

2023 COLORADO STATE FAIR

4-H CONTEST REQUIREMENTS

Entry deadline is August 7 unless otherwise indicated.

No late entries will be accepted.

The exceptions are Shooting Sports Contests, the Digital Photo Contest, and the State Fair Fashion Revue Contest.

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Contest Superintendents

Vanessa Tranel Cake Decorating Contest Superintendent
Julia Hurdelbrink Creative Cooks Contest Superintendent
Shaylen Florez..Creative Cooks Contest Asst. Superintendent
Kim Peters Public Presentations Superintendent
Gloria Cundall ... Public Presentations Assist. Superintendent
Kim Eastwood Fashion Revue Superintendent
Katie Seelhoff Fashion Revue Assistant Superintendent
Thomas Kindvall..... Rocket Fly Day Superintendent
Katie Seelhoff Rocket Fly Day Assistant Superintendent

Additional Judging and Project Information

Score sheets and the Colorado State 4-H Exhibit Requirements are available at:

<http://co4h.colostate.edu/program-areas/state-fair-information/contest-score-sheets/> and <http://co4h.colostate.edu/statefair/StateFairExhibitReq.pdf> respectively.

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Cake Decorating Contest

Vanessa Tranel.....Superintendent
Vanessa.Tranel@colostate.edu

Contest date: Sunday, August 27

Participant's Entry Fee: \$10 payable to the county offices with contestant's registration materials.

Registration Deadline:
August 7

Place: The contest is held in the 4-H Exhibit Building on the State Fairgrounds.

Gate Admission: Counties are responsible for ordering gate passes from the Colorado State Fair and distributing them to the individuals who will be Cake Decorating contestants. The Superintendent *will not* be sending passes. *Parking is not available on the fairgrounds.*

Lodging: Lodging is available at the Colorado State Fair/4-H Growing Minds Dormitories (pre-registration required by contacting the State 4-H Office).

Each county office will issue **one check payable to CSU Extension for county entry total.**

Mail by September 30 to:
State Fair Contests
CSU Extension, State 4-H Office
Campus Delivery 4045
Fort Collins, CO 80523-4045

RULES:

1. This contest will be open to 4-H members 8 to 18 years of age.
2. Members must be enrolled in the project unit in which they are participating.
3. Counties may enter one contestant in each division for a maximum of three contestants in each unit. The following divisions will be judged in each unit:

<u>Units 1-6</u>	<u>Units 7-9</u>
Junior 8-10	Intermediate 11-13
Intermediate 11-13	Senior 14-18
Senior 14-18	

Unit 10-11
SENIORS ONLY

4. Judging will be done by units.
5. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.
6. All contestants must bring:
 - Cake or cake forms for decorating.
 - All equipment and materials required to decorate a cake.
 - Frosting needed (colored and ready to use).
7. The frosting must be applied as part of the contest in Units 1 through 7. Units 9 and 10 may frost the cake prior to the contest. For Unit 8 the contestants will need to cover the cake with fondant as a part of the contest. Contestants will be responsible for planning a design that can be completed in the time allowed.
8. Lower Units (1-3) in Cake Decorating should not use Royal Icing or Rolled Fondant as the base frosting. **NO fondant decorations** can be used in **Units 1, 2, or 3**. Only required tip work can be used in units 2 and 3. **No fondant** may be used for decorations or base icing on the cake.
9. No cell phones are allowed during judging.
10. No parents are allowed in the kitchen area before or during the judging.

UNIT 1 — EDIBLE — 30 MINUTES

Class 100	Jr.
Class 101	Int.
Class 102	Sr.

- A. Frost single-layer 8- or 9- or 10-inch round or square or 9" x 13 **real** cake.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Apply design using edible materials (no tips).
- D. One fourth of the top of the cake should be visible to show smooth base.
- E. **No fondant** may be used for decorations or base icing on the cake. No royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.
- F. Bottom Base Border required.
- G. Clean up area.

UNIT 2 — SINGLE LAYERED — 1 HOUR

Class 103 Jr.
Class 104 Int.
Class 105 Sr.

- A. Frost single-layer 8" or 9" or 10" round or square or 9" x 13" rectangle **real** cake for this unit.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Decorate the real cake using a leaf tip, star tip and round tip only. (No fondant or royal icing may be used as icing or decorations on the cake.) Only required tip work can be used in Unit 2.
- D. One fourth of the top of cake should be visible to show smooth base.
- E. Bottom Base Border is required.
- F. Only edible materials may be used. No non-edible material can be used in units 1-6.
- G. No flowers made on a flower nail or materials other than frosting in decorations.
- H. Clean up area.

UNIT 3 — TWO LAYERED — 1 HOUR

Class 106 Jr.
Class 107 Int.
Class 108 Sr.

- A. Frost two-layered **real** cake (8" or 9" or 10" round or square).
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. One fourth of the top of the cake should be visible to show smooth base.
- D. Decorate cake using 3-5 different types of tips. The following tips must be used:
 - Leaf tip
 - Round tip
 - Star tip
 - You may also use other tips if you so choose
- E. No non-edible material can be used in units 1-6.
- F. No fondant or royal icing may be used.
- G. Side trim is required.
- H. Bottom Base Border is required.
- I. Spatula, brush striping and figure piping are optional.
- J. No flowers made on a flower nail or materials other than frosting in decorations.
- K. Clean up area.

UNIT 4 — CHARACTER CAKES — 1 HOUR

Class 109 Jr.
Class 110 Int.
Class 111 Sr.

- A. One decorated character **real** cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
- B. Cake may be crumb frosted before contest.
- C. Decorate cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in Units 1-6.
- D. Bottom Base Border is required.
- E. Clean up area.

UNIT 5 — SMALL TREATS — 1 HOUR

Choose **one** of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

Class 112 Jr.
Class 113 Int.
Class 114 Sr.

THEMED CUPCAKES

- A. Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.
- B. Fondant and royal icing can be used only for decorations.
- C. Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same.)
- D. Frosting must cover the cupcake and provide a base for decorations. One-fourth frosting must be visible on at least one cupcake.
- E. No non-edible materials can be used in Units 1-6.
- F. Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- G. Clean up area.

STACKED CUPCAKES

- A. Decorate a minimum of 4 and a maximum of 8 cupcakes creating one

design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking.) Non-visible supports can be used to hold stacked cupcakes.

- B. Fondant and royal icing can be used only for decorations.
- C. Frosting must cover the cupcake and provide a base for decorations. One-fourth frosting must be visible on at least one cupcake.
- D. Cupcakes (at least 2 and not more than 4) stacked cupcakes should be secured with frosting on a display board. Spatula painting and brush striping are optional.
- E. No non-edible material can be used in Units 1-6.
- F. Clean up area.

CHARACTER CUPCAKES

- A. Decorate and develop a character or design using multiple cupcakes. Character Cupcakes are multiple individually decorated cupcakes that come together to create the character, (for example: cupcakes that create an alligator or scarecrow etc.)
- B. Decorate using frosting and edible materials.
- C. Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake.
- D. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- E. Cupcake character must be displayed on one cake board with a maximum size of 9" x13".
- F. Clean up area.

UNIT 5 — SMALL TREATS — 1 HOUR

Choose one of the following categories:

- Themed Cookies
- Stacked Cookies

Class 115 Jr.
Class 116 Int.
Class 117 Sr.

UNIT 5 — DECORATED THEMED COOKIES

- A. Decorate a minimum of 3 and maximum of 6 regular size (3") cookies. Cookies should be of a similar design or theme.
- B. Decorate using frosting and edible materials.

- C. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- D. Cookies should be displayed on a 12" disposable platter.
- E. Clean up area.

UNIT 5 — DECORATED STACKED COOKIES

- A. Decorate a minimum of 6" in height and maximum of 12" in height cookies creating one design or theme where cookies are stacked on top of each other.
- B. Decorate using frosting and edible materials.
- C. Frosting must cover the cookie and provide a base for decorations. One-fourth must be visible on at least one cookie.
- D. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- E. Cookies should be secured to a sturdy covered board for display not to exceed 12" x 12".
- F. Clean up area.

UNIT 6 — CUT-UP CAKES — 1 HOUR

Class 118 Jr.
Class 119 Int.
Class 120 Sr.

- A. One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tips) using only **edible materials**. Non-edible internal supports are allowed but must not show.
- B. No non-edible material can be used in units 1-6.
- C. The member must provide a diagram or pattern of how the cake was cut.
- D. Pieces may be cut, put together and crumb-frosted prior to contest.
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 7 — FLAT SURFACE AND NAIL FLOWERS — 1 HOUR

Class 121 Int.
Class 122 Sr.

- A. Two-layered 8", 9" or 10" cake or cake form. Contestant may be asked to make a flower in front of the judge.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Flowers may be made prior to the contest.

- D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- E. No Fondant
- F. Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - **One side trim is required**
 - Texturing is optional
 - No Fondant
- G. Bottom Base Border is required.
- H. Clean up area.

UNIT 8 — FONDANT — 1 HOUR

Class 123 Int.
Class 124 Sr.

- A. Decorate one two-layered cake or cake form, 8", 9" or 10" round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorate using skills learned from Units 3-7 and fondant and gum paste decorations.
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 9 — LILY FLOWERS — 1 HOUR

Class 125 Int.
Class 126 Sr.

- A. One decorated two-layered 8", 9", 10" cake or cake form.
- B. Completely decorate the cake using:
 - **Flower made on a lily-flower nail is required**
 - **String work (cornelli, sota, or applique lace, etc.) is required.**
 - Texturing is optional
 Contestant may be asked to make a flower in front of the judge.
- C. Cake may be frosted in advance or as part of the contest.
- F. Bottom Base Border is required.
- G. Clean up area.

UNIT 10 — TIERED CAKES — SENIORS ONLY — 1 ½ HOURS

Class 127 Sr.

- A. Decorate one cake or cake form of three or more tiers of graduated sizes, using supports.

- B. Cakes may be frosted in advance and supports placed.
- C. Cake should be assembled and decorated as part of the contest.
- D. Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 11 — MOLDS — SENIORS ONLY — 1 HOUR

Class 128 Sr.

- A. An edible molded or shaped object of any size or shape must be used.
- B. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
- C. Molding may be done in advance, but decoration should be applied as part of the contest.
- D. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
- E. Clean up area.

AWARDS

- Contestants are placed in blue, red and white groups.
- A Champion and Reserve Champion may be named in each division.
- A Grand Champion and Reserve Grand Champion junior, intermediate and senior contestant may be named overall.



Creative Cooks Contest

Julia Hurdelbrink.....Superintendent
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Shaylen Florez.....Assistant Superintendent
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Contest date: Saturday, August 26

Location: Colorado State Fair Grounds, 4-H Home Economics Building

Check-In: West door of the 4-H Home Economics Building

Juniors will compete first, followed by their awards, then Intermediates, followed by their awards and then Seniors, followed by their awards.

A tentative schedule will be emailed to all contestants during the week prior to the contest.

Registration Deadline:
Register in FairEntry by August 7

Recipes **must** be included with entries. Recipes not received by **August 7** will not be included in the Creative Cooks cookbook.

Each county office will issue **one check payable to CSU Extension for county entry total.**

Mail by **September 30** to:
State Fair Contests
CSU Extension, State 4-H Office
4045 Campus Delivery
Fort Collins, CO 80523-4045

Participant's Entry Fee: \$10, which includes one cookbook on a jump drive.

Eligibility:
Contestants must be regularly enrolled 4-H members but do not have to be enrolled in a 4-H Foods project.

Counties may enter one entry in each age division as listed for a maximum of 12 entries.

Divisions
Juniors: 8-10 years of age
Class **300** Individual
Class **301** Team
Class **302** Colorado Specialty Individual

Class **303** Colorado Specialty Team

Intermediates: 11-13 years of age
Class **304** Individual
Class **305** Team
Class **306** Colorado Specialty Individual
Class **307** Colorado Specialty Team

Seniors: 14-18 years of age
Class **308** Individual
Class **309** Team
Class **310** Colorado Specialty Individual
Class **311** Colorado Specialty Team

Age divisions are determined by age as of December 31 of the previous year.

A team shall consist of two 4-H members. They may be from different age divisions, but they must compete in the age division of the oldest team member.

Contestants may enter as an individual or as a member of a team, but not both. Contestants participating in other contests may still participate in Creative Cooks if they can arrange to be available for the judging period for their age group and before the judges begin final consultations.

Criteria – Contestant/Team will:

1. Plan a menu for a meal (for example, but not limited to, breakfast, brunch, lunch, dinner, barbecue, picnic, high tea, campout, sports game, holiday, or birthday party).
2. Create a table or serving display around a theme, occasion, or activity and your meal. The display must include and involve the following:
 - Fit into the allowed a 48" square for a display area. All props must fit within the designated space.
 - Contestant(s) provides a card table if needed; must fit within 48" square.
 - One place setting appropriate for the meal planned.
 - A menu displayed on any stiff medium (foam board, tile, chalk board, framed, etc.) detailing the entire menu (no larger than 8-1/2"x11"). It is helpful if the menu can stand alone.
 - Centerpiece. No food, real or artificial, will be used as a centerpiece or part of a centerpiece.
 - Appropriate serving dishes and utensils.
3. Prepare, bring, and display one serving of a food item from the menu. This display will

show how you would serve this dish, including garnishes, etc.

Guidelines:

- No commercially prepared food is accepted.
- Juniors and Intermediates should not prepare deep fat fried foods due to safety concerns.
- Display the food prepared on the proper plate or bowl on your table setting.
- Adults or other youth (not part of the registered team) cannot help contestant(s) do prep work in the contest kitchen or set up the display. To do so may disqualify the member from the contest or forfeit all awards. They may help transport heavy or breakable items, boxes, etc. as needed.
- Use of garnish is encouraged.
- Cook, bake, prep food at home as much as possible.
- See contest kitchen use below.

4. Present your display and food item to a judge. Judge(s) briefly interview participants regarding exhibits and what they have learned in preparing the exhibit. The participant should not begin or end with a prepared speech or demonstration without being asked to by the judge(s).

5. Serve your prepared food item to the judge(s).

Guidelines:

- Use a separate sample for your food kept at your display table. Do not use your displayed serving for the judge's sample.
- Serve the judges sample using disposable dishes and utensils. Do not use any food, dishes, or utensils from your display.
- Use disposable plastic gloves if hands are going to touch the food while serving the judge.
- Do not use plastic gloves throughout your set up and judging process. They do not remain sanitary very long.
- Have a copy of the recipe and be ready to show to the judge if requested.

Food Safety and Contest Kitchen Use:

1. All food used for Creative Cooks should be brought from home unless you choose to purchase perishable items in Pueblo.
2. When selecting your recipe and prepared item, consider how the item will be transported to the State Fair safely (kept at

safe temperatures) and attractively displayed. Judges may refuse to sample any food items they feel are unsafe to eat.

3. The kitchen at the Colorado State Fair is extremely limited so do as much food preparation as possible at home. A microwave is available to be used for warming only. Electrical outlets are available to plug in slow cookers, etc. to keep food at correct temperatures.
4. Leave the kitchen clean when finished.

Judging will be based on:

- A. Exhibitor — well groomed; understands meal planning
- B. Menu — balanced for flavor, color, texture, shape, and nutrition
- C. Prepared dish — appearance, flavor, and quality
- D. Table Setting — attractive; suitable for meal
- E. Knowledge of nutrition
- F. Specialty food knowledge
- G. Food safety
- H. Creativity

Colorado Specialty Foods Category:

1. Contestants entered in this category or classes must use the 2023 designated food or ingredient in their Creative Cooks exhibit. The product must be a major ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or a spice or herb in the recipe do not qualify as a major ingredient.
2. Members entered in this category must also have some general knowledge beyond nutrition and food safety about this year's contest ingredient or food.

See the *Colorado Specialty Foods Category Supplement* for rules, guidelines, and 2023 designated ingredient. Adults or other youth (not part of the registered team) cannot help contestant do prep work in the kitchen or set up display. To do so may forfeit all awards won. They may help transport heavy or breakable items, boxes, etc., as needed.

NOTE: Juniors and Intermediates are not to prepare deep fat fried foods due to safety concerns.

2023 Colorado Specialty Foods Category

1. Members entered in this category or classes must use the 2023 designated food or ingredient in their Creative Cooks exhibit. The product must be a major ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or in a small amount in the recipe do not qualify as a major ingredient.

The 2023 Contest Ingredient is Apples!

Apples are one of the most popular fruits around the globe. There are over 7,500 varieties of apples grown worldwide. About 2,500 known varieties of apples are grown in the United States. In Colorado, the common varieties of apples include Gala, Jonathan, Jonagold, Honey Crisp, Golden Delicious, Fuji, Braeburn, and Granny Smith.

In Colorado, local apples are most commonly available from mid-August through mid-October, with storage lasting until June. Having apple orchards located in both the Eastern and Western parts of the state, Coloradoans have access to apples and apple products at a variety of locations and markets.

Apples are delicious and nutritious. They are fat free, cholesterol free, and sodium free. The peel is good to eat, and an apple has many nutrients.

2. Members entered in this category must also have some general knowledge beyond nutrition and food safety about this year's contest ingredient or food. The list below is a sample of the type of information that you should discover about the food. The judge might ask one or two general questions appropriate to each age division.

- Locations in Colorado where ingredient is grown
- Part of the country or world where it is grown other times of the year
- Varieties of food, ingredient, crop
- Unique production or harvest methods
- Plant type or animal origin
- Specific cuisines or cultures that use a lot of this ingredient
- The "specialness" of the ingredient—may be flavor, nutritional or diet value, color, texture, trendiness, cost
- Special handling or preparing techniques
- Other uses for the product
- Any other knowledge or interesting facts members may discover



Members do not need to know all of the above. The questions should serve as a guide for possible research searches.

3. Examples of contest food items and resources for the 2023 Contest Ingredient – Apples:

Pies and crisps
Applesauce
Cookies and breads
And so much more!!

Apple-cheddar soup
Cheddar and apple grilled cheese sandwich
Apple fries

Resources:

Food Smart Colorado

<https://foodsmartcolorado.colostate.edu/food/foods-and-beverages/colorado-produce/colorado-apples/>

Fall in love with Colorado Apples

<https://www.morningagclips.com/fall-in-love-with-colorado-apples/>

Colorado Reader – Colorado: Peaches, Apples, Grapes and More

https://www.growingyourfuture.com/civi/sites/default/files/CO_Reader_Fruit_screen_12.pdf

Digital Photo Contest

This contest is a state contest. 4-H members do not need to qualify at their county fairs to enter. The contest will open on May 14th and close on July 14th.

Submit all entries to Colorado 4-H State Fair using the FairEntry system. Instructions are located at: co4h.colostate.edu/statefair/4-HDigitalContest.pdf.

Classes:

4-H in Action

Class 400	4-H in Action	Jr.
Class 401	4-H in Action	Int.
Class 402	4-H in Action	Sr.

Animals/Insect

Class 403	Animals/Insects	Jr.
Class 404	Animals/Insects	Int.
Class 405	Animals /Insects	Sr.

Architecture

Class 406	Architecture	Jr.
Class 407	Architecture	Int.
Class 408	Architecture	Sr.

Landscape

Class 409	Landscape	Jr.
Class 410	Landscape	Int.
Class 411	Landscape	Sr.

People

Class 412	People	Jr.
Class 413	People	Int.
Class 414	People	Sr.

Plant Life

Class 415	Plant Life	Jr.
Class 416	Plant Life	Int.
Class 417	Plant Life	Sr.

This contest is open to (and only to) all Colorado 4-H members ages 8-18.

Participation is NOT limited to those 4-H members enrolled in photography.

4-H members will upload their photo directly into the correct class in FairEntry.

This contest is strictly a state contest, which means that the 4-H member does not have to qualify at the county level to enter.

All entry photos must have been taken by the 4-H member submitting the entry during the contest year.

4-H members may submit up to 6 entries. However, each entry must be in a different class. Photos cannot be dually entered in more than one class.

Photos may be in color or black-and-white.

Photo size: Photos submitted must be 8"x10".





Fashion Revue Contest

State Fair Contests
CSU Extension, State 4-H Office
Campus Delivery 4045
Fort Collins, CO 80523-4045

No entries at the contest will be accepted.

Kim Eastwood.....Superintendent
keastwood@weldgov.com

Katie Seelhoff.....Assistant Superintendent
Katie.Seelhoff@colostate.edu

Class 600 Fashion Revue

Judging Guide for Fashion Revue

PREPARATION

- Design and style
- Choice of fabric and color
- Overall appearance of garment
- Accessories
- Grooming

PRESENTATION

- Appropriate for garment style
- Poise/Posture
- Use of space and creativity
- Attitude and enthusiasm

Judges may ask participants questions after modeling.

Contest Date: Saturday, August 19, 2022

Public Style Show: 5:00 pm

Contest Location: Hoag Hall, CSU Pueblo, 2200 Bonforte Blvd, Pueblo, CO 81001

Participant's Entry Fee: \$45 payable to the county offices with registration materials

County Registration Deadline: Counties need to register their participants online by August 7.

For counties with late county contests, please contact the State 4-H Office.

Each county office will issue **one check payable to CSU Extension.**

Mail by **September 30** to:

Participants must upload their photo and narration in FairEntry by **August 7.**

1. Contestants – Each county may send up to three representatives. Contestants must model a **garment**, not accessories, made in Clothing Construction, Heritage Arts, Leathercraft or Artistic Clothing, or a purchased garment in the Clothing Buymanship project. **Each contestant may model only one outfit.** Contestants must be a senior 4-H member to participate in the State 4-H Fashion Revue.
2. Judging Time – Contestants will be judged either morning or afternoon. A judging list that tells which session a contestant is in will be emailed to the contestants on the **Monday prior to the contest.** Contestants must be present for their judging session, rehearsal and public show. A complete schedule is available at: <https://co4h.colostate.edu/statefair/fashion-schedule.pdf>
3. Lodging, Meals & Transportation – No lodging, meals, or transportation are included in the contest. Contestants may stay at State Fair/4-H Growing Minds Dormitories (pre-registration required **by contacting the State 4-H Office**), commercial lodging, private homes or come only for the day.
4. Chaperones/Parents – During the judging, chaperones are free to leave or spend the day as they please. If they choose to stay and watch the judging, they must remain silent. Leaving and entering the theater will only be allowed between judging groups. Only group leaders will be allowed in the dressing rooms. We have established this policy out of courtesy and in fairness to our judges and all participants.
5. Group Leaders – Applications are on the 4-H website at: <https://co4h.colostate.edu/statefair/FashionRevueGroupLeader.pdf> and are due on August 11 for individuals who may be interested.
6. Three Grand Champion and **Top 10** ribbons will be awarded to the top models in the Fashion Revue.
7. *All garments that have been judged as exhibits at State Fair can be left at the contest venue on Saturday evening and will be taken back to the fairgrounds. If your garment is not being judged as an exhibit, you may take it home.*



4-H Public Presentations Contests

Kim Peters Superintendent
kim.peters@colostate.edu
Gloria Cundall.....Assistant Superintendent

Contest Dates:

Saturday, August 26:
Interpretive Reading

Sunday, August 27:
Demonstrations and Illustrated Talks

Time: 8:00 am

Location: 4-H Auditorium – Colorado State Fairgrounds

Participant's Entry Fee: \$10 per person

Registration Deadline:

August 7

Each county office will issue **one check payable to CSU Extension for county entry total.**

Mail by **September 30** to:
State Fair Contests
CSU Extension, State 4-H Office
4045 Campus Delivery
Fort Collins, CO 80523-4045

Age Divisions: All ages are as of December 31 of the previous year:

- Juniors: 8-10 years of age
- Intermediates: 11-13 years of age
- Seniors: 14-18 years of age

Gate Passes: Counties are responsible for ordering and distributing gate passes for contestants. The superintendent will not be sending passes.

Lodging: Lodging is available in the State Fair/4-H Growing Minds Dormitories. Pre-registration is required **by contacting the State 4-H Office.**

Demonstrations & Illustrated Talks

Class **700** Individual Junior
 Class **701** Team Junior
 Class **702** Individual Intermediate
 Class **703** Team Intermediate
 Class **704** Individual Senior
 Class **705** Team Senior

Interpretive Reading

Class **706** Interpretive Reading Junior

Class **707** Interpretive Reading Intermediate
 Class **708** Interpretive Reading Senior

Public Presentation Contest Rules:

Please see contest-specific section for additional rules pertaining to each division.

1. The contest will begin at 8 a.m. Awards will be given after each program. Superintendents will schedule each class after entries are received and will email a tentative schedule out to participants to let them know when they should arrive.
2. Contestants must be enrolled 4-H members in one of the following age categories:
 - a. Junior: 8-10 years 4-H age
 - b. Intermediate: 11-13 years 4-H age
 - c. Senior: 14-18 years 4-H age
3. Each county is limited to three entries per class. The top three blue ribbon winners from each age division and class can compete at the state contest. In addition to awarding blue ribbons using the Danish System, counties should have judges rank their top blue ribbons winners in each class to select State Fair entrants.
4. Presentations must be directly related to 4-H projects or activities that members are enrolled in. 4-H members are asked to be sensitive to the diverse audience that attends the fair. All materials to be presented are subject to review by the county extension office. Materials which are deemed inappropriate by the county will not be allowed.
5. Members may use their 4-H dogs, cats, or pocket pals that are identified in 4-H Online in their presentations. We are not able to accommodate larger animals, such as livestock or horses.
6. The only public presentation division that allows teams is Demonstrations & Illustrated Talks. A team shall consist of two 4-H members. Both team members may be from the same age division. If they are not, they must compete in the division of the oldest member.
7. Time limits are event and age specific. Two points will be deducted from the total score on each judge's score sheet for every 30 seconds over or under the event and age division time limits. After the individual has been introduced by the superintendent, the time will start once the contestant begins to speak and end when they stop speaking. For demonstrations, timing ends at the end of the presentation and does not include the question and answer period.

Please check the rules for each division for more details. For Demonstrations and Illustrated Talks, an additional five minutes is allowed for set-up and take down.

	Junior	Intermediate	Senior
Demo & Ill. Talk	4-6 min	6-8 min	8-10 min
Interpretive Reading	3-5 min	4-6 min	6-8 min

8. Each individual and team will be expected to provide their own visual aids, props, or special equipment. The contest will provide a table, projector, screen, microphone, and easel. If contestants need more than one easel, they should bring the second easel. A podium will not be provided. A laptop will be present for presenters to use with the projector. Participants should bring their presentation on a flash drive but are encouraged to bring their own computer to present with (along with any special adaptors) as a backup. **If you have additional special needs, please email the contest superintendent.** Early arrival on the contest day is suggested for setting up any equipment.
9. A tentative contestant order will be emailed in advance of the contest. Contestants must contact the superintendents to notify them if they are competing in another event that may conflict with this contest. Attempts will be made to make accommodations within reason, and with advance notification.
10. Awards: Junior, Intermediate, and Senior team and individual participants will be ranked 1-10. Champion and Reserve Champion individuals and teams will be designated in each age division.

Demonstrations & Illustrated Talks Division Rules:

1. Each Demonstration and Illustrated Talk will be timed. Senior demonstrations must be between 8–10 minutes in duration. Intermediate demonstrations must be between 6–8 minutes in duration. Junior demonstrations must be between 4–6 minutes in duration. Two points will be deducted for each 30 second over or under the time limit. Participants will be given a 30-second warning before end of the time period. An additional five minutes is allowed for set-up and take down.
2. Only the judges will ask questions to presenters at the end of their

presentations. There will be no questions from the audience. Generally, each judge asks one question, but some judges may choose to ask a follow-up.

Interpretive Reading Division Rules:

1. Members deliver a rendition of a piece of pre-written material. The pre-written material should be a selection from a book, poem, story, etc., and should be 4-H appropriate. This area is not intended for presentation of original material written by the presenter. Members may choose which selection or multiple portions of a text to present but may not change the content. Content should be cohesive and transition smoothly from one portion to the next.
2. During the beginning of the reading, speakers should introduce their piece and explain the significance of the material.
3. Costumes and small props can be used but they need to be simple and minimal and not detract from the strength of the presenter. Everyone will be expected to provide their own equipment. General equipment and supplies such as tables and chairs will be furnished when requested in advance of competition.
4. Each Interpretive Reading will be timed. Senior readings must be between 6–8 minutes in duration. Intermediate readings must be between 4–6 minutes in duration. Junior readings must be between 3–5 minutes in duration. Two points will be deducted for each 30 seconds over or under the time limit. Participants will be given a 30-second warning before end of the time period.

4-H Rocket Fly Day Contest

Tom Kindvall.....Superintendent

Katie Seelhoff.....Assistant Superintendent

Contest date: Sunday, August 20

Time: Registration/Check-in 6:30am
Launch begins at 7:00am sharp!

Location: Colorado State Fairgrounds
Grandstand
(Located near Gate 1, but entry is only through Gate 10)

Participant's Entry Fee: \$10 per participant.

Registration Deadline:
August 7

If a county did not have its own fly day due to fire bans, you may still enter one member from each unit if they register by the due date.

Each county office will issue **one check payable to CSU Extension.**

Mail by **September 30** to:
State Fair Contests
CSU Extension, State 4-H Office
4045 Campus Delivery
Fort Collins, CO 80523-4045

Awards will be given after the event.

Following is a description of the events for the state Rocket Fly Day contest. County organizers may design their contest differently to meet their specific goals. To ensure the greatest success of the county's representative at the state contest, it is suggested that these rules be followed within reason.

Rocket Fly Day Contest Rules:

1. Exhibitors must fly a rocket pertaining to the skill level in which they are enrolled.
2. Rockets in Units 1-4 **must** be checked in with color panel (picture) from kit which indicates engine size or catalog with proof of skill level and recommended first flight engine. Unit 6 must state the size of the first flight engine at check-in.

3. Level 4 rocketeers may use level IV or V rockets.
4. Rockets **must** be launched with **FIRST FLIGHT ENGINES ONLY.**
5. Rocketry members are asked to bring their own rocket. Each contestant will be required to launch his/her rocket twice (time and weather permitting).
6. Launching equipment will be set up. Members are to supply rocket, engines, igniters, parachutes and wading. A field box is advisable.
7. Event will be judged on construction, flight stability, range safety, chute deployment and landing. Rockets **must** be painted.
8. **Rockets entered in State Fair Exhibit judging may not be used for Rocket Fly Day competition.**
9. In case of a tie score between competitors, **tied participants will launch a third time to break the tie.**

Counties may enter one exhibitor per unit as follows:

UNIT 1

Class 800 UNIT 1 – Level 1 Junior Rocket with Balsa Wood Fins

Class 801 UNIT 1 – Level 1 Senior Rocket with Balsa Wood Fins

UNIT 2

Class 802 UNIT 2 – Level 2 Junior Rocket with Balsa Wood Fins

Class 803 UNIT 2 – Level 2 Senior Rocket with Balsa Wood Fins

(A member may exhibit in this unit more than one year.)

For Units 3-6 — finished fins of any type.

UNIT 3

Class 804 UNIT 3 – Level 3 Junior

Class 805 UNIT 3 – Level 3 Senior

UNIT 4

Class 806 UNIT 4 – Level 4 Junior

Class 807 UNIT 4 – Level 4 Senior

UNIT 6

Class 808 UNIT 6 – Level 6 Junior

Class 809 UNIT 6 – Level 6 Senior

Awards given:

A Champion and Reserve Champion will be awarded in each unit.

Overall Grand and Reserve Grand Champions will be awarded to the highest point exhibitor— Units 1-6 Junior and Units 1-6 Senior.

Highest score overall individual in each age division will receive a trophy (sponsored by Phil and Pat Rouse, Weld County).

