NOVEMBER 22-23,

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- PREPARED PRESENTATION CONTEST
- PLACE SETTING CONTEST
- FAMILY LIFE PHOTO CONTEST
- CAKE DECORATING CONTEST
- HOME LIVING CONTEST
- LEGO BUILDING CONTEST
- MEATS IDENTIFICATION
- PRODUCE IDENTIFICATION
- DOG SKILL-A-THON
- FCS SKILL-A-THON
- WOOL JUDGING CONTEST
- HIPPOLOGY JUDGING

FUN WEEKEND FOR ALL AGES OF CONDENSED CONTESTS & FUN. COME COMPETE IN 1 OR ALL! FOR MORE INFORMATION VISIT

HTTPS://WYOEXTENSION.ORG/CAMPB ELLCOUNTY/4H-YOUTH-

DEVELOPMENT/FORMS-AND-REGISTRATIONS/CCCONTESTS/

REGISTER BY NOVEMBER 15TH HTTP://TINY.CC/CCCONTESTS













Campbell County Contests

Friday, November 15th, 2024 @ 5:00PM

Entry Forms due for the following contests: http://tiny.cc/CCcontests

- Prepared Presentations
- ***** Place Setting
- Family Life Photo
- **%** Cake Decorating
- ***** Home Living
- **&** Lego Building

RSVP's for the ID and Judging contests are due (Open entries are still accepted the day of.)

Friday, November 22nd, 2024

3:00pm-6:00pm Building Open for Open Entry of the following contests (Cottonwood Room)

- **%** Produce ID
- **%** Meat ID
- **Skill-A-Thon**
- * Family Consumer Science Skills
- ***** Wool Judging
- **#** Hippology Judging

3:00pm-6:00pm Drop off and Interviews open for the following contests (Ponderosa Room)

- **Place Setting**
- ****** Family Life Photo
- ***** Home Living
- **%** Lego Building

Saturday, November 23rd, 2024

9:00am-3:00pm Building Open for Open Entry of the following contests (Cottonwood Room)

- **%** Produce ID
- **Meat ID**
- **Skill-A-Thon**
- Family Consumer Science Skills
- **Wool Judging**
- # Hippology Judging

9:00am-3:00pm Drop off and Interviews open for the following contests (Ponderosa Room)

- ****** Place Setting
- **Family Life Photo**
- ***** Home Living
- ***** Lego Building

9:00 am-3:00pm Public Presentation Contest (Cedar Room)

Members will be notified of scheduled times

10:00 am- 1st session of Cake Decorating Contest (**Ponderosa Room**)

- Members will be notified of scheduled times. Please check in a half hour before
- 1:00 pm 2nd session of Cake Decorating Contest (**Ponderosa Room**)
- Members will be notified of scheduled times. Please check in a half hour before

3:00pm-3:45pm Peoples Choice Judging Occurs (Ponderosa Room)

4:00pm Awards (Cottonwood Room)

GENERAL CONTEST INFORMATION

Objectives of the Campbell County Contests Event:

- To provide opportunities for further development of youth 4-H members and cloverbuds.
- * To give youth another opportunity to present and compete in various 4-H project areas.
- To give members a local opportunity to compete in contests similar to Showcase Showdown and the Western Junior Family Consumer Science contests.
- * Age Divisions: Ages as of January 1, 2023
 - o Cloverbud Division—Age 5-7
 - o Beginner Division—Age 8-10
 - o Junior Division—Age 11-13
 - o Senior Division—Age 14-18
 - o Adult Division- Age 19+ (only the judging and ID contests)
- Exhibits previously judged or exhibited in other 4-H contests are not eligible for this show.

Entry Deadlines:

- Pre-registration is due on November 15th by 5:00pm for the following contests: prepared presentations, family life photo, place setting, cake decorating and home living. Entry forms must be completed online at http://tiny.cc/CCcontests
- Wouth may enter as many contests as they wish, but only **one entry per contest.**
- You may drop out of a contest that you are pre-registered for at any time. Contact the Extension Office as soon as possible or upon check-in at the registration table on the day of the contest.
- Day of entries can be accepted with a \$5 late fee charge per contest.
- Please check in at the contests you are participating in 30 minutes prior to end of contest.
- No judging will continue after 3:00pm on Saturday November 23rd.

Show Results:

- * All exhibits and awards must be picked up on Saturday at the Awards Ceremony on November 23rd at 4:00pm.
- Contests results will be posted to the County Website the following week.
- Campbell County 4-H will not be responsible for any breakage or loss of articles in this contest.

Awards:

- All exhibits and awards must be picked up on Saturday at the Awards Ceremony on November 23rd at 4:00pm.
- If you can not attend the awards to receive your awards and projects please have someone come in your place.
- Campbell County 4-H will not be responsible for any breakage or loss of articles in this contest.

The CCC Committee reserves the right to make changes and/or update rules if/as needed.

PREPARED PRESENTATIONS CONTEST

Must Pre-Register by November 15th by 5:00pm online at http://tiny.cc/CCcontests Saturday, November 23rd 9:00 am-3:00pm Public Presentation Contest (Cedar Room)

- Members will be notified of scheduled times
- Please check in 30 minutes prior to your scheduled time.

Divisions:

Junior, Intermediate, and Senior

Contest Rules:

- Must be a new presentation that has not been presented previously at other contests.
- * The Presentations Contest emphasizes the development of verbal communication skills.
- Presentation delivery may include, but is not limited to, demonstrations, interactive exhibits, skits, drama, public speaking, visual aids and/or multimedia displays.
- Contestants can be enrolled in any 4-H project and give a presentation on any topic.

 Returning contestants are welcome and simply need to present a different topic each year.
- ***** Time Limits:
 - Juniors ~3-10 minutes
 - o Intermediates ~ 5-10 minutes
 - o Seniors ~ 7-15 minutes
 - o Penalties apply for going over or under time limits. Set-up time and questions asked after the presentation concludes are not included in this time limit.
- Easels, tables, a laptop with the PowerPoint program, projector, and screen will be provided. Contestants are responsible for bringing any electronic presentation materials (i.e. PowerPoint) on a USB drive to be used with the provided supplies at the event. A different laptop may be used in the event there are problems using those provided.
- Contestants may arrive early, so they have time to get set up. Proper food handling techniques are the responsibility of the individual.

Scoring:

Presentations are judged on knowledge of subject matter, presentation manner and impact.

Prepared Presentations Contest Score Sheet

SPEAKER'S NAME	Age D	ivision:	Jr.	Int.	Sr.
TITLE OF PRESENTATION					_
	 -				

	Maximum Points	Score	Comments
PRESENTER			
General Appearance Posture, Appropriate Dress, Visible Distractions	5		
Voice Control Clarity, Pitch, Tempo, Articulation, Volume, Enunciation	10		
PRESENTATION			
Organization of Content Introduction, Sequence, Conclusion	25		
Knowledge of Subject Matter	25		
Visual Aids Appropriate for presentation type, Used effectively If visual aids are not appropriate based on type of speech NO points will be subtracted.	10		
Audience Eye Contact, Gestures, Captures attention	10		
OVERALL QUALITY			
Originality, Appropriate Topic, Sincerity, Confidence	15		
Total Possible	100		

Time of Speech: Minutes	_Seconds
Deduction for time	_Penalty of 2 points per 30 seconds over or under time
Final Score	

PLACE SETTING CONTEST

Must Pre-Register by November 15th by 5:00pm online at http://tiny.cc/CCcontests
Friday, November 22nd 3:00pm-6:00pm Drop off and Interviews open (Ponderosa Room)
Saturday, November 23rd 9:00am-3:00pm Drop off and Interviews open (Ponderosa Room)

Divisions:

Cloverbud, Junior, Intermediate, and Senior

Contest Rules:

- Contestant will be given a 24" x 24" exhibit space to display their place setting. Must be a new project that has not been displayed previously at other contests.
- Contestant will display a place setting that coordinates with the menu they planned. All dishes, table coverings and centerpieces will be provided by the contestant.
- * Contestant will be interviewed by the judge about their place setting, menu and knowledge of nutrition.
- Menu will be planned to meet the nutritional needs of the 4-Her entered in the contest. Menus need to be displayed with the place setting
 - o Cloverbud and Junior– Plan menu for one meal
 - o Intermediate and Senior Plan menu for one day, (three meals)
- * Place setting will include only dishes and flatware necessary for the menu.
 - o Intermediate and Senior Pick one of the meals in your menu to display the dishware for.
- Centerpiece will be appropriate for table set for 4 people.
- Use the Wyoming 4-H guide as a reference https://www.uwyo.edu/4-h/opportunities/state-contests/showcase-showdown/table-setting.html
- * Place setting and menu must be the work of the individual member.
- Members will be given 15 minutes to setup their exhibit before being interviewed.

Scoring:

* Items will be judged and then put on display for people's choice.

TABLE SETTING CONTEST SCORE SHEET

Name:		County:	
Age Division:Junior	Intermediate	Senior	

CATEGORIES	POINTS POSSIBLE	POINTS AWARDED	COMMENTS		
Table Service □ Table is correctly set □ Appointments are properly placed □ Dishes and silverware are appropriate □ Centerpiece is appropriate (color, height, occasion, visible from all sides) and in proportion to décor and setting □ Table cloth or place mat is clean and pressed	50				
Overall Design & Total Effect: Colors and textures of dishes, utensils and mats, napkins coordinate Imagination and creativity is expressed relevant to the chosen theme	10				
Menu: ☐ A menu is provided and contains correct spelling, grammar and food is listed in the correct order as served ☐ Food preparation, type and variety complement each other ☐ Food is suitable for the occasion and theme ☐ Food is of nutritional balance and value	20				
Interview: □ Participant presents themselves well (eye contact, clarity, volume) □ Demonstrates understanding of table setting techniques, menu, food preparation and food safety □ Knows correct terms and functions of items □ Participant conduct and sportsmanship □ Participant is well groomed and appropriately dressed	10				
TOTAL	100				

FAMILY LIFE PHOTO CONTEST

Must Pre-Register by November 15th by 5:00pm online at http://tiny.cc/CCcontests

Friday, November 22nd 3:00pm-6:00pm Drop off and Interviews open (**Ponderosa Room**) Saturday, November 23rd 9:00am-3:00pm Drop off and Interviews open (**Ponderosa Room**)

Divisions:

Cloverbud, Junior, Intermediate, and Senior

Contest Rules:

- Enter only one photo, not a group of photos. Only one entry per exhibitor. Must be a new project that has not been displayed previously at other contests.
- Photo must represent your family life where you live. The photo should have people in it doing something that portrays your family life.
- **8** Entrants are encouraged to use originality and creativity when taking these photos.
- The photo can be a developed color, black & white, digital print of any size.
- Any size photo can be used with 8x10" being the max.
- Use the Wyoming 4-H hanging guidelines when mounting your photo.

Scoring:

- Items will be judged and then put on display for people's choice.
- Judging will be based on the following scorecard:
 - o Story telling ability 45 points
 - o Composition 30 points
 - o Photographic Quality 15 points
 - o Mounting and Neatness 10 points

CAKE DECORATING

Must Pre-Register by November 15th by 5:00pm online at http://tiny.cc/CCcontests

Saturday, November 23rd (Ponderosa Room)

10:00 am- 1st session of Cake Decorating Contest 1:00 pm – 2nd session of Cake Decorating Contest

Divisions:

% Cloverbud, Junior, Intermediate, and Senior

Contest Rules:

- * The contest will provide foam cake dummies and white butter cream frosting.
- Individuals must bring ALL other supplies. (if you need tips/spatulas please let the Extension Office Know we have items for checkout available)
- Senior and Intermediate Individuals will be given rectangle cake forms. Varying sizes.
- Cloverbud & Junior individuals will be given round cake forms. Varying sizes.
- Contestants must provide ALL equipment necessary to complete their creation i.e. tools, tips, bags, stamps, coloring, specialty icing, fondant, utensils, etc. This includes bowls for mixing, spoons, paper towels and other cleaning supplies, aprons, gloves and everything else that may be needed! You will need a larger bowl to get your white frosting from a contest official.
- Running water will NOT be readily available in the room. Contestants will have limited access to a sink for clean up after the contest is over. However, contestants must make provisions for cleaning their own equipment. DO NOT clean anything in the bathrooms.
- Contestants will have up to one (1) hour to complete their creation. There will be a 10-minute prep time. During this time coaches can assist junior and intermediates in planning and applying the base coat.
 - O Coaches will be given 10 minutes of time to assist juniors and intermediates individuals. Coaches can assist with the base frosting of the cake.
 - O Coaches will be given 5 minutes of plan time to assist senior individuals. Coaches can only help with planning; they may not frost or assist in any other way.
 - After the time allotted above coaches may not have contact or help contestants. If coaches do not abide by this rule, they may be asked to leave the area and teams may be disqualified.
 - O This will be a themed event. Youth will be informed of the topic/theme/subject for their creation upon the start of the event
 - O Judges will be roaming during the event evaluating teamwork, technique, theme representation, food safety practices and cleanliness, organization, etc.
 - O Proper food safety practices will be encouraged and included in evaluations by judges.

Scoring:

% Items will be judged and then put on display for people's choice.

Cake Decorating Evaluation

Circle: Team or Individual						Circle:	Junior	Intermediate	Senior
Name(s):						County	:		
E= Excellent G= Good F= Fair NI= Needs Improvement (require	s con	nme	nt/s	ugge	estion)	P	Please cir	rcle appropriate Purple Blue Red White	e level:
	Е	G	F	NI	Comn	nents/Su	iggestion	ıs	
Base Frosting Appropriate application that is done evenly, neatly and effectively.									
Coloring of Frosting/Icing Appropriate mixing and application that is done evenly and effectively.	:								
Borders/Side Decorations Appropriate application that is done evenly, neatly and effectively.									
Leaves Appropriate application that is done evenly, neatly and effectively.									
Flowers Appropriate application that is done evenly, neatly and effectively.									
Lettering Appropriate application that is done evenly, neatly and effectively.									
Special Effects Appropriate application that is done evenly, neatly and effectively.									
Design and Layout Appropriate use of cake space, decorations, etc.									
Creativity/Theme Use Good use of theme in design, creative application, overall creativity.									
Food Safety and Cleanliness Proper food safety steps taken Workspace and foodstuffs are clean Workspace is organized and peat									

HOME LIVING CONTEST

Must Pre-Register by November 15th by 5:00pm online at http://tiny.cc/CCcontests

Friday, November 22nd 3:00pm-6:00pm Drop off and Interviews open **(Ponderosa Room)** Saturday, November 23rd 9:00am-3:00pm Drop off and Interviews open **(Ponderosa Room)**

Divisions:

% Cloverbud, Junior, Intermediate, and Senior

Contest Rules:

- Must be a new project that has not been displayed previously at other contests.
- # The contestant will display a completed table decoration of wall hanging.
- ****** The entry can be made of any materials
- **%** Only one entry per exhibitor
- Mats or other base decorations that enhance the arrangement are encouraged

Scoring:

- **%** Items will be judged and then put on display for people's choice.
- **%** Judging will be based on the following criteria:
 - o Proportion and Balance 15 points
 - Originality and Creativity 15 points
 - o Color harmony 10 points
 - o Combination of materials 15 points
 - O Quality and condition 15 points
 - o Interview 30 points

LEGO BUILDING CONTEST

Must Pre-Register by November 15th by 5:00pm online at http://tiny.cc/CCcontests Friday, November 22nd 3:00pm-6:00pm Drop off and Interviews open (Ponderosa Room) Saturday, November 23rd 9:00am-3:00pm Drop off and Interviews open (Ponderosa Room)

Divisions:

Cloverbud, Junior, Intermediate, and Senior

Contest Rules:

- Must be a new project that has not been displayed previously at other contests.
- The contestant will display a completed table decoration of wall hanging.
- The entry can be made of any materials
- **8** Only one entry per exhibitor
- Mats or other base decorations that enhance the arrangement are encouraged

- Items will be judged and then put on display for people's choice.
- Judging will be based on the following criteria:
 - Proportion and Balance 15 points
 - o Originality and Creativity 15 points
 - o Color harmony 10 points
 - o Combination of materials 15 points
 - Quality and condition 15 points
 - o Interview 30 points

^{***}Exhibits must be picked concluding the contest and during the awards ceremony November 23rd at 4:00pm.

MEAT IDENTIFICATION CONTEST

Open Entry Friday, November 22nd 3:00pm-6:00pm Saturday, November 23rd 9:00am-3:00pm

Divisions:

Cloverbud, Junior, Intermediate, Senior, and Adult

Contest Rules:

- * The Contest consists of identifying the Species, Primal Cut, Retail Name for the cuts.
 - o Cloverbuds identify 5 cuts.
 - o Juniors identify 10 cuts.
 - o Intermediates identify 15 cuts.
 - o Seniors and Adults identify 20 cuts.
- * National Livestock & Meat Board Terminology will be used.
- For more study materials, visit: http://www.meatscience.org/students/meat-judging-program/national-4-h-meat-judging

- A sample of the score sheet used for this contest follows.
- For each cut of meat properly identified, named points will be as follows:
 - o Properly naming Species 1 pt
 - o Properly naming Primal Cut 1 pt
 - o Properly naming Retail Cut 1 pt
 - o Properly naming Type 1 pt
 - o Properly naming Cookery Method 1 pt

Petail	Names	Cut No.	Species (1 pt)	Primal Cut (3 pts)	Retail Name (4 pts)	Type (1 pt)	Cookery Method (1 pt)
	Roasts, Steaks, Slices	Ev	Lamb		Center	Slice	
American-Style	30. Rib, Large End	Ex.		Leg		1	Dry
2. Arm	31. Rib, Small End		L	G	12	SI	D
3. Arm, Boneless	32. Rib, Small End, Boneless	1 .					
4. Arm Picnic, Whole	33. Round						
5. Bacon 6. Blade	34. Round, Boneless 35. 7-Bone	2.					
7. Blade, Boneless	36. Shoulder, Boneless	3.					
8. Blade Boston	37. Sirloin						
9. Bottom Round	38. Sirloin, Flat Bone	4.					
10. Bottom Round Rump	39. Sirloin, Half	-					
11. Butterfly	40. Skirt, Boneless	5.					
12. Center	41. Smoked Center	6.					
13. Chuck Eye, Boneless 14. Cubed	42. Smoked Ham, Boneless 43. Smoked Loin	0.					
15. Double	44. Smoked Rib	∥ 7.					
16. Eye Round	45. Smoked Rump Portion						
17. Flank	46. Smoked Shank Portion	8.					
18. Frenched-Style/Frenched	47. Smoked Shoulder Picnic,	9.					
19. Fresh, Center	Whole	∥ 9.					
20. Fresh, Rump Portion	48. Square Cut 49. T-Bone	10.					
21. Fresh, Shank Portion 22. Fresh Side	50. Tenderloin						
23. Heel of Round	51. Tip	11.					
24. Loin	52. Tip, Cap Off	12.					
25. Mock Tender	53. Top Blade, Boneless	12.					
26. Neck	54. Top Loin	13.					
27. Porterhouse 28. Rib	55. Top Loin, Boneless 56. Top Round						
28. Rib Eye	57. Top Sirloin	14.					
	ty Meats	15.					
58. Brains	62. Oxtail						
59. Heart	63. Sweetbreads (beef	16.					
60. Kidney	thymus)	17					
61. Liver	64. Tongue	17.					
	65. Tripe	18.					
	ous Other Cuts						
66. Back	78. Ground Beef	19.					
67. Bacon, Slab 68. Beef for Stew	79. Ground Pork 80. Point Half, Boneless	20.					
69. Breast	81. Riblets						
70. Brisket, Whole, Boneless	82. Sausage	Total					
71. Canadian Style Bacon	83. Sausage Links	correct					
72. Corned	84. Shank		X 1	X 1	X 1	X 1	X 1
73. Country Style Ribs	85. Short Ribs	Points off					
74. Cross Cuts	86. Sirloin Cutlets	. 5165 611					
75. Cross Cuts, Boneless 76. Flat Half, Boneless	87. Smoked Hock 88. Smoked Jowl			-			
77. Fresh Hock	89. Spareribs						
Type of Cut	Cookery Method	╢		=			
Ch-Chop(s)	D-Dry Heat	(Total n	ts) - (Total	Pts off) = 0	Final Score)	
Ro-Roast/Pot Roast	M-Moist Heat	(1500)	(Total	. 35 511) - (a. ocorc	,	
SI-Slice(d)	D/M-Dry or Moist Heat	1					
St-Steak	·						

Species	Primal Cut				
B-Beef	A-Breast	J-Rib (Rack)			
L-Lamb	B-Brisket	K-Round			
P-Pork	C-Chuck	L-Shank			
1 TOTA	D-Flank	M-Shoulder			
	E-Ham/Leg	N-Side (belly)			
	F-Jowl	O-Spareribs			
	G-Leg	P-Variety Meats			
	H-Loin	Q-Various			
	I_Dlate				

PRODUCE IDENTIFICATION CONTEST

Open Entry Friday, November 22nd 3:00pm-6:00pm Saturday, November 23rd 9:00am-3:00pm

Divisions:

% Cloverbud, Junior, Intermediate, Senior and Adult

Contest Rules:

- **%** Contestants will identify produce varieties.
- No touching of the items will be allowed so each contestant sees the displays in the same condition.

- * The Contest consists of identifying items from a variety of fields within FCS. 1 points for each item correctly identified and 1 point for correct spelling.
 - o Cloverbuds identify 5 items.
 - o Juniors identify 10 items.
 - o Intermediates identify 15 items and a reason's class.
 - o Seniors identify 20 items and a reason's class.
 - o Adults identify 25 items and a reason's class.

DOG SKILL-A-THON

Open Entry Friday, November 22nd 3:00pm-6:00pm Saturday, November 23rd 9:00am-3:00pm

Divisions:

Cloverbud, Junior, Intermediate, Senior and Adult

Contest Rules:

- The contest will consist of three parts: breed identification, parts of a dog, and a skill-a-thon.
- Breed identification: Participants will be required to name the breed and group in which the dog belongs. Only AKC recognized breeds in the main seven recognized groups (Sporting, Non-Sporting, Toy, Terrier, Hound, Working, and Herding) will be used. The American Kennel Club (AKC) website (www.akc.org) contains breed information and pictures.
- Parts of a Dog: The third part of the contest will consist of identifying the correct parts, internal organs, and skeletal structure of a dog. The Wyoming State 4-H website has resources for members to prepare at http://www.uwyo.edu/4-h/get-involved/contests/dsat/index.html
- The fourth part of the contest will consist of a skill-a-thon (hands-on). Contestants will be asked questions, scenarios or identify topics related to subject areas including show ring, anatomy (foot, foot bones, pads and phalanges), breed specific information (images and traits), animal care and management (behavioral postures, parasites, muzzling, bathing, nail trimming, lifting, health care, licensing, and records), conformation (bites, ears, and eyes; feet, pasterns, and stifles; front and rear legs and tails), equipment (care and grooming) and facility management (safety and sanitation issues). The Dog Learning Laboratory Kit through the Ohio Agriculture Education Curriculum Materials Service will be used for this portion.

- Cloverbuds identify 5 breeds, parts, and skill-a-thon items.
- # Juniors identify 10 breeds, parts, and skill-a-thon items.
- Intermediates identify 15 breeds, parts, and skill-a-thon items.
- Seniors and Adults identify 20 breeds, parts, and skill-a-thon items.

FAMILY AND CONSUMER SCIENCES SKILL-A-THON **CONTEST**

Open Entry

Friday, November 22nd 3:00pm-6:00pm Saturday, November 23rd 9:00am-3:00pm

Divisions:

Relation Cloverbud, Junior, Intermediate, Senior and Adult

Contest Rules:

The contest will reflect an overall general knowledge of family and consumer sciences area.

Scoring:

- The Contest consists of identifying items from a variety of fields within FCS. 1 points for each item correctly identified and 1 point for correct spelling.
 - o Cloverbuds identify 5 items.
 - o Juniors identify 10 items.
 - o Intermediates identify 15 items.
 - o Seniors identify 20 items.
 - o Adults identify 25 items.

Categories to be used might include but not be limited to the following areas

Clothing & Textiles Foods and Nutrition Home Living Laundry markings Cake decorating Painting techniques Types of fabric Nutrition Decorating techniques Sewing notions Appliances Color wheel Sewing techniques Color schemes Pastas Pattern markings Dried beans Windows Stain removal Spices and herbs Window treatments Fabric weaves Vegetables Flooring treatments Cooking terminology Household tools Sewing equipment Meal planning Sewing terminology Furniture styles Canning/food preservation Fabric care Types of wood Seam finishes Food substitutions Decorative wood

Trims and fasteners Cheeses Carpets

Decorative fabrics Quilt patterns Nuts Handiwork techniques Household safety Food safety Measuring conversions Financial planning

Horticulture Child Development Cookware

Toys Health Floriculture Dishes and tableware

Family structure Social & cognitive development

Safety Nutrition

WOOL JUDGING CONTEST

Open Entry Friday, November 22nd 3:00pm-6:00pm Saturday, November 23rd 9:00am-3:00pm

Divisions:

* Cloverbud, Junior, Intermediate, Senior and Adult

Contest Rules:

- **%** Contestants will identify produce varieties.
- No touching of the items will be allowed so each contestant sees the displays in the same condition.

- The Contest consists of identifying items from a variety of fields within FCS. 1 points for each item correctly identified and 1 point for correct spelling.
 - o Cloverbuds identify 5 items.
 - O Juniors identify 10 items.
 - o Intermediates identify 15 items and a reason's class.
 - O Seniors identify 20 items and a reason's class.
 - o Adults identify 25 items and a reason's class.

HIPPOLOGY JUDGING CONTEST

Open Entry Friday, November 22nd 3:00pm-6:00pm Saturday, November 23rd 9:00am-3:00pm

Divisions:

Cloverbud, Junior, Intermediate, Senior and Adult

Contest Rules:

- **%** Contestants will identify produce varieties.
- No touching of the items will be allowed so each contestant sees the displays in the same condition.

- The Contest consists of identifying items from a variety of fields within FCS. 1 points for each item correctly identified and 1 point for correct spelling.
 - o Cloverbuds identify 5 items.
 - O Juniors identify 10 items.
 - o Intermediates identify 15 items and a reason's class.
 - O Seniors identify 20 items and a reason's class.
 - o Adults identify 25 items and a reason's class.