 5" x 8" note card securely attached describing: 1) The project and how it applies to Shooting Sports; 2) Experience gained in making the project; and 3) How the project will be used. Information should be neatly hand-written or typed on one side only of a card.
- C. All exhibits should be self-explanatory and educational to viewers. Written explanations should be short and neat.
- D. Name and address of exhibitor must be on the back of each exhibit. This should be permanently written on the project to identify the owner if entry card becomes lost.
- E. Exhibits that are dangerous or improperly prepared will be refused entry.

Classes:

- *E-957-001 **Archery Educational Display** - Poster or display concerning Archery as part of the Shooting Sports project. Must be mounted on 1/4" or 3/8" thick plywood, Masonite, or similar panel, 24" x 24" (24" High x 22" Wide will be accepted). Display must be three-dimensional NOT to exceed 2" from face of poster. Display may include safety, building or using equipment, or any aspect of Archery.
- *E-957-002 **Archery Accessory** - Any accessory such as quivers, targets, possible boxes, survival kits, etc. All items must be made by the exhibitor except for such items as a broadhead collection.
- *E-957-003 **Archery Equipment** - Includes all archery equipment which has been made by the exhibitor. NO BOWS are allowed due to safety and theft factors. Examples of acceptable items would be: arrows, hand-chipped flint arrow head, etc. Bows built by exhibitor may be shown in photo story in this class.
- *E-957-004 **Rifle/BB Gun/Air Rifle Education Display** - Poster or display concerning Rifle/BB Gun/Air Rifle as part of the Shooting Sports project. Must be mounted on 1/4" or 3/8" thick plywood, Masonite, or similar panel 24" x 24" (24" high x 22" wide will be accepted). Display may be three-dimensional, NOT to exceed 2" from face of poster. Display may include safety building or using equipment, or any aspect of Rifle/BB Gun/Air Rifle.
- *E-957-005 **Rifle Accessory** - Any accessory such as shooting mats, slings, targets, etc. that have been made by the exhibitor. All items must be safe to display.
- *E-957-006 **Rifle Equipment** - Include all equipment made by the exhibitor NOT including rifles. Examples: stocks, gun racks, target stands, etc. (May not duplicate accessories). Custom firearms maybe shown in a photo story in this class.
- *E-957-007 **Shotgun Educational Display** - Poster or display concerning shotguns as part of the Shooting Sports project. Must be mounted on 1/4" or 3/8" thick plywood, Masonite, or similar panel, 24" x 24" (24" high x 22" wide will be accepted). Display may be three-dimensional, NOT to exceed 2" from face of poster. Display may include safety, building, or using equipment, or any aspect of Rifle/BB Gun/Air Rifle.
- *E-957-008 **Shotgun Accessory** - Any accessory such as trap vests, trap bags, etc. NO FIREARMS MAYBE DISPLAYED. All items must be safe to display.
- *E-957-009 **Shotgun Equipment** - Any equipment made by the exhibitor such as custom stock, etc. NO FIREARMS MAY BE DISPLAYED.
- *E-957-010 **Muzzleloading Educational Display** - Poster or display concerning muzzleloading as part of the Shoot Sports project. Must be mounted on 1/4" or 3/8" thick plywood, Masonite, or similar pane. 24" x 24" (24" high x 22" wide will be accepted). Display may be three-dimensional, NOT to exceed 2" from face of poster. Display may include safety, building or using equipment, or any aspect of muzzleloading.
- *E-957-011 **Muzzleloading Accessories** - Any accessory such as: possible bag, clothing, pouch, powder horn, etc. All items must be safe to display.
- *E-957-012 **Muzzleloading Equipment** - Includes all equipment made by the exhibitor. NO FIREARMS MAY BE DISPLAYED. Custom-made muzzleloaders may be shown in a photo story in this class.
- *E-957-013 **Pistol Educational Display** - Poster or display concerning pistol as part of the Shooting Sports project. Must be mounted on 1/4" or 3/8" thick plywood, Masonite, or similar panel 24" x 24" (24" high x 22" wide will be accepted). Display may be three-dimensional, NOT to exceed 2" from face of poster, Display may include safety, building or using equipment, or any aspect of pistol.
- *E-957-014 **Pistol Accessory** - Any accessory such as: holster, belt, shell holder, etc. that has been made by the exhibitor. All items must be safe to display.
- *E-957-015 **Pistol Equipment** - Includes all equipment made by the exhibitor. Examples: pistol-grip, custom sights, etc. NO FIREARMS MAY BE DISPLAYED. Pistols which are custom-made or refinished by exhibitor may be shown in a photo story in this class.
- *E-957-016 **Wildlife Educational Display** - Poster or display concerning Wildlife and/or Hunting Lore as part of the Shooting Sports project. Must be mounted on 1/4" or 3/8" thick plywood, Masonite, or similar panel 24" x 24" (24" high x 22" wide will be accepted). Display may be three dimensional, NOT to exceed 2" from face of poster. Display may include safety, habitat, species characteristics, or any aspect of wildlife.
- *E-957-017 **Wildlife Accessory** - Accessories could be: wildlife habitat maps, nesting boxes, waterers, etc. All items must be made by exhibitor. All items must be safe to display.