

WESTERN 4-H FAMILY AND CONSUMER SCIENCES SHOW Rules and Regulations October 8 & 9, 2010 Walter Taylor Building, 601 E. Centre Street Central States Fairgrounds, Rapid City, SD

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WESTERN 4-H FAMILY AND CONSUMER SCIENCES SHOW Schedule of Events October 8 & 9, 2010

For complete rules and regulations for each contest please refer to the SHOW handbook or go to the South Dakota 4-H website at http://4h.sdstate.edu

WTB-Walter Taylor Building-----FAB-Fine Arts Building----CAB-Creative Arts Building

Friday, September 17, 2010

Entry Forms Due to County Extension Offices

Wednesday, September 22, 2010

Entry Forms due to show registrar

Friday, October 8, 2010

11:00-1:00 pm Burger Bust-Sponsored by the Rapid City Chamber of Commerce-Ag Committee-Fine Arts Building

1:00 pm-3:00 pm Bread Baking Contest/specify shift on registration form-1:00 pm or 2:00 pm-WTB

3:00 pm-6:00 pm Meat Identification Contest-CAB

3:00 pm-6:00 pm Family Life Photo Contest-WTB

3:00 pm-6:00 pm Home Living Exhibits-WTB

3:00 pm-6:00 pm Place Setting Contest and Cloverbud Place Setting Event-FAB

3:00 pm-6:00 pm Beginners Measuring Contest/Cloverbud Event-FAB

3:00 pm-6:00 pm Vegetable ID and Judging Contest-FAB

3:00 pm-6:00 pm Jr and Sr. FCS Skill-a-thon Contest-CAB

3:00 pm -6:00 pm National Western Livestock Show Trip Interviews (Please list your time preference on registration form)-WTB

Saturday, October 9, 2010

7:30 am-12 noon Fashion Revue Judging-WTB

8:00 am-12 noon Place Setting Contest and Cloverbud Place Setting Event-FAB

9:00 am-1:00 Public Presentation Contest/Character Counts! Contest-WTB

8:00 am-12 noon Beginners Measuring Contest/Cloverbud Event-FAB

8:00 am-12:30 pm Family & Consumer Sciences Judging Contest-CAB

8:00 am-12:30 Vegetable ID and Judging Contest-FAB

8:00 am-12:30 Jr and Sr. FCS Skill-a-thon Contest-CAB

3:00 pm Public Fashion Show and Awards Presentation-WTB

Upon arrival at the Central States Fairgrounds-Walter Taylor Building-601 E. Centre Street, please check in at the registration desk in the Walter Taylor Building to confirm pre-registered events.

WESTERN 4-H FAMILY AND CONSUMER SCIENCES SHOW **MEMBERSHIPS & DONORS--2010**

Butte (1)

Ree Reich

Corson(1) Brenda and Gary Even

Custer (2)

Stephanie and Klinton Rittberger LaDonna McKnight

Fall River (8)

(2)Shirley McKnight (3)Elmore Family (4) Oral Daylighters

Grant (2)

Krecia Leddy Sandy Christensen

Hughes (2) (2) Cherlyn Christiansen

Jones (3) Prairie Rangers 4-H Club Jones County 4-H Leaders Evie and Lawrence Roghair

Lawrence (7)

Ida Marie Snorteland (2) Linda Johnson and family (2) Lawrence Co. CFEL Leaders

Meade (11)

Strain Family Michael Keffeler and family Jacque Lamphere Mark and Liane Schmit

Pennington (11)

Kevin or Jody Bielmeier Connie Johns Vera Boje Andrew and Lisa Moon

Turner (1) Wayne and Kristi Hofer Family

Crook, WY (10)

Chris Maupin Fowlkes Family Janet Lake Elizabeth Tokarcyk

Uinta, WY (1) Brooke L. Howard

(2)Peggy Turbiville (2)Mary Ann Hlavka Morgan Ward Betty Haiar

Julia Kinghorn

Bruce and Kendra Gordon

Pleasant Valley 4-H Club

Vonda Anderson

Barb Bollinger

Joyce Bowman

(5) Meade County CFEL Clubs

(5) Pennington Co.4-H Leaders

Fallon, MT (1)

Cori Enders

2009-2010 Donors Rancher Feed and Seed West River Electric Association, Inc. Sundance State Bank Fall River 4-H Parents/ Leaders Association Golden West Communications Custer County 4-H Leader's Association Meade Co. 4-H Leaders 4-H Foundation Lydia Harrington Memorial Tim and Ree Reich Dewey and Peggy Turbiville Mildred VanDerBoom Memorial Chris Maupin Cherlyn Christiansen Mary Ann Hlavka Minnekahta Ladies Club Shirley McKnight SD Cattlewomen Vicki Triggs Cora Peterson Ida Marie Snorteland

Terry Fowlkes

A special Thank You to all of our Donors for their support!

For show membership information and requirements see page 6 under General Information/Membership Requirements. Be sure to purchase your \$5.00 membership for the W4-H FCS Show. Your support is greatly appreciated and insures the continuation of this great educational experience for our youth!

Bev Keffeler Sally Park-Hageman Jeff and Amy Symstad - 4 -

CONTEST COORDINATORS/BOARD OF DIRECTORS Show President-Vera Boje

Contest	Contest Coordinator's	Committee Members		
Registration	LaDonna McKnight	Shirley McKnight		
	ladonna.mcknight@sdstate.edu	, 5		
Bread Baking Ree Reich				
Contest	605-892-4366			
Meat	Jessica Eikmeier	Sally Park-Hageman		
Identification	eikmeier.jessica@sdstate.edu			
Contest				
Family Life	Vicki Triggs			
Photo Contest	rodeo_mum@hotmail.com			
Home Living	Chris Maupin			
Contest	maupinc@crook1.com			
Place Setting	Sharon Guthmiller sharon.guthmiller@sdstate.edu			
Contest				
Educational	LaDonna McKnight-see above			
Trip Fashion Revue	Amu Dana	Cindy Dilay		
	Amy Rans amy.rans@sdstate.edu	Cindy Riley		
Contest Public		Cally Dark Hagaman		
PublicRebecca PoelstraPresentationMeade.PA@sdstate.edu		Sally Park-Hageman		
Contest	<u>Medden Algsusiale.cuu</u>			
Ingredient	Rosie Elmore			
Measuring	sisoap@gwtc.net			
Contest				
FCS Judging	Tana Clark			
Contest	tana.clark@sdstate.edu			
Vegetable Id	Mary Ann Hlavka			
and Judging	307-290-0755			
Contest				
FCS Skill-A-	Peggy Turbiville			
Thon	turbi@vcn.com			
Contest	Cori Enders			
Fashion Show	<u>rodeo_n_hunt@yahoo.com</u> Vicki Triggs	Cherlyn Christiansen		
	See above			
Awards	Vera Boje			
	veraboje@knology.net			
Silent Auction	Rosie Elmore-see above			
Facilities	Tana Clark			

For more information or questions about a contest, please contact the contest coordinators listed above.

If you would like to help with a contest please contact the coordinator of that contest.

GENERAL SHOW INFORMATION

Objectives of the Western 4-H Family and Consumer Sciences Show:

- To provide opportunities for further development of youth 4-H members and non 4-H members in the field of Family and Consumer Sciences.
- To give youth another opportunity to present to the public the art and science of homemaking.
- To broaden the Western Junior Livestock program to include all phases of family living.

Membership requirements:

- When 14 memberships (\$70) have been purchased within a county, that county is entitled to any number of participants and will be allowed four members on the Board of Directors and an Extension Educator. Memberships may be purchased by: County 4-H Leader/Parents Associations, individuals, 4-H members and families.
- Participants from counties with less than 14 memberships must purchase a \$5.00 membership with pre-registration.
- All participants are encouraged to purchase a Western 4-H FCS Show membership.
- Membership dues of \$5.00 are due annually by November 1. Mail to: Peggy Turbiville PO Box 861, Sundance WY, 82729

Eligibility:

Any 4-H member or non 4-H youth who meets the rules and regulations of the show: Age Divisions:

> Cloverbud Division—Age 5-7 as of January 1, 2010 Beginner Division—Age 8-10 as of January 1, 2010 Junior Division—Age 11-13 as of January 1, 2010 Senior Division—Age 14-19 as of January 1, 2010

- Exhibits previously judged or exhibited in other 4-H contests are not eligible for this show. Exception: check demonstration rules.
- Purchased Memberships-14/county or individual memberships have been purchased.

Entry Deadline:

- Pre-registration is highly recommended. Entry forms must be completed, signed, dated, and turned into your Extension Educator on or before September 17, 2010 and to the Show Registrar by September 22, 2010 to be eligible for the "Premier Exhibitor Award".
- Completed entry forms will be accepted up until contest time, but will **NOT** be considered for the "Premier Exhibitor Award".
- Youth may enter as many contests as they wish, but only one entry per category per contest with exceptions for the Fashion Revue Contest.
- You may drop out of a contest that you are pre-registered for at any time. Contact the contest coordinator as soon as possible or upon check-in at the registration table on the day of the contest.

General Show Info. Cont.

Show Results:

- ✤ All exhibits <u>must</u> be picked up Saturday after the Fashion Show.
- Results will be posted in the auditorium as soon as possible after the completion and tabulation of the contest.

Awards:

- Ribbon placings are given to all entries. Top purple awards are given for each contest and in each competitive age division.
- All Top Purple awards will be presented during the Public Fashion Show at 3:00 pm in the Walter Taylor Building.
- The Premier Exhibitor Awards are awarded to the top exhibitor in the three age divisions. Each contest has a point value that is dependent upon the amount of prepreparation for that contest, in addition each contestant will be awarded 5 points for each top purple. Premier Beginner will receive \$50.00, Junior will receive \$75.00, and Senior will receive \$100.00. **see details on page 5.
- * "Educational" trips to the National Western Stock Show can be applied for and awarded to senior exhibitors. To be eligible, members must have participated in at least **three (3)** W4-HFCS Shows, have filled out the point summary sheet and is then interviewed and chosen by the interview committee at the show. One of the trips will be awarded to the top senior public presentation winner. Individuals can only be awarded the trip once. The number of trips awarded will be determined by the show Board annually at the September Board meeting and will be dependent upon funds available. See the Educational Trip Point Summary Sheet for additional details.

Fashion Show and Award Presentations:

- All contestants are encouraged to attend the Fashion Show and presentation of awards.
- Contest and trip winner pictures will be taken immediately following the awards program. Counties are encouraged to arrange their own county pictures.
- County packets with all show results will be available at the conclusion of the Show. Results will also be emailed out to all counties within 10 days of the show.

Trip Winner Policy:

If awarded one of the "Educational" trips through the Western 4-H Family and Consumer Science Show you will be required to sign an "intent to attend" contract. If for any reason you decide not to attend the "Educational Trip" you may be asked to reimburse the Western 4-H Family and Consumer Sciences Show for any pre-paid tickets or travel arrangements.

PREMIER EXHIBITOR POINT SYSTEM

To encourage participation in the wide variety of contests, an overall point and award system has been implemented.

**To be eligible for the Premier Exhibitor Award the contestant must turn in their preregistration form by September 17, 2010 to their county office. **All entry forms must be received by the show registrar by September 22, 2010.

The point system is as follows:

Contestant will be awarded 10 points for participating in each of the following contests due to the pre-preparation required for these contests:

Bread Baking Contest Public Presentation Contest Fashion Revue Contest-only 1 entry counts Home Living Contest Family Photo Contest Place setting Contest

Contestant will be awarded 5 points for participating in each of the following contests-these contests do not require as much preparation before the contest as the ones listed above.

Measuring Contest Meat ID Contest FCS Skill-a-thon Contest Vegetable ID & Judging Contest FCS Judging Contest

Contestants will be awarded an additional 5 points for each top purple that they receive.

In case of a tie-the following tie-breaker will be used:

Each contestant will receive 10 points for every purple ribbon

7 points for every blue ribbon

4 point for every red ribbon

1 points for every white ribbon

This total will be added to the overall points earned from the contestants to determine the top overall award winners.

A second tie breaker will be the total number of purple ribbons for each Contestant has received.

The Western 4-H Family and Consumer Sciences Show will award cash prizes to the Overall Beginner--\$50.00, Overall Junior--\$75.00, Overall Senior--\$100.00

BREAD BAKING CONTEST Friday 1:00 pm and 2:00 pm Shifts Walter Taylor Building

Coordinator: Ree Reich

Division: Beginner, Junior, Senior

Contest Information:

Participants are encouraged to pre-register, we will try to accommodate your requested shift if possible.Any shape or size of loaf may be made-rolls not allowed.All types of flour are eligible.Bread must use yeast and must be kneaded by hand or mixer.BREAD MACHINES MAY NOT BE USED!

Contest Rules:

- Bring all equipment, including apron, bread rack for cooling and display, and ingredients. Be sure to mark bread rack with your name and county. If you are sharing ingredients, please bring individual bowls and utensils so both can get started.
- Bread must be started from scratch at the contest.
- While your loaf is baking, please clean up your area and any dirty dishes, utensils, etc. used in the kitchen.
- Contestants will be judged on their bread making techniques and knowledge of the nutritional value of bread, standards for ingredients and standards for finished product. Sample nutrition questions and judging sheets will be available at your County Extension Office.
- Contest area will be limited to bread baking contestants, committee members and judges. Public viewing of the finished product will be held at the conclusion of the contest. Everyone is welcome to come to the judging. Loaves will be judged after they are removed from the oven and have cooled for 2 hours.
- Time limit from start to finish is not to exceed 3 ¹/₂ hours, not including cooling. Check that your recipe has only 2 risings.
- If contestants are unable to remove bread from oven, they may designate a specific time to the contest coordinator as to when the bread is to be removed from the oven.
- A microwave oven will be available for heating, melting, or warming ingredients. It will not be available to use for rising or baking bread. Contestants may bring food processors, dough hooks, BUT NOT BREAD MACHINES.
- Loaves of bread and bread racks need to be picked up after the Fashion Show on Saturday.



MEAT IDENTIFICATION CONTEST Friday—3:00 pm-6:00 pm **Creative Arts Building**

Coordinator: Jessica Eikmeier

The Western 4-H Family and Consumer Science Show and the Western Jr. Livestock Show co-sponsor this contest.

Divisions: Beginner, Junior, Senior and Adult

Contest Rules:

- The Contest consists of identifying the Species, Primal Cut, Retail Name, Type and the method of cookery for 25 cuts of meat.
- Beginners only identify the first 15 cuts, juniors will identify 20 cuts, seniors and adults do all 25.
- Participants need not have attended meat judging schools.
- Pre-registration is encouraged but not required.
- National Livestock & Meat Board Terminology will be used. •

Scoring:

There will be a new/different score sheet used for this contest-be sure to check it out in the appendix of this book!

- For each cut of meat properly identified, named points will be as follows:
 - --Properly naming Species 1 pt --Properly naming Primal Cut 3 pts --Properly naming Retail Cut 4 pts --Properly naming Type 1 pt --Properly naming Cookery Method 1 pt

Awards:

- Top Beginner-2nd, 3rd, 4th, 5th place ribbons
 Top Junior-2nd, 3rd, 4th, 5th place ribbons
 Top Senior-2nd, 3rd, 4th, 5th place ribbons

- Top Adult will receive a rosette



FAMILY LIFE PHOTO CONTEST Friday, 3:00 pm-6:00 pm Walter Taylor Building

Coordinator: Vicki Triggs

Divisions: Beginner, Junior, Senior

Contest Rules:

- Photo must represent family life where you live.
- Enter only one photo, not a group of photos.
- The photo can be a developed color, black & white, digital print of any size.
- The photo should have people in it doing something that portrays family life.
- Entrants are encouraged to use originality and creativity when taking these photos.
- Mount the photo on a 16 x 20 salon board also called mat board, or the 10 x 14 foam core board. This board is usually available at local Extension Offices. For out of state participants boards and glue will be available for a small fee.
- Exhibitor's name, county and film size and/or type of camera should be written on the back of the board.
- Awards will be given in each age division.

Scoring:

Judging will be based on the following scorecard:

Story telling ability	45 points
Composition	30 points
Photographic Quality	15 points
Mounting and Neatness	10 points
Photos will be judged as they are	entered

Interview Judging with the judge is optional at this time

***Exhibits must be picked up after the Awards program on Saturday



HOME LIVING CENTERPIECE CONTEST Friday – 3:00 pm to 6:00 pm Walter Taylor Building

Coordinators: Chris Maupin

Divisions: Beginner, Junior and Senior



Contest Rules:

- Entrants will bring their completed arrangements or make their arrangement at the show at time indicated above.
- Bring all items to be used or the completed arrangement. **Interview judging** will include questions about the centerpiece.
- The exhibit must be a **centerpiece**, which may include floral, fabric, and/or natural fibers.
- The entrant should be able to identify all materials used. Know the cost of material(s) used, and where the arrangement will be used in the home.
- Only one entry per exhibitor will be accepted.
- The work must be that of the individual exhibitor.
- Entrants are urged to use originality and creative ability.
- Any accessory is acceptable. Mats or other base accessories that enhance the centerpiece are acceptable and recommended.
- Exhibits must not have been previously exhibited.
- Each individual is responsible for setting up and removing his/her exhibit.
- Judging will be based on the following scorecard.
 - 1. Proportion and balance
 - 2. Originality and creativity
 - 3. Color harmony
 - 4. Suitable combination of materials
 - 5. Quality and condition
 - 6. Questions and answers
- Each entrant is asked to choose the time best for him or her within the given times. If the exhibit is prepared at home, please allow time for interview judging.
- Exhibits must be picked up after the Fashion Show on Saturday.
- Awards will be given in each age division.

PLACE SETTING CONTEST Friday, 3:00 pm-6:00 pm & Saturday, 8:00 am-12:00 noon Fine Arts Building

Coordinator: Sharon Guthmiller

Divisions: Beginner, Junior, Senior

Contest Rules:

- Contestant will be given a 24" x 24" exhibit space to display their place setting.
- 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. Contestant will be judged in the order of registration on day of contest.
- Menu will be planned to meet the nutritional needs of the 4-Her entered in the contest. Menus need to be on a 3x5 or 4x6 inch recipe card(s). Place name and county name on the back of the card.
 BEGINNER and JUNIOR Plan menu for one meal SENIOR Plan menu for one day including snacks
- Place setting will include only dishes and flatware necessary for the menu.
- Centerpiece will be appropriate for table set for 4 people.
- The SD 4-H Special Foods Handbook is a good resource for this contest.
- Place setting and menu must be the work of the individual member.
- Exhibits must be picked up after the Fashion Show on Saturday.
- Awards will be given in each age division.

Judging:

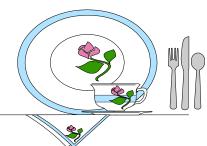
Place Setting: 50 points

Appropriate for menu, attractive and correctly displayed Centerpiece: 20 points

Originality, color, theme coordination and principles of design Menu: 30 points

Balanced and follows current nutrition guideline, and age appropriate

*******The Western 4-H Family & Consumer Sciences Show will not be responsible for any breakage or loss of articles in this contest.



EDUCATIONAL TRIP OPPORTUNITY National Western Stock Show Walter Taylor Building

Coordinator: LaDonna McKnight

Division: Senior

This all expense paid educational trip/trips to the National Western Stock Show in Denver is co-sponsored by the W4-HFCS Show, individual donors, and area businesses. awarded to deserving youth ages 15-19 as of the current



year who apply, participate and accumulate points. Applicants must complete the summary point sheet and have a minimum of 500 points to be considered for an interview. Applicants must have participated in at least three Western 4-H Family & Consumer Science shows including the current year and participate in at least three events in the current show.

The summary sheet is based on 4-H participation history and leadership skills on the club, county & state level and it must be signed by your 4-H leader and County Extension Educator for verification. Points for the trip are accumulated by the summary sheet points, contest ribbon placings and interview scores.

Applicants will be notified one week prior to the show date if awarded an interview, it will be held before a panel of volunteers and scheduled on Friday afternoon between 3:00 pm and 6:00 pm every half hour. This interview panel will select trip recipients from total accumulated points and interview skills. Winners will be announced at the Fashion Show.

Any 4-H member who has previously earned a Denver trip on the basis of the summary sheet/interview or top public presentation award at the W4-HFCS Show is not eligible to apply.

Trip winners will be required to sign an "intent to attend" contract. If for any reason they decide not to attend the "Educational Trip" they may be asked to reimburse the Western 4-H Family and Consumer Sciences for any pre-paid tickets or travel arrangements.

FASHION REVUE JUDGING/FASHION SHOW Saturday—7:30 am-12:00 noon-Judging 3:00 pm Public Fashion Show/Awards Program Walter Taylor Building

Fashion Revue Coordinator: Amy Rans

Divisions: Beginner, Junior and Senior

Categories: Constructed: A complete outfit with all garments

constructed by the member unless considered as an accessory.

- **Constructed/Purchased (Sew and Buy):** A complete outfit consisting of at least one garment constructed by the member. The remaining garment(s) are purchased or constructed by someone other than the member.
- **Purchased:** A complete outfit purchased by the member with regard to advantages of purchasing, elements of design, construction, fit, fabric and cost. A buymanship form needs to be completed.

Contest Rules:

- **4-H members may exhibit in more than one category and have more than one outfit in each category.** However, they cannot use the same garment in more than one outfit. For example, you cannot model a jacket with pants and then model the same jacket with a skirt as two different outfits. All outfits are expected to be modeled in the fashion show.
- Entries must be new projects that haven't been judged at county or state fair. Entries are encouraged to be pre-registered.
- You will not be judged until Fashion Show Information form and Buymanship form are completed and turned in. Fashion show forms must sent by October 1 to the name listed on the form. A picture of the contestant must be attached to the scorecard at registration and before judging. Outfits, excluding accessories, will be displayed after judging until one hour before the fashion show.
- **Participation in the Fashion Show is part of the overall contest.** Participants will forfeit their ribbons if they do not display their outfit and participate in the fashion show. Due to time constraints fashion show rehearsal is up to the contestant.
- A photo of the contestant in their outfit is required. If needed pictures can be taken at the contest for a minimal charge to cover ink costs.
- Exhibits must be picked up after the Fashion Show on Saturday.
- Awards will be given in each age division.



PUBLIC PRESENTATIONS CONTEST Saturday, 9:00 am to 1:00 pm Walter Taylor Building

Coordinator: Rebecca Poelstra Sally Park-Hageman

- Divisions: Beginner, Junior and Senior
- **Categories:** Demonstration, Illustrated Talk, Speech, Project Why, Presentations may be given on any 4-H project area. may be a team or individual presentation.

Contest Rules:

- The presenter **CANNOT** present the same or adaptation of a demonstration, illustrated talk, project why, or public speaking presentation for which they have received a blue or purple in a previous contest.
- The use of notes should not be obvious and is discouraged.
- Limit presentations to 25 minutes or less excluding questions.
- Presenters will be responsible for leaving work area clean.
- Awards will be given in each age division.

Senior Presentation Award:

A senior who receives the top purple will be awarded an "educational" trip to the National Western Stock Show in Denver, Colorado. IN the event that the first place winner has already been awarded this trip, the second place purple winner will be eligible for the trip. First and second places will be determined by presentation points as awarded by the judge of the contest.

New This Year!! 4-H CHARACTER COUNTS! Public Speaking Contest

Coordinator: Sally Park-Hageman

Divisions: Beginner, Junior, Senior

Contest Information & Rules:

The 4th Annual 4-H CHARACTER COUNTS! Public Speaking Contest in western South Dakota will be October 9th during the Western 4-H Family and Consumer Science Show held in Rapid City in conjunction with the Western Jr. Livestock Show. Prizes will be awarded to top winners in the Beginner/Junior (8-13), and Senior (14-18) Divisions. 4-H members from throughout the state are invited to participate. Pre-registration is due September 17th to LaDonna McKnight, 4-H/YD Extension Educator in Custer Co.

This contest provides the opportunity for participants to share why they think good character is important. Participants may speak about a 4-H project area, about current events, or speak on personal experience. They must tell how one of the six pillars of Character (Trustworthiness, Respect, Responsibility, Fairness, Caring, & Citizenship) relates to their chosen topic. Participants must be 8-18, one entry per person, speeches must be original and different each year/contest, and speech length to be 3 minute minimum to a maximum of 6 minutes.

Topic Guidelines—Choose One:

- 1. Speak about a 4-H project area and tell how CHARACTER COUNTS! fits into it.
- 2. Speak about a current event and tell how CC! fits into it.
- 3. Speak about a personal experience and tell how CC! fits into it.

~ For additional help on your speech, read the document "How To Do 4-H Public Presentations". It can be found at this link in the 4-H website: <u>http://4h.sdstate.edu/w4hfcs/StateFair/Howtodo4HPublicPresentations.pdf</u>



INGREDIENT MEASURING CONTEST Saturday—8:00 am-12:00 pm Fine Arts Building

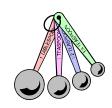
Coordinator: Rosie Elmore

Divisions: Beginners (8-10 yrs)

Contest Rules:

- All equipment and aprons for this contest will be provided.
- Beginners will measure 3 different food products
- Contestants will draw a set of measuring instructions, select the utensils they wish to use and proceed to the measuring table as instructed. They have 10 minutes to complete the measuring task and talk to the judge.
- Contestants will need to know the appropriate measuring utensils for the food product and the correct method of measuring the ingredient. Contestant will need to know measuring equivalents such as 3 teaspoons =1 Tablespoon, 2 cups=1 pint etc. Most cookbooks have this general information or ask your local County Extension Educator.
- Awards will be given in each age division.
- Judging will be based on:
 - 1. Measuring Skills 50 pts Appropriate utensil for ingredient Efficient use of equipment Task done in efficient sequence Accuracy
 - 2. Work Habits 25 pts Cleanliness of work area Neatness Sanitation Safety
 - 3. Personal Appearance 25 pts Appropriately groomed Clean





FAMILY AND CONSUMER SCIENCES JUDGING CONTEST Saturday 8:00 am-12:30 pm Creative Arts Building

Coordinators: Tana Clark

Divisions: Beginner, Junior, Senior, Adult

Contest Rules:

- Pre-registration is recommended for all contestants-Adults do not need to pre-register.
- There will be a beginner, junior and senior division for all youth.
- There will be an open division for adults.
- Teams will be picked from the top three scores from each county to comprise the top team in each age division.
- Written reasons will be given for at least one class.
- Regular 4-H judging cards will be used.
- Scores will be posted after the completion of the contest if time allows, and will be sent to counties via email after the contest.
- Awards will be given in each age division.



VEGETABLE IDENTIFICATION AND JUDGING CONTEST Saturday 8:00 am- 12:30 pm Fine Arts Building

Coordinator: Mary Ann Hlavka

Divisions: Beginner, Junior, Senior, Adult

Contest Rules:



- Contestants will identify vegetables (15 for Beginners and Juniors, and 25 for Seniors and Adults) and judging 4 classes of vegetables with the possibility of 2 classes having check off or oral reasons.
- No communication will be allowed during the contest.
- Teams will be picked from the top three scores from each county to comprise the top team in each age division
- No touching of the vegetables will be allowed so each contestant sees the vegetables in the same condition.
- Regular judging cards will be used on classes judged, with a page for the identification.
- Proper identification and placings will be shown one half hour after the contest closes.
- Awards will be given in each age division.

Scoring:

- For each vegetable properly identified, named points will be as follows:
 - --Correct ID and vegetable name spelled correctly 10 points

--Correct ID but vegetable name spelled incorrectly 7 points * *Seniors and Adults only

• 50 points are possible for each class judged and/or set of reasons.

SKILL-A-THON Friday 3:00 pm - 6:00 pm Saturday 8:00 am – 12:30 pm Creative Arts Building

Coordinators-Cori Enders

Peggy Turbiville

Division-Juniors, Seniors and Adults

Contest Rules:

- The contest will reflect an overall general knowledge of family and consumer sciences area.
- The contest will vary each year.
- The total number of points available for the contest will be up to 250 points and will be scored as follows:
 - Written test: 2 points per question

Questions will pertain to all areas of Family and Consumer Sciences All questions will either be multiple choice or true and false

Judging Class- 50 points possible

If written reasons are used they will be worth an additional 50 points Financial situation- 50 points. The financial situation will be similar to check off reasons but will deal with a financial situation

Identification- 2 points for each item correctly identified.

Juniors will use a matching situation process

Seniors and adults will be required to write the item name.

• A judging class, financial situation, and written test will not necessarily be used each year, but will be up to the discretion of the contest coordinators to decide what will be used.

Categories to be used might include but not be limited to the following areas: (see listings in appendix for additional information)

Clothing and Textiles

Laundry markings Types of fabric Sewing notions Sewing techniques Pattern markings Stain removal Fabric weaves Sewing equipment Sewing terminology Fabric care Seam finishes Trims and fasteners

Miscellaneous

- Handiwork techniques Health Financial planning Quilt patterns Household safety
- **Foods and Nutrition** Cake decorating Nutrition Appliances Pastas Dried beans Spices and herbs Vegetables Cooking terminology Meal planning Canning/food preservation Food substitutions Cheeses Nuts Food safety Measuring conversions Cookware Dishes and tableware

<u>Home Living</u>

Painting techniques Decorating techniques Color wheel Color schemes Windows Window treatments Flooring treatments Household tools Furniture styles Types of wood Decorative wood Carpets Decorative fabrics

Child Development

Toys Family structure Social & cognitive development Safety



CLOVERBUD EVENTS

Division: Cloverbuds (Pre-4-H, ages 5-8)

Objectives: To provide a non-competitive activities for Cloverbuds To promote an interest in 4-H Encourage participation in Western 4-H Family and

Consumer Science Show contests when they become a 4-H member.

Rewards: The sense of accomplishment. Each participant will receive a Cloverbud ribbon for each event in which they participate.

CLOVERBUD MEAT ID EVENT

Friday 3:00 pm-6:00 pm--Creative Arts Building

Coordinator: Jessica Eikmeier

Rules: Cloverbuds will identify 5 (five) cuts of meat including species, primal cut, retail name, type of cut, cookery method

*See Contest rules for details page-10

CLOVERBUD PLACE SETTING EVENT

Friday, 3:00 pm-6:00 pm & Saturday, 8:00 am-12:00 Noon--Fine Arts Building

Coordinator: Sharon Guthmiller

Rules: A picture diagram will be given to each participant as a guide to putting together a basic place setting.

A variety of table covers, plates, silverware, cups, napkins, centerpieces and menus will be provided for the participants to use to set up their place settings.

Participant will be interviewed as they create their place setting.

Pictures will be taken of each place setting and displayed.

Participants can pick up their photos after the Fashion Show on Saturday. *see Contest rules for details, page-13

CLOVERBUD VEGETABLE ID AND JUDGING EVENT

Friday, 3:00 pm-6:00 pm, Saturday 8:00 am -12:30 pm--Fine Arts Building

Coordinator: Mary Ann Hlavka

Rules: Cloverbuds will identify 5 (five) vegetables and judge 1 class of vegetables *See Contest rules for details, page-19

CLOVERBUD INGREDIENT MEASURING EVENT

Friday, 3:00 pm - 6:00pm, Saturday—8:00 am-12:00 pm—Fine Arts Building Coordinator: Rosie Elmore

Rules: Participants will measure 2 different food products using half or whole numbers. *See Contest rules for details, page-17

CLOVERBUD JUDGING EVENT

Saturday—8:00-am-12:30 pm Creative Arts Building

Coordinator: Tana Clark

Rules: Participants will judge Cloverbud classes of Foods, Clothing, and Consumerism

They will not be required to do the written/check type reasons

*see Contest rules for details, page-18



WESTERN 4-H FAMILY AND CONSUMER SCIENCES SHOW OCTOBER 8 & 9 2010 ENTRY FORM

This entry form must be completed and in the hands of your Extension Educator before **September 17, 2010** to be eligible for the "Premier Exhibitor Award" all other entries will be accepted up to contest time. **PLEASE PRINT LEGIBILY**. If you are not a 4-H member please send directly to the address below.

Name	Parent/Guardian
Address	Town State Zip
County	Phone
E-mail	
Date of Birth /	Age as of Jan 1, 2010
Check one: I am a Senior Jun	ior Beginner Cloverbud
All contests will be held at the Central States Fair G	rounds, 601 E. Centre St. Rapid City, SD
Using the schedule provided, please check the cont	ests in which you will be entering.
For complete rules and regulations for each contest	
SD 4-H Website at http://4h.sdstate.edu for more i	nformation.
Friday	Saturday
1:00 pm Bread Baking Contest	7:30-12 noon Fashion Revue Judging Contest
1:00 pm blcdd baking contest	Constructed
2:00 pm Shift	Constructed/Purchased
3:00-6:00 pm Meat ID Contest	Purchased
3:00-6:00 pm Family Life Photo Contest	9:00 am-1:00 pm Public Presentation Contest
3:00-6:00 pm Home Living Contest	4-H Project Presentation
3:00-6:00 pm Place Setting Contest	Character Counts! Presentation
	8:00-11:30 am Place Setting Contest
3:00-6:00 pm FCS Skill-a-thon-Jr's and Sr's	8:00-12:30 pm FCS Judging Contest
3:00-6:00 pm Educational Trip Interviews	8:00-12:30 pm Vegetable ID/Judging Contest
3:00 4:00 5:00	8:00-12:30 pm Measuring Contest-Beginners
CLOVERBUD EVENTS Friday 3:00-6:00 pm Meat ID	8:00-12:30 FCS Skill-a-thon-Jr's and Sr's
Friday 3:00-6:00 pm Place Setting	
Saturday 8:00-10:30 am Place Setting	Premier Exhibitor awards presented to top
Saturday 8:00-12:30 pm Measuring Saturday 8:00-12:30 Vegetable ID/Judging	exhibitor in each 4-H age division-see contest rules for details. **Must be pre-registered.
Saturday 8:00-12:30 Vegetable 12/300ging	Tules for details. Thus be pre-registered.
L	*****
I am interested in being a Fashion Show Narrator (senio	ors only) yes no
I would like to be considered for entertainment for the	
My special talent is?	-
I(we) would like to purchase a Western 4-H Family and	•
\$5.00/Family (make checks payable to	
Signed(Contestant)	Date
(Contestant)	Data
Signed(Parent/Guardian)	Date
Signed	Date
Signed(Extension Educator)	
**Extension Educators/Teachers Send Entry forms	
LaDonna McKnight, 447 Crook St, Suite 1,	•
PHONE: 605-673-4971, FAX: 605-673-2385, E-M	lail: ladonna.mcknight@sdstate.edu

EDUCATIONAL TRIP Point Summary Sheet

Name		Parents		
Address	Town	State	Zip	
E-mail		County		
Age	(as of January 1, of current yr)	Birth Date		(mm/dd/yy)

This point summary sheet must be submitted with the show entry form by the deadline if you are competing for the Educational Trip. It must be checked and signed by your club leader, and your County Extension Educator.

ELIGIBILITY: Educational Trip applicants must be at least 15 years old on January 1st of the current year. The applicant must have participated in at least 3 Western 4-H Family & Consumer Sciences Shows including the current year and participate in at least 3 events in the current show. You must have at least a minimum of 500 pts accumulated on the point sheet to be considered. Any 4-H member who has previously earned a W4-HFCS Show trip on the basis of the summary sheet/interview or the top demonstration award at the W4-HFCS Show is not eligible to apply.

			Number	Pt. Value	Pt	s. Earned
1.	Years of	of 4-H club work completed	X	10	=	
2.		participated in W4-HFCS Show	X	20	=	
		e current year)				
3.		r of times you participate in even				
		FCS Skill a Thon/Jeopardy	X	20	=	
	b.	Food quiz bowl	X	20	=	
	с.	Bread Baking	X	20	=	
	d.	Place Setting	X	20	=	
		Home Living	X	20	=	
	f.	FCS Judging	X	10	=	
	g.	Public Presentations	X	20	=	
	h.	Family Photos	X	10	=	
	i.	Meat ID	X	10	=	
	j.	Fashion Revue & Show	X	25	=	
	k.	Ingredient Measuring	X	10	=	
	١.	Vegetable ID/judging	X	10	=	
4.	Particip	bated in the W4-HFCSS interview	Х	20	=	
		t years, not including this year)				
	、 ·	, , , , ,		SUBTOTAL	L	
5.	4-H LE	ADERSHIP				
	a.	Local 4-H Club Offices held	X	3 =		
	b.	County 4-H Offices held	X	5 =		
		Teen/JR Leadership Yrs.	X			
		State 4-H/Youth Leadership Con	f. X			
		# of 4-H Leadership Workshops				
	f.	JR Leader Retreats	X			
		4-H Camp Counselor Training	X	5 =		
		State Counselor/Ambassador	X	5 =		
	i.	4-H Exchange Trips	X	5 =	_	
	j.	Out of State Trips	X	5 =	_	
	k.	Workshops Conducted	X	5 =		
			^	SUBTOTAL		
			GRAND TOTAL			
GNAT	URES:					······
			4-H CLUB LE	Ader		
AREN	Г		EXTENSION E	DUCATOR		
etur	n to: I	LaDonna McKnight, 447 Crook St.	Suite 1 Custer	, SD 57730	by Octo	<u>ober 1, 201</u>

PUBLIC STYLE SHOW NARRATION FORM

Send to Cherlyn Christiansen by October 1, 2010

NAME		COUNT	Υ	
AGE	YEARS IN 4-HNAME OF CLUB			
ADDRESS: _				
PHONE NUM	BER:	E-N	MAIL	
CIRCLE ONE	: Constructed	Purchased	Purchased/Constructed	
Name of gar	ment (skirt, pants	, etc.)		

Write a short narrative about your outfit. Please include such details as design features, colors, fabric content, learning experiences, or why you selected your outfit. Attach a piece of fabric for constructed outfits.

1-H Activities:
Interest/ Hobbies:
School Activities:
Special Accomplishments:

RETURN BY: October 1, 2010

This form MUST be filled out and sent to Cherlyn Christiansen by October 1, 2010. Participant will not be judged if this form is not complete at time of registration the day of the show.

Send to: Cherlyn Christiansen, 501 North Poplar St., Pierre SD 57501 If you e-mail this form (<u>church.pierreucc@midconetwork.com</u>) please put Western 4-H FCS Show in the subject line. OR call 605-224-6696

FASHION REVUE BUYMANSHIP SENIOR FORM PLEASE COMPLETE BEFORE YOU ARRIVE AT THE SHOW

NAME

AGE

COUNTY AND STATE ______YEARS IN PROJECT

Complete this chart about your outfit

Garment(s)/Accessories Purchased	Where Purchased	Date of Purchase	Cost	What did you do to improve (clip threads, alter, etc.)

Complete the following chart comparing cost, quality, and care of your ready-to-wear garments with a similar garment you might construct at home and a comparable garment from another source, such as a catalog, specialty store or discount house; please list source(s): ______

	Your Purchased Outfit	Similar Constructed Garment	Comparable Outfit from another source
Total cost of outfit			
Fiber Content(s)			
Care Instructions			
Quality of construction			
Construction Features Examples: Zipper, pockets, princess seams, buttons, decorative stitching, darts, etc.			
Approximate time required to make or purchase			

Please write a BRIEF paragraph on how your garments or outfits fit into your wardrobe, where you plan to wear your outfit, and why you selected this outfit. Include what you learned by preparing this exhibit. You may use the back if necessary.

FASHION REVUE BUYMANSHIP BEGINNER AND JUNIOR FORM PLEASE COMPLETE BEFORE YOU ARRIVE AT THE SHOW

NAME	AGE
COUNTY AND STATE _	YEARS IN PROJECT

Complete this chart about your outfit

Garment(s)/Accessories Purchased	Where Purchased	Date of Purchase	Cost	What did you do to improve (clip threads, alter, etc.)

Complete the following chart comparing cost, quality, and care of your ready-to-wear garment or garments with a similar garment you would construct at home.

	Your Purchased Outfit	Comparable outfit from another source
Total cost of garment		
Fiber Content(s)		
Quality of Construction		
Construction Features Examples: zipper, pockets, princess seams, buttons, decorative stitching, darts etc.		
Care Instructions		
Approximate time to purchase/make		

Please write a BRIEF paragraph about why you selected this outfit, how it fits in your wardrobe, and where you plan to wear it. Include what you learned by doing this exhibit.

SAMPLE QUESTIONS FOR BREAD BAKING CONTEST

This is only a sample of the types of questions that may be asked.

- 1. FOR WHAT REASON IS THE DOUGH PUNCHED AND ALLOWED TO RISE AGAIN FOR A SHORT PERIOD OF TIME? Answer: Collapses gluten providing the formation of cells with tight gluten walls, gives yeast a new supply of food. Fermentation that occurs during rising gives the bread flavor.
- 2. IF YOU ARE USING ENRICHED FLOUR, WHAT NUTRIENTS ARE ADDED TO ENRICH THE FLOUR? Answer: thiamine, riboflavin, niacin, iron. (<u>Also know what these</u> <u>nutrients do!</u>) This will be asked!
- 3. WHAT ARE THE FOUR ESSENTIAL INGREDIENTS OF BREAD? Answer: Flour, water, yeast and salt. (This question will almost always be asked!)
- 4. WHAT ARE THE FUNCTIONS OF SALT IN BREAD? Answer: Flavor, controls rate of fermentation, strengthens gluten.
- 5. WHAT GAS DOES THE YEAST PRODUCE? Answer: carbon dioxide
- 6. HOW CAN YOU TELL WHEN THE BREAD DOUGH HAS BEEN KNEADED ENOUGH? Answer: It is elastic, smooth, not sticky, and tiny bubbles appear beneath the surface.
- 7. BREADS BAKED IN A PAN USUALLY BREAK AND SHRED ON ONE SIDE. WHAT CAUSES THIS TO OCCUR? This is called "oven-shred". Excessive shred is caused by over-mixing, improper shaping, and too hot an oven.
- 8. WHY IS THE LIQUID HEATED? Answer: It is warmed so the yeast will grow. If it is used cold, the dough will be soft and the bread will have a small volume.
- 9. IF YOUR BREAD HAS A TOUGH CRUST, WHAT MIGHT BE THE REASON? Answer: Old or young dough, improper mixing, excess proof or wrong proof conditions, cold oven.
- 10. HOW MANY CALORIES ARE THERE IN A SLICE OF BREAD? Answer: From 60-70 depending on the size and type of bread.
- 11. HOW MANY SERVINGS OF BREAD OR CEREAL ARE NEEDED DAILY? Answer: The new nutritional guidelines from the Department of Agriculture suggest six to eleven servings of bread, cereals, rice, crackers, pasta or other foods made from grains.
- 12.ARE THERE ADVANTAGES TO USING A DULL PAN RATHER THAN A SHINY ONE? Answer: A dull pan will brown the bread better.
- 13. HOW DO YOU HANDLE FRESHLY BAKED BREAD? Answer: Cool uncovered, store away from air, moisture and heat.
- 14. WHAT KIND OF CRUST RESULTS FROM BRUSHING THE TOP WITH WATER, SHORTENING OR EGG? Answer: Water-crusty; shortening soft; egg crusty.
- 15. WHAT CAUSES UNEVEN SHAPE? Answer: Improper shaping.
- 16. WHAT CAUSES A THICK CRUST? Answer: slow baking.
- 17. WHAT CAUSES HEAVY BREAD? Answer: Under-baking, under-kneading, yeast partially killed.

- 18. WHAT CAUSES CRUST BULGES AND CRACKS? Answer: Dough too stiff from too much flour.
- 19. WHAT CAUSES COARSE-GRAINED BREAD? Answer: Over-risen when put in oven, not enough flour, not enough kneading, too cool oven temperature.
- 20.WHAT IS THE PURPOSE OF KNEADING? Answer: Thorough kneading is vital to successful bread baking. It insures that the protein is fully moistened and that the gluten strands are joined to form a strong interlocking structure of cell walls.
- 21. WHAT ARE THE FOUR STEPS OF BREAD BAKING? Answer: 1) Mix the dough, 2) Knead and let rise, 3) Shape and let rise, 4) Bake.
- 22. WHY IS BREAD FLOUR RECOMMENDED FOR BREAD BAKING? Answer: It is a blend of high-protein wheat's with greater gluten strength. Gluten, the protein that is developed by kneading the dough, provides the framework necessary to trap the gas bubbles produced by yeast. Bread flour yields better volume breads and more tender crusts.
- 23.WHAT IS THE SHELF LIFE OF ACTIVE DRY YEAST? Answer: From the time it is made, 12-15 months. An expiration date is stamped on all yeast packages. In fact, yeast was the first food to offer open dating. For best results, use before the expiration date.
- 24. YOU MUST BE RESPONSIBLE FOR KNOWING THE INGREDIENTS USED AND THEIR NUTRIENTS AND WHAT THESE NUTRIENTS DO FOR YOUR BODY.

Further information can be obtained from your Extension Office, cook books, FCS Teachers, parents and people who do a lot of bread baking. I hope these questions help you with your knowledge of bread baking.

GOOD LUCK IN THE CONTEST !!!!

Sample MEAT ID Contest Score Sheet

Beser Arterest J-R0 (Rask) Besket Cut Name Name Method Chards L-Shank D-Shank D-Shank D-Shank Method (1 pt) (3 pt) (4 pt) (1 pt) <th>Species</th> <th>Primal C</th> <th>Cut</th> <th>Cut</th> <th>Species</th> <th>Primal</th> <th>Retail</th> <th>Туре</th> <th>Cookery</th>	Species	Primal C	Cut	Cut	Species	Primal	Retail	Туре	Cookery
L-Lamb Defresket K-Round (1 pt) (3 pts) (4 pts) (1 pt) (1 pt) P-Pork Constant L-Spannibs N-Stele (belty) F-Spannibs L G 12 Silce Dry P-Variety Meals H-Lon V-Variety Meals L G 12 Image: Constant L-Spannibs Dry Retail Names 30. Rot, Street End 3. Image: Constant L-Spannibs					-p-ci-co			.,,,,	-
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SI-Slice(d) D/M-Dry or Moist Heat	Ro-Roast/Pot	Roast	M-Moist Heat	(Total n	ots) - (Total	Pts off) = $($	Final Score) P	BRW
	SI-Slice(d) St-Steak		D/M-Dry or Moist Heat					, .	

FCS Skill-a-Thon

Sewing and Clothing ID terms

Fleece

Muslin, unbleached

Fabrics

Aida Cloth Cotton Blend Felt

Trims and Fasteners

Batting	
Bias Tape	
Decorative	Trim

Techniques

Dart	Hem
------	-----

Tools

Acrylic Ruler
Bobbin
Bobbin Case
Crewels
Cutting Mat
Dress Form
Dressmaker's Ham
Emery Bag
Iron
Ironing Board
Loop Turner
Seam Ripper

Silk Elastic _Hook and Eyes Ribbed Elastic

Gather

Needle Threader
Pattern
Pin Cushion
Pinking Shears
Pins
Press Cloth
Presser Foot
Pressing Machine
Rotary Cutter
Safety Pins
Scissors

FCS Skill-a-Thon

Foods and Cooking ID terms

Corer	Grill Brush		Pizza Cutter
Slicer	Gripper	-	Potato Masher
patula	Ice Cream Scoop	_	Rolling Pin
ongs	Kitchen Fork		Rubber Spatula
pener, Hand	Liquid Measuring Cu	ps	Scraper
Knife	Measuring Cups		Serving Fork
ber	Measuring Spoons		Serving Spoon
ticks	Meat Tenderizer		Slicing Knife
e Cutter	Melon Baller		Soup Spoon
ative Slicer, Ripple	Mixing Bowl		Spatula
ative Cutter, Vee	Nut Chopper	_	Strainer
eparator	Paring Knife	_	Tart Press
licer	Pasta Measurer	_	Turner
imer	Pasta Server	_	Utility Knife
Sifter	Pastry Blender	_	Vegetable Peeler
Press	Pastry Brush	_	Wire Whisk
r	Pie/Cake Server		
Spices			
æ	Cilantro	Mint Leaves	Poppy Seed
	Cinnamon	Mustard	Rosemary
	Cumin	Oregano	Sesame Seed
Seed	Dill	Paprika	Tarragon
owder	Ginger	Parsley	Thyme
5	Mace	Pepper, Black	Turmeric
5			
er	Ice Cream Maker	_	Toaster
pener, Electric	Mixer, Countertop	_	Toaster Oven
Pot	Mixer, Hand	_	Turkey Fryer
Processor	Rice Cooker	_	Waffle Iron

_Spandex Wool

Rick Rack Sew-on Snaps

Pleat

Sewing Gauge Sharps Shears Tailors Chalk Thimble Thread Thread Rack Throat Plate Tracing Paper Tracing Wheel _ Measuring Tape

Utensils

- _Apple C Apple S BBQ Sp BBQ To _Can Op Chef's Choppe Chopsti Cookie Decora Decora Egg Se Egg Slic Egg Tin Flour S Garlic P _ Grater Herbs and S _Allspice
- Anise Basil Celery Chili Po Chives

Appliances

Blender
Can Opener, Electric
Crock-Pot
Food Processor

Cookware Baking Pan Mini Muffin Tin Sauce Pot Baking Sheet Muffin Tin Steamer Basket Broiler Pan Pastry Press Stockpot Colander Pie Plate Trivet Double Broiler Roaster Pan Wire Cooling Rack Dutch Oven Roaster Pan Frying Pan Sauce Pan **Dish and Tableware** Pepper Mill Bread Plate Gravy Boat Butter Dish Juice Glass Punch Bowl Cake Plate Meat Platter Saucer Carafe Napkin Ring Tea Pot Parfait Cup Creamer and Sugar Set **FCS Skill-a-Thon** Interior Design and Housing ID Sheet **Curtain and Window Treatments** Banner Valance **Goblet Pleats** Roman Shade Cafe Curtains Sconce Header Leading Edge Spring Tension Rod Casing **Pinch Pleats** Cornice Valance Curtain Drop Piping Windows Double Hung Window Bay Window Recess Window Palladian Window Bow Window **Casement Window Picture Window** Carpet Loop Pile Textured Berber Cable Shaq Cut Pile Sisal Material Silk Brocade Damask Gingham Tapestry Bump Chenille Interlining Velvet Chintz Lining **Decorative Woods** Base Board Fascia _Molding Chair Rail Jamb Tools Pliers Hammer Level Screwdriver Painting Paint Brush Roller Pad Applicator Faux Finishes/Techniques Color Washing Metallic Soft Suede Combing Ragging Sponging Crackle Sand Scrapes