

**2018 Butler County 4-H Fair  
July 28 - August 1**



# 2018 Butler County 4-H Fair Open Class Divisions

**Open to ANY Resident of Butler County,  
Alumni 4-H'er or Current 4-H'er.**

**Awards Provided in Each Division**

## **OPEN CLASS GENERAL RULES**

1. Any current 4-H member, resident of Butler County or Butler County 4-H Alumni may enter the following divisions: OPEN CLASS CROCHET AND KNITTING, OPEN CLASS BREAD SCULPTURE, OPEN CLASS FOOD PRESERVATION, OPEN CLASS BARN QUILTS, OPEN CLASS QUILTS, OPEN CLASS PLANT SCIENCE AND OPEN CLASS METALS.
2. No exhibit (except food items sold in the food auction) may be removed from the 4-H building before 7:00 a.m. on Thursday, August 2. Fair officials will not be responsible for any exhibits that are not removed by 8:30 a.m., Thursday or for any broken or damaged items.
3. A separate Open Class Exhibit Card must accompany each exhibit.
4. The Danish Judging System will be used. All exhibits will receive a purple, blue, red or white ribbon. A Champion and Reserve Champion will be selected if numbers warrant. See each division for Special Awards.
5. Exhibitors are limited to one (1) entry per class unless stated otherwise.

You can get your Open Class Entry Card(s) at the Butler County Extension Office  
206 N. Griffith - El Dorado / 316-321-9660

## **OC-1 – OPEN CLASS: CROCHET AND KNITTING**

Check-in: Sunday, July 29, 2:00 p.m. to 3:00 p.m.

Judging: Sunday, July 29, immediately following 4-H Crochet and Knitting Judging

SUPERINTENDENT: Debora Claassen

ASSISTANT SUPERINTENDENT: Theresa Toews

1. Read OPEN CLASS GENERAL RULES.
2. All exhibits must be made by exhibitor (in previous 12 months).
3. An exhibitor may make 2 items per class.
4. All exhibits must be in place by 3:00 p.m. on Sunday, July 29 and shall remain in place until 7:00 a.m., Thursday, August 2.
5. A label that is 3" x 2½" inches should be attached to the inside or back of the article. This includes class number, name and address (4-H members – list club instead of address).

### **CROCHET**

Class 701 – Afghan, Blanket, Bedspread

Class 702 – Article for baby

Class 703 – Garment

Class 704 – Household article

Class 705 – Rug

Class 706 – Other item

### **KNITTING**

Class 710 – Afghan, Blanket, Bedspread

Class 711 – Article for baby

Class 712 – Garment

Class 713 – Household article

Class 714 – Rug

Class 715 – Other item

## **OC – 2 – OPEN CLASS BARN QUILTS**

Check-in: Sunday, July 29, 9:30 a.m. to 11:30 a.m.

Judging: Sunday, July 29, following 4-H Arts & Crafts Judging

SUPERINTENDENT: Tonya Cooper

ASSISTANT SUPERINTENDENTS: Carolyn Webb, Shannon Hettenback



1. Read OPEN CLASS GENERAL RULES
2. All exhibits must be made by exhibitor (in previous 12 months).
3. An exhibitor may make only 1 exhibit.
4. All exhibits must be in place by 11:30 a.m. on Sunday, July 29 and shall remain in place until 7:00 a.m., Thursday, August 2. A label that is 3" x 2½" inches should be attached to the inside or back of the article. This includes class number, name and address (4-H members – list club instead of address).
5. Must be a 2' by 2' square. Display cannot be on point (diamond shaped).
6. Recommend using MDO (medium density overlay) board.
7. Prime board with two coats of primer.
8. Must be on 3/8" or ½" thick durable material suitable for exterior display and to withstand exposure to outdoor elements.
9. Use latex enamel paint.
10. Original designs are encouraged. If copied, credit should be given.

11. All barn quilts MUST have the appropriate sawtooth hanger, rod, wire, or other mechanism attached in order to be properly displayed. The sawtooth hangers must be screwed or nailed in. Exhibit will not be displayed if the necessary hardware is not attached.

#### Class 720 – Barn Quilt

#### OC-3 – OPEN CLASS QUILTS

Check-in: Sunday, July 29, 9:30 to 11:30 a.m.

Judging: Sunday, July 29, following 4-H Fiber Arts Judging

SUPERINTENDENT: Chris Steward

ASSISTANT SUPERINTENDENT: Lori Claassen



1. Read OPEN CLASS GENERAL RULES.
2. Members of a Butler County Quilt Guild are eligible to exhibit in this division.
3. All exhibits must be made by exhibitor (in previous 24 months) and not have been exhibited in a previous years' fair.
4. An exhibitor may make 1 entry per class.
5. All exhibits must be in place by 11:30 a.m., Sunday, July 29 and shall remain in place until 7:00 a.m., Thursday, August 2.
6. A label that is 3" x 2½" inches should be attached to the inside or back of the article or quilt. This includes class number, name and address (4-H members – list club instead of address).

#### Class 722 – Quilt

#### Class 723 – Quilted wall-hanging (must attach means of hanging)

#### OC-4 – OPEN CLASS BREAD SCULPTURE – Find Your Fun!

Check-in – Saturday, July 28, 10:00 to 11:00 a.m.

Judging – Saturday, July 28, starting at 10:00 a.m.

SUPERINTENDENT: Barb Roths

Have fun with your food and get your hands on some dough! Combine wheat (one of the great agriculture products in Kansas), creativity, shaping techniques and baking. "WOW" us with your creation.



1. Read General Rules.
2. One entry per participant per class.
3. Bread sculpture may be constructed from frozen yeast dough or a yeast dough made from scratch.
4. Bread sculptures will not be tasted. For food safety purposes, any food with custard and dairy-based fillings and frostings (ex. cream cheese), raw eggs, flavored oils, "canned" or cakes in a jar, cut fresh fruit or any food requiring refrigeration (ex. Bacon) CANNOT BE EXHIBITED OR ENTERED. Refer to K-State Research and Extension publication 4H488, May 2012, "Judges Guide for Foods and Nutrition

Exhibits." If it is determined that the food may not be safe to consume, it will be sent home without being judged.

5. Alcohol is not allowed as an ingredient in food entries. Entries with alcohol in the recipe will be disqualified and not be judged.
6. Seeds, herbs and other edible decorative toppings and non-perishable icings may be used.
7. All sculptures must be received on a sturdy, disposable plate, board or tray. Sculptures will be displayed throughout the duration of the county fair.
8. Submit a typed, detailed recipe including shaping instructions with step-by-step photos or sketches on an 8 ½" X 11" paper with name and address in lower left corner (will be covered prior to judging). Include age for youth entries.
9. No size restrictions. For small individual sculptures, 6 should be entered. (ex. bunnies, turtles, etc.)
10. All bread sculptures will not be sold at the FOOD AUCTION but will be on display during the fair.
11. For examples and ideas, visit <http://www.homebaking.org/PDF/doughsculpting101online.pdf> or <http://nationalfestivalofbreads.com/recipes/bread-shaping-O>
12. The Champions in each class (Youth, Adult, Team) can advance to the Kansas State Fair, to represent Butler County in the Kansas State Fair Bread Sculpture Contest – County Contest.
13. Participants that do not win first-place in these county classes may still enter their item in the "Open Class" Bread Sculpture Contest in the foods department at the Kansas State Fair, [www.kansasstatefair.com](http://www.kansasstatefair.com).
14. Check with Butler County Extension Office – FCS Agent. We will send you information for rules/eligibility, pre-entry deadlines, and premiums available at the Bread Sculpture Contest at the Kansas State Fair.

#### Score for Bread Sculpture

Creativity Originality Imagination Realistic Movement 30

Execution Crisp Details 25

Design Visual Impact 25

Color Palate Color Design 10

Instructions and Illustrations Photos (so others can make sculpture) 10

TOTAL 100

Class 780 - Bread Sculpture , Youth (4-H Ages 9 – 18)

Class 781 - Bread Sculpture, Adult

Class 782 - Team (2-3 youths and/or adults)

#### OC-5 – OPEN CLASS FOOD: FOOD PRESERVATION

Check-in: Saturday, July 28, 10:00 to 11:00 a.m.

Judging: Saturday, July 28, starting at 10:00 a.m.

SUPERINTENDENT: Barb Roths



1. Read GENERAL RULES.
2. Entries will be accepted between 10:00 a.m. and 11:00 a.m. on Saturday, July 28 in the South Room of the 4-H Building and shall remain in place until 7:00 a.m., Thursday, August 2 unless sold in the Foods Auction.
3. Exhibitors may make 2 exhibits in each class.
4. All exhibits must have been preserved since August 1, 2017.
5. Recommended method of processing must be used. Processing methods that will be disqualified include: open kettle canning, oven canning, sun canning and using electric multi-cookers. For more information about electric multi-cookers see [http://nchfp.uga.edu/publications/nchfp/factsheets/electric cookers.html](http://nchfp.uga.edu/publications/nchfp/factsheets/electric%20cookers.html).
6. Each exhibit must have a complete recipe and instructions which includes: **Exhibitor's Name, source of recipe and page number, date of publication, and altitude where food was processed.** If using Mrs. Wages' or Ball mixes, indicate the date purchased. Recipes must be from 1995 - Present.
7. NO PROVISION will be made for Frozen Food Exhibits.
8. Entries with alcohol in the recipe will be disqualified and not be judged.
9. No fancy packs unless recipe states to do so (example: Pickled Asparagus).  
Homemade recipes or other untested recipes will be disqualified for safety reasons. Failure to add the recipe card or information requested above may be lowered 1 ribbon placing or disqualified.
10. Labels: Each container exhibited must be labeled. Labels are available at the County Extension Office. Label must include the name, club, class number, product, canning method used (water bath, weighted gauge or dial gauge pressure method), date processed including month and year, process time, amount of pressure (psi), and altitude where preserved. Label must not cover jar brand.
11. **Hole punch the entry card and use a rubber band to attach the entry card and recipe around the top of the jar.**
12. Exhibits must be sealed in non-decorated, clean standard canning jars with matching brand two-piece lids. Do not use the colored jars. Do not add fancy padded lids, fabric over wraps or cozies as they interfere with the judging process. Jelly must be in ½ pint, 12 ounce or pint jars and salsa in pint jars. All other products must be in pint, 24 ounce or quart jars. Note: There are now 12-ounce and 24-ounce canning jars available. Use pint jar canning process recommendations for 12-ounce jars and use quart jar process recommendations for 24-ounce jars. Sealing rings must be removable and jars clean and free from rust.
13. The exhibitor may attach any information which the exhibitor thinks would be helpful for the judge to know.
14. Food preservation MAY sell in the FOOD AUCTION but is not required to do so.
15. Refer to the following K-State Research and Extension publications for more information:
  - a. 4H712, Food Safety Recommendations for Food Preservation Exhibits (<http://www.ksre.ksu.edu/bookstore/pubs/4H712.pdf>)
  - b. MF3170 "10 Tips for Safe Home-Canned Food" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3170.pdf>)
  - c. MF3171 "Sassy Safe Salsa at Home" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3171.pdf>)

- d. MF3172 "What's Your Elevation?" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3172.pdf>)
- e. MF3241 "How to Guide to Water Bath Canning and Steam Canning" (<http://www.bookstore.ksre.ksu.edu/pubs/MF3241.pdf>)
- f. MF3242 "How to Guide to Pressure Canning" (<http://www.bookstore.ksre.ksu.edu/pubs/MF3242.pdf>)

Class 780 – 1 Jar Tomatoes or Tomato Product such as Pasta Sauce, Spaghetti Sauce, etc.  
 Class 781 – 1 Jar Fruit (excluding Tomatoes)  
 Class 782 – 1 Jar Vegetables (excluding Tomatoes)  
 Class 783 – 1 Jar Jelly  
 Class 784 – 1 Jar Jam or Other Sweet Spread  
 Class 785 – 1 Jar Pickles (Fruit or Vegetable)  
 Class 786 – 1 Jar Relish  
 Class 787 – 1 Jar Meat  
 Class 788 – 1 Jar Salsa (Tomato, Fruit or Vegetable)  
 Class 793 – Dried Foods

Dried products must include the recipe and preparation steps. If dried food product is not in a canning jar, it will be lowered one ribbon rating. Suggested amount: 1/3 to ½ cup or three or four pieces per exhibit. All meat jerky MUST be cooked to 160 degrees F before drying. This is not the drying temperature. For recommendations see "Dry Meat Safely at Home" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3173.pdf>).

## OC-6 – OPEN CLASS: METALS

Check-in: Saturday, July 28, 2:00 p.m. to 4:00 p.m.

Judging: Saturday, July 28 starting at 2:00 p.m.

SUPERINTENDENT: Terry Lowmaster



1. Read OPEN CLASS GENERAL RULES.
2. ARTICLE EXHIBITED FROM A KIT MUST HAVE A BLUEPRINT ACCOMPANING THE EXHIBIT. Label each article showing intended use. Designate on the entry if the article is original or kit-construction.
3. Label each article giving owner's name, address (4-H members use club instead of address) and name of article. Label placed with masking tape or tied to exhibit, is preferred.
4. In judging metal articles, consideration will be given to:
  - a. Choice of metals
  - b. Design
  - c. Suitability and quality of finish
  - d. Workmanship
5. Metal exhibits can be made of sheet metal, ferris, and nonferris metals and can be bent, riveted, welded, formed, or machined cut.
6. Firearms and weapons (including but not limited to items resembling a firearm or weapon) are not allowed to be entered or exhibited.

Class 840 – Metal exhibit

Class 841 – Metal exhibit – Youth (ages 7 to 18)

## OC-7 – OPEN CLASS PLANT SCIENCE: FLORICULTURE

Check-in: Monday, July 30, 10:00 a.m. to 12:00/NOON

Judging: Monday, July 30, 10:00 a.m. immediately following 4-H judging

SUPERINTENDENT: Lesley Riddell Koch

ASSISTANT SUPERINTENDENT: Leesa Walker

1. Read Open Class General Rules.
2. Separate entry card must be provided for each exhibit.
3. No exhibitor will be permitted to make more than one entry in each class.
4. All exhibits must be in place by 12:00/NOON, Monday, July 30, and shall remain in place until 7:00 a.m., Thursday, August 2.
5. All materials (flowers) should be grown and collected by the exhibitor rather than purchased, except for Class 898.

Class 891 - Single Cut Flower (Annual or Perennial) specimen exhibited with foliage in plain container (No glass soda bottles)

Class 892 - Flower arrangements (not foliage plant) - consideration given to quality, arrangement and choice of container

Class 893 - Arrangement using wildflowers

Class 894 - Dried flower arrangement (not foliage plant)

Class 895 - Arrangement in novelty container

Class 896 - Potted Foliage Plants (such as philodendrons)

Class 897 - Cacti and other succulents

Class 898 - Arrangement using silk flowers



## OC-8 - OPEN CLASS PLANT SCIENCE: HORTICULTURE

Check-in: Monday, July 30, 10:00 a.m. to 12:00/NOON

Judging: Monday, July 30, 10:00 a.m. immediately following 4-H judging

SUPERINTENDENT: Lesley Riddell Koch

ASSISTANT SUPERINTENDENT: Lyle Shaffer

1. Read Open Class General Rules.
2. Separate entry card must be provided for each exhibit.
3. All exhibits must be grown by exhibitor.
4. No exhibitor will be permitted to make more than five entries in each class; however, each entry must be a different kind of fruit or vegetable.
5. All exhibits must be in place by 12:00/NOON, Monday, July 30, and shall remain in place until 7:00 a.m., Thursday, August 2.

A Small vegetable (plate of 12)—Example: green snap beans, other small vegetable, berries or fruit, Medium vegetable (plate of 5)—Example: cucumbers, cherry tomatoes, tomatoes, beets, white onions, yellow onions, bell peppers, other peppers, okra, sweet potatoes, white or Russet potatoes, carrots, corn, other medium vegetables, apples or other fruit; Large vegetable (plate of 1)—Example: watermelon, summer squash, pumpkin, cabbage, cantaloupe, or large vegetables.

Class 1001 - Small Vegetable

Class 1002 - Medium Vegetable

Class 1003 - Large Vegetable

Class 1004 - Small Fruit or Berries, ½ pint basket

Class 1005 - Tree Fruit, plate of 5

Class 1006 - Grapes, 2 bunches

Class 1010 - Fresh Culinary Herbs, 6 stems of ONE VARIETY of fresh herbs in a disposable container of water. Dried herbs not accepted. Examples include: parsley, dill, etc.

Class 1011 - Any freak plant or vegetable

Class 1020 - Largest Pumpkin (by weight)

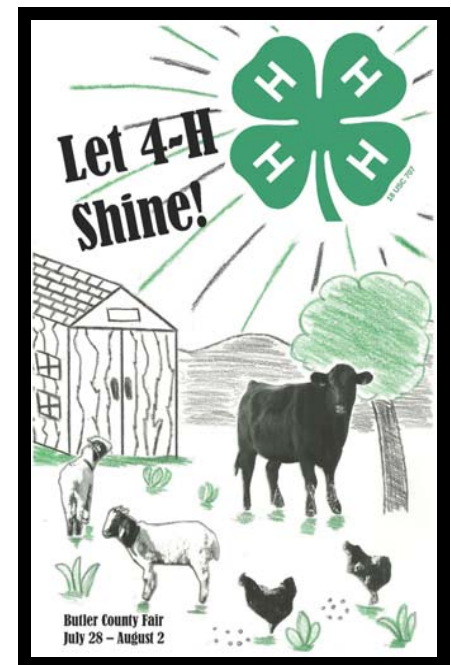
Class 1021 - Largest Tomato (by weight)

REMINDER: No exhibit (except food items sold in the food auction) may be removed from the 4-H building before 7:00 a.m. on Thursday, August 2. Fair officials will not be responsible for any exhibits that are not removed by 8:30 a.m., Thursday or for any broken or damaged items.

**If you have Questions  
about the  
Open Class Divisions  
or the Butler County  
4-H Fair,  
Contact Connie Chilcott  
at 316-258-3218.**



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**While You're Visiting the Fair, Stop at the  
4-H Clover Café for a Snack or Meal!**

All Proceeds Benefit the Butler County 4-H Program.

