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Butler County 4-H Clubs!

Benton Busy Bees

Cassoday Boosters

El Dorado Boosters

Flint Hills

Hickory Helpers

Lily Lake

North Butler

Purple Heart

Rose Hill Rustlers

Towanda Rustlers

K-STATE
Research and Extension



Butler
County

2018 Volunteer of the Year Award

Mike Roths



This award is sponsored by the Butler County Commissioners to recognize persons who have devoted much time to the betterment of the 4-H fair in Butler County, as well as the 4-H program. The 2018 Volunteer of the Year Award recipient is Mike Roths.

Mike joined the Benton Busy Bees at the age of 7. He holds fond memories of his member years and takes pride in his role as a community and project leader and is always a phone call away. He has served as the swine co-superintendent for several years. Mike has also served as the livestock auction superintendent.

Mike also serves as a director of the Butler County Fair Association and is the current vice-president. He is one who can be counted on at work days and takes a very active role in keeping the fairgrounds repaired. He can tell you many stories of his past years with the 4-H program. But then again, so can his wife Janet and probably most of the former 4-Hers here in Butler County!!!! Mike has 3 children who grew up in 4-H as well.

Thank you, Mike, for all you have done and continue to do for the Butler County 4-H Program and Congratulations.

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Butler County Fair Schedule

Thursday, July 11

7:00 PM Superintendents, Assistants and Junior Leaders Meeting,
4-H Building, El Dorado

Saturday, July 13

8:00 AM Constructed modeling starts followed by call-backs
9:00 AM Buymanship modeling begins
9-15 – 9:45 AM Clothing Construction check-in
9:30 AM Clothing Construction judging begins
1:00 PM Fashion Revue Public Presentation - ElDorado High
School

Saturday, July 13

5:00-5:30 PM Check-in and Horse ID
6:00 PM Judging of Horse Show Classes
Butler County Saddle Club,
3 Miles West of Leon on Hwy 400

PHOTOGRAPHY

All 4-Hers (do not have to be enrolled in photography) are encouraged to take pictures of 2019 fair events. Each 4-Her may send in 5 photos that they have taken. The exhibitor sending in the photo should not be in the photo. Deadline for emailing photos will be Friday, August 2 at 5:00 PM. All photos should be emailed to bucofair@gmail.com, submitted to the Butler County 4-H Fair Facebook page or sent to #bucofair19. Any photos submitted will include permission for use at the 2020 fair and in the fair book. A Champion Photo will be chosen, and a \$25 award will be presented by Sunflower Homestead, LLC, Alan & Kathy Wooderson.

**2019 Fair Photo Winner
Submitted by Taylor Barlett
Purple Heart 4-H Club**



Butler County Fair Schedule

PRE-ENTRIES – DUE 11:59 P.M. FRIDAY, JUNE 28TH.

All Pre-entries in the 4-H division will be completed online at: <https://butler4h.fairwire.com>.

Pre-entry deadline is Friday, June 28 at 11:59 p.m. 4-H pre-entries will be handled by the Extension Office. If you have any questions on pre-entries, call the Extension Office at (316) 321-9660. If computer access is needed for online pre-entries, please come by the Extension Office during normal business hours, Mon-Fri 8:00 a.m. – 5:00 p.m.

Late Entries will not be accepted.

Friday, June 28, 5:00 PM PRE-ENTRIES Online:

- Beef
- Bucket Calves
- Club Banners
- Dairy Goats
- Fashion Revue and Scripts
- Horse
- Meat Goats
- Pigeons
- Poultry
- Rabbits
- Sheep
- Space Tech:Robotics only
- Swine

Non - 4-H Pre-Entry

Campers - forms can be found at <https://www.butler.k-state.edu/4hfair.com>.

Auction Animals Checks

Checks for all livestock and rabbits sold base bid or through the auction will be available to the 4-Her after buyer's ribbons are picked up and a signed buyer's card or statement has been returned to the Extension Office and as soon as all data for animals has been received back from packers. Buyers ribbons and buyers' cards may be picked up following clean-up at the fair as well as at the Extension Office after 1:00 PM on Thursday, July 25. Checks must be cashed within 60 days or they will be voided.

Any 4-Her who does not return their signed card or written statement from their buyer to the Extension Office by 5:00 PM on October 11, 2019, will not be allowed to enter any animal in the 4-H Livestock Sale or rabbit in the Rabbit Auction the following year. If the 4-Her should have a Grand Champion animal, they will be required to sell at base bid only.

Medallion Hunt

Find the Medallion! The Butler County 4-H Ambassadors hide a medallion somewhere on the Fair Grounds. Please Do NOT move projects or tables in an effort to find the medallion. The lucky finder of the Medallion will receive a \$100 cash award sponsored by Andrea Perry, Butler County Extension, Office Professional!



Butler County Fair Schedule

Friday, July 19

8:00 AM Fair Set-up, 4-H Fairgrounds
 6:00 to 8:00 PM Check-in Campers
 6:00 to 8:00 PM Tack equipment may be brought to fairgrounds

No Swine, Sheep, Meat Goats or Dairy Goats, Beef Cattle, or Bucket Calves will be allowed to enter the barns without an inspection by a fair veterinarian.

Saturday, July 20

7:00 to 9:00 AM Check-in Beef Cattle, Bucket Calves, Meat Goats, Dairy Goats and Sheep
 7:00 to 9:00 AM Check-in and weigh Swine
 9:00 to 10:00 AM Weigh-in Sheep
 9:00 to 11:00 AM Check-in of 4-H Foods & Nutrition and Food Preservation
 9:00 AM 4-H Foods & Nutrition & Food Preservation Judging begins
 10:00 to 11:00 AM Weigh-in Meat Goats
 10:00 to 11:00 AM Check-in of Open Class Foods & Food Preservation
 10:00 AM Open Class Foods Judging begins, followed by Open Class Foods Silent Auction (ends prior to 4-H Food Auction)
 11:00 to 12:00 NOON Weigh-in Beef
 1:00 to 3:00 PM Check-in Clothing Construction, Fashion Revue
 1:30 to 2:30 PM Cloverbuds "Show and Share"
 2:00 to 4:00 PM Check-in of Woodworking, Open Class Metals & Junk in a Bucket
 2:00 PM Judging begins for Woodworking, Open Class Metals & Junk in a Bucket
 2:30 to 4:30 PM Check-in of Photography
 3:00 to 4:00 PM Check-in for Club Banners
 5:00 PM All Livestock Exhibitors Meeting (all exhibitors showing animals, poultry, pigeons and rabbits) are required to attend this meeting in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.
 5:30 PM City Band Concert
 6:00 PM Ice Cream Sponsored by ICI Insurance
 7:00 PM 4-H FOOD AUCTION

Sunday, July 21

7:30 AM Pancake Breakfast Sponsored by Butler County Farm Bureau and Mid-Kansas Co-Op
 8:15 AM Church Service
 9:30 to 11:30 AM Check-in 4-H Arts & Crafts
 9:30 to 11:00 AM Check in Fiber Arts
 10:00 AM to Noon Check-in Open Class Barn Quilts and Open Class Quilts
 10:00 AM Judging begins for Arts & Crafts, followed by Open Class Barn Quilts
 10:00 AM Judging begins for 4-H Fiber Arts, followed by Open Class Quilts
 11:00 AM to 1:00 PM Check-in of Poultry & Pigeons
 12:00 to 1:00 PM Check-in of Leathercraft
 12:00 NOON Judging begins for Leathercraft
 2:00 to 3:00 PM Check-in 4-H and Open Class Crochet and Knitting
 2:00 PM Judging of 4-H Crochet & Knitting followed by Open Class Crochet and Knitting
 2:00 to 3:00 PM Check-in and Judging of Energy Management
 2:00 to 3:00 PM Check-in of Geology, Entomology, SpaceTech:Robotics, SpaceTech:Rocketry, Space Tech:Unmanned Aerial Systems
 2:00 to 3:30 PM Check-in of Educational Notebooks, Posters, Displays
 4:00 PM Judging of Sheep - Breeding, Fitting & Showing and Market Sheep
 6:00 PM Judging of Meat Goats - Breeding, Fitting & Showing and Market Meat Goats

"To Make the Best Better"



Butler County Fair Schedule

Monday, July 22

7:00 to 10:00 AM	Check-in of Rabbits
8:30 AM	Judging of Dairy Goats followed by Celebrity Milking Goat Contest
9:00 AM	Judging of Photography
10:00 AM to 12:00 NOON	Check-in 4-H and Open Class Floriculture & Horticulture & Open Class Hay
10:00 AM	Judging begins for 4-H Floriculture and Horticulture followed by Open Class Floriculture and Horticulture and Open Class Hay
1:00 PM	Judging of Entomology
1:00 PM	Judging of Geology, immediately following Entomology
1:00 PM	Judging of Educational Notebooks, Posters, and Displays
1:30 PM	Judging of Banners, immediately following Notebook Judging
6:00 PM	Judging of Swine – Breeding Gilts, Fitting & Showing, and Market Swine

Tuesday, July 23

8:00 AM	Judging of Breeding Beef, Showmanship and Market Beef
	Judging of Bucket Calves, following Beef
8:00 AM	Judging of Rabbits
8:00 AM	Judging of Poultry
10:00 AM	Judging of Pigeons
10:00 AM	Judging of Rocketry, followed by Robotics and Unmanned Aerial Systems
1:00 to 3:00 PM	FCS Consumer Skills Judging Event
2:00 PM	Deadline for making entries for the Livestock Auction
2:00 to 3:00 PM	Poultry Judging Contest, Poultry Barn
2:00 to 3:00 PM	Challenge of Champions
2:00 to 4:00 PM	Sign-Up for Barnyard Olympics, North Room of Community Bldg.
5:00 PM	Round Robin Showmanship Contest
8:00 PM	RABBIT AUCTION

Wednesday, July 24

7:30 to 8:00 AM	Registration for Livestock Judging Contest at Show Arena
8:15 AM	Livestock Judging Contest
9:30 to 10:30 AM	Sign Up for Barnyard Olympics in 4-H building
11:00 AM	Check-in for Barnyard Olympics in show arena
11:30 AM	Barnyard Olympics starts in show arena
1:00 to 2:00 PM	Horticulture Judging Contest
2:00 to 3:00 PM	Photography Judging Contest
5:30 to 7:00 PM	"Friends of 4-H" Supper sponsored by Commerce Bank & 4-H Council
6:30 PM	Awards Presentation
7:00 PM	LIVESTOCK AUCTION - Order of Sale will be Swine, Meat Goats, Sheep and Beef
Evening	Ice Cream Sponsored by Emprise Bank
Evening	Watermelon sponsored by American Ag Credit

Thursday, July 25

7:00 to 7:30 AM	Release and removal of all exhibits, displays and equipment from building and barns
7:30 AM	Clean-up of Building and Barns

No exhibit, display or equipment (except market animals sold at base bid or auction), may be removed from exhibit area before 7:00 AM in the barns and in the 4-H Building.



A flag will be hung in the arena and the National Anthem will be played before each livestock show and before the livestock sale.

BUTLER COUNTY FAIR ASSOCIATION EL DORADO, KANSAS

President - Darren Jackson, El Dorado
Vice-President - Mike Roths, Benton
Secretary - Connie Chilcott, Atlanta
Treasurer – Jeremy Nelson, Augusta
Executive Member-at-Large - Les Stalnaker, Cassoday

DIRECTORS

Augusta Township - Dereck Chilcott
Benton Township - Mike Roths
Bloomington Township -
Bruno Township - Tom Little
Chelsea Township - Roger Hinnen
Clay Township
Clifford Township - Kim Claassen
Douglass Township – Kane Little
El Dorado Township - Tony Borg
Fairmount Township
Fairview Township - Jacob Cooper
Glencoe Township – Lyle Shaffer
Hickory Township
Lincoln Township - Terry Lowmaster
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Logan Township - Connie Chilcott
Milton Township - Theresa Toews
Murdock Township - Kathy Wooderson
Pleasant Township - Cari Barlett
Plum Grove Township -
Prospect Township - Darren Jackson
Richland Township - Becky Rierson
Rock Creek Township – Dennis Schmidt
Rosalia Township - Myron Willhite
Spring Township - Jeremy Nelson
Sycamore Township - Les Stalnaker
Towanda Township - Byron Harvey
Union Township – Amanda Hebb
Walnut Township -

Members-at-Large

Ashley Toews
Michelle Chilcott
Tonya Cooper

4-H Council Representatives

Shelby Varner
Alli Willour

BOARD OF COUNTY COMMISSIONERS

Jeff Masterson Ed Myers Marc Murphy
Mike Wheeler Dan Woydziak

The Board of County Commissioners of Butler County has provided funds to be used to pay premiums awarded at the Butler County Fair.

SECTION I - 4-H CLUB GENERAL RULES AND REGULATIONS

ALL 4-H project questions should be directed to the Butler County 4-H Agent or Ag Agent. Campers, Livestock & Rabbit Auction, and Open Class entries should be directed to: Butler County Fair Board at bucofair@gmail.com.

PRE-ENTRIES by CLUB MEMBERS are required in SOME PROJECTS. Refer to the Pre-Entry schedule. Deadline for entries is Friday June 28th at 11:59 p.m., online at <https://butler4h.fairwire.com>

1. Exhibitors and contestants must be a participant in the Butler County 4-H program and must be enrolled in-projects by May 1. The exhibits entered in the Butler County Fair must be owned and fed, constructed, or grown by the Exhibitor. Exhibits must be the work of the current 4-H year.
2. READ ENTIRE BOOK CAREFULLY. RULE CHANGES HAVE BEEN MADE THROUGHOUT THE BOOK.
3. Cash premiums will be prorated among all ribbon groups in the 4-H divisions except as noted within the division. The Butler County Fair Board reserves the right to determine the amount of premiums in any division.
4. No exhibit or equipment used to prepare or show the exhibit (except market animals sold at base bid or auction) may be removed before 7:00 AM from the barns and from the 4-H Building, Thursday, July 25. Violation of this rule will result in the forfeiture of all prize money and ribbons. Fair officials will not be responsible for any exhibits or equipment that is not removed by 8:30 AM Thursday or for any broken or damaged items.
5. All exhibits must be in place as noted within the divisions. Club members MUST ATTACH ENTRY CARD TO ALL NON-LIVESTOCK EXHIBITS. See HERITAGE ARTS: Arts & Crafts for special instructions. Livestock must have stall cards above pens or stalls. Rabbits and poultry must have entry cards attached to cages.
6. The Butler County Fair Association will make every effort to protect exhibits and the safety of exhibitors and spectators but will not be responsible for any accidents to the exhibitors or spectators, or damage to exhibits.
7. The Danish system of awards will be followed in all classes in the youth division of the fair. Exhibits will be placed within five groups: purple, blue, red, white, and green. Exhibits of superior quality will be placed in a purple group (does not apply to livestock divisions). Ribbon placing will be awarded at time of judging. Only purple ribbon exhibits in Division L through X may be considered for Champion, Reserve Champion, Grand Champion, and Reserve Grand Champion.
8. Any Exhibitor who is found to have tampered with any exhibit or entered an exhibit that is not eligible for exhibit or does not abide by Fair rules, will be barred from showing and/or must forfeit any premium ribbon or prize won.
9. This is a 4-H Youth Event, absolutely no alcohol allowed!
10. No firearms allowed on the premises.
11. Fair Board may remove any device, exhibit and/or person that it deems unsafe.
12. Exhibitors must be able to control their animals at all times. Exhibitors who bring animals to the fair that are deemed uncontrollable and therefore constitute a safety hazard will be required to take their animal home. The Butler County Fair Board Executive Committee in conjunction with the Butler County Ag & 4-H Agent will make the final decision.
13. The right to interpret all rules of the 4-H Divisions of the Butler County Fair will be handled by the Butler County Extension Council Grievance Committee. Refer to the Grievance Policy on the next page.

14. No dogs allowed except those that are service certified. No skateboards or skates (in-line, roller or heely) are allowed.
15. 4-H exhibitors (individual or group) should avoid using copyrighted materials. Copyrighted and/or trademarked materials utilized in banners, displays, posters or other activities other than for educational purposes will be disqualified and will not be displayed or receive ribbons or premium.
16. Firearms and weapons (including but not limited to items resembling a firearm or weapon) or photos of same are not allowed to be entered or exhibited. Check with Butler County Extension Agents for questions regarding more information.
17. All 4-H animals are to remain on the Fairgrounds. They are not allowed in the camping area, in the parking lot or over on city property.

GRIEVANCE PROCESS

PURPOSE

The 4-H County Fair grievance process provides a vehicle by which to respond to 4-H members' concerns relating to all 4-H activities during the fair.

WHAT ISSUES MAY BE FILED IN A GRIEVANCE

A grievance committee may be convened for the following situations/reasons:

- Alleged wrongdoing.
- Rule violations from what is published in the fair book.

The fair is the responsibility of the Butler County Extension Board and the Butler County Fair Association; questions need to be addressed to the Fair Board President, Extension Director or 4-H Agent. The 4-H Agent can answer questions regarding the 4-H program such as enrollment, etc. The Extension Office Professionals have been great help putting the fair together. Please do not direct complaints, suggestions, etc. to them but rather to one of the above listed. Any grievances will be handled by the Extension Board Grievance committee consisting of Extension Executive Board representative(s), 4-H Agent, Extension Director, Fair Board President, and Division Superintendent(s).

- Any grievances must be delivered in writing, signed and dated by the person making the protest and discussed with the 4-H Agent or Extension Director.
- Grievances must be received by the 4-H Agent or Extension Director within 24 hours following the occasion for the grievance.
- Such grievances must state plainly the cause of the complaint or appeal and must be submitted to the 4-H Agent or Extension Director. Upon receipt of a qualified grievance, the Extension Agent(s) will promptly notify the grievance committee and any and all persons involved.
- The committee will act within 24 hours of receiving a written complaint. If a resolution cannot be reached, the 4-H Program Development Committee will hear the grievance and make a recommendation to the Butler Co. Extension Board, meeting the 1st Tuesday of each month.
- Following any decision, the course of action will be entered into writing and delivered to the any and all persons involved.

KANSAS 4-H CODE OF CONDUCT

As a participant in the Kansas 4-H program, you have the responsibility of representing Kansas 4-H to the public. You are expected to conduct yourself in a manner that will bring honor to you, your family and 4-H. To do that, you must:

1. Conduct yourself and your project work in a manner that is trustworthy, respectful, responsible, fair, caring and in good citizenship.

2. Be responsible for your actions by following the rules and being accountable. This includes being in assigned program locations/sessions, abiding by deadlines, times and housing arrangements. If you are unable to participate or need assistance, notify those in charge of the event/program.
3. Treat yourself, other people, animals and property with respect, using good manners, dressing appropriately and by not using profanity. You will be personally responsible for any damage caused as a result of your behavior.
4. Know that the use of tobacco, alcohol, and non-prescribed drugs by youth is illegal.
5. Demonstrate caring for people other than yourself. Know that harassment of any type is illegal and prohibited at all 4-H events.
6. Be a good citizen by participating fully and helping those around you have positive experiences.
7. Use technology and social media in safe and appropriate ways for the good of 4-H Youth Development programs.

Special thanks to the Butler County Extension Council, the Program Development Committee and the Butler County Extension Agents for their development of the 4-H rules and guidelines for the 2019 Butler County Fair Book.

Butler County Extension Director/Ag Agent – Charlene Miller
 Butler County 4-H Agent (beginning June 3, 2019) – McKenzie Smithson
 Butler County FACS Agent – Barbara Roths
 Butler County Horticulture Agent – Larry Crouse

Butler County Extension Council

Chair – Becky Walters
 V-Chair – Joe Liebbrandt
 Secretary – Ann Harvey
 Treasurer – Lesley Riddell-Koch
 Members – Becci Hagrove, Jerry Long, John Ramsey, Carla Varner,Carolynn Webb

4-H and Youth Program Development Committee

Ann Harvey, Darren Jackson, Braden Moore, Jessica Cabrales, Carla Varner, Jeremiah Zweifel

SPECIAL THANKS TO EXTENSION OFFICE PROFESSIONALS

- Andrea Perry
- Jane Doornbos

SECTION II - LIVESTOCK ELIGIBILITY REQUIREMENTS

Each member who shows market livestock at the Butler County Fair must turn in a Certification of Market Animals with the pre-entries. Only animals pre-entered in the Fair will be allowed to be on the fairgrounds.

Animal Care and Housing Form - Each 4-H member must have a completed Butler County Animal Care and Housing form on file in the Extension Office for each species that they plan to show. This form is required for Beef (including Bucket Calf), Dairy Goats, Sheep, Meat Goats, and Swine. These are due at time of tagging for market animals and commercial breeding animals. The deadline for submission on registered breeding animals is June 15th.

Youth Quality Care for Animals (YQCA) will be required to be completed by June 1st for any member exhibiting livestock (all beef, dairy goats, meat goats, sheep, swine, rabbits, pigeons and poultry) at the fair. YQCA is not required for Horses. YQCA Information can be found here: <https://www.butler.k-state.edu/4-h/YQCA.html>

Household Nominations - Households that wish to be eligible for family nomination must turn in the Butler County Household Nomination Intent Form by the tagging date for all market and commercial breeding animals. This applies to Beef, Sheep, Meat Goats, and Swine.

Market Beef - All market steers and market heifers must have been weighed and tagged at the official tagging at the fairgrounds set by the Butler County Fair Board.

Commercial Breeding Beef (including Cow/Calf) - All commercial heifers and cows must be tagged by June 15 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board.

Registered Breeding Beef Animals (including Cow/Calf) - Registration or transfer papers must be in club member's name, dated prior to June 15. Heifers and cows may be co-owned and co-registered by two or more 4-H members of the same family.

Bucket Calves - Bucket calves must have been tagged by May 1 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board.

Breeding Dairy Goats - Registration papers or stamped duplicate registration applications will be required for all registered dairy goats. Papers must be in the name of the 4-Her by July 1 or show ownership by July 1 for grades. Animals without registration papers or legible tattoos, will show with the grades, on a bill of sale. The grade does should be identified with an official USDA Scrapie Premise I.D. tag. Goats, under 8 weeks of age, accompanying their dams, are exempt from tagging requirements.

Market Dairy Goats - Market Dairy Goats must have been tagged with an official 4-H tag at the fairgrounds at the official tagging (same dates as market meat goats) set by the Butler County Fair Board.

Market Meat Goats - Market Meat Goats must have been tagged with an official 4-H tag at the fairgrounds at the official tagging set by the Butler County Fair Board.

Breeding Meat Goats- Registration or transfer papers must be in the name of the exhibitor by June 15. Breeding meat goats may be co-owned and co-registered by two or more 4-Hers of the same family. All breeding meat goats must have an individual identification in an ear. A flock tag, registration tag or tattoo will be accepted.

Commercial Breeding Meat Goat Does - Commercial Breeding Meat Goat Does must be tagged by June 15 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board.

Market Lambs – Market Lambs must have been tagged with an official 4-H tag at the official tagging at the fairgrounds set by the Butler County Fair Board .

Breeding Sheep - Registration or transfer papers must be in the name of the exhibitor by June 15. Breeding sheep may be co-owned and co-registered by two or more 4-Hers of the same family. All breeding sheep must have an individual identification in an ear. A flock tag, registration tag or tattoo will be accepted.

Commercial Breeding Ewes - Commercial breeding ewes must be tagged by June 15 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board.

Market Hogs - The market hog class will be open to both gilts and barrows, and they must have been tagged by May 1 with an official 4-H tag. Tagging must be done by an approved leader. Ear notches must be included on the form.

Pedigreed Gilts - Registration or transfer must be in the name of the exhibitor by June 15 and be tagged. By June 15 with an official 4-H tag. Pedigreed gilts may be co-owned and co-registered by two or more 4-Hers of the same family. All gilts must have an individual ear notch which matches the papers.

Commercial Breeding Gilts - Commercial breeding gilts must be tagged by June 15 with an official 4-H tag. Ear notches must be included on the form. Tagging must be done by an approved leader.

LIVESTOCK HEALTH REQUIREMENTS

General Health Requirements All animals are subject to examination by the fair veterinarians and shall be free of clinical signs of infectious or contagious disease. Health certificates are not required.

All market barrows must be physically castrated, and incisions healed. All other market animals (except market heifers) and bucket calves (heifers) must be castrated and be healed, and all animals must be free of infectious lesions and congenital defects. All animals must be of suitable health and quality to be exhibited to the public. THE BUTLER COUNTY FAIR EXECUTIVE BOARD HAS THE RIGHT TO DISMISS ANY ANIMAL FROM THE GROUNDS THAT DOES NOT MEET THESE REQUIREMENTS. ALL LIVESTOCK WILL BE INSPECTED BY A FAIR VETERINARIAN BEFORE THEY ARE UNLOADED. (BEEF INSPECTED IMMEDIATELY AFTER UNLOADING).

Any costs of special tests or posting of dead animals will be the responsibility of the owners. Any animal which dies on the fairgrounds will have a necropsy performed by the Fair Veterinarian.

Superintendents reserve the right to call for an inspection of an animal or animals by the Fair Veterinarian. Any medication given internally must be given under the Fair Veterinarian's supervision. Any drenching must be done by a Fair Veterinarian.

Cattle

The Kansas Animal Health Department requires no test on cattle of Kansas origin. Cattle will be inspected by fair veterinarians who will determine that the animals are free of clinical signs of infectious disease. Some examples of infectious disease could be lesions of ringworm, warts, infection of mange, etc. Any animal determined by Fair Veterinarians to have signs of an infections or contagious disease will not be permitted to exhibit and will be sent home.

Horses

Horses shall meet the general requirements.

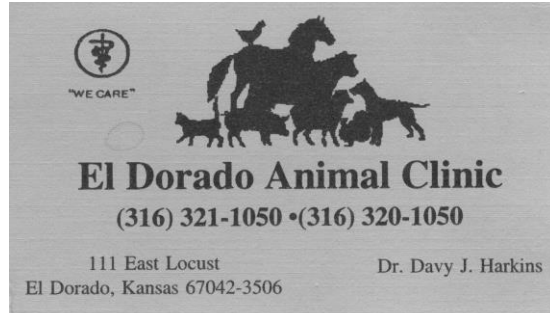
Swine

1. Swine originating in Kansas must meet the general requirements. Kansas has obtained Stage V status in the National Pseudorabies Program and the state is classified free of swine brucellosis. A negative pseudorabies or brucellosis test is not required for Kansas origin swine.
2. Swine originating from other states must meet one of the following requirements:
 - a. Originate from a qualified pseudorabies-free/validated brucellosis-free herd. The current qualified/validated number must appear on the CVI. (Hogs from monitored pseudorabies herds do not qualify under this requirement.)
 - b. Originate from a state of Stage IV or V status in the National Pseudorabies Program and originate from a Swine Brucellosis free state.
 - c. Any swine not originating from Stage IV or Stage V National Pseudorabies Program states, and any swine not originating from swine brucellosis free states, must show evidence on the CVI that swine have been tested negative to official tests for pseudorabies and brucellosis within 30 days before entry into Kansas, and that the herd of origin has had no positive cases of pseudorabies within the previous 12 months.
3. **NOTE: SWINE VACCINATED FOR PSEUDORABIES SHALL NOT BE ALLOWED INTO KANSAS FOR EXHIBITION OR ANY OTHER PURPOSE.**

4. Swine will be inspected by fair veterinarians who will determine that the animals are free of clinical signs of infectious disease. Any animal determined by Fair Veterinarians to have signs of an infections or contagious disease will not be permitted to exhibit and will be sent home.

Poultry

The pullorum-typhoid blood test will be required within 90 days of the Butler County Fair and the Kansas State Fair on all chickens and turkeys. Waterfowl do not require testing. Sealed leg bands and proper paperwork will be required.



Sheep

1. All market lambs must be slick shorn (no more than ¼ inch of wool) above the hocks prior to arrival at the fair.
2. All sheep will be inspected at unloading by fair veterinarians who will determine that the animals are free of clinical signs of infectious disease. Some examples of infectious disease could be lesions of ringworm, "sore mouth", club lamb fungus, etc. Sheep will not be allowed to unload until inspected.
3. Sheep with infectious skin lesions will be denied entrance to the barns. Any animal determined by Fair Veterinarians to have signs of an infections or contagious disease will not be permitted to exhibit and will be sent home.
4. It is required that all sheep be identified with an official USDA Scrapie Premise I.D. tag. This requirement includes wethers. Lambs, under 8 weeks of age, accompanying their dams, are exempt from tagging requirements.

Goats- Dairy and Meat

1. Goats shall meet the general requirements. All goats, including wethers, must be identified with a registered tattoo or an official USDA scrapie premises ID tag. Kids, under 8 weeks of age, accompanying their dams, are exempt from tagging requirements.
2. All goats will be inspected at unloading by fair veterinarians who will determine that the animals are free of clinical signs of infectious disease. Some examples of infectious disease could be lesions of ringworm, warts, infection of mange, etc. Goats will not be allowed to unload until inspected. Any animal determined by Fair Veterinarians to have signs of an infections or contagious disease will not be permitted to exhibit and will be sent home.

LIVESTOCK RULES AND REGULATIONS

Livestock Health Requirements are subject to changes from state recommendations. All livestock entering Kansas shall follow all KDAH import requirements.

1. See General Rules and Regulations, Livestock Health Requirements and Livestock Sale.

2. All exhibitors showing livestock animals (all beef, bucket calves, dairy goats, meat goats, sheep, swine, poultry and rabbits) at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1. Verification of this must be on file in the Butler County Extension Office by the pre-entry deadline.
3. Each exhibitor shall be responsible for the feeding, watering, and care for animals during the fair. PLEASE NOTE: Exhibitors will provide shavings, carpet or sawdust for all livestock.
4. All livestock exhibitors must be on hand to exhibit their entries. In case exhibitor has two entries in the same class, he or she may have another Butler County 4-H member assist, with the approval of the superintendent of that department. It is the responsibility of each exhibitor to see that their entries are judged. Each exhibitor must groom his or her own animal and may use only the assistance of an immediate family member (mother, father, grandparent, legal guardian, brother or sister) or of another 4-H member who is an exhibitor at the 2019 Fair. Violation of this rule will disqualify an exhibitor. Decision as to disqualifications will be handled by a special committee.
5. All animals that are not eligible to be shown or are disqualified must be removed from the fairgrounds immediately. This determination and decision will be made by the Butler County Extension Council Grievance Committee and/or veterinarian on duty. All animals that are determined uncontrollable by the Fair Executive Board in conjunction with the Ag Agent & 4-H must be removed from the fairgrounds immediately.
6. If an exhibitor removes their animal from the show ring prior to completion of judging of the specie without the consent of the superintendent, the exhibitor may be disqualified, and premiums forfeited.
7. Animals which do not make weight will show in special classes and will not be eligible to show for Grand or Reserve Grand Champion.
8. Animals shown in the market classes are not eligible to show in the breeding classes and vice versa.
9. The Butler County Fair Executive Board has the right to do comprehensive drug tests on any animal shown at the Butler County Fair.
10. No drenching equipment will be allowed on the fairgrounds.
11. **Fans must be hung or secured properly. No metal to metal conduct is allowed. No wires may be used to hang fans.**
12. All 4-H animals are to remain on the Fairgrounds or other designated area. They are not allowed in the camping area, in the parking lot or over on city property.

Champion Sponsors

- Betty Carlson, El Dorado

Purple Ribbon Sponsors

- Augusta Saw & Mower – 316-775-3855
- El Dorado Feed & Grain – 316-321-2140

Blue Ribbon Sponsors

- Midtown Auto of Rose Hill

SECTION IV – HERDSMANSHIP

HERDSMANSHIP AWARDS – Beef, Bucket Calves, Meat Goats, Dairy Goats, Sheep and Swine Barns. The purpose of this award is to display the barns for those persons coming to the fair to view the exhibits. Pens and alleys will be judged and posted daily. Willingness to cooperate with management in showing, parking, tieouts, etc., courtesy and willingness to follow rules, general courtesy to the public and neat appearance of the exhibits will make a better and more enjoyable County Fair for everyone involved. The following guidelines will be used in scoring the Herdsmanship Awards:

1. PEN/STALLS - 35 TOTAL POINTS POSSIBLE
 - a. Pens/Stalls kept clean, neat, and dry. The pens/stalls should be kept clean and the manure disposed of in a designated area. It is recommended that feed and water pans be removed from pens except at feeding time. This will help keep the pens cleaner and help keep water from being spilled, thus keeping the animals cleaner.
 - b. Equipment kept in show boxes or designated areas. The equipment area should be kept neat and clean.
 - c. Feed must be kept in feed areas.
2. ANIMALS DISPLAYS - 35 TOTAL POINTS POSSIBLE
 - a. Animals kept properly fitted and clean, as they are on display.
 - b. Animals tied or stalled for best effect.
 - c. Animal adequately bedded.
 - d. Animals fed and watered regularly.
3. AISLES AND DISPLAYS - 30 TOTAL POINTS POSSIBLE
 - a. Aisles kept free and clean for spectators use. The aisles should be raked to keep them clean and sprinkled, not soaked, to keep the dust settled.
 - b. The exhibit cards should be neatly displayed and filled out with the member's name and club. After the animals are weighed, the weight and ear tag number should be added to the exhibit card. Other decorative means such as display signs, curtains, etc. can be used. No advertising is permitted. Remember - excess signs and displays may block the air flow.

Thank you to the individuals who judged Herdsmanship at the 2018 fair:

Neil Buckman

Kia Clark

Della Cooper

Travis Griffin



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4-H

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Cooperative**
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Herdsmanship awards of \$40, \$25, \$15 will be awarded to the club keeping the neatest exhibit in Beef, Bucket Calves, Dairy Goats, Meat Goats, Sheep and Swine sponsored by the Butler Rural Electric Cooperative.

SECTION III- OVERNIGHT STAY ON FAIRGROUNDS

Friday, July 19, 6:00 to 8:00 PM – Campers are to be checked in and set-up (see #7).

CO- SUPERINTENDENTS: Scott & Michelle Chilcott /Roger & Karen Hinnen/Darren Jackson

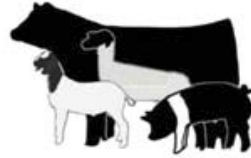
1. A **camper registration form (available online or in the Extension Office) must be completed** for each sleeping unit and turned into the Extension Office by June 28. A \$65 fee must be paid to the Butler County Fair Board with the camper pre-entry. This fee entitles you to use the electricity for the duration of the fair. Checks should be made payable to the Butler County Fair Association. Campers may use their own generator but still must pre-register at the Extension Office and must follow times for running generators (see rule #12).
2. A sleeping unit must be a camper, tent, or other enclosed, manufactured camping unit.
3. All sleeping units will be parked in the designated camping area. You must check-in with the Superintendent before parking or setting up your unit. Due to limited amount of camping space, reserved space will be assigned by the camping superintendents according to the following criteria: those exhibiting animals which are housed on the fairgrounds and farthest travel distance from home to the fairgrounds. These rules will apply to camping units wanting to hook up to electricity as well as those wanting to use generators. The \$65 fee will be returned if space is not available.
4. A 10-gauge cord (as printed on cord) must be used to connect the camper to the hookup receptacle since the receptacles are on 30-amp breakers. Any cord smaller than 10-gauge will not be allowed to use this service. If a smaller cord is found connected to the service, the owner of the camper will be notified, and the cord will be disconnected and removed.
5. There will be no extension cords run into tents.
6. No electric cords may be plugged into the outlets for the barns or cattle grooming area.
7. Campers and other enclosed camping units (excluding tents) will only be allowed into the camping area for setup between **6:00 to 8:00 PM on Friday, July 19**. Check with Superintendents for tent set-up time. Specific camping areas will be assigned to each camping unit by Superintendents prior to fair date and will be given to camper upon arrival. Stock trailers with living quarters may be set up after animals are checked-in or other special arrangements can be made providing prior request has been approved by the superintendents. See note on pre-entry form.
8. Only campers (slide-ins and motor homes may park in the camping area. After campers are set and until they can be moved on Thursday, no other vehicles are allowed there.
9. NO PETS are allowed in the camping area. This includes inside camping units.
10. The camping area is for the overnight stay of 4-H members, families, leaders, and fair officials. NO 4-H member may stay overnight without an adult responsible for them also staying in the camper area. Those staying must be pre-registered. (See rule #1)
11. The camper area is city property and using it is a privilege, not a right. In case of rain, the Superintendent can close the area and no vehicles or campers will enter or leave.
12. No generators can be used between the hours of 11:00 PM and 6:00 AM.
13. Tennis Court lights will be turned off at 11:00 PM every night.
14. All Butler County Fairground rules apply to the camping area. NO ALCOHOLIC BEVERAGES OR FIREARMS ON THE PREMISES.
15. Security will be on the grounds beginning Friday, July 19. No campers may leave before 7:00 AM on Thursday, July 25 and all campers must be off the grounds by 7:00 PM on Thursday July 25 (unless weather conditions restrict leaving).



SECTION IV - 4-H LIVESTOCK SALE

Wednesday, July 24, 7:00 PM

SUPERINTENDENT: Jacob Cooper
ASSISTANT SUPERINTENDENT: Jeremy Nelson
PAST SUPERINTENDENT: Mike Roths



1. The 4-H Livestock Sale order will be Swine, Meat Goats, Sheep and Beef.
2. Animals sold through the sale must be exhibited at the 2019 Butler County Fair.
1. The number of animals that can be sold by a 4-Her through the sale ring will be limited to one.
4. A member may sell additional market animals outside the sale ring at the base bid (there is no base bid on Beef). Animals must be exhibited at the 2019 Butler County Fair and must meet all other sale requirements.
5. A commission charge of four percent (4%) will be suspended on all sale animals for the 2019 fair only.
6. All exhibitors selling market livestock animals (beef, dairy goats, meat goats, sheep, swine, and rabbits) at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1. See Rule #2 under Livestock Rules.
7. Animals placed in the green ribbon group cannot be sold through the 4-H Livestock Sale.
8. Weight limits on for animals sold through the sale are market pigs - minimum weight of 220 pounds; market lambs - minimum of 90 pounds; market steers and market heifers - a minimum weight of 950 pounds; dairy goats – a minimum of 20 pounds and meat goats - a minimum weight of 50 pounds. There will be no re-weighs on any livestock.
9. Checks for all livestock sold base bid or through the auction will be available to the 4-Her after buyer's ribbons are picked up and a signed buyer's card or statement has been returned to the Extension Office and as soon as all data for animals has been received back from packers. Buyer's ribbons and buyer's cards may be picked up following clean-up at the fair as well as at the Extension Office after 1:00 PM on Thursday, July 25.

Any 4-Her that does not return their signed card or written statement from their buyer to the Extension Office by 5:00 PM on or before **October 11, 2019** will not be allowed to enter any animal in the 4-H Livestock Sale the following year. If the 4-Her should have a Grand Champion animal, they will be required to sell at base bid only. Checks must be cashed within 60 days or they will be void.
10. No glitter or decorations are allowed on animals going through the Livestock Sale (due to packer concerns). Any animal with glitter and/or decoration will not be allowed into the sale ring to sell. **The paint number must be visible on the animal when entering the ring. No washing of animals entered in the sale after 2:00 PM on sale day.**
11. No animal may be pulled or switched once entered for sale or base bid; however, the Fair Board may pull any animal from the sale for a rule violation.
- 12. THE DEADLINE FOR MAKING ENTRY FOR THE SALE WILL BE TUESDAY, JULY 23, 2:00 PM. THIS INCLUDES BASE BID AND SALE RING ANIMALS.**
13. The Grand Champion Beef, Grand Champion Market Swine, Grand Champion Market Lamb and Grand Champion Market Meat Goat must be sold at auction.
14. All animals entered in the sale must be exhibited in the sale ring by the owner or another 4-H member.
15. 4-H members selling animals through the sale are expected to feed, water, and care for them until the time they are released by the sale committee.

16. The Livestock Sale Committee and Board of Directors Executive Board has the right to interpret all rules regarding the livestock sale.
17. Destination is final when animal leaves the sale ring.
18. Any 4-H exhibit sold at public auction or by private contract is not eligible to be exhibited at the Kansas State Fair or Kansas Junior Livestock Show. Public auction includes: premium sale, ribbon auction, or similar event. If the project is sold, regardless of ownership changes, on the date of the transaction the 4-H member has given up the right to exhibit that specific animal in the future. Market animals sold are ineligible to be shown as breeding animals in the future.

Due to requests from the BUYERS, as well as safety issues, it is highly recommended that 4-Hers not give their buyer's baskets or other gifts on the night of the Livestock Sale.

SECTION V – 4-H DIVISIONS ANIMALS

DIVISION A – BEEF

Check-in: Saturday, July 20, 7:00 to 9:00 AM

Judging: Tuesday, July 23, 8:00 AM

CO-SUPERINTENDENTS: Angela Cerney, Peggy Henley

ASSISTANT SUPERINTENDENTS: Ryan Parker, Tony Borg



Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

ALL BEEF MUST BE INSPECTED BY FAIR VETERINARIAN IMMEDIATELY AFTER UNLOADING. BEEF WILL BE CHECKED-IN SATURDAY, JULY 20, 7:00 TO 9:00 AM AT THE SOUTHEAST GATE OF THE BEEF BARN. BEEF WILL BE WEIGHED FROM 11:00 AM TO 12:00 NOON ON SATURDAY, JULY 20TH.

Market Beef must weigh a minimum of 950 pounds to sell in the Livestock Sale. There is no maximum limit.

1. Read GENERAL RULES, LIVESTOCK RULES, HEALTH REQUIREMENTS, ELIGIBILITY REQUIREMENTS, AND LIVESTOCK SALE.
2. Each exhibitor will be limited to a total of two breeding animals and two market animals.
3. Registration or transfer papers must be in club member's name, dated prior to June 15. Heifers and cows may be co-owned and co-registered by two or more 4-H members of the same family.
4. All commercial heifers and cows must be tagged by June 15 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board. All market animals will be mouthed.
5. Animals must have both baby teeth in place.
6. Market animal entries for the Livestock Sale must be by Tues., July 23, at 2:00 PM.
7. No animals will be allowed to be tied outside the piped-in area around the beef barn.
8. No blocking chutes are to be placed in the barns.
9. Generators may be used at the tie-out rails south of the beef barn only.
10. Superintendents reserve the right to call for an inspection of an animal or animals by the Fair Veterinarian.
11. Market Heifer must be open, not bred.
12. Breeding heifers cannot have been shown as a market heifer at a previous fair.
13. The market beef and breeding beef (including the cow/calf pairs) show will be a "Blow and Show" (no-fit show). "Blow and Show" is defined as using no adhesive, glue, paint, or powder products.
14. The calves in classes 15 and 16 must have been born within 270 days of the show date at the fair and must still be at the cow's side and nursing. The calf must be halter led.

15. All exhibitors showing Beef at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
16. All Beef Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday, 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

MARKET BEEF

Feeder Beef Class—Animals not making sale weight will be placed in a special feeder class by the Superintendent. These animals will show first in the market classes. These animals are not eligible to show for Grand or Reserve Grand Champion. **Market Beef will be shown by weight only; not by breeds.**

- Class 1 – Market Steers
- Class 2 – Market Heifers

Market Beef will be divided into weight classes. Champions and Reserve Champions in the weight classes will show for Grand and Reserve Grand Champion of the Market Beef Division.

BREEDING BEEF

- Senior Heifer Calves, calved between September 1-December 31, 2018
- Summer Yearling Heifers, calved between May 1-August 31, 2018
- Junior Yearling Heifers, calved between January 1-April 30, 2018
- Senior Yearling Heifers, calved between September 1-December 31, 2017
- Cow/Calf Pairs, calf must be born within 270 days of fair

REGISTERED

- Class 5 - Senior Heifer Calf
- Class 6 - Summer Yearling
- Class 7 - Junior Yearling
- Class 8 - Senior Yearling



COMMERCIAL

- Class 10 - Senior Heifer Calf
- Class 11 - Summer Yearling
- Class 12 - Junior Yearling
- Class 13 - Senior Yearling

Champion and Reserve Champion winners in the above classes will show for Grand and Reserve Grand Heifer.

COW-CALF PAIRS

- Class 15 – Registered Cow/Calf Pair
- Class 16 – Commercial Cow/Calf Pair

Champion and Reserve Champion in Classes 15 and 16 will show for Grand and Reserve Grand Cow/Calf Pair.

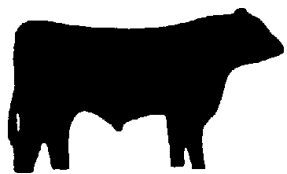
FITTING AND SHOWMANSHIP CLASS

Sign-up will be at check-in and day of the show. Open only to club members exhibiting in this division and club member must own and exhibit animal fitted and shown. Three fitting and showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019.

BEEF SPECIAL AWARDS

- Supreme Heifer – Pam Bailey & Jamie Meyer, 12797 SW 210th, Douglass 67039
- Reserve Supreme Heifer – PrairieLand/John Deere, 2218 S. West Street, Wichita 67213
- Champion Commercial Heifer – In Memory of Ron Wescott by Charla, Garret, Alyson & Tyler, 9239 N. Greenwich Rd., Wichita 67206
- Reserve Champion Commercial Heifer - – In Memory of Ron Wescott by Charla, Garret, Alyson & Tyler, 9239 N. Greenwich Rd., Wichita 67206
- Supreme Cow/Calf Pair – Ty, Peggy & Shelby Henley, 10346 N. Greenwich Rd., Valley Center 67147
- Reserve Supreme Cow/Calf Pair – Cory, Charlene, Cally & Cami Miller, 1122 NW 75th, El Dorado 67042

Grand Champion Market Beef - Lyle & Shirley Gray, 313 N. Gordy, El Dorado 67042
 Reserve Grand Champion Market Beef – Jim Maddox Family, 12332 SW Valleyview Road, Andover 67002
 Champion Lightweight Steer – El Dorado Feed & Supply, Steve Baker, 115 W. Cave Springs, El Dorado 67042
 Reserve Champion Lightweight Steer – Jack Grove Memorial, c/o Sarah Cope, 2704 110th, Florence 66851
 Champion Middleweight Steer - Wiley & Tanna Redenbaugh, 10813 SE Stoney Creek Rd., Leon 67074
 Reserve Champion Middleweight Steer - Clair Doornbos Memorial, c/o Larry & Jane Doornbos, 1255 E. 12th, El Dorado 67042
 Champion Heavyweight Steer - Butch & DeeAnn Roths, 6621 N. Greenwich Rd., Wichita 67226
 Reserve Champion Heavyweight Steer - Janice Bigelow, DVM, 4946 SE Cole Creek Rd., Leon 67074
 Champion Market Heifer - Carrie & Gary Claassen, 15649 NW 50th, Whitewater 67154
 Champion Senior Fitting and Showing – A Little Cattle Service, DeeDee, Chance, & Cade Little, 1643 S. Fabrique, Wichita, KS 67218
 Reserve Champion Senior Fitting and Showing – Triple S Ranch Supply, Inc., 2635 SE US Hwy. 54, El Dorado 67042
 Champion Intermediate Fitting and Showing – Allen & Amy Cordell, Bailee & Brylee Goad, 14552 SW 10th, Benton 67017
 Reserve Champion Intermediate Fitting and Showing - Triple S Ranch Supply, Inc., 2635 SE US Hwy. 54, El Dorado 67042
 Champion Junior Fitting and Showing – Allen & Amy Cordell, Bailee & Brylee Goad, 14552 SW 10th, Benton 67017
 Reserve Champion Junior Fitting and Showing - Triple S Ranch Supply, Inc., 2635 SE US Hwy. 54, El Dorado 67042
 First Place & Second Place Rate of Gain - Butch & DeeAnn Roths, 6621 N. Greenwich Rd., Wichita 67226
 Cash Award for Beef Showmanship: Champion Senior-\$100, Reserve Champion Senior-\$50, Champion Intermediate-\$60, Reserve Champion Intermediate-\$30, Champion Junior-\$40 and Reserve Champion Junior-\$20 by McCune Family Memorial (Steve McCune), 1287 SE 40th, El Dorado 67042
 Champion Senior Fitting and Showing – Scholarship for 15 credit hours by Butler Community College, President - Dr. Kimberly Krull



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**GOOD LUCK TO ALL BUTLER COUNTY
 4-H MEMBERS**

DIVISION B – BEEF CARCASS CONTEST

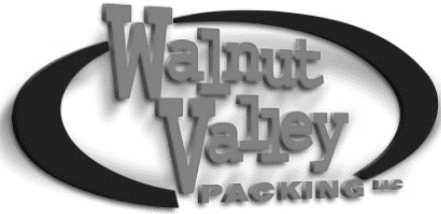
Sign-up begins at Beef Weigh-in and ends June 1. Application is available at:
<https://www.butler.k-state.edu/4hfair.com>

CO-SUPERINTENDENTS: Lyle Shaffer and Amanda Hebb

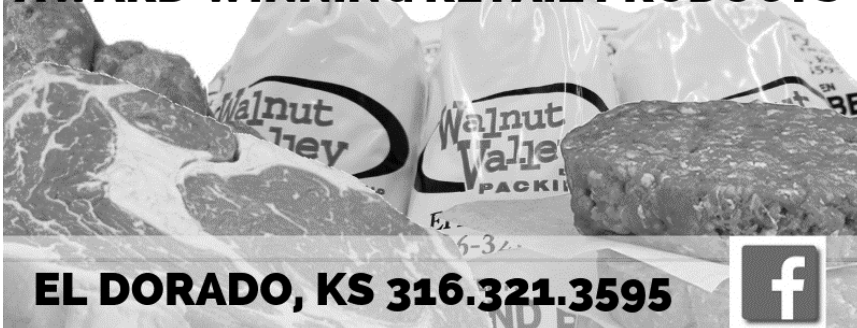
1. Open to all Market Beef exhibiting at the 2019 Butler County Fair.
2. Each 4-Her is limited to 2 entries (market animals).
3. Sign-up for Carcass Contest begins at Beef Weigh-In on March 2nd and ends on June 1st.
4. Exhibitor's name and animal ear tag will be documented and verified at sign-up and at time of loading after the fair.
5. Exhibitor is responsible for sale of meat along with the processing fee.
6. All participated beef will be transported to the locker after the fair by the fair board.
7. All carcasses will be judged and butchered at Walnut Valley Packing in El Dorado.
8. Exhibitors are encouraged to view judging for an education experience on how the carcass class is evaluated (date and time to be announced)

The contest is sponsored by Fleming Feed and Grain and award the following prizes:

- 1st Place - \$500
- 2nd Place - \$400
- 3rd Place - \$300
- 4th Place - \$200
- 5th Place - \$100



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DIVISION C – BUCKET CALVES

Check-in: Saturday, July 20, from 7:00 TO 9:00 AM

Judging: Tuesday, July 23, following Beef Judging



CO-SUPERINTENDENTS: Carrie & Gary Claassen

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

ALL BUCKET CALVES MUST BE INSPECTED BY FAIR VETERINARIAN BEFORE UNLOADING. BUCKET CALVES WILL BE CHECKED-IN SATURDAY FROM 7:00 TO 9:00 AM AT THE SOUTHEAST GATE OF THE BEEF BARN.

1. Read GENERAL RULES AND HEALTH REQUIREMENTS.
2. Calves exhibited must have been born after January 1 and before May 1 of the current year. Bucket calves must be tagged by May 1 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board. Calves also must have been raised (fed) on a bucket or bottle. Only steers and heifers may be shown.
3. All male calves must be castrated and be healed before brought to the Fair. If banded, the scrotum must have fallen off. All animals must be free of infectious lesions and congenital defects.
4. Exhibitors must be 12 or younger on January 1 of the current 4-H year and cannot be showing any other beef at the fair.
5. Judging of classes 31 and 32 will be based on an interview by the judge to determine the 4-Hers knowledge of raising a calf.
6. Exhibitors may make only one entry in class 31 or 32.
7. The bucket calf show will be a "Blow and Show" (no-fit) show. "Blow and Show" is defined as using no adhesive, glue, paint, or powder products.
8. All exhibitors showing Bucket Calves at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
9. All Bucket Calf Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

Class 31 - 10-12-year-old 4-Hers (as of January 1, 2019)

Class 32 - 7-9-year-old 4-Hers (as of January 1, 2019)

FITTING AND SHOWMANSHIP CLASS

Sign-up will be at check-in and day of the show. Open only to club members exhibiting in this division and club member must own and exhibit animal fitted and shown. Two fitting and showmanship classes will be provided in the bucket calf division - for club members 7-9 years old and 10-12 years old. Age is determined by January 1, 2019.

BUCKET CALF SPECIAL AWARDS

Champion Junior Showmanship – Mike & Janet Roths, 11732 SW Hwy. 254, Towanda 67144

Reserve Champion Junior Showmanship – Kerrie & Ryan Parker, 5741 SE Hwy. 54, El Dorado 67042

Champion Intermediate Showmanship - Mike & Janet Roths, 11732 SW Hwy. 254, Towanda 67144

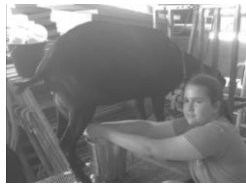
Reserve Champion Intermediate Showmanship – Ed & Linda Hepburn, PO Box 37, Benton 67017

Award to each exhibitor - Mary & Bill Reece, 3193 SW Meadowlark Rd., Benton 67017

DIVISION D-1 – DAIRY GOATS

Check-in: Saturday, July 20, 7:00 to 9:00 AM

Judging: Monday, July 22, 8:30 AM



SUPERINTENDENT: Carla Varner

ASSISTANT SUPERINTENDENTS: Misty Rigg, Tara Varner

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

ALL DAIRY GOATS MUST BE INSPECTED BY FAIR VETERINARIAN BEFORE UNLOADING. DAIRY GOATS WILL BE CHECKED-IN SATURDAY, JULY 20 FROM 7:00 TO 9:00 AM.

1. Read GENERAL RULES, LIVESTOCK RULES AND HEALTH REQUIREMENTS.
2. Animals must be dehorned and debudded.
3. Animals will be divided into registered and grade classes. Must be a Dairy Goat breed.
4. Showmanship classes will be judged first.
5. Registration papers or stamped duplicate registration applications will be required for all registered animals. Animal papers must be in the name of the 4-Hers by July 1 or show ownership by July 1 for grades. Animals without registration papers or legible tattoos, will show with the grades, on a bill of sale. The grade does should be identified with an official USDA Scrapie Premise I.D. tag. Goats, under 8 weeks of age, accompanying their dams, are exempt from tagging requirements.
6. Classes will be provided for breeds that are recognized by the American Dairy Goat Association. These breeds are Alpine, LaMancha, Nigerian Dwarf, Nubian, Oberhasli, Saanen, Sable, Toggenburg and Recorded Grade (Experimentals). The Recorded Grades have brown registration paper issued by ADGA.
7. Exhibitors are requested to be neatly and appropriately attired (preferably in white) when showing their animals in the ring.
8. Entries will be placed in classes by age with the day of judging being the base date. Each exhibitor is limited to a maximum of two dairy goats per class, and a total of 6 animals. Only does are allowed to show in breeding classes.
9. Does in production may be released by Superintendent to go home after showing.
10. Market Wethers – show in Class 60 of Division D-2 Market Meat Goats, see pages 26 & 27. Dairy Market Wethers will be weighed after Meat Goat weighing on Saturday between 10:00 and 11:00 AM. Dairy Goat Wethers must weigh a minimum of 20 pounds to sell in the Livestock Auction. Entries in the Livestock Auction must be made by 2:00 PM, Tuesday, July 23.
11. All exhibitors showing Dairy Goats at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
12. Celebrity Milking Dairy Goat Contest will follow Dairy Goat Show.
13. All Dairy Goat Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

REGISTERED - The breeds will be shown as listed in the classes below.

- 35 - Junior Doe, birth date from April 1, 2019 to show date
- 36 - Junior Doe, birth date from March 1 to March 31, 2019
- 37 – Junior Doe, birth date from January 1 to February 28, 2019
- 38 - Junior Doe, birth date from September 14, 2017 to December 31, 2018 (dry yearling)
- 39 - Senior Doe, under 2 years in milk
- 40 - Senior Doe, 2 years to under 3 years in milk
- 41 – Senior Doe, 3 years to under 4 years in milk
- 47 – Senior Doe, 4 years to under 5 years in milk
- 48 – Senior Doe, 5 years and over in milk

GRADES - All breeds shown together. Classes 49 through 57 are County Fair Only.

- 49 - Junior Doe, birth date from April 1, 2019 to show date
- 50 - Junior Doe, birth date from March 1 to March 31, 2019
- 51 – Junior Doe, birth date from January 1 to February 28, 2019
- 52 - Junior Doe, birth date from September 14, 2017 to December 31, 2018 (dry yearling)
- 53 - Senior Doe, under 2 years in milk
- 54 - Senior Doe, 2 years to under 3 years in milk
- 55 – Senior Doe, 3 years to under 4 years in milk
- 56 – Senior Doe, 4 years to under 5 years in milk
- 57 – Senior Doe, 5 years and over in milk

FITTING AND SHOWMANSHIP

Sign-up will be at check-in and day of show. Open only to club members in the dairy goat project. Member must own, and exhibit animal fitted and shown. Three fitting and showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019.

DAIRY GOAT SPECIAL AWARDS

Grand Champion Junior Doe – Brian Rigg Family, 16696 SW Purity Springs Rd., Douglass 67039
 Reserve Grand Champion Junior Doe – Rose Hill Veterinary Health Center, Brian Hodes, DVM,
 1060 N. Rose Hill Rd., Rose Hill 67133

Grand Champion Senior Doe – Countryaid Vet Service PA, Dr. Patrick Regier, 11360 NW Meadowlark Rd., Whitewater 67154
 Reserve Grand Champion Senior Doe - Tad & Pam Patton, 15401 E. 77th N., Benton 67017
 Champion Senior Fitting & Showing – American Dental, Dr. Paul Mitsch, PO Box 457, Augusta 67010
 Reserve Champion Senior Fitting & Showing – Curtis & Toni Gauthier family, 5415 NE Ellis Rd., El Dorado 67042
 Champion Intermediate Fitting & Showing – Amercian Dental, Dr. Paul Mitsch, PO Box 457, Augusta 67010
 Reserve Champion Intermediate Fitting & Showing - BOB Farms, PO Box 457, Augusta 67010
 Champion Junior Fitting & Showing - 3 Varner Girls --Amy, Tara, and Shelby Varner, 1252 NW Diamond Rd, Towanda 67144
 Reserve Champion Junior Fitting & Showing – American Dental, Dr. Paul Mitsch, PO Box 457, Augusta 67010
 Champion Senior Fitting and Showing - Scholarship for 15 credit hours by Butler Community College, President - Dr. Kimberly Krull

DIVISION D-2 – MEAT GOATS

Check-in: Saturday, July 20, 7:00 to 9:00 AM
 Judging: Sunday, July 21, 6:00 PM

SUPERINTENDENTS: Penny McNett
 ASSISTANT SUPERINTENDENTS: Will Johnson, Charla Wescott

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>



ALL MEAT GOATS MUST BE INSPECTED BY FAIR VETERINARIAN BEFORE UNLOADING. MEAT GOATS WILL BE CHECKED-IN SATURDAY, FROM 7:00 TO 9:00 AM AND WEIGHED ON SATURDAY 10:00 AM to 11:00 AM.

Market Meat Goats must weigh a minimum of 50 pounds to sell in the Livestock Sale. There is no maximum limit.

1. Read GENERAL RULES, LIVESTOCK RULES, HEALTH REQUIREMENTS AND LIVESTOCK SALE RULES.
2. Must be meat-type goat.
3. Does and wethers must have their milk teeth to be eligible to compete in the goat class.
4. Each exhibitor will be limited to a total of two breeding animals and two market animals.
5. Entries in the market meat goat class must be either wethers or does (no bucks allowed) and will be shown shorn (no more than 3/8-inch hair).
6. Market meat goats may be shown with or without horns.
7. Meat goat entries for the Livestock Sale must be made by 2:00 PM on Tuesday, July 23.
8. Market animals which do not make minimum sale weight will show in a special class and will not be eligible to show for the Grand and Reserve Grand Champion Market Meat Goat. They will not be able to sell in the Livestock Sale.
9. Superintendents reserve the right to call for an inspection of an animal or animals by the Fair Veterinarian.
10. Registered breeding does will be shown by age and breeding registration papers will be required. Breeding does will be judged by breed standards. Age will be determined by teeth.
11. Commercial does will be shown by weight. Commercial breeding does must be tagged by June 15 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds.

FITTING AND SHOWMANSHIP

Sign-up will be at check-in and day of show. Open only to club members exhibiting in the meat goat project. Member must own and exhibit animal fitted and shown. Three fitting and showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019

Breeding Does:

- Class 54 – Registered Does (born 9/1/2018 and later) See #10 above
- Class 55 – Registered Yearling Does (born 9/1-2017 to 8/31/2018) See #10 above
- Class 56 – Registered Older Does (born 9/1/2016 to 8/31/2017) See #10 above
- Class 57 – AOB Does – See #10 above
- Class 58 – Commercial Does – will show by weight

Champion and Reserve Champions in each breed will show for Supreme and Reserve Supreme Breeding Meat Goat.

Market Meat Goats:

- Class 59 – Market Meat Goat
- Class 60 – Market Dairy Goat

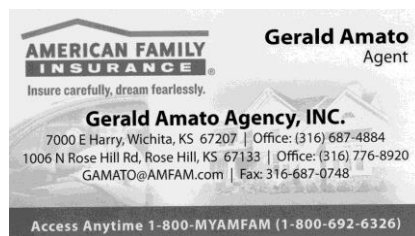
Market meat goats and market dairy goats will be weighed at the fair without blankets. The classes may be divided by weight to make two or more uniform classes. Champion and Reserve Champion of each weight class (in both classes 59 and 60) will show for Grand and Reserve Grand Market Meat Goat.

FITTING AND SHOWMANSHIP CLASS

Sign-up will be at check-in and day of show. Open to club members exhibiting this division and club member must own and exhibit animal fitted and shown. Three fitting and showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019.

MEAT GOAT SPECIAL AWARDS

- Supreme Breeding Doe – Varner Farms, 1252 NW Diamond Rd., Towanda 67144
- Reserve Supreme Breeding Doe – PrairieLand/John Deere, 2218 S. West Street, Wichita 67213
- Champion Registered Breeding Doe - Roger & Karen Hinnen, 5791 NE 58th Terrace. El Dorado 67042
- Reserve Champion Registered Breeding Doe - Countryaid Vet Service PA, Dr. Patrick Regier, 11360 NW Meadowlark Rd, Whitewater 67154
- Champion Registered Yearling Doe - Penny & Roy McNett, 11966 SW 70th, Andover 67002
- Reserve Champion Registered Yearling Doe Penny & Roy McNett, 11966 SW 70th, Andover 67002
- Champion Registered Older Doe – Rose Hill Veterinary Health Center, Brian Hodes, DVM, 1060 N. Rose Hill Rd., Rose Hill 67133
- Reserve Champion Registered Older Doe – In Memory of Dennis Ikner, Becky Rierson, PO Box 15, Rose Hill, 67133
- Champion AOB Breeding Doe – Travis & Jennifer Eagleson, 4528 SW 120th, Augusta 67010
- Reserve Champion AOB Breeding Doe – Travis & Jennifer Eagleson, 4528 SW 120th, Augusta 67010
- Champion Commercial Breeding Doe – Roger & Karen Hinnen, 5791 NE 58th Terrace. El Dorado 67042
- Reserve Champion Breeding Doe – Willowing S Farms, Les & Deanna Stalnakar, & Ethanni Edwards, PO Box 109, Cassoday 66842
- Grand Champion Market Meat Goat – PrairieLand/John Deere, 2218 S. West Street, Wichita 67213
- Reserve Grand Champion Market Meat Goat - Hadley Transit LLC, 12287 NW Boyer Road, Burns 66840
- Champion Lightweight Market Meat Goat – Cassoday Boosters 4-H Club, Tresa Garcia, 10327 NE Ellis Rd., Cassoday 66842
- Reserve Champion Lightweight Market Meat Goat – BB Goats, Fred & Corky Becker Family, 10168 SE Pickrell Rd., Leon 67074
- Champion Middleweight Market Meat Goat – In Memory of Dennis Ikner, Becky Rierson, PO Box 15, Rose Hill 67133
- Reserve Champion Middleweight Market Meat Goat – Cassoday Boosters 4-H Club, Tresa Garcia, 10327 NE Ellis Rd., Cassoday 66842
- Champion Heavyweight Market Meat Goat – Janice Bigelow, DVM, 4946 SE Cole Creek Road, Leon 67074
- Reserve Champion Heavyweight Market Meat Goat – Cassoday Boosters 4-H Club, Tresa Garcia, NE Ellis Rd., Cassoday 66842
- Champion Junior Fitting and Showing - Janice Bigelow, DVM, 4946 SE Cole Creek Road, Leon 67074
- Reserve Champion Junior Fitting and Showing – Benton Busy Bees, Carrie Claassen, 15679 NW 50th, Whitewater 67154
- Champion Intermediate Fitting and Showing– Curtis & Toni Gauthier Family, 5415 NE Ellis Rd., El Dorado 67042
- Reserve Champion Intermediate Fitting and Showing - Travis & Jennifer Eagleson, 4528 SW 120th, Augusta 67010
- Champion Senior Fitting and Showing - Mary Anna Meshew, 2759 SW Prairie Creek, Benton 67017
- Reserve Champion Senior Fitting and Showing – In Memory of Ron Wescott by Charla, Garret, Alyson & Tyler, 9239 N. Greenwich Rd., Wichita 67206
- Champion Senior Fitting and Showing - Scholarship for 15 credit hours by Butler Community College, President - Dr. Kimberly Krull



DIVISION E - HORSES

Butler County 4-H Horse Show – Saturday, July 13
Butler County Saddle Club, 3 miles west of Leon on Hwy. 400



5:00-5:30 PM – Check Horse I.D.s
6:00 PM – Classes begin

SUPERINTENDENT: Toni Bowlin
ASSISTANT SUPERINTENDENTS: Geana Eisenbarth Scott, Sara Schmidt

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. A 4-H HORSE IDENTIFICATION must be presented for each horse exhibited and/or riders in this division. This identification will be checked before the Horse Show.
3. All animals must be broke to lead.
4. Stallions may not be shown in any class.
5. No member may make more than two entries in any one halter class and not more than one entry in any performance class (including showmanship). Each exhibitor will be limited to four animals in this division.
6. The superintendent has the privilege to divide and consolidate classes depending on number of entries in any one class.
7. Those entering in the walk/trot classes may enter ONLY walk/trot classes and may NOT enter in any other performance or speed event class.
8. The Horse Committee reserves the right to render all decisions in the Horse Division at the Butler County Fair.
9. The 4-H Horse Show shall be governed by the rules set forth in the *Handbook for Kansas 4-H Horse Shows and Events*, Spring 2016.
10. The use of protective headgear in place of a hat, is the optional choice of the exhibitors in any and all Western Classes, including judged, timed and futurity classes.
11. No weanlings can be shown.
12. Only exhibitors are allowed to ride/train his/her horse at the show.

Halter classes: The age of a horse is determined as of January 1, of the year it was born.

Stock type: Includes but not limited to Quarter Horse, Buckskin, Palomino, Paint, Appaloosa, Mustang (mares and geldings except as noted)

- 73 – Stock type Mares (any age)
- 74 – Stock type Geldings (any age)

Non-Stock type: Includes but not limited to Arabian, Morgan, Thoroughbred, American Saddlebred (mares and geldings) and Ponies [all breeds, 56" and under (mares and geldings)]

- 75 – Halter Non-Stock Type Mares
- 76 – Halter Non-Stock Type Geldings (any age)

Showmanship: Age is determined by January 1, 2019

- 77 - Showmanship, 14-18
- 78 - Showmanship, 10-13
- 79 - Showmanship, 7-9

Western Horsemanship: Age is determined by January 1, 2019

- 80 - Western Horsemanship, 14-18
- 81 - Western Horsemanship, 10-13
- 82 - Western Horsemanship, 7-9
- 83 - Western Horsemanship, walk/trot, member of all ages

Western Pleasure: Exhibitor may NOT show in more than one Western Pleasure class with the same horse. Age is determined by January 1, 2019

- 84 - Junior Horse Western Pleasure (horse 5 and Under, member all ages)
- 85 - Western Pleasure, 14-18
- 86 - Western Pleasure, 10-13
- 87 - Western Pleasure, 7-9
- 88 - Non-Stock type and Pony Western Pleasure, member all ages
- 89 - Walk-trot Western Pleasure, member all ages

90- 2-yr old Snaffle Bit Western Pleasure (will be held if 5 or more exhibitors qualify under the State 4-H rules)

Working Ranch Horse

91– Working Ranch Horse, member all ages



English Pleasure

92 - English Pleasure, member all ages
93 - Walk/trot English Pleasure, member all ages

English Equitation

94 - English Equitation, member all ages
95 - Walk/Trot English Equitation, member all ages

Trail: Age is determined by January 1, 2019

96 - Trail, 14-18
97 - Trail, 10-13
98 - Trail, 7-9
99 - Walk/Trot Trail, member all ages

Reining: Age is determined by January 1, 2019

100 - Reining, 14-18
101 - Reining, 10-13
102 - Reining, 7-9

Timed Events: Age is determined by January 1, 2019

103 - Poles, 14-18
104 - Poles, 10-13
105 - Poles 7-9
106 - Barrels, 14-18
107 - Barrels, 10-13
108 - Barrels, 7-9
109 - Flags, 14-18
110 - Flags, 10-13
111 - Flags, 7-9

HORSE SPECIAL AWARDS

High Point (Grand Champion) Senior – Wartick Insurance, Gary & Debbie Wartick, 6262 SW Spring Rd., El Dorado 67042
Reserve High Point (Reserve Grand Champion) Senior – Wartick Insurance, Gary & Debbie Wartick, 6262 SW Spring Rd., El Dorado 67042
High Point (Grand Champion) Intermediate – Wartick Insurance, Gary & Debbie Wartick, 6262 SW Spring Rd., El Dorado 67042
Reserve High Point (Reserve Grand Champion) Intermediate – Wartick Insurance, Gary & Debbie Wartick, 6262 SW Spring Rd., El Dorado 67042
High Point (Grand Champion) Junior – Wartick Insurance, Gary & Debbie Wartick, 6262 SW Spring Rd., El Dorado 67042
Reserve High Point (Reserve Grand Champion) Junior – Wartick Insurance, Gary & Debbie Wartick, 6262 SW Spring Rd., El Dorado 67042
High Point (Champion) Walk/Trot – Ralph Green Memorial, 206 N. Griffith, El Dorado 67042
Reserve High Point (Reserve Champion) Walk Trot – Ralph Green Memorial, 206 N. Griffith, El Dorado 67042

Jason Dohrman
Vice President,
Loan Officer
NMLS 1173585
jdohrman@VintageBankKS.com

Leon Office:
316-742-3241
Fax: 316-742-3673
101 S. Main
P.O. Box 68
Leon, KS 67074

VintageBankKS.com

DIVISION F - PIGEONS

Check-in: Sunday, July 21, 11:00 AM to 1:00 PM

Judging: Tuesday, July 23, 10:00 AM



SUPERINTENDENT: Jeremy Nelson

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. All entries must be single birds.
3. No pullorum test is required on pigeons.
4. Members may not enter more than two birds per class regardless of breed. Each exhibitor is limited to eight birds. 4-Her's must be present when exhibits are judged.
5. All pigeons must be shown with numbered band. Young birds must be shown with seamless bands or else be judged in the old class. Young birds are those born in the calendar year of the show.
6. Judging will be by comparison only using the latest standards of the National Pigeon Association.
7. Class will be offered for the following breed types: utility, fancy and flying/performing. All pigeons must be checked in by 1:00 PM on Sunday, July 21.
8. There are no classes for Pigeons at the Kansas State Fair.
9. All exhibitors showing Pigeons at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
10. All Pigeon Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

Class 125 – Old Cock

Class 126 – Old Hen

Class 127 – Young Cock

Class 128 – Young Hen

PIGEONS SPECIAL AWARD

Grand Champion Pigeons - Countryaid Vet Service PA, Dr. Patrick Regier, 11360 N. Meadowlark Rd., Whitewater 67154

DIVISION G – POULTRY

Check-in: Sunday, July 21, 11:00 AM to 1:00 PM

Judging: Tuesday, July 23, 8:00 AM



SUPERINTENDENT: Jeremy Nelson

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. The pullorum-typhoid blood test will be required within 90 days of the Butler County Fair and the Kansas State Fair for all chickens and turkeys. Waterfowl are not required to be tested. The test may be done elsewhere but the proper paperwork and a sealed leg band must accompany the tested poultry.
3. Members may not make more than one entry per class in pens of three, two entries per class in single pen breed classes, and not more than one turkey. A total of thirteen entries per member is allowed.
4. Judging of all classes, except Market Poultry, will be done on basis of exhibition and production qualities. Members exhibiting well-developed birds of production quality will be credited for it even if they vary slightly from standard perfection. Disqualifications will bar competition.
5. Market Poultry will be judged on meat qualities only. It is required that Poultry be banded to insure proper identification.
6. Each member should bring watering cups and feed - no flimsy cups. Coops will be supplied at the show, and club member will place exhibit in pen assigned.
7. All Poultry will be judged on a pen basis.
8. Exhibitor must be present when Poultry is judged.
9. In Poultry, a young bird is a bird born in the current year.

10. Class changes may be made between young and old fowl or production and dual purpose as long as the pre-entry was made. NO ENTRIES will be added at the fair.
11. All exhibitors showing Poultry at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
12. All Poultry Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

- Class 130 - Standard Breeds, Large Fowl—One young bird of either sex
- Class 131 - Standard Breeds, Large Fowl—One old bird of either sex
- Class 132 - Standard Breeds, Bantams—One young bird of either sex
- Class 133 - Standard Breeds, Bantams—One old bird of either sex
- Class 134 - Production Pullets—Pen, 3 standard-bred, crossbred, or strain cross pullets, or sexlink pullets to be judged on egg production qualities only
- Class 135 - Production Hens—Pen, 3 standard-bred, crossbred, or strain cross, or sexlink hens to be judged on egg production qualities only
- Class 136 - Dual purpose pullets—Pen of 3 (Ex: Rhode Island Red, New Hampshire, Plymouth Rock, etc.)
- Class 137 - Dual purpose hens—Pen of 3 (Ex: Rhode Island Red, New Hampshire, Plymouth Rock, etc.)
- Class 138 - Meat-Type Chickens—Pen of 3, standard-bred, crossbred, or strain cross birds of the same sex to be judged on meat production qualities only. Cornish cross/broilers 5 to 8 weeks of age. (County Competition Only)
- Class 139 - Turkeys, all breeds—1 bird of either sex
- Class 140 - Ducks, Standard Old—1 old bird of either sex
- Class 141 - Ducks, Standard Young—1 young bird of either sex
- Class 142 - Ducks, Bantam—1 bird of either sex
- Class 143 - Geese, all breeds—1 bird of either sex
- Class 144 - Pen of other fowl—2 birds (County Competition Only)

POULTRY SPECIAL AWARDS

Grand Champion – Countryaid Vet Service PA, Dr. Patrick Regier, 11360 N. Meadowlark Rd., Whitewater 67154

Reserve Grand Champion - Countryaid Vet Service PA, Dr. Patrick Regier, 11360 N. Meadowlark Rd., Whitewater 67154

A \$50 Cash Prize will be awarded to the Grand Champion Poultry and a \$25 Cash Prize to the Reserve Grand Champion Poultry by an anonymous donor.

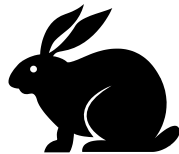
DIVISION H - RABBITS

Check-in: Monday, July 22, 7:00 to 10:00 AM

Judging: Tuesday, July 23, 8:00 AM

SUPERINTENDENT: Will Johnson

ASSISTANT SUPERINTENDENT: Tom Little



Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. Exhibitor MUST be present when rabbits are judged. Only another Butler County 4-H member may assist in getting a rabbit to and from the judging table.
3. Members may make one (1) entry per class, per breed, per variety. Each exhibitor is limited to a maximum of 18 rabbits.
4. Each member will furnish his own feed and watering cup. A coop space will be provided.
5. Each rabbit entered in any class is required to have a legible permanent tattoo in left ear, if not, entry will be eliminated. Tattoo must be healed by time of fair.
6. **Breed & variety must be listed on pre-entry or exhibit may be eliminated.**
7. Substitutions allowed in same class and breed.
8. Any rabbit shown at the Fair must be owned and in the possession of the 4-Her before July 1 of the current year.
9. The Superintendent will have the authority to require that some rabbits be shown on a carrier show basis. This will only be asked of 4-Hers with a large number of entries if coop space is not available.
10. There must be 5 rabbits shown in a breed to receive Special Awards.

11. All rabbits will be divided into age classes and judged according to their breed standard as listed in the ARBA "Standard of Perfection". Only breeds recognized by ARBA may be shown.
12. All exhibitors showing Rabbits at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
13. All Rabbit Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

Age Classes: Pre-junior * (under 3 months) classes only available in the following breeds: Beveren, Blanc de Hotot, Californian, Champagne D'Argent, Checkered Giant, American Chinchilla, Giant Chinchilla, Cinnamon, Creme D'Argent, New Zealand, and Palomino
Juniors (under 6 months)
Intermediate ** (6-8 months) classes only available in the following breeds: American, Giant Angora, Beveren, Blanc de Hotot, Californian, Champagne D'Argent, Checkered Giant, American Chinchilla, Giant Chinchilla, CinnamonCrème D'Argent, Flemish Giant, English Lop, French Lop, New Zealand, Palomino, Satin and Silver Fox
Intermediate classes, eight months of age or over for breeds having Intermediate classes
Senior, six months of age or over for breeds other than those listed as having

BREEDING CLASSES - Only ARBA breeds may be exhibited.

- Class 151 - Pre-Junior Doe*
- Class 152 - Junior Doe
- Class 153 - Intermediate Doe**
- Class 154 - Senior Doe
- Class 155 - Pre-Junior Buck*
- Class 156 - Junior Buck
- Class 157 - Intermediate Buck**
- Class 158 - Senior Buck

FUR CLASSES

Exhibitor may pick one rabbit from those exhibited, or one from a meat pen, to enter in the fur class. (Only one entry in fur class.) If number and kinds of fur permit, class will be broken down into white and colored fur. This decision is up to the Superintendent and will follow ARBA rules.

- Class 159 - Normal fur, White
- Class 160 - Normal fur, Colored
- Class 161 - Rex fur, White
- Class 162 - Rex fur, Colored
- Class 163 - Satin fur, White
- Class 164 - Satin fur, Colored
- Class 165 - Angora wool, White
- Class 166 - Angora wool, Colored

RABBIT AUCTION-TUESDAY, JULY 23, 8:00 PM

4-Her limited to sell only 1 pen at auction. Rabbits must have been exhibited at the 2019 Fair. Any disqualified meat pens are ineligible to be auctioned. Auction sale entries must be made with department superintendent (within 30 minutes of completion of meat pen judging). Pens sold at auction must remain on exhibit until close of Fair and exhibitor is responsible for feed and care. Buyers of Meat Pens will pay Butler County Fair Association. A 4% commission fee will be deducted and checks to exhibitors will be paid from the Fair Association. Checks for all rabbits sold through the auction will be available to the 4-Her after buyer's ribbons are picked up and a signed buyer's card or statement has been returned to the Extension Office and as soon as all data for animals has been received back from packers. Buyer's ribbons and buyer's cards may be picked up following clean-up at the fair as well as at the Extension Office after 1:00 PM on Thursday, July 25. Checks must be cashed within 60 days or they will be voided.

MEAT CLASS

Class 170 - Meat Class Exhibit will consist of a pen of three (3) rabbits, maximum weight - 5 1/2 pounds; minimum - 3 pounds; maximum age of 70 days each. Rabbits will be shown by breeds if numbers are sufficient to merit a class.

WEIGH-IN

All meat class rabbits will be weighed at the time of judging. All rabbits in the pen must be within the weight restrictions for that pen to be eligible to show for Champion or to be auctioned. Each member is limited to exhibit one meat pen.

SHOWMANSHIP

Sign-up will be at check-in and day of show. Open to club members exhibiting in this division and club members must own and exhibit rabbit shown. Three showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019.

RABBITS SPECIAL AWARDS

Grand Champion Rabbit – Ellsworth Tibbetts Memorial Fund, Terry & Marla (Tibbetts) Taylor, 661 Oak Ct, Derby 67037

Reserve Grand Champion Rabbit – Lily Lake 4-H Club, c/o Amanda Hebb, 8998 SE 230th, Atlanta 67008

Champion Meat Pen - Tom Little, 814 N. Broadview Lane, Andover 67002

Reserve Champion Meat Pen – Tom Little, 814 N. Broadview Lane, Andover 67002

Champion Junior Showmanship – Travis & Jennifer Eagleson, 4528 SW 120th, Augusta 67010

Champion Intermediate Showmanship – Travis & Jennifer Eagleson, 4528 SW 120th, Augusta 67010

Champion Senior Showmanship – Travis & Jennifer Eagleson, 4528 SW 120th, Augusta 67010

DIVISION I- SHEEP

Check-in: Saturday, July 20, 7:00 to 9:00 AM

Judging: Sunday, July 21, 4:00 PM

CO-SUPERINTENDENTS: Byron Harvey and Kathy Wooderson

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

ALL SHEEP MUST BE INSPECTED BY FAIR VETERINARIAN BEFORE UNLOADING. ALL SHEEP WILL BE CHECKED-IN ON SATURDAY FROM 7:00 TO 9:00 AM AND WEIGHED ON SATURDAY FROM 9:00 to 10:00 AM.



Market Sheep must weigh a minimum of 90 pounds to sell in the Livestock Sale. There is no maximum limit.

1. Read GENERAL RULES, LIVESTOCK RULES, HEALTH REQUIREMENTS, AND LIVESTOCK SALE.
2. Ewe and Ram lambs, to be eligible to compete in the lamb classes, must have their lamb teeth.
3. Each exhibitor will be limited to a total of two breeding animals and two market animals.
4. Entries in the Market Lamb classes must be either wethers or ewes (no rams allowed) and are to be shown in slick shorn (less than 1/4-inch growth) above the hocks.
5. Sheep entries for the Livestock Sale must be made by 2:00 PM on Tuesday, July 23.
6. Market animals which do not make minimum sale weight will show in special classes and will not be eligible to show for Grand and Reserve Grand Champion Market Lamb. They will not be allowed to sell in the Livestock Sale.
7. Blocking stands may not be set-up in the alley-ways.
8. Remove all blankets from Market Lambs before weighing.
9. Superintendents reserve the right to call for an inspection of an animal or animals by the Fair Veterinarian.
10. Commercial breeding ewes must be tagged by June 15 with an official 4-H tag. Tagging can be done by an approved leader or at the fairgrounds at the official tagging set by the Butler County Fair Board.

11. Registration or transfer papers for animals in the registered breeding classes must be in the name of the exhibitor by June 15. Breeding sheep may be co-owned and co-registered by two or more 4-Hers of the same family. All breeding sheep must have an individual identification in an ear. A flock tag, registration tag, or tattoo will be accepted.
12. All sheep will be required to be identified with an official USDA Scrapie Premise I.D. tag. This includes wethers. Lambs, under 8 weeks of age, accompanying their dams, are exempt from tagging requirements.
13. All exhibitors showing Sheep at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
14. All Sheep Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

BREEDING EWES

Spring born lambs (born January 1, 2019 and later)

Fall born lambs (born September 1 - December 31, 2018)

Yearlings (born September 1, 2017 - August 31, 2018)

REGISTERED

Class 170 - Spring born ewe lamb

Class 171 - Fall born ewe lamb

Class 172 - Yearling ewe

COMMERCIAL

Class 174 - Spring born ewe lamb

Class 175 - Fall born ewe lamb

Class 176 - Yearling ewe

A Supreme and Reserve Supreme Breeding Ewe will be selected from the Champion and Reserve Champion Registered and Commercial Ewes.

MARKET LAMBS

Lambs will be weighed at the fair without blankets. The animals in each class may be divided by weight so as to make two or more uniform classes.

Class 177 - Market Lamb

A Grand Champion Market Lamb and Reserve Grand Champion Market Lamb will be chosen from the weight classes (light, heavy, etc.)

FITTING AND SHOWMANSHIP CLASS

Sign-up will be at check-in and day of the show. Open only to club members exhibiting in this division and club member must own and exhibit animal fitted and shown. Three fitting and showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019.

SHEEP SPECIAL AWARDS

Supreme Ewe – Tom Little, 814 N. Broadview Lane, Andover 67002

Reserve Supreme Ewe – Meadow Creek Farms, Allemand Family, 7249 NE 20th, El Dorado, 67042

Grand Champion Market Lamb – Jerome Anglemeyer Memorial, Kacy Collinsworth, 1902 E. Aster St., Andover 67002

Reserve Grand Champion Market Lamb - Martha Leonhard Memorial, 12377 SE 60th, Leon 67074

Champion Lightweight Market Lamb – Jason A. Johnson Memorial, Becky Rierson, PO Box 15, Rose Hill, 67133

Reserve Champion Lightweight Market Lamb – Jason A. Johnson Memorial, Becky Rierson, PO Box 15, Rose Hill, 67133

Champion Heavyweight Market Lamb - Countryaid Vet Service PA, Dr. Patrick Regier, P.A., 11360 N. Meadowlark Rd., Whitewater 67154

Reserve Champion Heavyweight Market Lamb - Double Ewe Farms, Curtis & Juli Willhite, 10281 SE 55th, Leon 67074

Champion Senior Fitting and Showing – Sunflower Homestead LLC, Alan & Kathy Wooderson

Reserve Champion Senior Fitting and Showing – Keneil & Dylan Chilcott, 721 W. Locust, El Dorado 67042

Champion Intermediate Fitting and Showing - Sunflower Homestead LLC, Alan & Kathy Wooderson

Reserve Champion Intermediate Fitting and Showing – Eric Sorum Family, 907 SE Sherri Lane, El Dorado 67042

Champion Junior Fitting and Showing - Janice Bigelow, DVM, 4946 SE Cole Creek Rd., Leon 67074
Reserve Champion Junior Fitting and Showing - Tom Little, 814 N. Broadview Lane, Andover 67002
Champion Senior Fitting and Showing - Scholarship for 15 credit hours by Butler Community College,
President - Dr. Kimberly Krull

DIVISION J- SWINE

Check-in and Weighing: Saturday, July 20, 7:00 to 9:00 AM
Judging: Monday, July 22, 6:00 PM



CO-SUPERINTENDENTS: Mike Roths and Scott Chilcott
ASSISTANT SUPERINTENDENT: Theresa Toews

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

ALL SWINE MUST BE CHECKED IN AND UNLOADED ONLY SATURDAY FROM 7:00 TO 9:00 AM. SWINE MUST BE INSPECTED BY A FAIR VETERINARIAN WHEN UNLOADED. ALL HOGS NEED TO BE CLEAN AT THE TIME OF INSPECTION. IF FAIR VETERINARIAN IS UNABLE TO INSPECT ANIMAL(S) DUE TO MUD, THE HOG(S) WILL NEED TO BE TAKEN OFF FAIRGROUNDS, CLEANED AND RETURNED TO CHECK-IN BEFORE 9:00 AM. SWINE WILL BE WEIGHED AT TIME OF UNLOADING.

Market Swine must weigh a minimum of 220 pounds to sell in the Livestock Sale. There is no maximum weight limit.

1. Read GENERAL RULES, LIVESTOCK RULES, HEALTH REQUIREMENTS, AND LIVESTOCK SALE.
2. Exhibitor will be limited to a total of two market animals and two breeding gilts.
3. Gilts and barrows may be shown in the Market Hog class. Barrows must be physically castrated to show.
4. Tack is to be unloaded in separate area, not in unloading area during check-in.
5. Swine entries for the Livestock Sale must be made by 2:00 PM on Tuesday, July 23.
6. Animals that do not make the minimum weight will show in a special class and will not be eligible to show for Grand or Reserve Grand Champion Market Hog. They will not be allowed to sell in the Livestock Auction.
7. Superintendents reserve the right to call for an inspection of an animal or animals by the Fair Veterinarian.
8. Feeding of animals in wash pens will not be allowed.
9. Water at the wash rack will be turned off at 4:00 PM on show night and 2:00 PM on sale night.
10. Swine will be inspected by Fair Veterinarian when unloaded. All hogs need to be clean at the time of inspection. If Fair Veterinarian is unable to inspect an animal due to mud, the hogs will need to be taken off the fairgrounds, cleaned and return to vet check-in by Saturday, July 20, 9:00 AM.
11. Breeding gilts will show first following by Fitting & Showing and Market Hogs.
12. All exhibitors showing Swine at the fair must have completed the Youth Quality Care for Animals (YQCA) by June 1.
13. All Swine Exhibitors are required to attend the Livestock Exhibitors Meeting on Saturday at 5:00 PM in the Livestock Arena. Information regarding rules, fitting and showing, etc. will be reviewed by the superintendents and fair board.

BREEDING GILTS

Gilts must be born after December 1, 2018. Pedigreed gilts must have papers in 4-Her's name by June 15. All Pedigreed and Commercial breeding gilts must be tagged by June 15 with an official 4-H tag and ear notches included with tagging. Tagging must be done by an approved leader. Commercial gilts may be household nominated (see page 12 for household nominations). Class 210 may be divided by breeds if numbers warrant. Supreme and Reserve Supreme Breeding Gilts: Open to the Champion and Reserve Champion in Classes 210 and 211.

Class 210 – Pedigreed

Class 211 – Commercial and Non-pedigreed

MARKET HOGS

All entries in the Market classes will be weighed at the fair. The animals in each class may be divided by weight to make two or more uniform classes.

- Class 200 - Spotted Poland China
- Class 201 - Chester White
- Class 202 - Duroc
- Class 203 - Poland China
- Class 204 - Hampshire
- Class 205 - Berkshire
- Class 206 - Yorkshire
- Class 207 - All other pure breeds
- Class 208 - Crossbreds



Grand Champion and Reserve Grand Champion Market Hogs: Open to the Champion and Reserve Champion in the preceding classes. A minimum of 3 head required for a separate breed class in Market Classes.

FITTING AND SHOWMANSHIP CLASS

Sign-up will be at check-in and day of the show. Open to club members exhibiting this division and club members must own and exhibit animal fitted and shown. Three fitting and showmanship classes will be provided in this division - for club members 7-9, 10-13, and 14-18. Age is determined by January 1, 2019.

SWINE SPECIAL AWARDS

- Supreme Breeding Gilt – Scott & Michelle Chilcott, 4423 SE 170th, Leon 67074
- Reserve Supreme Breeding Gilt - Jacob & Tonya Cooper, 4555 NW Shumway, El Dorado 67042
- Grand Champion Market Hog – Jerome Anglemeyer Memorial, Kacy Collinsworth, 1902 E. Aster St., Andover 67002
- Reserve Grand Champion Market Hog – The Chilcott Family, Scott, Kandi, Kari, 17109 SE Cole Creek Road, Atlanta 67008
- Champion Duroc Market Hog - Phil & Bonnie Reder Memorial, 17109 SE Cole Creek Rd., Atlanta 67008
- Reserve Champion Duroc Market Hog – BlueStem Technology, Stan & Connie Chilcott, 17109 SE Cole Creek Road, Atlanta
- Champion Hampshire Market Hog – Keneil & Dylan Chilcott, 721 W. Locust, El Dorado 67042
- Reserve Champion Hampshire Market Hog - Jerry Hess Memorial, Christina & Bill Pyles, 2918 SE 30th, El Dorado 67042
- Champion Yorkshire Market Hog - Curtis & Myron Willhite, 10281 SE 55th, Leon 67074
- Reserve Champion Yorkshire Market Hog - Chris & Catina Wiebe, 316 N. Walnut Ln., Whitewater 67154
- Champion Crossbred Market Hog – Lori, Derek, Mia & Ian Bower, 156 Dakota Rd., Windom, KS 67491
- Reserve Champion Crossbred Market Hog - Glenwood Farms, 11195 NW Santa Fe Lake Rd., Whitewater 67154
- Champion Berkshire Market Hog – John Martin Memorial, Ruth Anne Smith, 519 Sabra, Grand Junction, CO 81504
- Champion AOB Market Hog – Branch Creek Farms, Jeff & Theresa Toews, 13337 NW 70th, Whitewater 67154
- Reserve Champion AOB Market Hog - Wiley & Tanna Redenbaugh, 10813 SE Stoney Creek Rd., Leon 67074
- Champion Senior Fitting and Showing - Ed & Nancy Wait, 15160 SW 10th, Benton 67017
- Reserve Champion Senior Fitting and Showing - Golden Rule Farms, Donovan, Dean, Jeff Claassen, & Justin Claassen, 10449 NW 120th, Whitewater 67154
- Champion Intermediate Fitting and Showing – Ed & Nancy Wait, 15160 SW 10th, Benton 67017
- Reserve Champion Intermediate Fitting and Showing – El Dorado Feed & Supply, Steve Baker, 115 W. Cave Springs, El Dorado 67042
- Champion Junior Fitting and Showing - Ed & Nancy Wait, 15160 SW 10th, Benton 67017
- Reserve Champion Junior Fitting and Showing – Mary Anna Meshew, 2759 SW Prairie Creek, Benton 67017
- Champion Senior Fitting and Showing - Scholarship for 15 credit hours by Butler Community College, President - Dr. Kimberly Krull

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DIVISION K - GRAND CHAMPION SHOWMAN - ROUND ROBIN CONTEST

Contest: Tuesday, July 23, 5:30 PM

SUPERINTENDENTS: Jeremy Nelson and Livestock Superintendents (Beef, Meat Goats, Dairy Goats, Sheep and Swine)

ASSISTANTS: Jacob Cooper, Kathy Wooderson, Ann Harvey

1. The Champion and Reserve Champion Showman from the Senior and Intermediate Divisions in Beef Cattle, Sheep, Meat Goats, Dairy Goats and Swine are eligible to compete for Grand Champion Livestock Showman and Reserve Grand Champion Livestock Showman.
2. Participants must show the same animal which qualified them for this event.
3. After an exhibitor is named Champion Showman or Reserve Champion Showman within a division (dairy goats, beef, sheep, meat goats, or swine), they may not qualify in any other species for Grand Champion Showman.
4. Exhibitors may show in subsequent showmanship classes but will be required to compete in the first division in which they qualified for Grand Champion Showman. In the event that one youth wins two species, the next highest showman will be chosen to compete in the Round Robin.
5. For species with limited exhibitors: Should a contestant elect not to participate in the Round Robin, it will be their responsibility to permit the use of their animal for the purpose of the Round Robin contest. In the event that there is not a contestant from each specie, every effort will be made by species' superintendents to locate animals for use by the exhibitors in the Round Robin.
6. Participants will draw for the animal they will show in each species except the species being shown when they qualified for Round Robin competition.
7. Animals are to be clean but not fitted. This is strictly a showmanship contest.
8. Animals will be used from the top 5 winners of each age group in showmanship for each species. (as long as there are enough animals).
9. Previous winners of the Grand Champion Showman award at the fair are eligible to compete.

Age as of January 1, 2019

Intermediate: 10-13

Senior: 14-18

ROUND ROBIN SHOWMANSHIP SPECIAL AWARDS

Champion Senior Showman – Lewis Livestock, Mitch Lewis, 11798 SW 240th,
Douglass 67039

Reserve Champion Senior Showman – Butler County Youth Livestock Booster
Foundation, Ron McCune, PO Box 312, Benton 67017

Champion Intermediate Showman – Lyle & Cathy Shaffer, 11553 SE 117th, Latham
67012

Reserve Champion Intermediate Showman – Jeremy & Averie Nelson, 9243 SW
Walnut Valley Rd., Augusta 67010



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SECTION VI – 4-H DIVISIONS-OTHER 4-H PROJECTS

DIVISION L- CLOTHING CONSTRUCTION

Check-in: Saturday, July 13, 9:15 to 9:45 AM

Judging: Saturday, July 13, 9:30 AM

Location: ElDorado High School

Check-in at Fair: Saturday, July 20, 1:00 to 3:00 PM



SUPERINTENDENT: Kris Goossen

BRING ENTRY CARD WITH EXHIBIT TO THE JUDGING ON JULY 13.

1. Read GENERAL RULES.
2. ALL CLOTHING EXHIBITS WILL BE JUDGED at the Fashion Revue, on Saturday, July 13, at ElDorado High School. 4-Hers, leaders and parents are responsible for getting items there to be judged.
3. All constructed items must be checked-in at the fair on Saturday, July 20, 1:00 to 3:00 PM.
4. Members who wish to participate in Fashion Revue (Clothing Construction) must pre-enter in Division Q and follow rules listed for Fashion Revue.
5. All work exhibited must be the product of the 2018-2019 club work.
6. Garments may be worn before exhibited but, if so, must be carefully laundered or cleaned before being exhibited.
7. Items may be entered in the State Fair if garment receives a purple ribbon. (If classes are available at State Fair and 4-H age requirement is met.)
8. Labels: Must be typewritten or printed on 3" x 2½" piece of cloth attached on the inside of garment, back of neck, center back of waistband, or left end of apron band. Label must contain: Name, Class, and Club.
9. Club members may make no more than 5 entries in their age class plus 1 educational notebook.
10. Members can also bring a photo of themselves in the outfit for display at the fair.
11. Educational Classes - Share with others what you learned in this project. If a poster, it must not be larger than 22" high by 28" wide. May be a notebook or other display. Take care to select durable materials that will withstand Fair Conditions. Total display space must be no more than 12" high by 12" deep and 18" long. No card table displays are allowed. Name and club must be clearly marked on educational exhibit.
12. Educational Exhibits will be judged with other Clothing Construction entries on Saturday, July 14 and must be checked-in and displayed with the other Clothing at the fair.
13. The exhibitor may attach any information which would be helpful for the judge to know.
14. Exhibits may consist of an article, garment or outfit constructed or an educational exhibit prepared by the 4-Her.

Definitions:

Article—An item constructed in a clothing project, such as a backpack, laundry bag, garment bag, PJ's holder, tent, sleeping bag, cape, hat, scarf, or things suggested in the Clothing and Textiles Curriculum—could be hand or machine sewn and could include applique or machine embroidering on items they have made.

Garment—A garment can be a skirt, vest, blouse, shirt, pair of slacks, dress, coat, jumper, jump suit, etc.

Age as of January 1, 2019

Class 221 – Junior-Ages 7-9

Class 222 - Intermediate-Ages 10-13

Class 223 - Senior-Ages 14 and Over

Class 224 - Educational Exhibit

CLOTHING CONSTRUCTION SPECIAL AWARDS

Grand Champion Senior - Mildred Doornbos Memorial, c/o Larry & Jane Doornbos, 1255 E 12th, El Dorado 67042

Grand Champion Intermediate - Lily Lake 4-H Club, c/o Amanda Hebb, 8998 SE 230th, Atlanta 67008

Grand Champion Junior – Mark Sudduth Realty, Mark & Donna Sudduth, 608 State St., Augusta 67010

Martha Leonhard Best Use of Wool Award – Must be 60% or more Wool. Cash Award of \$25 and a pair of Gingher Shears – Renata Goossen, 9058 NW Diamond Rd., Potwin 67123

DIVISION M – CLUB BANNERS

Check-in: Saturday, July 20, 3:00 to 4:00 PM

Judging: Monday, July 22, immediately following Educational Notebooks
Judging

SUPERINTENDENT: Becky Rierson

ASSISTANT SUPERINTENDENT:



Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. Each club may exhibit a banner in each of the classes.
3. For Class 231 each banner should illustrate any phase or project of 4-H club work. It does not need to follow the theme "Let the Good Times Grow". No explanation is needed.
4. For Class 230, Conservation Banner - Banner must use the theme "Soil – Dig Deeper and Let the Good Times Grow" which must appear on banner. Clubs should attach an explanation of the theme as it relates to a club project.
5. Clubs should avoid using copyrighted materials whenever possible by originating their work. Copyrighted and/or trademarked materials used for endorsement or promotion instead of educational purposes will be disqualified and will not be displayed or receive ribbons or premium.
6. Dimensions are to be no less than 12 square feet and no more than 16 square feet, with no side less than 3 feet.
7. Banners must be hung on a rod strong enough to support the banner. On each end of the banner rod there should be a chain six inches long. One end of the chain should be fastened to the end of the rod. The other end should be connected to an "S" hook which will permit the banner to be hung.
8. Banners should be made of materials that permit the banner to be folded or rolled without damaging the display. 3-D objects that are attached to the front of the banner cannot exceed 3 inches.
9. A label is to be attached to the front lower left-hand corner of the banner giving the name of the club and year. Letters on label should be two inches in height.
10. Banners are county competition only as there are no classes for Banners at the Kansas State Fair.
11. Interview judging will be offered. Club representatives should meet at the judging at 2:00 PM to participate.
12. Banner must be current year's work. Clubs cannot reuse banner from a previous year.

Class 230 - 4-H Banner

Class 231 - Conservation Banner

"Soil – Dig Deeper and Let the Good Times Grow"

Soil – it nurtures life and death. Cities and homes are built on soil and it feeds all terrestrial life on Earth. It is a substance that few people understand and most take for granted. It is arguably one of the Earth's most critical natural resources. Soil makes up the outer layer of the earth's surface, it nourishes the plants we eat, the animals we use for food and fiber and the thriving underground kingdom of bacteria, fungi, protozoa, earthworms and other microbes that are critical to the planet's food web. In many places, soils are eroding faster than they can be rebuilt. Though soil is a renewable resource in theory, soil forms slowly. For all practical purposes, the soil we lose to erosion will never be replaced in our lifetime. When soil erodes, much of the displaced sediment - as well as pollutants that are mixed with it such as pesticides, oil, grease and excess nutrients wash into streams, rivers and eventually the ocean. Soil directly and indirectly affects agriculture production, water quality and climate. Human activities are responsible for 60-80% of all erosion.

SPECIAL CASH AWARD FOR CLASS #231 BANNERS

All banners entered in Class #231 must use the theme stated in Rule 4 to be eligible for the cash awards. Theme must be displayed on banner. For questions, call 316-320-3549 or visit the website www.butlercountyconservationdistrictks.com

\$100 Cash Award to Grand Champion Conservation Banner, \$80 Cash Award to Reserve Grand Champion Conservation Banner and \$60 Cash Award to Third Place (must have received at least a blue) Conservation Banner - Butler County Conservation District, 2503 Enterprise, Suite B, El Dorado 67042

SPECIAL CASH AWARD FOR CLASS #230 BANNERS

\$50 Cash Award to Grand Champion 4-H Banner and \$25 Cash Award to Reserve Grand Champion 4-H Banner – In Memory of Leonard Stalnaker, c/o Becky Rierson & Trevor Johnson, PO Box 15, Rose Hill, KS 67133

DIVISION N - EDUCATIONAL NOTEBOOKS, POSTERS AND DISPLAYS

Check-in: Sunday, July 21, 2:00 to 3:30 PM

Judging: Monday, July 22, starting at 1:00 PM

SUPERINTENDENT: Deb Johnson

ASSISTANT SUPERINTENDENT:



ALL EDUCATIONAL NOTEBOOKS, POSTERS AND DISPLAYS - BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. A 4-H member may exhibit a notebook, poster or display for any project they are enrolled in. Each exhibitor may enter one exhibit per project area. No 3-D items allowed. Check with other divisions. Check with other divisions - if a division has an educational exhibit class (for example: Foods, Clothing, Crochet/Knitting, Entomology or Horticulture) - enter within that division.
3. Notebook exhibits should be in a loose-leaf binder, and labeled with Name, Club and Project Area in the lower right corner of the front cover.
4. Poster exhibits must not be larger than 22 x 28 inches. Posters must be labeled with Name, Club and Project Area on the lower right-hand corner.
5. All standing tabletop displays may use a 2' by 3' or 3' by 4' tabletop display and must be labeled with Name, Club and Project Area in lower edge on right side.
6. Exhibits will be judged on general appearance, information, and organization.
7. 4-H exhibitor should avoid using copyrighted materials whenever possible by originating his/her work. Copyrighted and/or trademarked materials utilized in displays, posters or other activities for endorsement or promotion instead of educational purposes will be disqualified and will not be displayed or receive ribbons or premium.
8. For Shooting Sports only, exhibit boxes may be no larger than 36 inches wide x 24 inches long x 3 ½ inches deep. No card table exhibits allowed. See Rule #4 for poster size. Exhibits may contain no "live" ammunition, propellant or explosive powders. Exhibits may contain no working firearms. Broad heads, if displayed, must have the razor edges blunted. Exhibitors must have successfully completed one of the shooting sports project basic disciplines as certified by the Shooting Sports County Project Coordinator.

Class 235 - Educational Notebook

Class 236 - Educational Poster

Class 237 - Tabletop Display

Class 238 - Shooting Sports Educational Display or Promotion Poster

EDUCATIONAL NOTEBOOKS, POSTERS, DISPLAYS SPECIAL AWARDS

Grand Champion Educational Notebook, Poster, Display – Rose Hill Rustlers 4-H Club, Cheryl Schock, 14239 SW Quentín, Rose Hill 67133



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DIVISION O – ENERGY MANAGEMENT

Check-in and Judging: Sunday, July 21, 2:00 to 3:00 PM

SUPERINTENDENT: Jennifer Carney



BRING ENTRY CARDS WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. Each exhibitor may enter no more than three items.
3. Label each item, giving owner's name, club and name of article. Also indicate on label, whether "original construction" or "kit assembly". Label placed with masking tape or tied to exhibit is preferred.
4. All exhibits must be operable.
5. No hand-dipped solder may be used on exhibits.
6. Articles that have been in use should be cleaned for exhibit.
7. Exhibits may consist of any of the following:
 - a. AC projects such as household wiring, indoor lighting, outdoor wiring, shop lighting, extension cords, trouble lights, AC demonstration projects.
 - b. DC demonstration projects, motors, fans, heaters, blowers. All DC projects must include batteries supplied by the 4-Her.
 - c. Electronic kits or original projects. Must include plans for kits or original project. Judge should have access to examine the quality of wiring.
 - d. Educational Displays and Exhibits using a maximum tri-fold size display.
 - e. Small Engines which involve engines smaller than 20 horsepower and would be a display, poster or rebuilt small engine (Engine should contain no fuel in tank or carburetor).
 - f. Alternative Energy (a source of energy derived from a natural source, such as the sun, geothermal, wind, tides or waves) and could include displays or experiments.

See State Fair Rules for more information.

AGE as of January 1, 2019

Class 240 – Junior – ages 7-9

Class 241 – Intermediate – ages 10 to 13

Class 242 – Senior – ages 14-18

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DIVISION P - ENTOMOLOGY

Check-in: Sunday, July 21, 2:00 to 3:00 PM

Judging: Monday, July 22, starting at 1:00 PM

SUPERINTENDENT: Ron Johnson

ASSISTANT SUPERINTENDENT:

BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. A 4-H member may choose to exhibit in the Entomology Collection, Entomology Notebook and/or Educational Display classes in the Beginning, Intermediate or Advanced phase in which they are enrolled.
3. The State Fair is transitioning from the taxonomy as listed in the "Insects in Kansas" book to the taxonomy listed on the "Insects in Kansas Book: 2016 Revised Taxonomy" which follows www.bugguide.net. Resources for exhibiting can be found on the State of Kansas 4-H Website-Entomology project page; <http://www.kansas4-h.org/projects/agriculture-and-natural-resources/entomology.html>

COLLECTION CLASSES General Guidelines

- A. All entries should be submitted in an 18 x 24 x 3.5-inch wooden display box with a clear plastic top. Boxes can be handmade or purchased if they are of the correct size and do not have a glass top.
- B. Identification should follow the taxonomy included in www.bugguide.net (See rule #3 above).
- C. Each exhibitor is required to identify each box by placing identification labels bearing exhibitor's name, county or district, the class and the statement of taxonomy used:
 - a. "Insects in Kansas"
 - b. "Insects in Kansas Book"2016 Revised Taxonomy" which follows www.bugguide.net.
- D. One label goes in the upper left corner of the box (inside) and the other on the lower right corner of the box (outside). Arrange specimens in the box so it can be displayed lengthwise.
- E. The number of orders, specimens (and families where required) must be included on the exhibitor's box identification label.
- F. Arrangement of specimens: the preferred method is to arrange the insects in groups or rows parallel to the short sides of the box. Specimens are to be arranged by order in the box, then family where required.
- G. Two labels should be centered on the pin beneath each specimen. First (closest to the specimen) is the common name label and the second label should include date/locality. Full county name and state abbreviation should be on the second label. Collector's name (or host) on the date/locality label is optional. The specimens should be collected by the exhibitor and should focus on Kansas and neighboring states.
- H. Please refer to "Entomology Collection Exhibit Resource" for full details on out-of-state insects in collections.
- I. Specimens of soft bodied insects such as aphids, lice, termites, etc. should be exhibited in alcohol filled vials; however, the use of alcohol filled vials should be limited to only those specimens that lose their shape when pinned, since the vials pose a significant hazard to the rest of the collection if they become loose in transit.
- J. Purchased insects are not to be exhibited in collections, but they may be used in educational displays.

Class 246 – Beginning I Collection

Display in one standard box a minimum of 50 and maximum of 125 species representing at least 7 orders. Follow the general guidelines listed for Collections. Members can exhibit in this class a maximum of 3 years, or until they receive a purple ribbon at the Kansas State Fair, whichever comes first.

Class 247 – Beginning II Collection

Display in one standard box a minimum of 75 and maximum of 150 species representing at least 9 orders. Follow the general guidelines listed for Collections. Members can exhibit in this class a maximum of 3 years, or until they receive a purple ribbon at the Kansas State Fair, whichever comes first.

Class 248 – Intermediate Collection

Display a minimum of 100 and a maximum of 300 species representing at least 10 orders. Two standard boxes can be used. Follow the general guidelines listed for Collections. In addition, family identification is required for all insects in any two of the following six orders: orders of Orthoptera, Hemiptera, Odonata, Coleoptera, Diptera, and/or Hymenoptera (only two will be counted for judging). Members can exhibit in this class a maximum of 3 years.

Class 249 – Advanced Collection

Display a minimum of 150 and a maximum of 450 species representing at least 12 orders. Three standard boxes can be used. Follow the general guidelines listed for Collections. Family identification is required for all insects belonging to the six basic orders as outlined under the Intermediate phase. Only families in the above six orders will be counted for judging. Family identification of insects in the remaining orders is optional, but desirable as long as accuracy is maintained. All butterflies appearing in the collection should be labeled with the correct common name. On a piece of paper list what you did to improve your collection during the current year (See state site for more information). Members may continue to exhibit in this class at the Kansas State Fair for an unrestricted number of years as long as they remain eligible for 4 H membership.

NOTEBOOK CLASSES General Guidelines (For additional information, please check the state website listed above.

- A. Individual entries are to be placed for display in a three-ring notebook for competition.
- B. Identification should follow the taxonomy included as listed in C on page 42, Rule #3.
- C. Each exhibitor is required to identify the notebook by placing a Title Page in the front of the notebook bearing the exhibitor's name, county or district and class. The number of orders, specimens and families (required in Intermediate and Advanced classes) must also be included on the Title Page.
- D. Species pages should be grouped according to order and should include one page per species.
- E. Date, common name, full county name, state abbreviation and collector name should be included for each species.
- F. If picture is taken on different dates/localities include information for both. A statement describing the host plant/habitat should be included.
- G. A divider page is to be placed in front of each order of insects with the order name printed on the tab for the page and also on the front of the divider page.
- H. For the Intermediate and Advanced classes, insects are also to be grouped by family behind each order divider.
- I. List on a sheet of paper how many years you have been in this division of the project and what you did this year to improve your project if you have been in for more than one year. Place the paper just behind the Title Page in the front of your notebook. A special project must be completed each year and included in the notebook. See project guideline materials for specifications.

Class 250 – Introductory Notebook

Display a minimum of 10 and a maximum of 30 insect species representing at least six different orders. Follow the general guidelines listed for Notebooks. A 4-Her may exhibit in this class for a maximum of two years.

Class 251 – Beginning Notebook

Display a minimum of 30 and a maximum of 60 insect species representing at least seven different orders. Follow the general guidelines listed for all Notebooks. A 4-Her may exhibit in this class for a maximum of three years.

Class 252 – Intermediate Notebook

Display a minimum of 60 and a maximum of 100 species representing at least nine orders. Follow the general guidelines listed for Notebooks. Pictures in any two of the following six orders should be identified to family: Orthoptera, Hemiptera, Odonata Coleoptera, Diptera, and/or Hymenoptera. A 4-Her may exhibit in this class for a maximum of three years.

Class 253 – Advanced Notebook

Display a minimum of 100 and a maximum of 200 species representing at least twelve orders. Follow the general rules listed for Notebooks. In addition, family identification is required for all insects in the following six orders: Orthoptera, Hemiptera, Odonata, Coleoptera, Diptera, and Hymenoptera. Family identification in the remaining orders is optional, but desirable as long as accuracy is maintained. Members may continue to exhibit in this class for an unrestricted number of years as long as they remain eligible for 4-H membership.

EDUCATIONAL DISPLAY CLASSES General Guidelines For additional information, please check the state website listed above.

- A. Share with others what you learned in this project. Exhibit any activity or learning experience related to the field of entomology or the Teaming with Insects curriculum that does not fit into Entomology Collection or notebook classes above. Follow copyright laws
- B. The exhibit may be, but isn't limited to, original works, digital presentations (must provide printed hardcopy for exhibit purposes for duration of state fair), programs, websites, games, apps, display box, notebook, display or poster which you have made.
- C. If the exhibit is a wooden display box, it must be 18 X24 X 3.5 inches with a clear plastic top (such as plexiglass) and displayed horizontally. If the exhibit is a poster, it must not be larger than 22" X 28". If the exhibit is a display, maximum size is not to exceed a standard commercial 3' X 4' tri-fold display board.
- D. Name and county/ district must clearly be marked on educational exhibits.
- E. Displays should include only work performed during the current year.
- F. Creativity is encouraged!

- Class 254 – Beginning Educational Display
This class for individuals that are exhibiting in the Beginning I and II Collection or Beginning Notebook Classes. If only exhibiting in this category, then ages 9-12. Follow the general rules listed for the Educational Displays.
- Class 255 – Intermediate Educational Display
Class for individuals that are exhibiting in the Intermediate Collection or Intermediate Notebook Classes. If only exhibiting in this category, then ages 11-14. Follow the general rules listed for the Educational Displays.
- Class 256 – Advanced Educational Display
Class for individuals that are exhibiting in the Advanced Collection or Advanced Notebook Classes. If only exhibiting in this category, then ages 13 or older. Follow the general rules listed for the Educational Displays.

Q - FASHION REVUE

Saturday, July 13, 8:00 AM – Constructed Modeling
Saturday, July 13, 9:00 AM – Buymanship Modeling
Public Fashion Revue, Saturday, July 13, 1:00 PM, EIDorado High School
Check-in at Fair: Saturday, July 20, 1:00 to 3:00 PM

SUPERINTENDENT: Joanna Hadley
ASSISTANT SUPERINTENDENTS: Sarah Cope, Carla Varner, Paula Soto, Juliana Soto, Elena Soto

Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. No Scripts by e-mail accepted. Scripts must accompany pre-entry.
3. Entry cards will be available at the Information Desk on the day of judging.
4. The garment(s) must have been made or purchased in the current 4-H year.
5. Judging of the Fashion Revue will be Saturday, July 13 at 8:00 AM for Constructed Modeling and 9:15 AM for Buymanship Modeling at EIDorado High School.
6. PUBLIC FASHION REVUE WILL BE HELD SATURDAY, JULY 13, 1:00 PM at the ELDORADO HIGH SCHOOL. THOSE PARTICIPATING IN THE JUDGING OF THE FASHION REVUE MUST PARTICIPATE IN THE PUBLIC FASHION REVUE.
7. CLOTHING CONSTRUCTION FASHION REVUE - Majority of the outfit must be constructed and modeled by the 4-Her who made the garment/outfit. Everything which is commonly considered an outer garment must be constructed (vest, jacket, dress, skirt, pants, coats, etc.) A sweater, blouse or shirt that is not worn as an outer garment can be purchased or made. Participant may model only what can be worn. Garments cannot be carried. Contestants should use good sense in choosing items that are appropriate to be modeled publicly.
8. Constructed garments that are modeled in Fashion Revue must be checked-in on Saturday, July 20, 1:00 to 3:00 PM for display at the Fair.
9. MALE AND FEMALE BUYMANSHIP FASHION REVUE ONLY - Contestants may enter no more than two entries per age class.
10. AWARDS: No prize money will be paid in the Fashion Revue Division for classes 261-266. The judges shall designate a Grand Champion and a Reserve Grand Champion in the Junior, Intermediate, and Senior divisions of the clothing construction fashion revue phases, the female buymanship phases and the male buymanship phases.
11. MALE AND FEMALE BUYMANSHIP FASHION REVUE - Garments must be purchased for the 4-H project or made by another individual for the 4-Her if the fabric and pattern were chosen by the 4-Her. Everything which is commonly considered an outer garment must be purchased by the 4-Her or constructed by another person (vest, jacket, dress, skirt, pants, coat, etc.). A sweater, blouse, or shirt can be purchased or made. Contestants must bring a completed Clothing and Textiles Presentations Evaluation Scorecard to the judging.
12. Each exhibitor MUST display one buymanship outfit at the Butler County Fair. GRAND CHAMPIONS AND RESERVE GRAND CHAMPIONS IN ALL CLASSES (Classes 267-272) MUST be exhibited at the Butler County Fair. Exhibits MUST be checked-in Saturday, July 20, 1:00 to 3:00 PM.

AGE as of January 1, 2019

Junior—ages 7-9 (All Jr. Classes are County Competition Only)
Intermediate—ages 10-13 (All Int. Classes are County Competition Only)
Senior—ages 14 and over

- Class 261 - Junior - Outfit from Clothing Construction phase
- Class 262 - Intermediate - Outfit from Clothing Construction phase
- Class 263 - Senior - Outfit from Clothing Construction phase
- Class 264 - Junior - Outfit featuring article from Knitting or Crocheting project
- Class 265 - Intermediate - Outfit featuring article from Knitting or Crocheting project
- Class 266 - Senior - Outfit featuring article from Knitting or Crocheting project -
(County Competition Only)

FEMALE BUYMANSHIP

1. Contestants must bring a completed Clothing and Textiles Presentation Evaluation Scorecard to the judging.
2. Contestants may make no more than two entries per age class.
Class 267 - Junior (County Competition Only)
Class 268 - Intermediate (County Competition Only)
Class 269 - Senior

MALE BUYMANSHIP

1. Contestants must bring a completed Clothing and Textiles Presentation Evaluation Scorecard to the judging.
2. Contestants may make no more than two entries per age class.

- Class 270 - Junior (County Competition Only)
- Class 271 - Intermediate (County Competition Only)
- Class 272 - Senior

CLOVERBUD CLASS (See page 64 for Cloverbuds Rules)

- Class 501 - Cloverbud Outfit (County Competition Only)

FASHION REVUE SPECIAL AWARDS

- Champion Junior Female Buymanship – Kim & Mike Wright, 10770 SW Hwy 254, Towanda 67144
- Champion Intermediate Female Buymanship – Averie & Jeremy Nelson, 9243 SW Walnut Valley Rd., Augusta, 67010
- Champion Senior Female Buymanship – Harvey Farms, 4834 SW Fulton Rd., Towanda 67144
- Champion Junior Male Buymanship – Harvey Farms, 4834 SW Fulton Rd., Towanda 67144
- Champion Intermediate Male Buymanship - Harvey Farms, 4834 SW Fulton Rd., Towanda 67144
- Champion Senior Male Buymanship – Harvey Farms, 4834 SW Fulton Rd., Towanda 67144

DIVISION R-1 - FOODS AND NUTRITION

Check-in: Saturday, July 20, 9:00 to 11:00 AM
Judging: Saturday, July 20, starting at 9:00 AM

SUPERINTENDENTS: Michelle Chilcott
ASSISTANT SUPERINTENDENTS: Stacy Scribner & Courtney Jackson



BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. For food safety purposes, any food with custard and dairy-based fillings and frostings (example cream cheese), raw eggs, flavored oils, "canned" bread or bread or cakes in a jar, cut fresh fruit (including strawberry pies) any food requiring refrigeration (example bacon) or unbaked exhibit with raw flour, CANNOT BE EXHIBITED OR ENTERED. It will be disqualified. Refer to K-State Research and Extension publication 4H488, "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.
3. Alcohol is not allowed as an ingredient in food entries. Entries with alcohol in the recipe will be disqualified and not be judged.
4. All baked goods including loaf breads, layer cakes, cobblers, crumb cakes, etc. must be left whole and uncut. Pies must be in a GLASS pie pan. Any baked product that can be removed from the pan should be placed on a plate, covered cardboard or disposable container. Other exhibits should be in food grade plastic bags, disposable plastic containers or boxes.
5. Snack mixes, such as trail mix or caramel corn, must be in full snack bag.

6. All unfrosted cakes should be exhibited in an upright position with crust showing. The exception is for those cakes made with special designs such as Bundt cakes. They should have top crust side down. Sponge, chiffon or angel food cakes are not frosted or glazed.
7. Small items, such as cookies and rolls, should be the same shape and from the same recipe. Exhibit 3 cookies, 3 muffins, 3 bread sticks, etc. At your discretion, you may exhibit muffins or cupcakes in paper liners.
8. Complete recipes are REQUIRED for all food product exhibits including decorated cakes; otherwise the ribbon will be lowered one placing.
9. Label must be attached on the item and must provide the description of the product (i.e. chocolate cake, spice bundt cake, chocolate chip sugar-free cookies, etc.) The exhibitor may attach any additional information which the exhibitor thinks would be helpful for the judge to know.
10. Under baked entries may be lowered one or more ribbon placings.
11. It is optional for the 4-Her to sell their food at the AUCTION. (Cookie Jars must sell.)
12. Recipes and instructions in the 4-H Food project are ONLY guidelines. Comparable recipes from other sources may be used.
13. Members are limited to a total of Six (6) food exhibits in R-1 Division.
14. Cake mixes can be used for Junior age group or as a starting point for Intermediate and Senior age group, including decorated cakes.
15. The judge will cut into each product in order for it to be judged.

ALL LEVELS - AGE as of January 1, 2019

Class 280 - Junior - ages 7-9

Class 281 - Intermediate - ages 10 to 13

Class 282 - Senior - ages 14-18

Class 283 - Sugar free, gluten free, dairy free product - must be a non-perishable sugar free, gluten free or dairy free product.

Class 284 - Candy - 3 pieces of candy on a small plate (not eligible for Special Award)

Class 285 - Modified recipe - modified recipe is one that has been modified from the original recipe to nutritionally enhance the food product. Attach information that includes Original Recipe, Modified Recipe, and Narrative to describe modifications made, why modifications were made, and lessons learned such as nutritive value, or changes in appearance, doneness, aroma, flavor, tenderness and/or texture. (Example: a standard blueberry muffin recipe that is modified to make it gluten free.) Suggested resources:

- ❖ Altering Recipes for Better Health Purdue University - <http://www.extension.purdue.edu/estmedia/cfs/cfs-157-w.pdf>
- ❖ Altering Recipes for Good Health Texas A&M University - <http://gillespie.agrilife.org/files/2013/02/Altering-Recipes-for-Good-Hea1.pdf>

Class 286 - Educational Exhibit Educational Exhibits: Exhibits may be in the form of a poster, notebook or display. Follow copyright laws and take care to select materials that will withstand the fair conditions. No card table displays are allowed. If the exhibit is a poster, it must not be larger than 22" x 28". Displays are not to exceed a standard commercial 3' x 4' tri-fold display board. Name and club must be clearly marked on educational exhibits. NOTE: A collection of your favorite recipes in a recipe box or notebook does not constitute an educational exhibit. (Judged with the Foods Judging on Saturday, July 20).

Class 287 - 1 Decorated Cake – whole cake not a cupcake (County Competition Only)

Class 288 - Food Gift Basket

1. No alcoholic beverages will be accepted. No alcohol should be included as an ingredient in food entries. Entries with alcohol in the recipe will be disqualified and not be judged.
2. A food gift package must contain at least 3 different homemade food items (prepared for human consumption), made by the 4-Her, in a suitable container no larger than 18" x 18" x 18" not including cellophane.
3. Prepared food items must have recipes attached with the entry. Additional homemade or purchased food items beyond the 3 minimum may also be included in the gift basket. Home canned foods must follow Food Preservation rules and recipes. Canning jars should not be used for baking per manufacturer's instructions.
4. No fireworks or knives will be allowed.

5. On a recipe card, answer these questions:
 - a. What is the intended use?
 - b. What food safety precautions were taken during and after preparation?

Class 289 - Cookie Jar (Theme is "Let the Good Times Grow")

1. Prepare assorted, homemade cookies in a clear glass WIDE mouth jar of a gallon capacity.
2. For food safety purposes, any food with custard and dairy-based fillings and frostings (example cream cheese), raw eggs, flavored oils, "canned" bread or bread or cakes in a jar, cut fresh fruit or any food requiring refrigeration (example 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.
3. Each cookie should be wrapped separately in clear plastic wrap.
4. Jar should contain not less than 5 kinds and no more than 8 kinds of cookies. Use whatever quantity cookies needed to fill jar completely. (For example: 3 of 1 kind, 6 of another kind and 5 of another kind, etc. or 6 of each kind).
5. Jar attractively decorated, and cookies must be visible—will count 25% of score.
6. Bring 1 cookie of each kind individually wrapped in clear plastic wrap and identified, so that judge may taste the cookie when judging. Put these in a flat box. (These will not be returned.)
7. All Cookie Jars will be donated to the Butler County 4-H Council. The winning cookie jar will be presented by the exhibitor to the 4-H Volunteer(s) of the Year recognized prior to the Livestock Auction. All other Cookie Jars will be auctioned during the 4-H Food Auction on Saturday, July 20, 7:00 PM.
8. For classes other than 280-282, there must be 3 or more entries to receive an award. The winners must have received a purple ribbon.



FOOD AUCTION-SATURDAY, JULY 20, 7:00 PM

SUPERINTENDENT: Dereck Chilcott

ASSISTANT SUPERINTENDENTS: Sarah Cope, Amy Cordell

SALE OF FOOD PRODUCTS

At the discretion of the 4-Her, all cookies, brownies, cakes, cupcakes, pies, food preservation, loaf quick breads, yeast breads, etc. may be placed in the Food Auction. Gluten-free, sugar-free and dairy-free items may be available in the sale.



Proceeds of the Food Auction go to 4-H Council to support Butler County 4-H Activities.

FOODS AND NUTRITION SPECIAL AWARDS

Grand Champion Senior Foods - Carolyn & Bronson Webb, 5602 SW Shumway, El Dorado 67042

Reserve Grand Champion Senior Foods – Ann Quaney, 338 Nineiron, Wichita 67235

Grand Champion Intermediate Foods – Lily Lake 4-H Club, Amanda Hebb, 8998 SE 239th, Atlanta 67008

Reserve Grand Champion Intermediate Foods – Satchel Creek Ranch, Tiya Tonn, 5611 NE Satchel Creek Rd., El Dorado 67042

Grand Champion Junior Foods – Ted & Alice Farmer, 1025 Swan Drive, #263, Bartlesville, OK 74006

Reserve Grand Champion Junior Foods – Kim & Mike Wright, 10770 SW Hwy. 254, Towanda 67144

Champion Food Basket – Lily Lake 4-H Club, Amanda Hebb, 8998 SE 239th, Atlanta 67008

Champion Special Class (283, 285, 286) Exhibit – Purple Heart 4-H Club, Jennifer Johnson, PO Box 85,
Rose Hill 67133

Grand Champion Senior Foods (Class 282) - Scholarship for 15 credit hours by Butler Community
College, President - Dr. Kimberly Krull



117 W. 2nd Ave, El Dorado

Just 2 blocks West of the fair grounds

Mention this add and receive 10% off during the Butler County Fair

DIVISION R-2 - FOOD PRESERVATION

Check-in: Saturday, July 20, 9:00 to 11:00 AM

Judging: Saturday, July 20, starting at 9:00 AM

SUPERINTENDENT: Michelle Chilcott

ASSISTANT SUPERINTENDENTS: Stacy Scribner & Courtney Jackson

BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. All exhibits must have been preserved since August 1, 2018.
3. Recipes and processing methods from the sources below are recommended.
Recipes must be from 1995-Present AND MUST BE ADJUSTED FOR ALTITUDE based on your processing location or it will be disqualified. Processing methods that will be disqualified include: open kettle canning, oven canning, sun canning and using electric multi-cookers. Untested recipes will be disqualified for food safety reasons.
Tested Resources include:
 - a. K-State Research and Extension Food Preservation publications
 - b. Other University Extension Food Preservation publications
 - c. USDA Complete Guide to Home Canning
 - d. So Easy to Preserve, 6th edition, The University of Georgia Cooperative Extension Service
 - e. Ball Blue Book Guide to Preserving
 - f. Ball Complete Book of Home Preserving
 - g. All New Ball Book of Canning and Preserving
 - h. Canning mixes (i.e. Mrs. Wage's, Ball)
 - i. Pectin manufacturers (i.e. Sure-Jell, Ball)
 - j. <http://www.rrc.k-state.edu/preservation/recipes.html>
4. 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>)

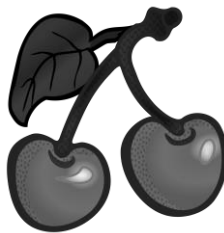
- c. MF3171 "Sassy Safe Salsa at Home"
(<http://www.ksre.ksu.edu/bookstore/pubs/MF3171.pdf>)
 - d. MF3172 "What's Your Elevation?"
(<http://www.ksre.ksu.edu/bookstore/pubs/MF3172.pdf>)
 - e. MF3241 "How to Guide to Water Bath Canning and Steam Canning"
(<http://www.bookstore.ksre.ksu.edu/pubs/MF3241.pdf>)
 - f. MF3242 "How to Guide to Pressure Canning"
(<http://www.bookstore.ksre.ksu.edu/pubs/MF3242.pdf>)
5. NO PROVISION will be made for Frozen Food Exhibits.
 6. **Hole punch the entry card and use a rubber band to attach the entry card and recipe around the top of the jar.**
 7. Each exhibit must have a complete recipe and instructions attached with entry card 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 the mix was purchased.
 8. 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.
 9. No fancy packs unless recipe states to do so (example: Pickled Asparagus).
 10. Failure to add the recipe card or information requested above may be lowered 1 ribbon placing or disqualified.
 11. 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 4 oz. jars, 1/2-pint (8 oz.), 12-ounce or pint jars (16 oz.) and salsa in pint jars. All other products must be in pint, 24-ounce or quart jars. 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.
 12. For food safety reasons, the size of jars used must not be larger than the jar size stated in the recipe.
 13. The exhibitor may attach any information which the exhibitor thinks would be helpful for the judge to know.
 14. Entries with alcohol in the recipe will be disqualified and not be judged.
 15. Food Preservation exhibits may sell in the FOOD AUCTION but are not required to do so. All Food Preservation exhibits not selling in the Food Auction will be displayed during the fair.
 16. Members are limited to a total of FIVE entries in this division, R-2. Foods entered in the R-1 Foods & Nutrition Division do not count in Food Preservation entries.

Class 292 - Food Preservation-1 Jar

Examples: sweet spreads, fruits, juices, tomatoes, tomato products, low acid vegetables, pickles, relishes, meats, etc.

Class 293 - 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 1/2 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>).



FOOD PRESERVATION SPECIAL AWARDS

Grand Champion Food Preservation - Scott & Michelle Chilcott, 4423 SE 170th, Leon 67074
 Reserve Grand Champion Food Preservation – The Chilcott GrandKids, 17019 SE Cole Creek Rd., Atlanta 67008
 \$20 Cash Award to Grand Champion and \$10 Cash Award to Reserve Grand Champion in Food Preservation by Garden Gate Garden Club of Butler County, Mary Morris, Treasurer, 2020 Moyle, Augusta 67010

DIVISION S - GEOLOGY

Check-in: Sunday, July 21, 2:00 to 3:00 PM

Judging: Monday, July 22, following Entomology Judging



SUPERINTENDENT: Terry Hutter

BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. Exhibit boxes should be 18" x 24" x 3½". Plexiglass covers are required. Boxes with glass covers will NOT be accepted. All specimens are to be arranged across the narrow (18") dimension of the exhibit box, making the exhibit 18" across the top and 24" deep. If a box has a sliding plexiglass cover, it must be removable from the top. Screws, locks or other devices that would prevent judges from removing cover should not be used.
- 3.
4. Each entry is to be identified by a label bearing name, county, and number of specimens in the upper left corner of the box (inside-use clear double-sided tape to adhere gummed labels), and by attaching a label with the same information on the back of the box.
5. Specimens should be labeled with the number of the specimen, date collected, specimen name or description, and locality (county) where collected.
6. For Geology Classes 300, 301, 302, and 303, specimens should be mounted in the box by proper groups: rocks, minerals, fossils. Fossils must be identified to the Phylum, Class, and Genus level. More than one specimen of the same kind of rock or mineral or species of a fossil may be exhibited if this duplication represents different geological formations. Specimen label must show this distinction (Fort Hays limestone, not just limestone; exact species must have different formation names listed on the I.D. card; Composite Brachiopod from Morrill Limestone not just Brachiopod or Composita Brachipod).
7. All specimens must be collected from locations in Kansas for classes 300, 301, 302, and 303. Out-of-state specimens will not be counted in the minimum number for the class, nor will they be considered in the judging.
8. Exhibitor may enter in both Geology and Lapidary Classes. May make only one entry in classes 300 thru 303. Exhibitor may also show in Geology Class 304 and one or more of the lapidary classes.

Class 300 - Display at least 15 rocks, minerals, and fossils collected during the current 4-H year. Limited to one exhibited box 18" x 24" x 3½" with plexiglass. Only those exhibiting at County Fair for the first time may enter this class.

Class 301 - Display at least 30 different rocks, minerals, and fossils, at least 5 of each. Fifteen must be collected during the current 4-H year. Limited to one exhibit box, 18" x 24" x 3½" with plexiglass cover. This class is open to those exhibiting either first or second time at County Fair.

Class 302 - Display at least 45 rocks, minerals, and fossils, at least 5 of each. Fifteen must be collected during the current 4-H year. Exhibit limited to two boxes. List as igneous, metamorphic or sedimentary. These rock types must be spelled out on labels or have a legible key. This class is open to those exhibiting either the third or fourth time at County Fair.

Class 303 - Display at least 60 rocks, minerals, or fossils, at least 5 of each. Fifteen must be collected during the current 4-H year. Exhibit limited to two boxes. List as igneous, metamorphic or sedimentary. These rock types must be spelled out on labels or have a legible key. This class is open to those exhibiting the fifth time or more at the County Fair.

Class 304 - Exhibit relating to everyday living; or to a mineral test, a rock formation, geological history, species of fossil, forms of one mineral, a variation of one kind of rock, archeological artifacts, or Indian artifacts. Exhibit limited to 4 feet of the table space or to no more than two exhibit boxes. Care should be taken to use durable materials that will withstand County Fair conditions. Exhibitor may show in the class regardless of number of times he/she has exhibited at County Fair or whether exhibitor has entries in classes 300, 301, 302 and 303. Exhibitor may also exhibit in Lapidary Class.

The lapidary will be judged on the following criteria:

Workmanship - 60 points

Presentation and Showmanship - 30 points

Accuracy of Information - 10 points

- Class 305 - Lapidary. Display at least 30 stones and minerals that will cut or polish. Five of the specimens must be collected by the member from the native site (not limited to Kansas.) Polish 15 of the gemstones by tumbling. Label, giving identification of material and county where collected or state or county of origin for non-Kansas material.
- Class 306 - Lapidary. Exhibit at least 6 gemstones and minerals that have received lapidary treatment. Lapidary treatment may consist of tumbling, polishing, and end or face or flat lapping. Specimens must represent at least 3 different gem stones and minerals and include at least 3 cabochons of any size or shape. Three of the specimens must be mounted. Label specimens as appropriate including locality (state) where originated.
- Class 307 – Mineralogy Display a minimum of 15 mineral specimens collected in Kansas, at least 5 of which have been collected during the current 4-H year. The minerals are to be grouped by mineral class (i.e. Carbonates, Oxides, Silicates) and at least 3 classes must be represented. The member must use one standard display box. The specimens must be labeled with the number of the specimen, date collected, name of specimen, county where collected, and chemical composition (i.e. CaCo3 for calcite), if known.

DIVISION T-1 - HERITAGE ARTS: ARTS AND CRAFTS

Check-in: Sunday, July 21, 9:30 - 11:30 AM

Judging: Sunday, July 21 starting at 10:00 AM

CO-SUPERINTENDENTS: Amy Cordell & Stacie Nichols
ASSISTANT SUPERINTENDENTS Carolyn Webb, Shannon
Hettenbach



BRING ENTRY CARD WITH EXHIBIT TO THE JUDGING.

1. Read GENERAL RULES.
2. All exhibits must be the result of the current club year work.
3. To exhibit, a member must be enrolled in Arts and Crafts in Butler County.
4. Each 4-Her will be allowed a total of 6 entries.
5. IF EXHIBIT HAS BEEN MADE FROM A KIT, IT MUST BE STATED ON THE EXHIBIT LABEL. NO PLASTIC MODEL KITS OR PAINT-BY-NUMBERS WILL BE ELIGIBLE TO ENTER.
6. Grand Champions will be eligible to exhibit at the Kansas State Fair, providing age requirement is met.
7. No boxes can be stored in the building.
8. Ceramic articles must be made by the exhibitor and can be clay or greenware items.
9. EXHIBITS MUST BE LABELED WITH NAME, AGE, CLUB, YEARS IN CRAFT WORK AND YEARS IN CLASS ON THE BACK SIDE OR BOTTOM OF THE EXHIBIT.
10. It is suggested that sketching be covered in plastic.
11. Exhibits may include: sketching, painting, drawing, sculpture, carvings, ceramics, taxidermy and other creative arts.
12. All sketchings, paintings, drawings, canvas, or other exhibits which need to be hung, **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.
13. The exhibitor may attach a 4" x 6" card with any information which the exhibitor thinks would be helpful for the judge to know.
14. Firearms and weapons (including but not limited to items resembling a firearm or weapon) are not allowed to be entered or exhibited.

AGE as of January 1, 2019

Class 310 – Junior – ages 7-9

Class 311 – Intermediate – ages 10 to 13

Class 312 – Senior – ages 14-18

Class 313 – Team Exhibit – County Competition Only. This class may be entered by any team of two or more arts and crafts project members. A 4-Her may be on only one team. The team entry may be made in addition to individual entries. This class will be excluded from any awards.

HERITAGE ARTS - ARTS & CRAFTS SPECIAL AWARDS

Grand Champion Senior – Goodcents Subs & Pastas, Jean Darrah, 7628 Warren, Wichita 67212

Reserve Grand Champion Senior – Brian Rigg Family, 16696 SW Purity Springs Rd., Douglass 67039

Grand Champion Intermediate – Hickory Helpers 4-H Club, 17109 SE Cole Creek Rd., Atlanta 67008

Reserve Grand Champion Intermediate – World of Fun, An Etsy Shop, James & Lori Goebel, 5731

Odessa St., Bel Aire 67220

Grand Champion Junior – Michelle Chilcott, 4423 SE 170th, Leon 67074

Reserve Grand Champion Junior – Joe Pherigo Family, 2403 Pembroke Court, Augusta 67010

Champion Senior (Class 312) - Scholarship for 15 credit hours by Butler Community College, President

- Dr. Kimberly Krull

DIVISION T-2 - HERITAGE ARTS: FIBER ARTS

Check-in: Sunday, July 21, 9:30 – 11:30 AM

Judging: Sunday, July 21, starting at 10:00 AM

SUPERINTENDENT: Chris Steward

ASSISTANT SUPERINTENDENT: Lori Claassen



BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. All exhibits must be the result of the current club year work.
3. To exhibit, a member must be enrolled in Fiber Arts in Butler County.
4. Each 4-Her will be allowed a total of 6 entries.
5. Articles cannot be used during the Fashion Revue.
6. Identification Label:
 - a. Type or print on 3"x 2 1/2" piece of cloth: name, class number, and club. The Extension Office has labels available.
 - b. Sew or safety-pin this ID label on the corner of flat articles.
 - c. For garments, attach ID label to the front left shoulder seam, or left side of waistband, as if you were wearing the garment.
7. When articles which are normally worn together are exhibited, both articles must be shown together. Fasten articles together securely with safety pin.
8. The exhibitor may attach a 4" x 6" card with any information on what parts of the exhibit they made, processes used, or other information which the exhibitor thinks would be helpful for the judge. For all items, please indicate if item was made from a kit.
9. All exhibits which need to be hung should 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.
10. By definition fiber arts are:
 - Needle Arts: an article created by hand using any of the following techniques: a) embroidery and cross-stitch; b) needlepoint; c) candle wicking; d) crewel; e) lacework; and/or f) applique.
 - Patchwork or Quilted Article: It is an acceptable practice for the exhibitor to create the patchwork or quilted article and have someone else quilt it. Indicate quilter's name.
 - Rug Making: acceptable techniques include braiding, latch hook, tying, floor cloth, etc. The finished product should be an item that would be an item used in the home.
 - Spinning: a skein - minimum 10 yards in length.
 - Weaving: Members should attach information about the type of loom or process used.
 - Ethnic Arts: This is defined as a Fiber Art technique that is associated with a specific country or culture. It is a practical skill that was developed to provide basic family needs such as apparel, home furnishings or decorations. It is also defined as a method that has been maintained throughout history and passed on to others, often by observation and by example, such as batik, Swedish tuck towel weaving, mud cloth, bobbin weaving, tatting, etc. Members should attach information on the history of the ethnic fiber art, where it was used, by whom, how it was used, short description of the technique, etc.
 - Macrame: an article
11. Tied blankets and pillows are not considered Fiber Arts. Enter in Arts & Crafts Division.

AGE as of January 1, 2019

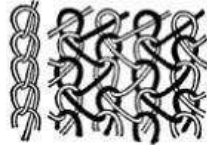
- Class 320 – Junior – ages 7-9
- Class 321 – Intermediate – ages 10 to 13
- Class 322 – Senior – ages 14 and over

HERITAGE ARTS – FIBER ARTS SPECIAL AWARDS

Grand Champion – In Memory of Ron Wescott by Charla, Garret, Alyson & Tyler, 9239 N. Greenwich Rd., Wichita 67206
Reserve Grand Champion – John Hetherington Family, PO Box 147, Towanda 67144

DIVISION T-3 – HERITAGE ARTS: CROCHET

Check-in: Sunday, July 21, 2:00 to 3:00 PM
Judging: Sunday, July 21, starting at 2:00 PM



SUPERINTENDENT: Debora Claassen
ASSISTANT SUPERINTENDENT: Theresa Toews

BRING ENTRY CARD WITH EXHIBIT TO THE JUDGING.

1. Read GENERAL RULES.
2. All crochet exhibits will be judged on Sunday, July 21 at the Fair.
3. Club members may make ONLY FOUR entries, one of which may be an educational notebook.
4. When articles which are normally worn as pairs are exhibited, both articles must be shown together. Fasten articles together securely with yarn.
5. Use a clothing label available from the Extension Office or create your own. Labels must be 3" x 2½" inches and include name, class number and club. Label must be attached to the inside or back of the article.
6. The exhibitor may attach any information which the exhibitor thinks would be helpful for the judge to know.
7. Members who wish to participate in Fashion Revue must pre-enter in Division Q. Members who do participate in Fashion Revue must bring their items to be checked-in and judged at the fair on Sunday, July 21.

- Class 330 - Article, first year crocheters only
- Class 331 - Article, 7-9 years of age
- Class 332 - Article, 10-13 years of age
- Class 333 - Article, 14-18 years of age
- Class 334 - Educational Notebook

DIVISION T-4 - HERITAGE ARTS: KNITTING

Check-in: Sunday, July 21, 2:00 to 3:00 PM
Judging: Sunday, July 21, starting at 2:00 PM



SUPERINTENDENT: Debora Claassen
ASSISTANT SUPERINTENDENT: Theresa Toews

BRING ENTRY CARD WITH EXHIBIT TO THE JUDGING.

1. Read GENERAL RULES.
2. All knitting exhibits will be judged on Sunday, July 21 at the Fair.
3. Club members may make ONLY FOUR entries, one of which may be an educational notebook.
4. When articles which are normally worn as pairs are exhibited, both articles must be shown together. Fasten articles together securely with yarn.
5. Use a clothing label available from the Extension Office or create your own. Labels must be 3" x 2½" inches and include name, class number and club. Label must be attached to the inside or back of the article.
6. Special consideration will be given to articles which are of original design. Such articles should have a note attached explaining the original design.
7. The exhibitor may attach any information which the exhibitor thinks would be helpful for the judge to know.
8. Members who wish to participate in Fashion Revue must pre-enter in Division Q. Members who do participate in Fashion Revue must bring their items to be checked-in and judged at the Fair on Sunday, July 21.

- Class 340 - Article, for first year knitters only
- Class 341 - Article, 9 years old and younger
- Class 342 - Article, 10-13 years of age
- Class 343 - Article, 14 years of age and older
- Class 344 - Machine-knitted article, all ages
- Class 345 - Loom-knitted article, all ages
- Class 346 - Educational Notebook

HERITAGE ARTS - CROCHET/KNITTING SPECIAL AWARDS

Grand Champion – Jeff & Theresa Toews, 13337 NW 70th, Whitewater 67154
 Reserve Grand Champion – Mark Sudduth Realty, Mark & Donna Sudduth, 608 State St., Augusta 67010

DIVISION T-5 - HERITAGE ARTS: LEATHERCRAFT

Check-in: Sunday, July 21, 12:00 to 1:00 PM
 Judging: Sunday, July 21, starting at 12:00 NOON

CO-SUPERINTENDENTS: Geana Eisenbarth Scott & Ashley Toews

BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. Exhibitor must be enrolled in the Leathercraft project.
3. Each exhibitor is limited to not more than a total of 6 entries in the division.
4. Original designs - include patterns.
5. Bring all leather projects in see-through plastic bags.
6. Leathercraft exhibits may be stamped, braided, tooled or other leathercraft article.
7. Leathercraft exhibits are county competition only.

AGE as of January 1, 2018

- Class 350 - Junior – ages 7-9
- Class 351 - Intermediate – ages 10 to 13
- Class 352 - Senior – ages 14-18

LEATHERCRAFT SPECIAL AWARDS

Grand Champion - Hunn Leather, Inc., 900 Industrial Rd., Augusta 67010

DIVISION U – PHOTOGRAPHY

Check-in: Saturday, July 20, 2:30 p.m. – 4:30 p.m.
 Judging: Monday, July 22 starting at 9:00 a.m.



CO-SUPERINTENDENTS: Robin & David Augur
 ASSISTANT SUPERINTENDENTS: Nicole Mandina, Kathy Wooderson

BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. Each exhibitor can have **no more than 5 entries regardless of class in this division.**
3. All exhibits must have been taken or made by the 4-H member since August 1, 2018.
4. All exhibits will be brought to the fair and put in boxes according to club name. Sign-up for judging will be at that time. ALL exhibits will be checked for proper size mounting with a template at a later time. Any photography not mounted properly will be lowered 1 ribbon.
5. All photographs submitted in classes requiring a single, vertical or horizontal 8" x 10" print are to be mounted across the narrow 11" dimension of an 11" x 12.5" sheet of white studio mount with the top edge of the print 1" below the top of the mount board and with the sides of the print equal distance from the two sides of the mount board. (White studio mount is available at the Butler County Extension Office along with more detailed instructions for mounting.) Remove all borders. A permanent mount must be made using a photographic adhesive spray. All photos must be no larger than 8" x 10" and no smaller than 7" x 9".
6. No lettering or imprinted date is permitted on the mount or on the photo. No underlays or borders are to be used. Photo will be lowered one ribbon placing for either lettering or imprinted date.

7. Each exhibitor's name and club should be written on the back of the mount. 4-H entry cards should be attached with masking tape to the lower left edge of the mount board.
8. To protect exhibits from dust and moisture, it is required that mounted photographs are placed in plastic sleeves available at the Butler County Extension Office. No zip-lock bags allowed. **DO NOT SEAL SLEEVES.**
9. Photos with live subject(s) on railroad right-of-way or taken from railroad right-of-way property will not be judged or displayed.
10. Photographs taken with a digital camera and having no more adjustments than exposure, color intensity or correction, one click filter effects, red eye removal, cropping, dodging and burning should be entered in the standard color or black and white classes. HDR photos are to be entered in standard photo class.
11. Digital images that have had objects added or removed, multiple filter effects applied or black and white and color combined must be entered in the class for Digital Composite Photos (class 368).
12. The black and white class is for black and white prints only. Monochromatic prints, including sepia prints are considered color photos and must be entered in the appropriate age color photo class.
13. Appropriate photo subject matter is expected to follow 4-H standards. For a sense of prohibited subject matter, review the Kansas Code of Conduct; if it is not allowable at a 4-H event, it is not allowable as a photograph at the County Fair. Code of Conduct on Page 11.
14. Copyright protections must be observed.
15. To enter Class 367, exhibitor must bring 1 mounted photo and another 8 x 10 photo (same photo but not mounted). The additional photo must be labeled with exhibitor's name and club on the back. This additional photo must be in a manila envelope which must be labeled with the name and club. By entering in Class 367, the exhibitor gives the Butler County Administration permission to use the photos on its website, financial reports, etc. See Special Awards for prizes.
16. Firearms and weapons (including but not limited to items resembling a firearm, weapon or photos of firearms and weapons) are not allowed to be entered or exhibited.
17. Butler County Conservation Districts Conservation Photo Contest. See class 369 below:
 - o Subject matter must be CONSERVATION PRACTICES (Contour Farming & No-Till Farming; Cover Crops; Critical Area Planting; Field Boarders; Grass Waterways; Livestock Management; Manure Storage and Runoff Control; Pest Management; Riparian Buffer; Terraces and Pollinator Habitat) within Butler County.
 - o All photos must be surrendered to the Butler County Conservation District immediately at the conclusion of the Fair. The winning photo will be entered into the Ks. Assoc. of Conservation Districts photo contest. The 4-H'er and parent will be required to sign a release form for the KACD; the Extension Agent will collect these photos at the conclusion of fair.
 - o Photos must be taken during the current 4-H year. Minor digital enhancements for cropping, red eye removal, filters and corrective functions are permitted; however, images that have been altered in any significant manner will be disqualified. Previously published photos may not be entered. Photo entry must also include:
 - A typed brief description of the photo, date and location taken, name, age and the words "BUTLER COUNTY". This information must be included in the sleeve with the photo. You will also be required to provide your address to the Bu. Co. Conservation District.
 - A photo release form must be printed from the following website and included in the sleeve with your photo when submitted at Fair check-in: <https://www.butler.k-state.edu/4hfair/>.
 - o You must follow the same mounting rules for this class as the 4-H classes, with the exception that all photos must be 8x10. See rule #5 above.

(Classes 360, 361, 362, 363, 364, 365 and 366 –See Photography Rule #10.)

Class 360 - Color photo taken by 4-Her, 1st year in the project

Class 361 - Color photo taken by 4-Her with 2 to 3 years in the project

Class 362 - Color photo taken by 4-Her with 4 or more years in the project

Class 363 - Black and white photograph taken by 4-Her, 1st year in the project

- Class 364 - Black and white photograph taken by 4-Her with 2 to 3 years in the project
 Class 365 - Black and white photograph taken by 4-Her with 4 years or more in the project
 Class 366 - Action or Motion Photo – this photo shows action, motion or movement
 Class 367 - Single Photo promoting Butler County (nature, places, way of life). (See Rule #15).
 Class 368 - Digital Composite Image. Photo must be created from 2 or more originals taken by the exhibitor. Exhibitor must include a second 11 x 12 1/2 matte board mounted with standard size prints of the original photos, 3 x 5 card(s) explaining what manipulation was done and a standard size print of the final photo. Optional, may include prints of editing steps. Photos showing editing steps may be layered. Place both matte boards in the same protective plastic sleeve. See rule #11 for definition.
 Class 369 – Conservation Photo – Single Photo for Butler County Competition only. See Rule 17 above

NOTE: Overall Grand and Reserve Grand are selected from Champions of Classes 360 thru 366.

PHOTOGRAPHY SPECIAL AWARDS

- Grand Champion – In Memory of Daniel Persons, Steve & Pam Persons Family, 8189 SW Parallel, Towanda 67144
 Reserve Grand Champion – In Memory of Daniel Persons, Steve & Pam Persons Family, 8189 SW Parallel, Towanda 67144
 Champion Color Photo (1st year in project) – Erik Sorum Family, 907 SE Sherri Lane, El Dorado 67042
 Reserve Champion Color Photo (1st year in project) – Sunflower Homestead, LLC, Alan & Kathy Wooderson
 Champion Color Photo (2-3 years in project) – Erik Sorum Family, 907 SE Sherri Lane, El Dorado 67042
 Reserve Champion Color Photo (2-3 years in project) – Harvey Farms, 4834 SW Fulton Rd., Towanda 67144
 Champion Color Photo (4 or more years in project) - Ted & Alice Farmer, 1025 Swan Dr., #263, Bartlesville, OK 74006
 Reserve Champion Color Photo (4 or more years in project) – Evan & Erica (Edwards) Schluntz, PO Box 594, Alma, NE 68920
 Champion Black & White Photo (1st year in project) – Evan & Erica (Edwards) Schluntz, PO Box 594, Alma, NE 68920
 Reserve Champion Black & White Photo (1st year in project) – Carrie & Gary Claassen, 15649 NW 50th, Whitewater 67154
 Champion Black & White Photo (2-3 years in project.) – Ed & Linda Hepburn, PO Box 37, Benton 67017
 Reserve Champion Black & White Photo (2-3 years in project) – Harvey Farms, 4834 SW Fulton Rd., Towanda 67144
 Champion Black & White Photo (4 or more years in project) – Purple Heart 4-H Club, Jennifer Johnson, PO Box 84, Rose Hill 67133
 Reserve Champion Black & White Photo (4 or more years in project) – Benton Busy Bees 4-H Club, Carrie Claassen, 15649 NW 50th, Whitewater 67154
 Champion Action Photo – Mandina Family, 16215 SW 10th St., Benton 67017
 Champion Butler County Promotion Photo – Cassoday Boosters 4-H Club, Tresa Garcia, 10327 NE Ellis Rd., Cassoday 66842
 Reserve Champion Butler County Promotion Photo – In Memory of Becky Knoll, Flint Hills 4-H Club, Patty Baker, 786 SE Sherri Ln., El Dorado 67042
 Special Cash Award of \$75 for Champion and \$50 for Reserve Champion of Class 367 (Promoting Butler County) - Butler County Administration, Butler County Courthouse, 4th Floor, 205 W. Central, El Dorado 67042. (See Rule #15).
 Special Cash Award of \$75 for Champion, \$50 for Reserve Champion, \$30 to 3rd & 4th places (providing they are purple ribbons) of Class 369 - Butler County Conservation District, 2503 Enterprise, Ste. B, El Dorado 67042 (See Rule # 17).
 Champion Senior Photo (selected from Classes 362 and 365) - Scholarship for 15 credit hours by Butler Community College, President - Dr. Kimberly Krull

Thank you to all those businesses who sponsored advertisements and made this fair book possible.
Please take time to thank them for their support!

DIVISION V-1 - PLANT SCIENCE: FLORICULTURE

Check-in: Monday, July 22, 10:00 AM to 12:00 NOON

Judging: Monday, July 22 starting at 10:00 AM

SUPERINTENDENT: Lesley Riddell-Koch

ASSISTANT SUPERINTENDENT:



BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. Open only to members enrolled in any phase of Plant Science project.
3. Club members may make TWO ENTRIES in each class with no more than 8 total per exhibitor.
4. Interview judging will be done.
5. All materials (flowers) should be grown and collected rather than purchased, except for Class 387. In Class 385 and 386, the 4-Her must own these plants by May 1.
6. Information about exhibiting flowers can be found online in the publication "Preparing Cut Flowers for Exhibit" available at <http://www.ksre.ksu.edu/bookstore/pubs/4H826.pdf>.
7. Classes 383 to 387 are county competition only.

Judge's Score Card

Individuality (Catching the judge's eye)	25 points
Suitability of container	25 points
Quality and condition of flower and foliage	25 points
Harmony	10 points
Balance and Arrangement	15 points
Total	100 points

Class 380 - Single Cut Flower (Annual or Perennial) specimen exhibited with foliage in plain container. (No glass soda bottles.) Flowers in this class must have been grown by the exhibitor.

Class 381 - Flower arrangements (not foliage plant)-consideration given to quality, arrangement and choice of container

Class 382 - Dried flower arrangement (not foliage plant)

Class 383 - Arrangement using wildflowers

Class 384 - Arrangement in novelty container

Class 385 - Potted Foliage Plants (such as philodendrons)

Class 386 - Cacti and other succulents

Class 387 - Arrangement using silk flowers

PLANT SCIENCE - FLORICULTURE SPECIAL AWARDS

Grand Champion Floriculture – Leesa Walker, 475 SW 80th, El Dorado 67042-9016

Reserve Grand Champion Floriculture – Leesa Walker, 475 SW 80th, El Dorado 67042-9106

\$20 Cash Award to Grand Champion and \$10 Cash Award to Reserve Grand Champion in Floriculture by Garden Gate Garden Club of Butler County, Mary Morris, Treasurer, 2020 Moyle, Augusta 67010

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NCUA logo and social media icons (Facebook, Instagram, Twitter)

DIVISION V-2 - PLANT SCIENCE: HORTICULTURE

Check-in: Monday, July 22, 10:00 AM to 12:00 NOON

Judging: Monday, July 22 starting at 10:00 AM

SUPERINTENDENT: Lesley Riddell Koch

ASSISTANT SUPERINTENDENT: Lyle Shaffer



BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
 2. Products exhibited must have been grown in current year by club members exhibiting.
 3. Club members may make only one entry for each kind of fruit or vegetable up to 12 entries.
 4. Only 4-H club members enrolled in Plant Science may exhibit.
 5. See Educational Notebooks, Posters and Displays for information regarding Class 299.
 6. Information about horticulture can be found online in the publication "Exhibiting Fruits and Vegetables" available at <http://www.ksre.ksu.edu/bookstore/pubs/c405.pdf>.
- Class 390 - Small vegetable (plate of 12)—Example: green snap beans, yellow wax beans, radishes, other small vegetables
- Class 391 - Medium vegetable (plate of 5)—Example: cucumbers, cherry tomatoes, tomatoes, beets, white onions, yellow onions, red onions, bell peppers, other peppers, radishes, okra, parsnips, turnips, sweet potatoes, red potatoes, white or Russet potatoes, carrots, other medium vegetables
- Class 392 - Large vegetable (plate of 1)—Example: watermelon, summer squash, winter squash, pumpkin, eggplant, cabbage, cantaloupe, other large vegetables
- Class 393 - Best Garden Exhibit—Each exhibitor will be limited to a space 3' x 3' in which to exhibit products of club member's own garden. Products from the garden which have been canned may be included in the exhibit. Not over 50% of the exhibit shall consist of canned vegetables. Potatoes may be included. (County Competition Only)
- Class 394 - Garden Display of 5 different fresh vegetables and/or fruits. Each exhibitor is limited to 4 square feet of display space. Canned vegetables are not acceptable. Only one variety of each type of vegetable or fruit may be exhibited. The number of the five vegetables to be exhibited are as follows: large vegetables (watermelon, cabbage, etc.) - 1 each; medium vegetables or fruits (cucumbers, carrots, onions, apples, etc.) - 5 each; small vegetables or fruits (green beans, berries, etc.) - 12 each
- Class 395 - Fresh Culinary Herbs, 6 stems of ONE VARIETY of fresh herbs exhibited in a disposable container of water. Dried herbs not accepted. Examples include parsley, basil, dill, etc.
- Class 396 - Small Fruits, such as berries, ½ pint box
- Class 397 - Tree Fruits, such as apples or pears, plate of 5
- Class 398 - Grapes, 2 bunches
- Class 399 - Horticulture Notebook

PLANT SCIENCE - HORTICULTURE SPECIAL AWARDS

Grand Champion Horticulture – Larry & Jane Doornbos, 1255 E. 12th, El Dorado 67042

Reserve Grand Champion Horticulture – Larry & Jane Doornbos, 1255 E. 12th, El Dorado 67042

\$20 Cash Award to Grand Champion and \$10 Cash Award to Reserve Grand Champion in Horticulture by Garden Gate Garden Club of Butler County, Mary Morris, Treasurer, 2020 Moyle, Augusta 67010

DIVISION W-1 - SPACE TECH:ROBOTICS

Check in: Sunday, July 21, 2:00 to 3:00 PM

Judging: Tuesday, July 23, immediately following Rocketry Judging

SUPERINTENDENT: Dustin Tireman



Deadline for entries is 11:59 p.m., Friday June 28th online at <https://butler4h.fairwire.com>

1. Read GENERAL RULES.
2. Each exhibitor may enter three robots constructed during the current year. Only one robot may be entered for each type of
3. Each entry must be accompanied by a card containing member's name, club, and number of years in the robotics project.

4. Each exhibitor is required to complete the "4-H SpaceTech Robotics Exhibit Information Form" which is available at the Butler County Extension Office. This form must be attached to the outside of a 10" x 13" manila envelope.
5. The exhibit must include written instructions for operation, construction plans, one to three pages of project photographs or a 5-minute CD, DVD, or video presentation, and robot programming information, if applicable. This information should be placed inside the 10" x 13" manila envelope mentioned above. The robot must be operational and perform the task for which it was designed.
6. Each robot must be free-standing, without the need for additional supports in order to be moved or exhibited. In judging entries, the display method will NOT be considered. Judging will be based on the operation and the explanations of the functions of the robot.
7. Robots must have automated reticulated structures (arms, wheels, grippers, etc.).
8. Each exhibitor must be able to demonstrate how the robot operates and explain what is occurring with the robot and why.
9. Robot dimensions should not exceed 2 feet high, by 2 feet wide, by 2 feet deep. Weight may not exceed 15 pounds. If displayed in a case (not required or encouraged) the outside case dimensions may not be more than 26 inches in height.
10. Materials including but not limited to obstacles, spare batteries, and mats for testing the robot may be placed in a separate container, which is not included in the robots dimensions, that container may not be larger than 576 cubic inches as measured along the outside of the container. (Examples: 4"X4"X36" or 4"X8"X18" or 6"X6"X16) The container, if used, and/or any large objects (such as mats or obstacles) should be labeled with the exhibitor's name(s) and county or district.
11. All electric components of the robot must be adequately covered or concealed with a protective enclosure. Paper is NOT considered an adequate enclosure or covering for electrical components.
12. Robots must be powered by an electrical, battery, water, or solar source only. Robots powered by fossil fuels/flammable liquids will be disqualified. All robots must include an on/off switch for operation. Robots that include weaponry of any kind will be disqualified. Weaponry is defined as any instrument, possession or creation, physical and/or electrical that could be used to inflict damage and/or harm to individuals, animal life, and/or property.
13. Remote controlled robots are allowed under certain conditions provided that the robot is not drivable. Remote controlled cars, boats, planes and/or action figures, etc. are not allowed.
14. See State Fair Rules for more information.

Novice – One to Two Years in Robotics Project

- 405 - Robot made from a commercial (purchased) kit
- 406 - Robot designed and constructed by exhibitor. The robot must not be a mere modification of an existing robot kit or plan
- 407 - Programmable robot made from a commercial (purchased) kit
- 408 - Junk Drawer Robotics-based curriculum robot
- 409 - Robot designed and constructed by exhibitor or one from a commercial kit, that is operated by a remote-controlled device

Intermediate – Three to Four Years in Robotics Project

- 410 - Robot made from a commercial (purchased) kit
- 411 - Robot designed and constructed by exhibitor. The robot must not be a mere modification of an existing robot kit or plan
- 412 - Programmable robot made from a commercial (purchased) kit
- 413 - Junk Drawer Robotics-based curriculum robot
- 414 - Robot designed and constructed by exhibitor or one from a commercial kit, that is operated by a remote-controlled device



Professional – Five or More Years in Robotics Project

- 415 - Robot made from a commercial (purchased) kit
- 416 - Robot designed and constructed by exhibitor. The robot must not be a mere modification of an existing robot kit or plan
- 417 - Programmable robot made from a commercial (purchased) kit
- 418 - Junk Drawer Robotics-based curriculum robot
- 419 - Robot designed and constructed by exhibitor or one from a commercial kit, that is operated by a remote-controlled device

ROBOTICS SPECIAL AWARD

Champion Robotics – Dustin and Sandra Tireman, 7855 SW 170th, Douglass 67039

DIVISION W-2 - SPACE TECH:ROCKETRY

Check-in: Sunday, July 21, 2:00 to 3:00 PM

Judging: Tuesday, July 23, starting at 10:00 AM

SUPERINTENDENT: Dustin Tireman

BRING ENTRY CARDS WITH EXHIBIT TO THE FAIR.

1. Each exhibitor may enter two rockets constructed during the current year. If two rockets are entered, one rocket must be entered as a "kit" and the second rocket must be entered as a "designed by exhibitor" rocket. The rocket must have been flown (see Rule #9). Each rocket exhibited must be able to stand freely by itself or be supported on a base not to exceed 4 ¼" thick x 8" square for small and medium size rockets. Support rods must not extend past the tip of the nose cone and support rods must remain in the upright position. DO NOT ANGLE. (Do not submit on a launch pad). Rockets greater than 4 feet tall can be displayed without a base or displayed parallel to the ground with up to 2 notched blocks not to exceed 4" in width and depth. Launch pads not acceptable to use as bases. In judging entries, the display method will NOT be considered. Judging WILL be based on quality of workmanship, and quality of finish.
2. Each entry must be accompanied by an entry card containing member's name, club, and number of years of participation in the Space Tech:Rocketry project. Each exhibitor is required to complete the "4-H SpaceTech Rocketry Exhibit Information Form" (dated 2015) which is available at the Butler County Extension Office. The report that accompanies the rocket must be limited to this form which is glued to a 10" x 13" envelope. Plans (or a photocopy) must be placed inside the envelope. This includes original design rockets. If a rocket kit has been modified structurally, notations need to be given indicating the changes made. One or more photographs of the rocket at the launch site are required. Photographs showing the rocket at the moment of ignition are preferred. Photographs should be mounted on one side of 8½" x 11" page.
3. Engines and ignitor are not permitted with the exhibit.
4. Angles of the fins must fall with a plus or minus 2 degrees variation.
5. Exhibit must be uniformly painted, smoothly finished, have decals applied smoothly, and be properly assembled according to accompanying plans.
6. Beginner kits with prefabricated fin assemblies and pre-finished rockets requiring no painting are NOT acceptable.
7. Exhibitors who exhibit a rocket using a size E engine or larger will be required to provide National Association of Rocketry (NAR) membership number on the exhibit information sheet.
8. Rocket is a high-power rocket if it used an "H" engine or larger to launch. The total impulse of all engines used in the rocket is greater than 20.01 Newton-seconds of thrust.
9. If a burn ban is in effect for Butler County, exhibitors are not required to launch their rocket(s) before being exhibited at the fair. All requirements for the launching of rockets and the documenting of the launching are suspended for the duration of the ban.
10. Exhibits that meet the above guidelines MAY NOT meet the qualifications for the Kansas State Fair. Exhibitors may get a copy of the State Fair guidelines from the Butler County Extension Office. You may go to the State Fair 4-H Handbook on the Kansas State Fair website link: <http://www.kansas4-h.org/events-activities/fairs/kansas-state-fair/index.html>

Class 420 – Rocket (kit or original) exhibitors 9 years and under

Class 421 – Rocket made from kit, exhibitors 10-13 years of age

Class 422 – Rocket made from original materials, (no kit parts) 10-13 years of age

Class 423 – Rocket made from kit, exhibitor 14 years and older

Class 424 – Rocket from original materials (no kit parts) 14 years and older

Class 425 – Rocket designed by 2 or more exhibitors, not merely modification of an existing kit rocket – include original plans at check-in. (Not eligible for special awards).

SPACE TECH – ROCKETRY SPECIAL AWARDS

Grand Champion – In Memory of Daniel Persons, Steve and Pam Persons Family, 8189 SW Parallel, Towanda, 67144

Reserve Grand Champion – In Memory of Daniel Persons, Steve and Pam Persons Family, 8189 SW Parallel, Towanda 67144



“To Make the Best Better”

DIVISION W-3 - UNMANNED AERIAL SYSTEMS

Check-in: Sunday, July 20, 2:00 to 3:00 PM
Judging: Tuesday, July 23, following Rocketry and Robotics



SUPERINTENDENT: Dustin Tireman

BRING ENTRY CARDS WITH EXHIBIT TO THE FAIR.

The 4-H unmanned aerial systems or UAS project explores the world from above the trees and discovers new frontiers with UASs. UASs are commonly known as Unmanned Aerial Vehicles (UAVs) or drones. Members explore the uses and applications of unmanned aerial systems including how UASs link to other projects such as geology, robotics, electronics, crop science and many more.

1. Read GENERAL RULES.
2. The 4-H members must be currently enrolled in the 4-H SpaceTech project to exhibit in this division.
3. Each exhibitor may enter one exhibit per class.
4. The information that accompanies the UAS must be limited to the 4-H SpaceTech Exhibit Information Form which is affixed to a 10" x 13" envelope. This envelope should NOT be attached to the UAS. This may be downloaded from www.KansasSpaceTech.com. Any UAS exhibit not including this completed envelope will receive a lower ribbon.
5. Exhibitor's name, club, age, and years(s) in project must be tagged or labeled in a prominent location on the exhibit.
6. Unmanned Aerial Systems that include or depict weaponry of any kind will be disqualified.

Junior, 9-13 years old

Class 426 - Unmanned Aerial System designed and constructed by exhibitor that is operated by a remote-controlled device. The UAS must not be a mere modification of an existing kit or plan. You may not exhibit a UAS that is purchased off the shelf in this class.

Class 427 - Practical application of an Unmanned Aerial System constructed from a commercial (purchased) kit. This includes the UAS, plus one or more of the following: video, notebook, poster, display board, etc. This class is separate from educational exhibits. A tangible use would be mapping Russian olive trees, eroded soils, and bindweed in fields, etc. There are also many other non-agricultural UAS uses that would be appropriate for this class.

Senior, 14 years and older

Class 428 - Unmanned Aerial Systems designed and constructed by exhibitor that is operated by a remote-controlled device. The UAS must not be a mere modification of an existing kit or plan. You may not exhibit a UAS that is purchased off the shelf in this class.

Class 429 - Practical application of an Unmanned Aerial System constructed from a commercial (purchased) kit. This includes the UAS, plus one or more of the following: video, notebook, poster, display board, etc. This class is separate from educational exhibits. A tangible use would be mapping Russian olive trees, eroded soils, and bindweed in fields, etc. There are also many other non-agricultural UAS uses that would be appropriate for this class.

**Thank you to all those businesses who sponsored
advertisements and made this fair book possible.
Please take time to thank them for their support!**

DIVISION X – WOODWORKING

Check-in: Saturday, July 20, 2:00 to 4:00 PM
Judging: Saturday, July 20, starting at 2:00 PM



SUPERINTENDENT: Dustin Tireman
ASSISTANT SUPERINTENDENT:

BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. A club member may make not more than two entries (except 433). EACH ARTICLE EXHIBITED MUST BE ACCOMPANIED BY THE PLAN, BLUE PRINT, OR WORKING DRAWING USED FOR CONSTRUCTION. Please note: a set of step-by-step instructions is not a plan. Missing or insufficient plans will be lowered 1 ribbon placing. Plans are not required for repaired or refinished furniture, but a brief explanation of the work completed must be attached to the exhibit.
3. Label each article showing intended use. Designate on the entry if the article is original or kit-construction.
4. Label each article giving owner's name, club and name of article. Label placed with masking tape, or tied to exhibit, is preferred.
5. In judging woodwork articles, consideration will be given to:
 - a. Usefulness
 - b. Choice of wood
 - c. Design
 - d. Suitability and quality of finish
 - e. Workmanship
6. Woodworking exhibits consist of woodwork article for farm and shop use, lawn furniture, household furniture, other woodwork article such as bird house, bread board, door stop, etc., piece of repaired and refinished furniture or any article made from a kit.

AGE as of January 1, 2019

Class 440 – Junior – ages 7-9
Class 441 – Intermediate – ages 10 to 13
Class 442 – Senior – ages 14-18

ALL UNITS

Class 443 – Team or group woodworking project – This class may be entered by any team of two or more woodworking project members. A 4-Her may be on only one team. The team entry may be made in addition to individual entries. This class will be excluded from special awards.

WOODWORK SPECIAL AWARDS

Top Junior Woodworker Award – Carl & Kristine Goossen, 9058 NW Diamond Rd., Potwin 67123
Grand Champion Intermediate/Senior Woodwork – Mark Sudduth Realty, Mark & Donna Sudduth, 608 State St., Augusta 67010
Reserve Grand Intermediate/Senior Champion Woodwork – Joe Pherigo Family, 2403 Pembroke Court, Augusta 67010

SECTION VII – JUDGING CONTESTS & OTHER EVENTS

1. Read GENERAL RULES.
2. All club members are eligible to compete in each contest for individual honors, and entry may be made at time of contest. No prior entry required.



FACS CONSUMER SKILLS JUDGING EVENT

CONTEST: Tuesday, July 23, 1:00 to 3:00 PM, 4-H Building
SUPERINTENDENT: Barb Roths

Use your consumer skills and your senses to explore foods and flavors of Butler County.

HORTICULTURE JUDGING CONTEST

CONTEST: Wednesday, July 24, 1:00 to 2:00 PM, 4-H Building
SUPERINTENDENT: Larry Crouse

PHOTOGRAPHY JUDGING CONTEST

CONTEST: Wednesday, July 24, 2:00 to 3:00 PM, 4-H Building

SUPERINTENDENT: Melissa Scribner

ASSISTANT SUPERINTENDENT: Suzanne Mitsch

POULTRY JUDGING CONTEST

CONTEST: - Tuesday, July 23, 2:00 to 3:00 PM, Poultry Barn

SUPERINTENDENT: Jeremy Nelson

LIVESTOCK JUDGING CONTEST

CONTEST: Wednesday, July 24, 7:30 to 8:00 AM – Registration at Show Arena
8:15 AM – Judging begins

SUPERINTENDENT: Joe Leibbrant

ASSISTANT SUPERINTENDENT: Kristen Harvey, Ann Harvey

There will be three divisions in livestock judging for Butler County 4-Hers.

Senior – 14-18 by January 1, 2019

Junior – 13 and under by January 1, 2019

Beginner – 13 and under by January 1, 2019 (first year judges)

LIVESTOCK JUDGING SPECIAL AWARDS

1st Place Junior – Clint & Sarah Cope, 2704 110th, Florence 66851

2nd Place Junior - Justin & Kristina Willour, 5345 NW Tawakoni Rd., Potwin 67123

3rd Place Junior - Penny & Roy McNett, 11966 SW 70th, Andover 67002

1st Place Senior – Ted & Alice Farmer, 1025 Swan Dr., #263, Bartlesville, OK 74006

2nd Place Senior – Justin & Kristina Willour, 5345 NW Tawakoni Rd., Potwin 67123

3rd Place Senior – TLC, Joe & Carol Camac and Boys, 12511 SW 140th, Augusta, 67010

CHALLENGE OF CHAMPIONS

CONTEST: Tuesday, July 23, 2:00 to 3:00 PM (Ages 16 to 19)

3:00 PM (Open to Ages 7 to 15)

CO-SUPERINTENDENTS: Courtney Jackson & Darren Jackson

1. Rules GENERAL RULES.
2. 4-H Members, 16 to 19 years 4-H age may participate. At 3:00 PM, the contest will be open to those 7-15 years of age (Junior group). No awards will be given to the junior group. It will be for educational only.
3. No contestant will be allowed to have books or notes, phones or electronics during the contest.
4. While the contest is in session there shall be no communication among contestants.
5. The first-place contestant qualifies to participate at the Kansas State Fair for the Challenge of Champions Contest.

Potential Format of Contest (may be subject to change)

1. Written test with questions concerning total agricultural/livestock industry, farm equipment, farm management and general agriculture
2. Identification of livestock equipment
3. Identify breeds of beef cattle, dairy, sheep, hogs and goats
4. Identification of concentrate and/or roughage
5. Identification of different retail cuts of meat
6. Identification of common crops (either plant or seed)
7. Identification of common weeds
8. Possible interview on agricultural current event topics, or general agriculture

Determination of ratings: Individual ranking shall be determined by total points of each contestant.

CHALLENGE OF CHAMPION SPECIAL AWARD

1st Place Award – Mike & Janet Roths, 11732 SW Hwy 254, Towanda 67144

BARNYARD OLYMPICS

Wednesday July 24, 11:30 AM in the Livestock Arena

SUPERINTENDENTS: 4-H Ambassadors and their sponsors

Sign-Up in the North Room of the Community Building

Tuesday, July 23, 2:00 to 4:00 PM

Wednesday, July 24, 9:30 to 10:30 AM

DIVISION CB – CLOVERBUDS- (Must be 5 or 6 years of age AND enrolled as a Cloverbud)

Check-In and "Sharing": Saturday, July 20, 1:30 to 2:30 PM, South Room of the 4-H Building

CO-SUPERINTENDENTS: Joanna Hadley and Deb Johnson

ASSISTANT SUPERINTENDENTS: Butler County 4-H Ambassadors

1. Must be enrolled as a Cloverbud by May 1 to exhibit. Cloverbuds must be age 5 or 6 by January 1 of the current year to participate in this program.
2. Cloverbuds may exhibit age appropriate activity related items from their 4-H Cloverbud experiences.
3. Cloverbuds may showcase a product, poster, or notebook for the display.
4. A Cloverbud may showcase a maximum of 5 items.
5. Cloverbuds will receive participation ribbons only, no premiums, and will not be judged.
6. Cloverbuds may participate in the Fashion Revue. See page 45.
7. All other Cloverbud entries must be entered in the Cloverbud Department. (For example, a Cloverbud craft must be entered in the 4-H Cloverbud Division and NOT in the 4-H Arts and Crafts Division).
8. Cloverbuds may sign up for a time to "Show and Share" their item(s). "Show and Share" sign up & sharing will occur between 1:30 and 2:30 PM.

*NOTE: Special Cloverbud entry cards will be available during the Butler County Fair at the information booth. Do not use the entry cards used for 4-H or Open Class exhibits at the fair.



**RIGHT AT
SCHOOL**

**After School
At Augusta, Circle and
El Dorado Schools**

After School Until 6:00 pm

We're here for parents looking for a safe, comfortable and fun place for their children before and after school. Led by our nurturing educators, your children will complete their homework, engage in fun fitness, participate in our enrichment curriculum, and become part of a community that feels like family. Questions email Crisanne at crisanne.thompson@rightatschool.com For more information visit: rightatschool.com

SECTION VIII – OPEN CLASS DIVISIONS

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 FOODS, OPEN CLASS FOOD PRESERVATION, OPEN CLASS BARN QUILTS, OPEN CLASS QUILTS, OPEN CLASS FLORICULTURE, OPEN CLASS HORTICULTURE, OPEN CLASS METALS, OPEN CLASS “JUNK IN A BUCKET” AND OPEN CLASS CROPS (HAY ONLY).
2. No exhibit (except food items sold in the Open Class Food Silent Auction) may be removed from the 4-H building before 7:00 AM on Thursday, July 25. Fair officials will not be responsible for any exhibits that are not removed by 8:30 AM, 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 Grand Champion and Reserve Grand Champion will be selected if numbers warrant. A Grand Champion and Reserve Grand Champion may be selected for Youth and for Adults if numbers warrant. See each division for Special Awards.
5. Exhibitors are limited to one (1) entry per class unless stated otherwise.

OC-1 – OPEN CLASS: CROCHET AND KNITTING

Check-in: Sunday, July 21, 2:00 to 3:00 PM

Judging: Sunday, July 21, 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 PM on Sunday, July 21 and shall remain in place until 7:00 AM, Thursday, July 25.
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

OPEN CLASS CROCHET/KNITTING SPECIAL AWARDS

Grand Champion Open Class Crochet/Knitting will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Associationcc

OC-2 – OPEN CLASS BARN QUILTS

Check-in: Sunday, July 21, 9:30 to 11:30 AM

Judging: Sunday, July 21, following 4-H Arts & Crafts Judging

CO-SUPERINTENDENTS: Amy Cordell & Stacie Nichols

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 AM on Sunday, July 21 and shall remain in place until 7:00 AM, Thursday, July 25. 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

OPEN CLASS BARN QUILTS SPECIAL AWARDS

Grand Champion Open Class Barn Quilts will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association , 206 N. Griffith, El do 67042

OC-33 – OPEN CLASS QUILTS

Check-in: Sunday, July 21, 9:30 to 11:30 AM

Judging: Sunday, July 21, following 4-H Fiber Arts Judging

SUPERINTENDENT: Lori Claassen

ASSISTANT SUPERINTENDENT:

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 AM, Sunday, July 21 and shall remain in place until 7:00 AM, Thursday, July 25.
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)

OPEN CLASS QUILT SPECIAL AWARDS

Grand Champion Open Class Quilt (overall grand will be selected from both classes) will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042

OC-4 – OPEN CLASS FOODS

Check-in – Saturday, July 20, 10:00 to 11:00 AM

Judging – Saturday, July 20, starting at 10:00 AM

CO-SUPERINTENDENTS: Barb Roths & Dee Roths

1. Read GENERAL RULES for Open Class
2. An exhibitor may make 1 entry per class. Classes will be divided into Youth and Adult age groups (youth being 7 to 19 and adults being over 19) if numbers warrant.

3. For food safety purposes, any food with custard and dairy-based fillings and frostings (example cream cheese), raw eggs, flavored oils, "canned" bread or bread or cakes in a jar, cut fresh fruit (including strawberry pies) or any food requiring refrigeration (example bacon) CANNOT BE EXHIBITED OR ENTERED. Refer to K-State Research and Extension publication 4H888, "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.
4. Alcohol is not allowed as an ingredient in food entries. Entries with alcohol in the recipe will be disqualified and not be judged.
5. Mixes are allowed.
6. All baked goods including loaf breads, layer cakes, and pies must be left whole and uncut. Pies must be in a GLASS pie pan. Any baked product other than pies must be removed from the pan should be placed on a disposable plate, covered cardboard or disposable container. Other exhibits should be in food grade plastic bags, disposable plastic containers or boxes.
7. Bundt cakes must have top crust side down.
8. Layer cakes must be frosted.
9. Under baked entries may be lowered one or more ribbon placings. The Danish system of judging will be used, and all entries will receive a ribbon.
10. Foods will be sold at a Silent Auction which will follow the judging and will conclude just before the 4-H Food Auction.
11. Recipes and instructions are required. **Label must be attached on the item and must provide the description of the product (i.e. chocolate cake, spice bundt cake, white yeast bread, cherry pie)**
12. The judge will cut into each product in order for it to be judged.

Class 730 – Pie (must be in glass pie pan)

Class 731 – Loaf of yeast bread

Class 732 – Bundt Cake

Class 733 – Layer Cake

OPEN CLASS FOODS SPECIAL AWARDS

Grand Champion Open Class Foods (selected from Classes 730, 731, 732 & 733) will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042

Champion Yeast Bread (Youth) - \$50 Cash Award - Butch & DeeAnn Roths, 6621 N. Greenwich Rd., Wichita 67226

Champion Yeast Bread –Red Star Merchandise Items



OC-5 – OPEN CLASS FOOD: FOOD PRESERVATION

Check-in: Saturday, July 20, 10:00 to 11:00 AM

Judging: Saturday, July 20, starting at 10:00 AM

CO-SUPERINTENDENTS: Barb Roths & Dee Roths



BRING ENTRY CARD WITH EXHIBIT TO THE FAIR.

1. Read GENERAL RULES.
2. Entries will be accepted between 10:00 and 11:00 AM on Saturday, July 20 in the South Room of the 4-H Building and shall remain in place until 7:00 AM, Thursday, July 25. They may be sold in the OC Silent Auction.
3. Exhibitors may make 2 exhibits in each class.
4. All exhibits must have been preserved since August 1, 2018.
5. Recommended method of processing must be used **AND MUST BE ADJUSTED FOR ALTITUDE based on your processing location or it will be disqualified.** Processing methods that will be disqualified include: open kettle canning, oven canning, sun canning and using electric multi-cookers.

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. Entries with alcohol in the recipe will be disqualified and not be judged.
8. No fancy packs unless recipe states to do so (example: Pickled Asparagus).
9. 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 4 oz., 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 must remain on display until Thursday, July 25, 7 AM unless sold in OC Silent Auction.
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. Other University Extension Food Preservation publications
 - c. MF3170 "10 Tips for Safe Home-Canned Food" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3170.pdf>)
 - d. MF3171 "Sassy Safe Salsa at Home" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3171.pdf>)
 - e. MF3172 "What's Your Elevation?" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3172.pdf>)
 - f. MF3241 "How to Guide to Water Bath Canning and Steam Canning" (<http://www.bookstore.ksre.ksu.edu/pubs/MF3241.pdf>)
 - g. MF3242 "How to Guide to Pressure Canning" (<http://www.bookstore.ksre.ksu.edu/pubs/MF3242.pdf>)

Class 780 – 1 Jar Tomatoes or Tomato Products 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>).



OPEN CLASS FOOD PRESERVATION SPECIAL AWARDS

Grand Champion Open Class Food Preservation will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042
Grand Champion Open Class Food Preservation will receive prizes – Connie Chilcott, 17109 SE Cole Creek, Atlanta 67008

OC-6 – OPEN CLASS: METALS

Check-in: Saturday, July 20, 2:00 to 4:00 PM
Judging: Saturday, July 20 starting at 2:00 PM



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)

OPEN CLASS METALS SPECIAL AWARDS

Grand Champion Open Class Metals will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042

OC-7 – METAL JUNK IN A BUCKET

Check-in: Saturday, July 20, 2:00 to 4:00 PM
Judging: Saturday, July 20 starting at 2:00 PM

SUPERINTENDENT: Terry Lowmaster

“Junk in a Bucket” will be offered as a class at the 2019 Butler County Fair both youth and adults. It is composed of a bucket of metal that is used to create a project. Unlimited number of youth entries and limited to 10 adult entries.

1. Pre-entry is required and is due to bucofair@gmail.com by June 1.
2. Random drawing for the buckets will be announced TBA.
3. Photos of each bucket will be taken and no extra materials may be used in the creation of the project. NO extra materials may be used in the creation of the project.
4. Any of the items in the bucket MAY be cut or reconfigured, but NO items may be added.
5. Items in the bucket may be welded. Baling wire may be used to connect items, but may not be used ONLY to connect pieces. No extra wire is allowed. Zip ties may also used to connect items in the bucket.
6. In creating the project, all items in the bucket DO NOT have to be used.
7. Projects may be painted, but it is not required.
8. This is an individual project, not a team project.
9. Exhibits will be divided into 2 groups – youth and adult.

Class 845 – Youth (ages 7 to 18)
Class 846 – Adult

OPEN CLASS JUNK IN A BUCKET SPECIAL AWARDS

Grand Champion Open Class Junk in a Bucket will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042

OC-8 - PLANT SCIENCE: FLORICULTURE

Check-in: Monday, July 22, 10:00 AM to 12:00 NOON

Judging: Monday, July 22, 10:00 AM immediately following 4-H judging

SUPERINTENDENT: Lesley Riddell-Koch

ASSISTANT SUPERINTENDENT: Cathy Shaffer



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 22, and shall remain in place until 7:00 AM, Thursday, July 25.
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

OPEN CLASS FLORICULTURE SPECIAL AWARDS

Grand Champion Open Class Floriculture will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042

OC-9 - OPEN CLASS PLANT SCIENCE: HORTICULTURE

Check-in: Monday, July 22, 10:00 AM to 12:00 NOON

Judging: Monday, July 22, 10:00 AM 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 22, and shall remain in place until 7:00 AM, Thursday, July 25.
- 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, radishes, 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 (12)

Class 1002 - Medium Vegetable (5)

Class 1003 - Large Vegetable (1)

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)

OPEN CLASS HORTICULTURE SPECIAL AWARDS

Grand Champion Open Class Horticulture will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042

Largest Pumpkin \$50 Cash Award – Walters' Pumpkin Patch, Becky & Carroll Walters, 10001 NW Hwy 77, Burns 66840

Largest Tomato - \$25 first place, \$10 second place and \$5 third place – Todd Griggs, Griggs Brothers Farms, 1315 Money, Augusta 67010

Largest Pumpkin Plaque – Larry Crouse, 1101 S. Summit, El Dorado 67042

Largest Tomato Plaque - Larry Crouse, 1101 S. Summit, El Dorado 67042

OC-10 - OPEN CLASS CROPS - HAY

Check-in: Monday, July 22, 10:00 AM to 12:00 NOON

Judging: Monday, July 22, 10:00 AM, exact time TBD

CO-SUPERINTENDENTS: Jeff Varner & Calvin Varner

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. Each exhibitor may make only one entry per class;
5. Exhibits shall consist of 1 flake or slice from a rectangular bale or a 10-inch section cut from a small, round bale. The flake or slice should be approximately 6 inches in thickness and tied in two directions. Variety must be named. Clear plastic bags will be provided to put the hay in for exhibit. All exhibits must be in place by 12:00 Noon, Monday, July 22 and shall remain in place until 7:00 AM, Thursday, July 25.

Class 1100 – Cool Season Hay such as Brome or Fescue

Class 1101 – Native Grass Hay

Class 1102 – Alfalfa Hay

OPEN CLASS HAY SPECIAL AWARDS

Grand Champion Open Class Hay will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, El Dorado 67042



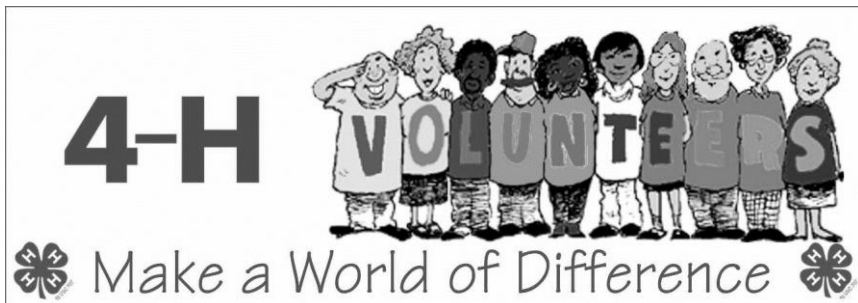
THANK YOU

**The Butler County Fair Board would like to THANK the following
Businesses and Individuals who supported the
2018 Butler County 4-H Fair!**

Auctioneers Joe Sundgren Jeremy Sundgren Rick Remsberg	County Engineers Office, Darryl Lutz – Dump Truck
Sponsors of the "Friends of 4-H" Supper Commerce Bank Countryaid Vet Service Butler County 4-H Council	Terry Lowmaster – Water for Sale Night
Sarah Cope – Coordinating Buyers Dinner	City of El Dorado – Roll-Off & Camp grounds area
ICI - Ice Cream on Saturday	CDH – Roll-Off
Butler County Farm Bureau and Mid-Kansas Co-Op – Pancake Breakfast	Larry Patton and Butler Community College – Printing Sale Bills
Emprise Bank – Ice Cream on Wednesday	CERT Volunteers – Parking on Sale Night
American Ag Credit - Watermelon	Butler County Weed Department - Gator
Fair Vets Dr. Davy Harkins Dr. Brian Hodes Dr. Michelle Newbrey Brad Sutter Kathy Daily	White Star – Bobcat
Butler Community College – Scholarships	Tractor Supply – Shavings
	Butler County Commissioners and Administration
	Basebid Buyers: Woodson Sheep & Goat Auction Stroots Locker (Swine)
	Warden and the Honor Camp Workers
	Koogler Ranch Quarry – Screenings

**Thank you to all those businesses who sponsored
advertisements and made this fair book possible.
Please take time to thank them for their support!**

***And to all the 4-Hers, Parents and Volunteers who
worked to make the fair possible.***



THANK YOU

The Butler County Fair Board would like to THANK the following Businesses and Individuals who supported Butler County 4-H and the 2018 Livestock & Rabbit Auctions!

EL DORADO

Allemand Family
Burks, Dustin
Butler County Administrator-Will Johnson,
Butler County Commissioners-Myers,
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Butler County Sheriff - Kelly Herzet,
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Marcia McCoy
Butler County Farm Bureau
Cabrales, Jessica
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Benton and Burns
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Economy Engravers
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Roths, Butch & DeeAnn
Triplett Woolf Garretson, LLC
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TOWANDA

Carpenter, Will for State House
Johnson, Will & Estell
Strecker, George & DeeDee
Varner Farms, Jeff, Carla, Calvin, & 3
Varner Girls

OTHER

Bailey- Hughes Cattle, Douglass
Buster Beefmasters, Oologah, OK
Hodges, Neil & Eileer & Barbara Johnson
Kanza Coop at Furley
Nichols Farms, Eureka
RCB Bank
Wyss, Alan, Burns

BENTON 4-H BOOSTERS

Benton Lions Club
Cooper, Della
Jackie Burden – Berkshire Hathaway
Home Services
Jacks, Gary & Carla
McCune, Ryan & Mickey
Parr, Don & Sandy
Patton, Ty and Chelsea
Reece, Mary & Bill
Stephens, Debbie & Rex
Vintage Bank of Benton

ROSE HILL 4-H BOOSTERS

All Seasons Cooling & Heating
American State Bank
Auto Body Connection
Coffee with Friends
DeWayne Ewart Insurance Agency
Don Waller Machine Shop
Happy House Chinese Restaurant
Kountry Kupboard
Louie's Rose Hill Café
Midtown Auto Services
Red Line Automotive
Rose Hill Chiropractic Clinic
Rose Hill Cosmetic and General Dentistry
Rose Hill Recreation Center
Rose Hill Rustlers 4-H Club
Rose Hill Veterinary Clinic
Stable Door Ranch
Top Line Metal Building
Webster Mini Storage
West Wichita Family Optometry

THANK YOU

The Butler County Fair Board would like to THANK the following Businesses and Individuals who supported Butler County 4-H and the 2018 Foods Auction!

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Willour, Mitch
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Butler County Fair Notes



2019 Front Cover Winner
Elizabeth Mitsch – Towanda Rustlers

2019 Back Cover Winner
Savannah House – Towanda Rustlers

Cash Award sponsored by Mike and Janet Roths