

**Fresno County 4-H Youth Development Program
Festive Faire & Iron Chef Competition
Fowler High School**

This year we are also adding Plant & Consumer Food Sciences Judging Contest! Normally conducted in March- County Judging Day. Please bring a clipboard and a couple pencils (as usual for judging day).

FESTIVE FAIRE

Baking and craft event for all 4-H'ers - you can make any food, displayed with decorations, and join the fun!

This is a great learning experience and 4-H tradition. Set up your display all by yourself, and wait for the judging. Clubs may display and sell craft items. For credit for showmanship in your record book, you must be present when judging begins. *4-H uniform is strongly encouraged.* Entries will be accepted from **1:00 to 2:00 p.m.**; judging begins at **2:15 p.m.** A 10-minute photo session with participants and parents will be scheduled. Awards will be presented as soon as judging is completed. Then we eat!

GUIDELINES TO FOLLOW FOR FESTIVE FAIRE

1. **A total of six entries may be made**, one for each category; each food entry must have its own display.
2. *Pre-entry is not required.*
3. **All entries must be made by the contestant.**
4. **Contestant must set up their own display.** No help is to be given.
5. **Exhibit should be attractively displayed**, i.e. place mat, decorations, etc., with a holiday theme or a theme for any festive event (birthdays, graduation, etc.)
6. **Complete recipes must be included**, printed or typed, on recipe cards: include category and division.
7. All displays must be in place for judging by **2:00 pm.**
8. 1st through 3rd grade Primary members may enter in the Primary Age Division, (ribbons only).
9. *All 4-H members are eligible to participate.*



We do not want to disappoint you; your recipes must fall within one of the below categories or be disqualified. Entries from *Iron Chef participants will be accepted beginning at 12:30.

Category 1 - Dairy Foods - One of the principle ingredients must be a dairy product such as butter, milk, cheese, sour cream, yogurt, etc. No substitutes. Acceptable entries include: Appetizers/ cheese balls, cookies, cakes, desserts, breads.

Category 2 - Traditional - Include some information about the original tradition of the recipe. Acceptable entries include: breads, cookies, cakes, desserts.

Category 3 - Candies - Caramels/taffies, chew candies, creams, fudges, divinity dipped candies, fruit and nut candies or brittles, candied apples, stuffed dates, hard candies, lollipops, lemon drops, gum drops, popcorn balls, etc.

Category 4 - Healthier Goodies! One or more of the principle ingredients must be a nutritious ingredient i.e., whole wheat grains, bran, nuts, fruit, carob. Acceptable entries include: Appetizers and snacks, cookies, breads, desserts, cakes.

Category 5 - Made-From-a-Mix - Ingredients must be made with a prepared food and/or mix, but not made solely from a mix or "place and bake" product. Must include additional ingredients and not just items listed in mix instructions. Acceptable entries include: Appetizers & snacks (no meat items), cookies, breads, desserts, cakes.

Category 6 - Holiday Decorations - Must be designed and assembled by the 4-H'er. Entries may include: Centerpieces, Place Setting (include menu, but no food), Gift Basket (filled and decorated), Creative Holiday Craft (hand crafted holiday decorations, ornaments, jewelry, etc.).

Age Divisions: There will be prizes for top three entries!

- ⇒ **Primary Members** - *Participation ribbons only*
- ⇒ **Junior:** 4th & 5th grade
- ⇒ **Intermediate:** 6th - 8th grade
- ⇒ **Senior:** 9th grade and above
- ⇒ **Parents and Leaders:** Fun category for parents & leaders!

Medals awarded (Gold, Silver, Bronze) in each regular member division and category and a medal for Overall Display.

Reminders: Complete recipes (ingredients and instructions) are required for all categories except Category 6.

- ⇒ **Incomplete recipes will not be eligible for medals.**
- ⇒ **Any item which poses a food safety risk will be disqualified.**
- ⇒ **Meat dishes are not allowed.**

IRON CHEF COMPETITION

This year we are also adding Plant & Consumer Food Sciences Judging Contest!

Normally conducted in March- County Judging Day. Please bring a clipboard and a couple pencils (as usual for judging day).

IRON CHEF DETAILS: Please register online to assist in planning for adequate materials <http://ucanr.edu/4hic>

Time: 1:30 – 3:30 p.m. (Approximately) for preparation and BBQ-ing, judging to follow

Secret Food Item: Each team will be provided with a secret ingredient.

Additional items provided will be: food preparation gloves, trash cans and bags, ice, and a first aid kit.

Teams: Up to 3 per Fresno County 4-H Club, with up to 4 members and a minimum of 1 adult leader to supervise only.
(Adult leader to supervise; members to do all food preparation)

The team is to provide their own gas grill, grilling equipment, spray bottle of 10% bleach and water, paper towels, condiments/sauces, aprons, towels, fire extinguisher, oven mitts, and preparation table. Grilling will be outdoors so a pop-up awning/tent/umbrella might be helpful to the teams.

Teams may bring side dishes to complement their main dishes.

Teams are expected to present their cooked items in a planned manner. The team should maintain a clean work space at all times.

The teams will have 2 hours to plan, grill, and present their items to the judges. **Judging:** There will be 3 independent judges.

The score card will be as follows:



Taste/Flavor	50%
Originality	25%
Presentation	15%
Cleanliness	10%



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