

### 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 <sup>1</sup>/<sub>2</sub> 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-2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup>, 5<sup>th</sup> place ribbons
  Top Junior-2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup>, 5<sup>th</sup> place ribbons
  Top Senior-2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup>, 5<sup>th</sup> 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:

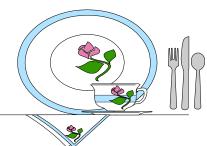
Place Setting: 50 points

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 4<sup>th</sup> Annual 4-H CHARACTER COUNTS! Public Speaking Contest in western South Dakota will be October 9<sup>th</sup> 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

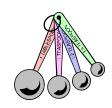
Coordinator: Rosie Elmore

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 1<sup>st</sup> 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	
<b>CIRCLE ONE</b>	: 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			.,,,,	-
Definit         D-Flank         M-Stoulder           Flank         D-Flank (ethy)         0-Sparrefinits           Flank         D-Sparrefinits         D           Flank         D-Sparrefinits         D           Retail Names         3.         D           Choops, Rostlyfolt Roots, Steake,	L-Lamb				(1			(1	
E-ham/Log         N-Side (belly) G-Log         P-Variety/Netas           I-bool         C-spareniss G-Log         Image: Control of the state	P-Pork					(3 pts)			
Flow         O-Sparing           Clog         P-Jowner         O-Sparing           Retail Names         1.         G         12         SI         D           Retail Names         1.         G         1.         G         G         G           Chops, Roasty/Pot Roasts, Steles, Silces         1.         G         G         G         G         G         G           1.         Ammeione         31. Rb, Small End         Small End         G         G         G         G           2. Amm         Station         33. Rb, Small End         G         G         G         G           3. Amm, Shork, Whole         33. Rb, Small End         G         G         G         G         G           3. Blade Boston         33. Siton         Blade Boston         Siton         Blade Boston         G         G         G           1. Detotm Runnd Burg         3. Siton, Flat Bone         B         G         G         G         G         G           1. Station Station         3. Siton, Flat Bone         G         G         G         G         G           1. Dettom Runnd         4. Smoked Rum, Doneles         G         G         G         G         G				Ex.	Lamb	Leg	Center	Slice	Dry
GLeg         P-Variety Meats           LPbate         1.         1.         1.           Retail Names           Chops. Rostly/Re Toxast. Steaks, Slices           1. American -Style         3.         1.         1.           2.         1.         1.         1.         1.           Retail Names           Chops. Rostly/Re Toxast. Steaks, Slices           Arm         3.         1					L	G	12	SI	D
Produ         Q-Variability           Retail Names         2.           Chops, Roads/Pork Roads, Steles, Stices         3.           1. American-Skyle         3. Bb, Large End           2. Am         3.         4.           3. Manual Construction of the state of the				1					_
Chops, Roasts/Pot Roasts, Slices         2.         3.           1. American-Syle         30. Rb), Small End         3.           3. Arm, Boreles         31. Rb, Small End         3.           3. Arm, Boreles         32. Rb, Small End         5.           3. Arm, Boreles         33. Round, Boneless         5.           5. Bacon         34. Round, Boneless         6.           6. Blade         35. ToRone         5.           7. Blade, Boneless         36. Shoulder, Boneless         6.           8. Bede Boston         37. Sirtin         7.           10. Buttom Round         35. Sirtin, That Bone         9.           11. Stonked Center         10.         11.           12. Center         41. Smoked Center         11.           13. Curke Eye, Boneless         45. Smoked Ruh         11.           14. Curked         45. Smoked Ruh         11.           15. Peroknet         51. Top Back, Boneless         11.           16. Stew         51. Top Back, Boneless         11.           17. Frank         46. Smoked Ruh Portion         13.           18. Steme Cut         46. Smoked Ruh Portion         15.           17. Top Steme Shoulder Pinic, Whole         11.         12.			Q-Various						
Chops, Roasts/Pot Roasts, Steeks, Silces         4           1. American-Xipper Characterization of the construction of the cons		I-Plate		2.					
1. American-Style         30. Rbj. Large End           2. Arm         31. Rbj. Small End         5.           3. Arm, Boneless         32. Rbj. Small End         5.           3. Arm, Boneless         32. Rbj. Small End         5.           6. Blade         5. 780ne         6.           5. Blade Boston         35. Sinon         6.           7. Blade, Boneless         36. Sinolife, Raneless         7.           8. Blade Boston         35. Sinon         7.         8.           9. Bottom Round Rump         36. Sinon, Fall Bone         9.         9.         9.           12. Carter         4. Sonked Center         10.         11.         11.           13. Ouck Exp, Boneless         4. Sonked Rump Portion         12.         11.         12.           15. Double         44. Sonked Shoulder Picnic, Whole         13.         12.         13.           14. Lubed         13.         12.         13.         14.           15. Fresh, Carter         43. Sonked Shoulder Picnic, Whole         13.         13.         14.           16. Fresh, Stank Borton         5. Top Lonn         13.         12.         14.           17. Fresh, Stank Portion         5. Top Lonn         15.         16.         16. <td>a</td> <td></td> <td></td> <td>3.</td> <td></td> <td></td> <td></td> <td></td> <td></td>	a			3.					
2. Arm, none       31. Rb, Small End         3. Arm, boneless       33. Rund, Boneless         4. Arm Picnic, Whole       33. Rund, Boneless         5. Bacon       34. Rund, Boneless         6. Blade       35. Shudler, Boneless         8. Back Goston       35. Shudler, Boneless         8. Back Goston       35. Shudler, Boneless         8. Back Goston       35. Shudler, Boneless         10. Bottom Round       35. Shudler, Boneless         11. Butterfly       43. Sirk, Soneles         12. Churber       43. Sirk, Soneles         13. Curber       43. Sirk, Soneles         14. Cubed       43. Sirk, Boneless         15. Double       43. Sirk, Boneless         16. Curber       43. Sirk, Boneless         17. Tank       5. Sicked Rump Portion         18. Frenched Style/Frenched       45. Sincked Rump Portion         19. Fresh, Center       45. Top Loin, Boneless         10. Curber       5. Top Rund         13. Ruber       5. Top Rund         14. Supark       5. Top Rund         15. Top Sinfoin       15. Top Sinfoin         19. Fresh, Ruher       62. Oxtail         20. Rock       73. Soveed Streads (Greef         74. Canadind Style Fibre       74. Torget <td></td> <td></td> <td></td> <td>4.</td> <td></td> <td></td> <td></td> <td></td> <td></td>				4.					
Arm Profic., Whole         33. Road         Dity, Concession           6. Bade         34. Road, Boneless         34. Road, Boneless         34. Road, Boneless           6. Bade         35. France         5. Shoulder, Boneless         7.         1           9. Botton Round         33. Sirbin, Flat Bone         8.         8.         9.         1           10. Bottom Round         33. Sirbin, Flat Bone         9.         1         1           13. Ottok Eye, Boneless         43. Smoked Center         43. Smoked Ram, Boneless         10.         1           13. Ottok Eye, Boneless         43. Smoked Ram, Boneless         11.         1         1           14. Cubed         43. Smoked Ram, Boneless         11.         1         1         1           15. Double         44. Smoked Rib         45. Smoked Snauk Portion         46. Smoked Snauk Portion         45. Smoked Snauk Portion         13.         14.         1 </td <td>2. Arm</td> <td>-</td> <td>31. Rib, Small End</td> <td>5</td> <td></td> <td></td> <td></td> <td></td> <td></td>	2. Arm	-	31. Rib, Small End	5					
5. Bacon       34. Round, Boneless         6. Blade       35. 7-Bone         7. Blade, Boneless       35. 7-Bone         8. Blade Boston       35. Stroin, Flat Bone         9. Bottom Round       38. Strion, Flat Bone         10. Bottom Round Rump       39. Strion, Flat Bone         11. Butterfly       40. Skrkt, Boneless         12. Center       41. Smoked Center eless         13. Chuck Eye, Boneless       42. Smoked Iam, Boneless         14. Cubed       43. Smoked Kin Portion         15. Period Bisk Pirenched       45. Smoked Kin Portion         16. Frenched Shyle/Frenched       48. Smoked Kin Portion         17. Frain Kone       48. Smoked Kin Portion         18. Frenched Shyle/Frenched       48. Smoked Kin Portion         27. Fresh Side Cond       50. Top Loin         27. Forterhouse       50. Top Loin         27. Porterhouse       50. Top Loin         28. Rib View       57. Top Sirloin         29. Rib Eye       57. Top Sirloin         29. Rib Eye       57. Top Sirloin         20. Catal       20. Catal         20. Catal       22. Catal         21. Imple       22. Catal         22. Fresh Side For Stew       80. Sindin Cuttes         23. Round Stop Restop<									
6. Blade, S. Bade, Boneless       35. 7-Bone       35. 7-Bone       7.		whole		6.					
Amount of the state is a strain of the strain of				7					
9. Bottom Round         38. Sircion, Flat Bone           10. Bottom Round Rump         39. Sircion, Haif           11. Butterfly         40. Skith, Boneless           12. Center         11. Smoked Center           13. Chuck Eye, Boneless         42. Smoked Ham, Boneless           14. Cubed         43. Smoked Imp, Portion           15. Double         44. Smoked Rump Portion           16. Eye Round         45. Smoked Rump Portion           17. Flank         48. Square Cut           19. Fresh, Center         Whole           20. Fresh, Sum Portion         50. Tenderloin           21. Fresh, Stank Portion         51. Tip           24. Loin         51. Top Blade, Boneless           54. Nock Tender         53. Top Loin, Boneless           54. Nock Tender         55. Top Loin, Boneless           54. Nock Tender         55. Top Loin, Boneless           54. Nock Tender         55. Top Loin, Boneless           56. Top Round         56. Top Round           57. Top Sitrioin         19.           58. Brains         62. Oxtail           63. Sweetbreads				7.					
Outom Round Rump         39. Sirkini, Haif         9.         10. Butterffy           11. Butterffy         40. Skit, Boneless         41. Smoked Center         42. Smoked Ham, Boneless           13. Chuck Eve, Boneless         43. Smoked Center         42. Smoked Rump Portion         10.         10.           15. Double         44. Smoked Rump Portion         45. Smoked Rum Portion         11.         10.         10.           16. Fey Round         45. Smoked Rump Portion         45. Smoked Rum Portion         12.         10.         11.           17. Flank         46. Smoked Rum Portion         45. Smoked Rum Portion         12.         11.         12.           18. Fenched Style/Frenched         47. Smoked Rum Portion         48. Square Cut         14.         14.         14.           21. Freish, Shank Portion         49. Febore         15. Top Biade, Boneless         15.         15.         16.         15.           23. Red of Kound         51. Top Long Off         16.         17.         16.         17.         17.           24. Loin         52. Top Coptin         19.         19.         19.         19.         10.         10.         10.         10.         10.         10.         10.         10.         10.         10.         10.				8.					
11. Butterfly       40. Skirt, Boneless         12. Center       41. Smoked Ham, Boneless         13. Chuck Eye, Boneless       42. Smoked Ham, Boneless         14. Cubed       43. Smoked Loin         15. Double       44. Smoked Rib         16. Eye Round       45. Smoked Runp Portion         17. Flank       45. Smoked Runp Portion         18. Frenched Style/Frenched       47. Smoked Shoulder Prinze, Whole         20. Fresh, Rump Portion       48. Square Cut         14. Cubed       47. Smoked Shoulder Prinze, Whole         21. Fresh, Stank Portion       48. Square Cut         21. Fresh, Stank Portion       50. Frenderloin         22. Fresh State       51. Tip, Cap Off         23. Net C freder       51. Top Loin, Boneless         26. Neck       54. Top Loin, Boneless         28. Rb Eve       55. Top Loin, Boneless         29. Rb Eve       52. Top Catholn         19.       20.         21. Liver       66. Back         78. Ground Pork       23. Smoked Ham, Boneless         31. Ribel Steve       51. Top Loin, Boneless         52. Nock Tanker       52. Top Catholn         29. Rb Eve       52. Top Catholn         20. Charles       20. Charles         20. Charles <td></td> <td></td> <td>38. Sirloin, Flat Bone</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>			38. Sirloin, Flat Bone						
13. Cruck Eye, Boneless       42. Smoked Ham, Boneless         14. Cubed       43. Smoked Loin         15. Double       43. Smoked Rum         16. Eye Round       45. Smoked Rum Portion         17. Flank       43. Smoked Shauk Portion         18. Frenched       44. Smoked Shauk Portion         19. Fresh, Center       43. Smoked Shauk Portion         13. Church Eye, Round       45. Smoked Shauk Portion         14. Start Shark Portion       48. Square Cut         15. Trep, Side       50. Tenderfoin         21. Fresh, Shark Portion       51. Tip         23. Heel of Round       51. Tip, Cap Off         24. Loin       52. Top, Cap Off         25. Mock Tender       53. Top Blade, Boneless         54. Roth       56. Top Round         52. Rote Kath       56. Top Round         58. Brains       62. Oxtall         63. Sweetbreads (beef thymus)       64. Toque         64. Back       79. Ground Pork         65. Back       79. Ground Pork         66. Back       79. Ground Pork         67. Bacn, Sab       79. Ground Pork         68. Beef for Stew       81. Riblets         69. Preast       70. Ground Pork         72. Coried       79. Ground Pork				9.					
14. Cubed       43. Smoked Loin         15. Double       43. Smoked Rib         15. Double       43. Smoked Rib         16. Eye Round       45. Smoked Shank Portion         17. Flank       45. Smoked Shoulder Picnic,         18. Frenched       49. Smoked Shoulder Picnic,         19. Fresh, Center       48. Square Cut         20. Fresh, Smark Portion       50. Tenderloin         23. Fresh Side       50. Tenderloin         23. Held of Round       51. Tip         24. Loin       52. Top, Lop Off         25. Nock Tender       53. Top Blade, Boneless         56. Top Round       55. Top Loin, Boneless         56. Top Round       53. Top Sitioin         29. Rib Eye       57. Top Sitioin         29. Rib Eye       57. Top Sitioin         20.       20.         21. Liver       62. Oxtail         63. Sweetbreads (beef       79. Ground Beef         79. Ground Pork       79. Ground Pork         64. Back       78. Ground Beef         79. Ground Pork       20.         20. Susage Binks       23. Susage Links         71. Carnadian Style Bacon       78. Stort Ribs         72. Ground Beef       79. Ground Pork         73. Country Style Ribs <td></td> <td><b>D</b></td> <td></td> <td>10.</td> <td></td> <td></td> <td></td> <td></td> <td></td>		<b>D</b>		10.					
15. Double       44. Smoked Rim         16. Eye Round       45. Smoked Rum Portion         17. Flank       45. Smoked Shank Portion         18. Frenched-Style/Frenched       49. Fibone         19. Fresh, Center       49. Fibone         20. Fresh, Shank Portion       48. Square Cut         21. Fresh, Shank Portion       48. Square Cut         21. Fresh, Shank Portion       48. Square Cut         23. Heel of Round       50. Tenderloin         23. Heel of Round       51. Tip         24. Loin       52. Top, Cap Off         25. Mock Tender       53. Top Bidde, Boneless         56. Top Round       50. Top Round         29. Rib Eye       51. Tip Loin         19.       11.         19.       11.         20.       11.         21. Liver       62. Oxtail         63. Sweetbreads (beef       13. Tipe         64. Tongue       21.         53. Top Bidoin       22.         20.       11.         21. Liver       64. Tongue         65. Tripe       22.         23. Bearins       78. Ground Beef         67. Back, Grasen       78. Ground Beef         79. Ground Pork       83. Sausage Links		Boneless		11					
17. Flank       46. Smoked Shank Portion         18. Frenched Style/Frenched       47. Smoked Shank Portion         19. Fresh, Center       47. Smoked Shank Portion         20. Fresh, Nump Portion       49. T-Bone         21. Fresh, Shank Portion       49. T-Bone         22. Fresh, Side       50. Tenderloin         23. Heel of Round       51. Tip         24. Loin       52. Tip, Cap Off         25. Mock Tender       53. Top Blade, Boneless         54. Neck       54. Top Loin, Boneless         55. Top Loin, Boneless       55. Top Loin, Boneless         58. Brains       62. Oxtail         59. Heart       63. Swetbreads (beef         60. Back       78. Ground Beef         79. Ground Pork       20.         21. Liver       20.         Miscellaneous Other Cuts       20.         66. Back       78. Ground Beef         67. Bacon, Slab       80. Point Half, Boneless         81. Riblets       23. Susage Links         73. Coundy Style Ribs       84. Shank         74. Cross Cuts       85. Shork Ribs         75. Ground Pork       89. Spareribs         70. Crisket, Whole, Boneless       79. Ground Pork         83. Susage       10. Cross Cuts <tr< td=""><td></td><td></td><td></td><td>11.</td><td></td><td></td><td></td><td></td><td></td></tr<>				11.					
18. Frenched-Style/Frenched       47. Smoked Shoulder Picnic, Whole       13.       13.       14.         19. Fresh, Center       20. Fresh, Rump Portion       49. T-Bone       14.       14.       14.         12. Fresh, Shank Portion       49. T-Bone       50. Tender/on       15.       15.       15.         23. Heel of Round       51. Tip       50. Top Loin       55.       Top Loin       16.       16.       16.         25. Nock Tender       53. Top Blade, Boneless       56. Top Loin, Boneless       56. Top Round       17.       16.				12.					
19. Fresh, Center       Whole         20. Fresh, Rump Portion       48. Square Cut         21. Fresh, Shank Portion       49. T-Bone         22. Fresh, Side       50. Tenderloin         23. Heel of Round       51. Tip         24. Loin       52. Tip, Cap Off         25. Mock Tender       53. Top Blade, Boneless         26. Neck       54. Top Loin, Boneless         28. Rib       55. Top Sirloin         29. Rib Eye       57. Top Sirloin         29. Rib Eye       57. Top Sirloin         19.       18.         19.       19.         20.       20.         21. Liver       64. Tongue         65. Tripe       78. Ground Beef         79. Ground Pork       22.         23. Sausage       23. Sausage Links         70. Brisket, Whole, Boneless       83. Sausage Links         71. Canadian Style Bacon       78. Stronk Ribs         73. County Style Ribs       70. Strok Rib         74. Cross Cuts       85. Strok Ribs         75. Cross Cuts       85. Strok Ribs         76. Fresh Hack, Boneless       88. Smoked Hook         89. Sparelibs       X1       X3       X4         71. Canadian Style Bacon       89. Sparelibs <td></td> <td>tyle/Frenched</td> <td></td> <td>13.</td> <td></td> <td></td> <td></td> <td></td> <td></td>		tyle/Frenched		13.					
21. Fresh, Shark Portion       49. T-Bone         22. Fresh, Side       50. Tenderion         31. Heel of Round       51. Tip         24. Loin       52. Tip, Cap Off         53. Top Blade, Boneless       54. Top Loin         54. Top Loin       55. Top Loin, Boneless         29. Rib Eye       57. Top Sirloin         17.       16.         17.       18.         18.       19.         18.       19.         20. Exercise       20.         58. Brains       62. Oxtail         61. Liver       63. Sweetbreads (beef         66. Back       78. Ground Beef         79. Ground Pork       22.         21. Correct       22.         23. Breast       81. Riblets         23. Coundy Style Rubs       83. Sausage         23. Suesage       83. Sausage Links         23. Coundy Style Rubs       85. Short Ribs         76. Flat Haif, Boneless       83. Smoked Hook         76. Flat Haif, Boneless       83. Smoked Hook         85. Short Ribs       85. Short Ribs         76. Flat Haif, Boneless       85. Short Ribs         76. Flat Haif, Boneless       85. Smoked Hook         76. Flat Haif, Boneless       85. Sh									
23. Heel of Round       51. Tip         24. Loin       52. Tip, Cap Off         53. Top Blade, Boneless       53. Top Blade, Boneless         26. Neck       54. Top Loin         27. Porterhouse       55. Top Loin, Boneless         28. Rib       56. Top Round         29. Rib Eye       57. Top Sirioin         18.       19.         19.       18.         20. Kinley       64. Tongue         61. Liver       64. Tongue         65. Tripe       20.         21. Liver       64. Tongue         65. Tripe       22.         23. Contral       22.         23. Contral Figure Bacon       79. Ground Pork         80. Point Haff, Boneless       81. Riblets         81. Contral Figure Bacon       25. Stord Ribs         73. Country Style Ribs       85. Short Ribs         74. Cross Cuts       85. Short Ribs         76. Frish Hadf, Boneless       87. Smoked Hock         76. Frish Hadf, Boneless       87. Smoked Hock         76. Frish Hock       88. Smoked Jowl         76. Frish Hock       89. Short Ribs         76. Frish Hock       89. Short Ribs         76. Frish Hock       89. Smoked Jowl         76. Frish Hock </td <td>21. Fresh, Shar</td> <td></td> <td>49. T-Bone</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	21. Fresh, Shar		49. T-Bone						
24. Loin       52. Tip, Cap Off         25. Mock Tender       53. Top Blade, Boneless         54. Top Loin       55. Top Loin, Boneless         26. Neck       54. Top Loin         27. Potterhouse       55. Top Round         28. Rib       56. Top Round         29. Rib Eye       57. Top Sirloin         Variety Meats       18.         58. Brains       62. Oxtail         59. Heart       63. Sweetbreads (beef         60. Kidney       64. Tongue         61. Liver       64. Tongue         65. Tripe       22.         Miscellaneous Other Cuts         66. Back       79. Ground Pork         67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         71. Canadian Style Bacon       73. Sausage Links         71. Canadian Style Bacon       82. Sausage         72. Corred       83. Sausage Links         74. Cross Cuts       85. Short Ribs         75. Trip e of Cut       Cookery Method         70. Fresh Hock       89. Spareribs         70. Fresh Hock       89. Spareribs         75. Trip e of Cut       Cookery Method         70. Fresh Hock       M-Moist Heat         70. Fre		und							
26. Neck       54. Top Loin         27. Porterhouse       55. Top Loin, Boneless         38. Rib       55. Top Sirloin         29. Rib Eye       57. Top Sirloin         Variety Meats         58. Brains       52. Oxtail         59. Heart       63. Sweetbreads (beef         60. Kidney       64. Tongue         61. Liver       64. Tongue         66. Back       78. Ground Beef         67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         89. Breast       81. Riblets         81. Riblets       82. Sausage Links         82. Sausage Links       83. Susuage Links         73. Country Style Ribs       85. Short Ribs         74. Cross Cuts, Boneless       87. Smoked Jowl         77. Fresh Hock       89. Spareribs         Type of Cut       Cookery Method         Ch-Dop(s)       D-Dry Heat         Ro-Roast/Pot Roast       M-Moist Heat         SH: Silci (G)       D-Dry Heat         Ro-Roast/Pot Roast       M-Moist Heat         D/M-Dry or Mist Heat       D/M-Dry or Mist Heat	24. Loin		52. Tip, Cap Off	16.					
27. Porterhouse         55. Top Loin, Boneless         56. Top Round           29. Rib Eye         57. Top Sinoin         18.         19.           Variety Meats         19.         19.         20.           58. Brains         62. Oxtail         63. Sweetbreads (beef thymus)         19.         19.         19.           61. Liver         64. Tongue         65. Tripe         20.         21.         22.         20.           Miscellaneous Other Cuts         78. Ground Beef         79. Ground Pork         23.         24.         23.           66. Back         79. Ground Pork         80. Point Half, Boneless         25.         10.         10.           70. Brisket, Whole, Boneless         79. Ground Pork         25.         24.         10.         10.           70. Corned         81. Riblets         25.         10.         10.         10.           71. Canadian Style Bacon         78. Sirkin Cutlets         87. Sinder Hock         88. Shark         10.         10.         10.           72. Corned         84. Shank         85. Sirkin Cutlets         X 1         X 3         X 4         X 1         X 1           73. Country Style Ribs         76. Frash Hock         89. Spareribs         C-Bud-50 pts, Beg150 pts, Jrs-200 pts, S		er		17.					
29. Rib Eye         57. Top Sirloin           Variety Meats         19.         19.           58. Brains         62. Oxtail         20.           59. Heart         63. Sweetbreads (beef         20.         21.           61. Liver         64. Tongue         21.         22.           65. Tripe         22.         21.         22.           Miscellaneous Other Cuts         23.         22.         23.           66. Back         78. Ground Beef         79. Ground Pork         23.         24.         23.           70. Brisket, Whole, Boneless         80. Point Half, Boneless         83. Sausage Links         25.         25.         24.           73. Country Style Ribs         85. Short Ribs         85. Short Ribs         85. Short Ribs         X 1         X 3         X 4         X 1         X 1           74. Cross Cuts         85. Short Ribs         85. Smoked Hock         88. Smoked Hock         78. Ground Beef         79. Ground Pork         88. Smoked Hock           75. Cross Cuts, Boneless         87. Smoked Hock         88. Smoked Hock         70. Contry Style Ribs         70. Smoked Hock         70. Cross Cuts, Boneless         70. Smoked Hock         70. Cross Cuts, Boneless         70. Smoked Hock         70. Cross Cuts, Boneless         70. Smoked Hock <td></td> <td>e</td> <td>55. Top Loin, Boneless</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>		e	55. Top Loin, Boneless						
Variety Meats19.58. Brains62. Oxtail59. Heart63. Sweetbreads (beef thymus)60. Kidney64. Tongue61. Liver64. Tongue65. Tripe62. OxtailMiscellaneous Other Cuts66. Back78. Ground Beef 79. Ground Pork67. Bacon, Slab79. Ground Pork68. Beef for Stew80. Point Half, Boneless69. Breast81. Riblets70. Brisket, Whole, Boneless81. Riblets82. Sausage82. Sausage71. Canadian Style Bacon84. Shank72. Corned84. Shank73. Country Style Ribs85. Short Ribs74. Cross Cuts85. Short Ribs75. Cross Cuts, Boneless87. Smoked Hock76. Fat Half, Boneless87. Smoked Hock75. Tripe of CutCookery MethodCh-Chop(s)D-Dry Heat M-Moist HeatRo-Roast/Pot RoastD-Dry Heat M-Moist HeatSh-Sice(d)D/M-Dry or Moist Heat									
59. Heart       63. Sweetbreads (beef thymus)         60. Kidney       64. Tongue         61. Liver       64. Tongue         65. Tripe       22. <b>Miscellaneous Other Cuts</b> 66. Back       78. Ground Beef         67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         98. Breast       81. Riblets         70. Brisket, Whole, Boneless       82. Sausage         71. Canadian Style Bacon       83. Sausage Links         73. Country Style Ribs       85. Short Ribs         74. Cross Cuts, Boneless       75. Smoked Hock         75. Cross Cuts, Boneless       87. Smoked Hock         76. Flat Half, Boneless       87. Smoked Hock         77. Fresh Hock       89. Spareribs         77. Fresh Hock       89. Spareribs         77. Fresh Hock       90-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat		Varie		19.					
59. Heart       63. Sweetbreads (beef thymus)         60. Kidney       64. Tongue         61. Liver       64. Tongue         65. Tripe       22. <b>Miscellaneous Other Cuts</b> 66. Back       78. Ground Beef         67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         98. Breast       81. Riblets         70. Brisket, Whole, Boneless       82. Sausage         71. Canadian Style Bacon       83. Sausage Links         73. Country Style Ribs       85. Short Ribs         74. Cross Cuts, Boneless       75. Smoked Hock         75. Cross Cuts, Boneless       87. Smoked Hock         76. Flat Half, Boneless       87. Smoked Hock         77. Fresh Hock       89. Spareribs         77. Fresh Hock       89. Spareribs         77. Fresh Hock       90-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat	58. Brains		62. Oxtail	20.					
61. Liver       64. Tongue         65. Tripe       22.         Miscellaneous Other Cuts         66. Back       78. Ground Beef         67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         70. Brisket, Whole, Boneless       82. Sausage         71. Canadian Style Bacon       82. Sausage         72. Corned       84. Shank         73. Country Style Ribs       85. Short Ribs         85. Short Ribs       87. Smoked Hock         87. Fresh Hock       89. Spareribs         Type of Cut       Cookery Method         Ch-Chop(s)       D-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat									
65. Tripe       22.       23.       23.         66. Back       78. Ground Beef       23.       24.         67. Bacon, Slab       79. Ground Pork       24.       25.         68. Beef for Stew       80. Point Half, Boneless       25.       25.         70. Brisket, Whole, Boneless       83. Sausage       70. Brisket, Whole, Boneless       83. Sausage         71. Canadian Style Bacon       84. Shank       25.       25.       26.         72. Corned       84. Shank       70. Brisket, Whole, Boneless       70. Brisket, Whole, Boneless       70. Brisket, Short Ribs       70. Brisket, Short R				21.					
Miscellaneous Other Cuts66. Back78. Ground Beef67. Bacon, Slab79. Ground Pork68. Beef for Stew80. Point Half, Boneless69. Breast81. Riblets70. Brisket, Whole, Boneless82. Sausage71. Canadian Style Bacon83. Sausage Links72. Corned84. Shank73. Country Style Ribs85. Short Ribs74. Cross Cuts86. Sirloin Cutlets75. Cross Cuts87. Smoked Hock76. Flat Half, Boneless87. Smoked Hock77. Fresh Hock89. Spareribs77. Fresh Hock99. Spareribs76. Chop(s)D-Dry HeatCh-Chop(s)D-Dry HeatRo-Roast /Pot RoastD/M-Dry or Moist HeatO/M-Dry or Moist HeatD/M-Dry or Moist Heat	01. Livei		5	22.					
66. Back       78. Ground Beef         67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         69. Breast       81. Riblets         70. Brisket, Whole, Boneless       82. Sausage         71. Canadian Style Bacon       82. Sausage Links         83. Sausage Links       85. Short Ribs         74. Cross Cuts       86. Sirloin Cutlets         74. Cross Cuts       86. Sirloin Cutlets         75. Cross Cuts, Boneless       87. Smoked Hock         88. Smoked Jowl       88. Smoked Jowl         77. Fresh Hock       89. Spareribs         Ch-Chop(s)       D-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       Chotal Pts off) = (Final Score)       P B         Ro-Roast/Pot Roast       D/M-Dry or Moist Heat       -	М	iscellane							
67. Bacon, Slab       79. Ground Pork         68. Beef for Stew       80. Point Half, Boneless         69. Breast       81. Riblets         70. Brisket, Whole, Boneless       82. Sausage         81. Riblets       82. Sausage         83. Sausage Links       83. Sausage Links         84. Shank       74. Cross Cuts         73. Country Style Ribs       85. Short Ribs         74. Cross Cuts, Boneless       87. Smoked Hock         87. Fresh Hock       89. Spareribs         77. Fresh Hock       89. Spareribs         77. Fresh Hock       89. Spareribs         Ch-Chop(s)       D-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat									
68. Beer for Stew       80. Point Hair, Boneless         69. Breast       81. Riblets         70. Brisket, Whole, Boneless       82. Sausage         71. Canadian Style Bacon       83. Sausage Links         72. Corned       84. Shank         73. Country Style Ribs       85. Short Ribs         74. Cross Cuts       86. Sirloin Cutlets         75. Cross Cuts, Boneless       87. Smoked Hock         76. Flat Half, Boneless       88. Smoked Jowl         77. Fresh Hock       89. Spareribs         Ch-Chop(s)       D-Dry Heat         Ro-Roast/Pot Roast       M-Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat	67. Bacon, Slat		79. Ground Pork	24					
70. Brisket, Whole, Boneless       82. Sausage       1       2.5.       1 </td <td></td> <td>ew</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>		ew							
71. Canadian Style Bacon       83. Sausage Links       Total       Incorrect       Incorect       Incorrect       Incorrect       <		ala Banalas-		25.					
T2. Corned       Standard System         72. Corned       84. Shank         73. Country Style Ribs       85. Short Ribs         85. Short Ribs       85. Short Ribs         74. Cross Cuts       85. Short Ribs         86. Sirloin Cutlets       86. Sirloin Cutlets         75. Cross Cuts, Boneless       87. Smoked Hock         76. Flat Half, Boneless       88. Smoked Jowl         77. Fresh Hock       89. Spareribs         Type of Cut       Cookery Method         Ch-Chop(s)       D-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       Ctotal pts) - (Total Pts off) = (Final Score)       P B R W				Total	1		ł		
73. Country Style Ribs       85. Short Ribs         74. Cross Cuts       85. Short Ribs         74. Cross Cuts       85. Short Ribs         86. Sirloin Cutlets       86. Sirloin Cutlets         87. Smoked Hock       88. Smoked Jowl         77. Fresh Hock       89. Spareribs         Type of Cut       Cookery Method         Ch-Chop(s)       D-Dry Heat         M-Moist Heat       D/M-Dry or Moist Heat         D/M-Dry or Moist Heat       D/M-Dry or Moist Heat									
74. Cross Cuts       86. Sirloin Cutlets         75. Cross Cuts, Boneless       87. Smoked Hock         76. Flat Half, Boneless       88. Smoked Jowl         77. Fresh Hock       89. Spareribs         C-Bud-50 pts, Beg150 pts, Jrs-200 pts, Sr-Adult-250 pts         Type of Cut       Cookery Method         Ch-Chop(s)       D-Dry Heat         M-Moist Heat       (Total pts) - (Total Pts off) = (Final Score)       P B R W	73. Country Sty	/le Ribs	85. Short Ribs		X 1	X 3	X 4	X 1	X 1
76. Flat Half, Boneless       88. Smoked Jowl         77. Fresh Hock       89. Spareribs         Type of Cut       Cookery Method         Ch-Chop(s)       D-Dry Heat         Ro-Roast/Pot Roast       M-Moist Heat         SI-Slice(d)       D/M-Dry or Moist Heat	74. Cross Cuts			Deinte off					
77. Fresh Hock       89. Spareribs       C-Bud-50 pts, Beg150 pts, Jrs-200 pts, Sr-Adult-250 pts         Type of Cut       Cookery Method       C-Bud-50 pts, Beg150 pts, Jrs-200 pts, Sr-Adult-250 pts         Ch-Chop(s)       D-Dry Heat        =       Ribbon Placing         Ro-Roast/Pot Roast       M-Moist Heat       (Total pts) - (Total Pts off) = (Final Score)       P       B       R       W				Points off					
Type of CutCookery MethodCh-Chop(s)D-Dry HeatRo-Roast/Pot RoastM-Moist HeatSI-Slice(d)D/M-Dry or Moist Heat				C-Bud	-50 pts. Bec	a150 nts	]rs-200 n	ts. Sr-Adı	ilt-250 pts
Ch-Chop(s)D-Dry Heat=Ribbon PlacingRo-Roast/Pot RoastM-Moist Heat(Total pts) - (Total Pts off) = (Final Score)PBRSI-Slice(d)D/M-Dry or Moist HeatD/M-Dry or Moist Heat=Ribbon Placing			· · ·			g. 100 pts,	5.5 200 p	•	•
Ro-Roast/Pot RoastM-Moist Heat(Total pts) - (Total Pts off) = (Final Score)PBRWSI-Slice(d)D/M-Dry or Moist Heat(Total pts) - (Total Pts off) = (Final Score)PBRW				<u> </u>		=		Ribb	on Placing
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
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#### 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