

CHALLENGE LOTS STATIC DEPARTMENTS

Each class lot is to be entered, judged and exhibited under its own department and is subject to that department's rules. Most Challenge Lots must be initiated before the Fair. Be sure to contact the appropriate Department Chairman in sufficient time to complete the projects.

ART DEPARTMENT 30, CLASS A, LOT 36 – Using any medium create a self-portrait. Be sure to follow the requirements for exhibiting the medium you choose (see Department Rules 1-9). Include a comparison photo of yourself for the judges.

CRAFTS DEPARTMENT 31, CLASS A, LOT 55 – Use your creativity to design a Unicorn. Any technique or media can be used to design your favorite unicorn craft. No kits allowed for this challenge.

DIRECTORS' CHALLENGE - Create a banner to tell the 4-H Fair attendees about your club. Banners should be 6' x 3', made of fabric, and must have a method for the banner to be hung up (i.e. grommets, ties, etc.). At a minimum, the banner must include the club name and town where the club is registered. Your banner should be eye catching and creative so that people will want to learn more about your club. The banners will be hung on the hay wagon during the weekend, and judged by a panel of judges. Use this opportunity to introduce all of the clubs to our attendees and generate more interest in 4-H! Banners should be delivered to the Static Building on Wednesday between 5:30 and 9:30 p.m.

DAIRY PRODUCTS DEPARTMENT 16, CLASS A, LOT 10 - Yogurt Cake. Using the following recipe, AND using yogurt you produced yourself, make, bake and present one (1) Yogurt Cake. Present the cake on an appropriate sized non-paper plate. Present, in a clear glass lidded jar one (1) cup of the yogurt you used in the cake. Include a printed recipe explaining how you made your yogurt.

Ingredients:

2 large eggs	1 1/2 teaspoon baking powder
1 cup whole milk plain unsweetened exhibitor produced yogurt	1/2 teaspoon baking soda
3/4 cup plus 1 tablespoon sugar	a good pinch of salt
1/3 cup vegetable oil	1 teaspoon vanilla extract
2 cups all-purpose flour	

Instructions

Preheat the oven to 350° F. Butter and line a round 9-10-inch cake pan with parchment paper. In a large mixing-bowl, gently combine the yogurt, eggs, sugar, vanilla, oil. In another bowl, sift together the flour, baking powder, baking soda, and salt. Fold the flour mixture into the yogurt mixture, mixing just until all traces of flour disappear -- don't overwork the batter. Pour the batter into the prepared cake pan, and bake for 30 to 35 minutes, until the top is golden brown and a cake tester comes out clean. Let stand for 10 minutes, then transfer to a rack to cool.

ENVIRONMENTAL AWARENESS DEPARTMENT 20, CLASS A, LOT 34 - Choose a natural defense exhibited by an animal or a plant that helps it survive long enough to pass down their traits to their offspring. An example of this is mimicry such as the Viceroy Butterflies use. Make a poster about one specific type of natural defense using an example, explaining what the defense is, why it is beneficial to the species and any other information about it.

ENVIRONMENTAL AWARENESS DEPARTMENT 20, CLASS A, LOT 35 - Fire – Friend or Foe: Managing Wildfires. Sometimes a controlled fire in a wild land is prescribed. Tell us how these controlled fires benefit both the wild and mankind. Use examples of both controlled burns and out of control fires and what happens with both. Include information on the increased danger of wild fires during a drought like we had last summer. Information is available at <http://www.nwcg.gov/> or at <http://www.symbols.gov/> and other places.

FIELD CROPS DEPARTMENT 34, CLASS A, LOT 18 - Create an eye-catching scarecrow. This scarecrow must also contain features you think most likely to be effective in scaring garden/field crop invaders away!

FLOWER DEPARTMENT 17, CLASS A, LOT 81 - Did you participate in last year's After Dinner Gardening Challenge? Do you love to cook with lemons – lemonade, lemon cookies, iced tea with lemon... Don't throw away those seeds. This year's challenge focuses on lemons! Enter a lemon plant that you have grown from a lemon purchased at the grocery store. If you entered a seedling last year, you may enter it again. Note the date germinated, when transplanted, and anything else of interest. No greenhouse lemons here: let's see what happens! Entries will be judged on health, cleanliness – keep those pots spotless! - vigor, and general appeal. If you have any questions, please contact the Department Chair Marcia Towey at toweymarcia@yahoo.com. Good luck and happy growing!

FLOWER DEPARTMENT, CLASS A, LOT 82 - Plant Diorama - Using a houseplant and appropriate sized figures create a scene. Inspiration is Tim Seale's Whomping Willow that he created from a bonsai tree and a car with tiny figures representing Ron and Harry.

FOOD DEPARTMENT 19, CLASS A, LOT 35 – Pumpkin Whoopie Pies. Use the following recipe to make, bake and present 6 Pumpkin Whoopie Pies. The Whoopie Pies should be placed on a disposable plain white paper plate and wrapped in a clear plastic storage bag. Recipes must be attached to the entry.

2 Cups Brown Sugar	1½ Tablespoons Cinnamon
1 Cup Vegetable Oil	½ Tablespoon Ground Ginger
1½ Cups Pumpkin Puree	½ Tablespoon Ground Cloves
2 Eggs	1 Teaspoon Baking Powder
3 Cups Flour	1 Teaspoon Baking Soda
1 Teaspoon Salt	1 Teaspoon Vanilla Extract

Cream:

1 Egg White	1 Teaspoon Vanilla
2 Tablespoons Milk	2 Cups Powdered Sugar
¾ Cup Shortening	

Preheat Oven to 350° F. Lightly grease baking sheets. Combine oil and sugar. Add pumpkin and eggs, beating well. Add flour, salt, baking powder, baking soda, vanilla, cinnamon, ginger, and cloves. Mix well. Drop dough by using half a large ice cream scoop onto baking sheets. Bake for 12-15 minutes. Let fully cool. Beat egg white and add the milk, vanilla, and 1 cup powdered sugar. Mix well and add the other cup of powdered sugar and shortening. Beat until light and fluffy. Make Whoopie pies by sandwiching two cookies with filling in the middle.

FOOD PRESERVATION DEPARTMENT 18, CLASS A, LOT 64 – Peach Jam. Use the following recipe to preserve and exhibit 2 half-pint jars of Peach Jam.

1 quart finely chopped, peeled, pitted peaches (about 2-3 pounds)
7½ cups sugar
¼ cup lemon juice (about 1 large lemon)
2 3-ounce pouches liquid pectin

Wash peaches and lemon under cold water, drain. To peel peaches, blanch in boiling water 30 to 60 seconds. Immediately transfer to cold water. Cut off peel. Cut peaches in half, remove pit and fibrous flesh. Chop peaches using a food processor or knife. Cut lemon in half and remove seeds. Juice lemon; measure ¼ cup juice. Combine chopped peaches, sugar and lemon juice in a large saucepan. Bring mixture to a boil over medium-high heat, stirring until the sugar dissolves. Stir in liquid pectin. Bring mixture to a rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam if necessary. Ladle hot jam into clean jar, leaving ¼" headspace. Remove air bubbles. Clean jar rim. Center lid on jar and adjust lid to fingertip-tight. Process half-pint jars in a boiling water bath canner for 10 minutes. Yield: 8 half-pint jars.

HONEY AND BEEKEEPING DEPARTMENT 13, CLASS A, LOT 17 - Florentines. Use the following recipe to bake and present six (6) Florentine cookies. The cookies should be placed on a disposable plain white paper plate and wrapped in a clear plastic storage bag. Recipes must be attached to the entry.

1 cup raw pecans	5 Tbsp. butter
¼ cup packed dark brown sugar	¼ cup honey
⅓ cup all purpose flour	¼ tsp. kosher salt
¼ cup dried cranberries, finely chopped	¼ cup candied ginger, finely chopped

Heat oven to 375° F and line baking sheets with parchment paper. Using a food processor, pulse pecans until finely chopped, but not powdery. There should be some small chunks remaining. Place butter, brown sugar and honey in a medium saucepan. Cook on medium, stirring occasionally until butter has melted, sugar has dissolved and mixture is smooth (about 8 minutes). Remove from heat and stir in flour and salt, then chopped pecans. Fold in cranberries and ginger. Drop by level teaspoon (these cookies will spread) on to prepared sheets, spacing 3 inches apart. Bake until golden brown, 5-7 minutes. Let cool on sheets until set, about 8 minutes. Transfer to wire racks to cool completely. Makes about 50 cookies.

MAPLE PRODUCTS DEPARTMENT 14, CLASS A, LOT 9A - MAPLE POPCORN. Use the following recipe to bake and present one (1) cup of popcorn. The popcorn should be on a disposable plain white paper plate and wrapped in a clear plastic storage bag. Recipes must be attached to the entry.

5 cups popped popcorn	1/2 cup pure maple syrup
1/2 cup roughly chopped pecans	1 T butter or oil

Lightly butter or oil the inside of a bowl or casserole dish large enough to hold the popcorn. Butter a large mixing spoon. Set aside. Place maple syrup, in a heavy-bottomed, non-reactive sauce pot over medium-high heat. Bring to a boil, reduce heat to medium low and continue boiling until the mixture reaches 236°F on a candy thermometer. Place popcorn and nuts in the mixing bowl and drizzle the hot caramel over the popcorn. Working quickly, stir with oiled spoon until all popcorn is coated with caramel. Cool and store in airtight containers or enjoy immediately! Makes 4-6 servings.

MAPLE PRODUCTS DEPARTMENT 14, CLASS A, LOT 9B - Homemade Horse Cookies. Use the following recipe to bake and present six (6) horse cookies. The cookies should be placed on a disposable plain white paper plate and wrapped in a clear plastic storage bag. Recipes must be attached to the entry.

3 Apples	1 cup of carrots
2 Tablespoons of vegetable oil	1/4 cup of maple syrup
1 teaspoon of salt	1 cup of oats (or your horse's sweet feed)
1 cup of flour	

Preheat oven to 350°F. Chop up the apples and carrots into small bits and pieces, put in a large bowl. Mix together the apples, carrots, oil, and maple syrup until combined. Add the salt, oats, and flour (or feed) into the large bowl and stir until completely combined. The dough will be sticky and a similar consistency to cookie dough. Form into small 1" size balls. It's recommended to use a cooking spray on your hands as it gets very sticky. Place on a greased cookie sheet and bake for 20-25 minutes or until golden brown on the bottom. Let cool. Store these in the refrigerator. You can also freeze them and thaw when you are ready to use them. Treat your favorite horse to these treats

NEEDLEWORK DEPARTMENT 22, CLASS A, LOT 48 - 12" hand-stitched 9-patch pillow using 2 different complementary fabrics. Pillow may be stuffed or a pillow-form may be used. Kits are available, as are written instructions, if you would like to use your own fabric.

NEEDLEWORK DEPARTMENT 22, CLASS A, LOT 49 - Using any stitching technique(s), create an item that has a theme in the same amount of years as your age. (Example: If you are 13, create a pillow with 13 different flowers. If you are 17, create a framed picture with 17 different cross-stitched cats).

NEEDLEWORK DEPARTMENT 22, CLASS A, LOT 50 - Color Challenge. Create an item knitted or crocheted incorporating at least three different colors or three different shades of the same color.

PHOTOGRAPHY DEPARTMENT 24, CLASS A, LOT 43 - Food Preparation and Cooking. Enter a **color** photo that you took that you believe would fit into this category. Show us your creative side! A single **color** photograph should be entered, following the rules specified in the Photography Department.

SEWING DEPARTMENT 21, CLASS A, LOT 56 - Wall Hanging. Sew a creative wall hanging. Can be for a holiday, a favorite club, a sports team, or any other subject. Wall hanging must be of at least two layers, a front and a back. Must also have a sleeve on the back with a dowel to allow hanging. All sewing department rules apply.

VEGETABLE DEPARTMENT 15, CLASS A, LOT 45 - Create an "Urban Garden," focusing primarily on edible items, using at least two different vegetables. Examples: salad greens and tomatoes, potatoes, carrots and onions, or green beans, beets and peas. Plant in a single container no larger than 2 feet tall by 3 feet long or in diameter (round pots). Imagine your garden for a balcony, patio or small yard in an urban area. Containers can be something recycled to continue the theme.

WORKSHOP DEPARTMENT 25, CLASS A, LOT 46 - Build and finish a small occasional table for the side of a bed or sofa, approx. 17" in height, with a top between 10"x10" and 15"x15". It should be made of wood, and can be as basic or ornate as you would like. It could be more complex depending on the age/ability of the entrant. For example, a drawer and/or shelf could be added. A drawing of the design and a written description of the construction must be included in the entry. The entrant is strongly encouraged to apply a finish which would most certainly place the table at a higher ranking. For example, applying a varnish to create a smooth surface would bring out that natural grain of the wood is one suggestion.

CREATIVE WRITING DEPARTMENT 27, CLASS A, LOT 19 - Write a short story based on a prompt. The story must be five pages or less. Please include the writing prompt with your story. It must contain all of the elements of a short story. It must be one page, double-spaced, on 8½" x 11" white paper and in a folder with a clear cover. No illustrations.