



2018 Middlesex County 4-H Fair Challenges

CAT DEPARTMENT: Create a decorative or garden Flag. Decorative flags must be between 27” and 32” wide and 37” to 54” long. Garden flags should be between 11” and 15” wide and 15” to 18” long, with a channel along one side so that it can be easily hung. The theme of the flag should be cats. Material should be a durable fabric of your choice. Designs can be cut out and sewn on or painted with fabric paint.

CAT DEPARTMENT: Make a cat toy. Be creative and think about how a cat plays and hunts. Come up with an irresistible toy to entertain them.

CRAFTS DEPARTMENT: Create a non-clothing craft using melted crayons. Every household has lots of old crayons sitting unused in a container. So let’s put those crayons to use and design a project with all of the colors of the rainbow! Whole crayons and other materials can be part of the overall craft design. Articles of clothing decorated with melted crayons are to be entered into Lot 37 Non-Tie Dye.

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

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

FOOD DEPARTMENT: Amy’s Homemade Apple Pie. Use the following recipe to bake an apple pie:

Ingredients for the Pie Crust

2 cups of flour	1 cup shortening
1 teaspoon salt	½ cup buttermilk

Cut up the shortening and add it to the flour and salt mixture. Then add the buttermilk. Once mixed, work into a ball. Chill the crust for one hour in the refrigerator. After the crust has chilled for one hour, take half the crust ball and roll it out. Make sure to flour the surface you are rolling the crust out on. Press crust into a glass, tin, or disposable aluminum pie plate.

Ingredients for the Pie Filling

7 or 8 apples	1 tablespoon lemon juice
¾ cup sugar	1 tablespoon flour
¼ teaspoon salt	1 tablespoon tapioca
1 teaspoon cinnamon	Dash of nutmeg

Slice 7-8 apples thin. Sprinkle the cinnamon on top of your sliced apples in a bowl. Add sugar, lemon juice, salt, flour, tapioca, and nutmeg to the bowl. Mix all ingredients together. Put the filling in your pie crust pan. Cut the excess crust off the sides of the pie pan.

Roll out second half of crust and put it on top of the filling. Seal the two crusts together by pressing on the edges with a fork dipped in flour. Press around the edges of the pie crust. Cut off any excess crust. Make some slits on the top of the pie crust for venting. Bake at 400 degrees for 10 minutes and then turn temperature down to 375 degrees and cook for 50 minutes or until crust is nice and golden brown.

FOOD PRESERVATION DEPARTMENT: Corn Relish. Using the following recipe, preserve and exhibit 2 pint jars of Corn Relish:

2 quarts cut cooked corn (about 18 ears)	1 tablespoon celery seed
1 cup chopped onion (about 1 medium)	1 tablespoon mustard seed
1 cup chopped sweet green peppers (about 2 small)	1 tablespoon canning and pickling salt
1 cup chopped sweet red peppers (about 2 small)	1 tablespoon tumeric
2 cups white sugar	1 quarter white vinegar
2 tablespoons dry mustard	1 cup water

Combine all ingredients in a large saucepot. Bring to a boil; reduce heat and simmer 20 minutes. Pack hot relish into clean, hot jars, leaving ½ inch headspace. Remove air bubbles. Adjust two-piece caps. Process 15 minutes in boiling water bath canner.

Yield 7 pints

HONEY AND BEEKEEPING DEPARTMENT: Honey Popcorn. Remember to attach a copy of the recipe to your entry.

½ cup honey	6 cups freshly popped unseasoned popcorn
¼ cup butter	1 cup salted peanuts

Heat honey and butter in a small saucepan over fairly low heat until blended, stirring well. Remove from heat and let cool down slightly.

Preheat oven to 350degrees and line a jelly roll pan with parchment paper. In a very large bowl, combine popped popcorn and nuts. Pour honey/butter mixture over and combine so everything is evenly covered with the syrup.

Spread popcorn mixture on prepared pan and bake about 8-10 minutes, stirring after the first 5 minutes. Remove from oven and let cool in pan.

MAPLE DEPARTMENT: Homemade Maple Granola. Remember to attach a copy of the recipe to your entry.

3 cups rolled oats	¼ cup vegetable oil
1 ½ cups nuts and seeds of your choice (almonds, pecans, pumpkin seeds, walnuts, flaxseeds, etc)	1 tablespoon vanilla extract
½ cup apple juice	¼ teaspoon ground cloves
½ cup maple syrup	½ teaspoon ground cinnamon
	1 teaspoon fine sea salt

Preheat oven to 325 degrees F. In a large bowl, combine the oats with the nuts and seeds.

In a small sauce pan, combine the apple juice, honey, oil, vanilla, and spices. Over a very low heat, warm the mixture just until the honey has softened and everything is well combined. Remove from heat, and pour the mixture over the oats and nuts. Stir until thoroughly mixed.

Spread the mixture in a single thin layer on a baking sheet lined with parchment paper. Make sure there is plenty of space on the sheet to spread out the granola. If there is too much piled onto the baking sheet, the granola won't be able to get crunchy. You may need to bake the mix in two batches depending on the size of your baking sheet and oven.

Bake for 30-40 minutes total, stirring every 12-14 minutes to make sure the granola browns evenly. When the granola is an even golden brown, remove from the oven and let cool completely on a wire rack.

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

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

NEEDLEWORK DEPARTMENT: Color Challenge. Create an item knitted or crocheted incorporating at least three different colors or three different shades of the same color.

RABBIT AND CAVY DEPARTMENT: What is your rabbit or cavy's favorite treat? Come up with a recipe to make your pet's favorite treat. Include a recipe card with the completed display. Get creative! Make a poster, a scrapbook, or a simple how-to. No actual food products are allowed. Pictures and non-perishable items ok.

RABBIT AND CAVY DEPARTMENT: Take a photo of your rabbit and/or cavy's nose(s). A single, color photograph taken by the entrant no larger than 5" x 7" may be entered. Photo must be securely mounted on white, light weight poster board that is no larger than 8 ½" x 11". Attach photo securely to the center of the poster board. No title is necessary.

SEWING DEPARTMENT: Holiday Wall Hanging – Sew a wall hanging suitable for any holiday. This could be a panel, a creatively sewn scene or any other style of sewn wall hanging. Show your creative spirit by sewing on trims, buttons, attaching lights or any other decoration. Wall hangings should have 2-3 layers (front, back and optional batting). Be sure to sew something on the back that will hang onto a hook or nail. All sewing department rules apply.

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

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