

PREMIUM AND CLASS LIST CHALLENGE LOTS

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

- ⇒ **CRAFTS DEPARTMENT 31, LOT 36** - Pine cone creation. Tired of pine cones in the yard each year? Gather them up and put them to work in a variety of fun and creative ways. Pine cones make beautiful ornaments, figurines, table centerpieces and more! No wreaths allowed in this lot. Be creative!

- ⇒ **ENVIRONMENTAL AWARENESS DEPARTMENT 20, LOT 30** - Development versus Preservation of Open Space. Many cities and towns today are faced with the dilemma of trying to preserve open space while satisfying the ever-increasing demand for housing, shopping close by, etc.

Pick a side ("developer" or "open space advocate") and defend your position. What are the costs associated with each use; how much housing does your city/town need; which is healthier for the populous, etc? How is your city or town facing this challenge? For this challenge, you may consider parks, ball fields, community gardens, etc. as open space.

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

- ⇒ **FLOWER DEPARTMENT 17, LOT 86** - Select and incorporate a colorful piece of cloth with a predominant color of your choice to complement your floral arrangement. Using homegrown or personally picked and conditioned flowers, design an arrangement that would be proportional to the vase. Use at least 4 different types of materials (flowers, greens, cloth, etc.). One additional non-floral accessory may be added to the arrangement.

- ⇒ **FLOWER BARREL CHALLENGE** - NOTE: This Challenge Lot is NOT considered part of the Flower Department and will have a separate entry fee of \$2.00 to enter this lot. This may be entered as a club, team or individual entry. If you are entering as a club or team, please submit only ONE entry form with the entry fee of \$2.00. Barrels must be planted by Friday, August 19, 2011, and kept in good horticultural condition until the fair is over. No stones or distracting artificial materials may be used. Plant something showy and sturdy. You may want to design your barrel with a theme that will give the viewer an idea of what kind of 4-H club you belong to. Prizes will be awarded to the top 3 barrels. Select and register your barrel with Pam Lefave in the Administration Building by the August 10th planting deadline. Barrel choice is first come, first served.

- ⇒ **FOOD DEPARTMENT 19, LOT 35** - Mango Cupcakes. Using the following recipe, make, bake and present six (6) Mango Cupcakes.

Peel and deseed 1 mango	½ cup butter (at room temperature)
1¼ cups all-purpose flour	2 eggs
1 teaspoon baking powder	1 container (3.5 oz) or 1/3 cup of mango baby food
¼ teaspoon salt	1 teaspoon grated lime zest (optional)
1 cup granulated sugar	

Preheat oven to 350°. Line 12 muffin cups with cupcake liners. Dice 1 mango (reserve). Combine flour, baking powder and salt. Mix and set aside. On medium speed beat granulated sugar and ½ cup butter until light and fluffy 2-3 minutes. Add eggs and mango baby food, beat until blended on low speed. Gradually beat in flour mixture. Stir in diced mango and 1 teaspoon lime zest. Divide among liners. Bake about 20 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes, transfer from pan to rack. Cool completely before frosting.

Chocolate Frosting:

1 stick (1/2 cup) butter or margarine	
2/3 cup cocoa	
3 cups powdered sugar	
1/3 cup milk	
1 teaspoon vanilla extract	(continued next page)

CHALLENGE LOTS (continued)

FOOD DEPARTMENT 19 (continued)

Melt butter. Stir in cocoa. Alternately add sugar and milk, beating on medium speed to spreading consistency. Add more milk if needed. Stir in vanilla. Frost cupcakes. Pick your 6 best cupcakes and present them.

- ⇒ **FOOD PRESERVATION DEPARTMENT 18, LOT 64** - Using the following recipe, preserve and exhibit 2 pints of Vegetable Relish.

5 cups ground green peppers (12 peppers)	6 cups sugar
4 cups ground green tomatoes (10 tomatoes)	4 cups vinegar
4 cups ground onions (7 large)	2 cups water
4 cups ground cabbage (1 medium head)	2 tablespoons mustard seed
1½ cups ground sweet red peppers (6 peppers)	1 tablespoon celery seed
½ cup pickling salt	1½ teaspoons turmeric

In bowl combine vegetables and pickling salt; let stand overnight. Thoroughly rinse and drain. Combine remaining ingredients; pour over vegetables. Bring to a boil; boil gently 5 minutes. Ladle into jars; leave ½ inch headspace. Remove air bubbles. Adjust two-piece caps. Process in boiling water bath for 15 minutes. Makes 8 pints.

- ⇒ **HONEY AND BEEKEEPING DEPARTMENT 13, LOT 17** - Almond Honey Crunch. Using the following recipe, make and present the six most even and uniform pieces of crunch. Remember to attach a copy of the recipe to your entry.

1 cup slivered almonds
¼ cup honey
1 tablespoon butter
1 tablespoon grated orange peel
salt
2 ½ cups corn flakes

Combine almonds, honey, butter, orange peel and salt in heavy frying pan. Cook over low heat, stirring constantly, until almonds are golden. Remove from heat. Add corn flakes and mix carefully. Spread on buttered baking sheet. When cool, break into small pieces. Store in airtight container.

- ⇒ **MAPLE PRODUCTS DEPARTMENT 14, LOT 7** - Maple Muffins. Using the following recipe, make and present the six most uniform muffins. Remember to attach a copy of the recipe to your entry.

1 ½ cups all-purpose flour	¼ cup rolled oats
¼ cup white sugar	1 egg, beaten
2 teaspoons baking powder	½ cup milk
½ teaspoon salt	½ cup real maple syrup
¼ cup shortening	

Preheat oven to 400°F (205°C). Grease the cups of a 12 cup muffin pan. Sift together flour, sugar, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in oats. Add egg, milk and syrup. Stir only until dry ingredients are moistened. Fill greased muffin tins ¾ full. Bake for 18-20 minutes. Remove from oven, let stand a few minutes before removing muffins from the pan. NOTE: Grade B syrup will give a richer more maple flavor.

- ⇒ **NEEDLEWORK DEPARTMENT 22, LOT 48** - Using any stitching technique(s), create an item that has a theme in the same amount of years as your age. (Example: If you are 13, create a pillow with 13 different flowers. If you are 17, create a framed picture with 17 different cross-stitched cats). Please call the Department Chairman if you have questions.

CHALLENGE LOTS (continued)

- ⇒ **NEEDLEWORK DEPARTMENT 22, LOT 49** - 12" hand-stitched 9-patch pillow using 2 different complementary fabrics. Pillow may be stuffed or a pillow-form may be used. Kits are available, as are written instructions, if you would like to use your own fabric. Please phone Department Chairman Elaine Shirron at 978-635-0122.
- ⇒ **PHOTOGRAPHY DEPARTMENT 24, LOT 38** - "Flowers in Early Bloom" - Various flowers bloom before they ever get a chance to be entered in the 4-H Fair. Here is your opportunity to take a color picture of a beautiful flower in bloom. Submit a single, color photograph (5"x7"), following the rules specified by the Photography Department (note: challenge lot done in cooperation with the Flower Department).
- ⇒ **SEWING DEPARTMENT 21, LOT 54** - Sew a Fair Animal. Pick an animal that you would find at the fair and sew your favorite stuffed animal. Find a store pattern, create your own, or go to one of the sites listed below for these 4-H patterns:
- Pig: http://new.4-hcurriculum.org/documents/babypig_patterns_11x17.pdf
http://new.4-hcurriculum.org/documents/babypig_directions.pdf
- Calf: http://new.4-hcurriculum.org/documents/calf_patterns_11x17.pdf
http://new.4-hcurriculum.org/documents/calf_directions.pdf
- Horse: http://new.4-hcurriculum.org/documents/horse_patterns_11x17.pdf
http://new.4-hcurriculum.org/documents/horse_directions.pdf
- Lamb & Kid:
http://new.4-hcurriculum.org/documents/lambkid_patterns_11x17.pdf
http://new.4-hcurriculum.org/documents/lambkid_directions.pdf
- Rabbit: http://new.4-hcurriculum.org/documents/rabbit_patterns_11x17.pdf
http://new.4-hcurriculum.org/documents/rabbit_directions.pdf
- ⇒ **VEGETABLE DEPARTMENT 15, LOT 45** - Create a vegetable creature. Using vegetables of your choice create a creature. You may use craft items such as pipe cleaners, toothpicks, eyes, pom-poms, fabric, ribbon, etc. Display them on a flat surface such as a piece of cardboard or a paper plate, whatever fits your creature best. You may also decorate the surface. Give the creature any expression that you choose. Judging will be based on creativity and looks.
- ⇒ **WORKSHOP DEPARTMENT 25, LOT 45** - Design, build and finish a toolbox for the home or farm. The toolbox must be made mostly of wood, have a handle or strap for easy carrying, be painted or stained and varnished, and have interior partitions to keep tools from rolling/sliding around inside. Judging will focus on interior partitions and how clever you can be in keeping tools separate from each other. A minimum of 5 different tools (your choice) must be able to be carried in the toolbox. These tools must be in the toolbox when it is submitted to the department for judging.
- ⇒ **CREATIVE WRITING DEPARTMENT 27, LOT 17** - What do you like about 4-H? What is your favorite event or activity? Write an essay about 4-H and why you like it. Write it as if you were writing to someone who knows nothing about 4-H and might be interested in joining. This essay must be limited to 3 pages double-spaced, and in a folder with a clear cover.
- ⇒ **CREATIVE WRITING DEPARTMENT 27, LOT 18** - Write about an object and what effect it has had on the culture in which it is used. What would the culture have been like without it? How did it change the culture? Why? This entry must be no more than two pages double spaced and must be submitted on 8½ x 11 paper in a folder with a clear cover.