



NORTHWEST
WASHINGTON

FAIR

4-H Food Exhibits, Activities,
and Products

August 11 – August 20, 2022



SKAGIT

Farmers Supply

4H Exhibits Sponsor

The Northwest Washington Fair & Event Center

1775 Front Street

Lynden, WA 98264

Phone: 360-354-4111 Website: nwwafair.com

FAIR PERSONNEL

Fair Manager

Selena Burgess

Competitive Exhibit Supervisor

Lacey VanderVeen

Email: entries@nwwafair.com

Phone: (360)354-4111 ext.209

EXHIBIT RULES & REGULATIONS

All entries must be registered on-line. This will be required for all exhibits and exhibitors that are entered in the fair. If you don't have access to a computer, then the library is your best option. There will also be a computer available for use at the fair office during normal business hours.

1. FAIR HOURS: 10 AM to 10:00 PM Monday through Saturday. Only exhibitors and workers with passes will be allowed through the gate before or after these hours. No exhibitors will be allowed in barns without superintendent permission outside of barn hours.
2. No parking on fairgrounds. No vehicles allowed on fairgrounds between 8 a.m. and 11 p.m. Monday through Saturday.
3. Exhibitor's and worker's passes will be available only to persons whose presence is required every day.
4. No person shall incur any financial obligation whatsoever against the Fair without first obtaining a requisition from the Manager.
5. Any persons handling or taking any exhibits that do not belong to them may be prosecuted according to the law.
6. The management shall have the general supervision of the grounds and the entire exhibition, control of the police regulations, and entrance and exit gates.
7. Should there be any disputes or misunderstandings which none of the By-Laws, Rules and Regulations will govern, whether in connection with judging or otherwise, they shall be referred to the Board of Directors whose decision shall be final.
8. The management reserves the final and absolute right to alter, interpret, or change the rules and regulations as may become necessary; also to determine all matters, questions, and differences that may arise in/or out of an incident at the Fair.
9. The Fair will use every precaution in its power for the preservation of all articles and stock on exhibition, but will not be responsible for loss or damage. Which, in the case the protest is not sustained, is forfeited and is added to the funds of the Fair.

10. ALL ENTRIES:

- A. Are required to be entered on-line by deadline listed in each department, or on entry days as specified in department rules.
- B. Must be entered in the name owner/maker whose name must be endorsed on the entry card.
- C. Close at the time designated in the rules of each department.
- D. Must be in place and in final proper condition for the exhibition as specified in the department rules.
- E. Exhibits shall be considered unclaimed thirty (30) days following the last day of the Fair and will be considered property of the Northwest Washington Fair Association. Any cost related to disposal will be passed on to the exhibitor. It is the full responsibility of the exhibitor to pick up their exhibit prior to such disposal and the Fair is not obligated to notify the exhibitor of the unclaimed exhibit.
- F. Entries not picked up on Sunday at the specified time will remain in buildings which may be unlocked with no security.
- G. Entries moved or removed before the Sunday release time will forfeit all premiums.
- H. Entries will not be accepted by office staff with the exception of animal entry forms. .
- I. Departments will not accept entries except at the published times and dates.
- J. You need only ONE exhibitor number for ALL your entries at the fair.
- K. Ribbons will only be available at pick-up/release time. They cannot be mailed and are not available at the office.

11. No animal or article will be allowed to compete for more than one premium, nor shall be entered in more than one class, except as one of a herd, or cows for milk, group classes, and/ or showmanship.

12. Open Class livestock are eligible to compete for premiums in the purebred class must be accompanied by a certificate of registration.

13. Only blue and red ribbon winners in 4-H and FFA are eligible to enter Open Class Cattle.

14. 4-H and FFA may enter Open Class cattle provided there is a minimum of ten open class cattle per breed or two exhibitors.

15. If it be ascertained that any exhibitor or spectator shall attempt to interfere with the judge in the performance of his/her duty in any matter, or shall refuse to accept the awards made, they shall be disqualified from further competition and shall forfeit any premiums and ribbons already awarded.

16. An exhibitor who may desire to enter a protest must enter such protest in writing previous to the closing of the show and must deposit \$5.00 with the Superintendent Coordinator for review with management.

17. Any person knowingly violating the rules of the Fair may forfeit any premium that may be awarded to them.

18. No alcoholic beverages allowed on fairgrounds with the exception of designated areas. Exhibitors breaking this rule will forfeit all fair premiums.

19. No animals shall be withdrawn from the Fair before 10 p.m. Saturday (or specified time of department) of the Fair. No articles or exhibits are to be removed from the buildings until Sunday after closing of the Fair. Exhibits so withdrawn forfeit all claims to premiums.

20. Exhibitors of animals, machinery in motion, and other exhibits liable to occasional accidents, injury, or damage to persons coming in contact herewith shall guard their exhibits in such a way as to protect the public. Such exhibitors shall indemnify the Fair from and against any claims and demands, costs, charges, and expenses which may be incurred by reason of any accident.

21. Under no circumstances will anyone remove from the fairgrounds any grain, hay, straw or milk.

22. The objectives of the Northwest Washington Fair Association shall be to hold an annual Fair in Lynden, Washington; and to engage in any lawful use, thereby promoting the agricultural, educational, business and cultural growth of Northwest Washington.

PREMIUM INFORMATION

1. **ALL premium checks will be mailed no later than September 30th**, of the current year, and must be cashed by December 1st of the current year.
2. If you have questions about your entries or premium check, please email us at entries@nwwafair.com . We will respond to your email within 1-2 business days.
3. ALL premium checks must be cashed by December 1 of the current year issued. No checks will be reissued after December 1 of current year.
4. Any error in the records of premiums caused by oversight or neglect shall be subject to correction whenever proof is furnished to the fair office that a mistake has been made. Errors and checks not received in the mail by November 1st of current year should be reported via either email at entries@nwwafair.com or in writing to the Fair office at 1775 Front Street, Lynden, WA 98264.
5. Checks that are lost or damaged will be subjected to a \$35.00 fee for canceling and replacing a check.
6. **1099 Information:** If you exceed \$600.00 in total premiums, you will need to file a W-9 form. These are available in the fair office. Premium checks will not be issued unless we have the completed W-9 form.

4-H FOOD EXHIBITS, ACTIVITIES, AND PRODUCTS



Michelle Williams

360-380-1026

mikenmichelle54@yahoo.com

Entries are due online by July 18th

4-H & FFA EXHIBITORS:
4-H FFA GATE ADMISSION:
Parents of 4-H & FFA Season Pass \$30
4-H & FFA Youth Helpers - \$20.00 for a 4-H/FFA Pass
4-H Leaders & FFA Advisors will receive (1) Complimentary 4-H/FFA Season Pass

To place an on-line entry, click here: <http://nwwafair.fairwire.com/>

Entries are brought to the Farm Pavilion on Tuesday August 9th from 1 pm to 7 pm.

Entries can be picked up on the Sunday following the fair from 10 am to 2 pm in the Farm Pavilion.

All entries must be registered on-line. This will be required for all exhibits and exhibitors that are entered in the fair. If you don't have access to a computer, then the library is your best option.

- Articles should be entered on plates and enclosed in plastic zip bags or something similar.
- Cakes and pies may be placed on foil covered cardboard and loosely covered.
- Open only to members enrolled in 4-H Foods, Nutrition, or Family Living projects.
- Project exhibited should be the same as project enrolled in.
- Attach recipe on 3" x 5" or 4" x 6" card with each homemade item.
- Exhibitors may enter only one item in each class.
- Entries including raw eggs will not be accepted.
- Family members entering the same class must use a different recipe.
- No package mixes.
- **All entries should include an index card with name, age, club, and recipe (if applicable)**

DEPARTMENT 5

DIVISION A - Juniors - 8 to 10 years of age

DIVISION B - Intermediate - 11 - 13 years of age

DIVISION C - Senior 14 to less than 19 years of age **Senior division must include a 3x5 card of what they learned.**

***DIVISION C - exhibitor must attach an explanation of what was learned in preparation.**

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Bread, any variety, yeast ½ loaf	11. Donuts, any variety, 4
2. Bread, any variety, quick ½ loaf	12. Muffins, 4
3. Baking powder biscuits	13. No bake item
4. Cake, one layer, ½ cake	14. Pie, any variety, ¼ pie
5. Cake, angel, or chiffon, un-iced ½ cake	15. Popover, 4
6. Candy, any variety, 4	16. Roll, any variety, 4
7. Cheesecake	17. Special diet – diabetic, gluten free, vegan etc.
8. Cookies, any variety, 4	18. Tart, 4
9. Cream puffs, 4	19. Other than listed
10. Cupcakes, any variety, 4	

PREMIUMS: Blue \$7.00 Red \$6.00 White \$5.00

CLASS NUMBER

20. Decorated cake - Judged on decoration only. May use something other than an actual cake to decorate.

PREMIUMS: Blue \$6.00 Red \$5.00 White \$4.00

CLASS NUMBER

21. Recipe file, properly organized by type of food. **Each year entered you must add at least 15 new recipes with the date labeled on each card.** Seniors must include a card stating what was learned.

FOOD PRODUCTS - PRESERVED

1. Juniors cannot go to State Fair.
2. Open to members carrying 4-H Food Preservation, or Foods of the Pacific Northwest projects.
3. All projects to be exhibited in standard canning jars.
4. Processing methods should follow USDA recommendations. (Jams, jellies, preserves, and marmalades should be processed in boiling water bath, unless freezer products.)

5. Citric acid or bottled lemon juice must be added to tomatoes. All canning exhibits must be labeled. Use [label C0803](#) - [C0804](#). You can print & tape to lid or call 4-H extension office.
6. The label should be placed on top of the lid. Information on the label should tell kind of food, type of pack (raw or hot), processing method used, time processed, date processed, name and county of exhibitor. Current crop and/or food processed after the last fair.
7. No one-piece lids or screw bands on jars will be accepted. Jam and jelly jars will be opened for judging. Please provide 1 ring for opened jar used for judging.
8. Bring two jars of the same batch if canned and one container if frozen.
9. The unopened jar will be displayed. One is opened for judging
10. Please bring an extra ring for the opened jar so that the content with not spill
11. Paraffin is not acceptable for these products.
12. Must include a 3" x 5" card with an explanation of what was learned in preparing the food.
13. Recipe should be included on a 3X5 card the intermediates and senior exhibitors.
14. Family member or clubs may not enter canned goods made from the same batch.

DIVISION D - CANNED FRUIT, JAMS AND PICKLES

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Applesauce	9. Pears
2. Apricots	10. Plums
3. Berries, any variety	11. Pickles, any variety
4. Cherries, any variety	12. Prunes
5. Jam, any variety, 2 jars	13. Relish, any variety
6. Jelly, any variety, 2 jars	14. Rhubarb
7. Marmalade or conserve, any variety, 2 jars	15. Strawberries
8. Peaches	16. Other than classified

DIVISION E - CANNED VEGETABLES

Properly labeled and pressure canned only. No whole green beans or asparagus.

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Beans, any variety	5. Peas
2. Beets	6. Tomatoes
3. Carrots	7. Vegetables, mixed
4. Corn	8. Vegetables, other than classified

DIVISION F - CANNED MEAT, POULTRY AND FISH

Properly labeled and pressure canned only.

PREMIUMS: 5.00 4.00 3.00

CLASS NUMBER

1. Beef	5. Mutton
2. Chicken	6. Pork
3. Clams	7. Salmon
4. Game	

DIVISION G - DRYING FOODS

All dried food exhibits must be labeled. **The label CO804 should be placed on top of jar lid, container or package.** Information on the label should tell the type of food, method of drying (oven, air, or dehydrator), drying time, pretreatment used (if any), date dried, and name and county of exhibitor. Limited to one per class.

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Any fruit
2. Any vegetable
3. Any meat, fish, poultry
4. Any other

DIVISION H - FROZEN JAMS & JELLIES

Use appropriate freezer containers. The label should be placed on top of container lid.

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Jams
2. Jellies

DIVISION J - FOOD JUDGING Thursday of the Fair at 9am to 12pm

PREMIUMS: Blue \$6.00 Red \$5.00 White \$4.00

CLASS NUMBER

1. Food Judging

On the spot food activity on Saturday.

4H in Action

BROWN BAG LUNCH

Entries are received August 9th from 1 p.m. to 7 p.m. Contents of the brown bag lunch will be displayed in 12"x12" area near the baked and canned food exhibits. No containers can be returned. Include a 5"x 8" note card with the three menus for the day. State serving size amounts. Food should be chosen and packaged to meet the nutritional needs of the exhibitor with the understanding that the exhibitor will leave home at 7:30 a.m. for the first day of the school year and will store the lunch in his locker until the 12:30 p.m. lunch period. Observe food safety principles. The beverage does not have to be included in the sack lunch but should be indicated on the day's menu to be exhibited with the

entry. An empty beverage carton or can could be included for exhibit purposes. Any display that has been shown previously will need Superintendent approval.

DIVISION K - BROWN BAG - No State Competition

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Brown Bag Lunch

TABLE SETTING

Open to everyone

Entries are received Friday August 9th, from 12pm to 6 pm Must be enrolled in a Foods project or Beginning Family Living. Each entrant may display one table setting. Include a card of what was learned in preparation of exhibit, menu on a 3" x 5" card, and an explanation for the choices of foods and table appointments. May choose a theme. Include a place mat or something to depict what linens would be used. May include a sketch or photo showing how the entire table should appear. Not responsible for breakage or theft. Space is limited. Pre-registrations will be taken on a first come-first served basis until space is filled. Any display that has been shown previously will need Superintendent approval. Exhibitor must be present for set-up. Only exhibitor will be allowed to set-up their table setting.

DIVISION L - TABLE SETTING

No State Competition

PREMIUMS: Blue \$5.00 Red \$4.00 White \$3.00

CLASS NUMBER

1. Table Setting

SMALL DISPLAYS

Entries are received August 9th 1 p.m. to 7 p.m. Exhibit must include 3"x 5" cards with the recipe (for Class A only) and an explanation of what was learned in the preparation of the display. Information presented should be accurate, concise, and easily read from a short distance (3 - 4 feet). Small displays must be less than 15" wide, 15" high and 12" deep. If exhibit has several pieces, include a sketch, diagram or photograph showing how it is to be displayed. Limited to one display per exhibitor. Please - no cut vegetables or fruit. Any display that has been shown previously will need Superintendent approval.

Setting is to be no larger than a normal sized rectangle placemat.

DIVISION M - SMALL DISPLAYS

PREMIUMS: Blue \$7.00 Red \$6.00 White \$5.00

CLASS NUMBER

1. With food product made by exhibitor
2. Without food product made by exhibitor

DIVISION N- ROOM DESIGN CHALLENGE

The scale of the rooms is 1:12 so I would like to add that and put a max and min on the box sizes for the open division.

PREMIUMS: Blue \$7.00 Red \$6.00 White \$5.00

CLASS NUMBER

1. Design Room Challenge

WHATCOM COUNTY ROOM DESIGN CHALLENGE

Open to all Whatcom County 4H Members

We are excited to announce a new challenge for our Whatcom County 4H Members. This challenge will involve an interview with a “client” where the member will ask some vital questions about design, color and interest. Points will be awarded for Originality, continuity of design, and the fulfillment of project requirements listed below.

The rooms will be constructed in a cardboard box supplied by our sponsoring team of Michelle Williams and Janel Black. Students wishing to participate in this challenge will pick up their “room” and a piece of furniture which will establish the scale for the room components.

The students will decorate 3 walls, a floor, and a ceiling. Windows and doors may be cut into the rooms as the student deems necessary to satisfy their client’s design goals.

There is a budget limit assigned to this project of \$20. The room design must include 4 handmade items (quilts, afghans, blankets, pillows, curtains, etc), 4 repurposed items, 4 photographs showing the student working on the room, and 4 painted items. These items will be worth 5 points each for a total of 80 points. 1-10 points will be added to that score for originality and creativity and an additional 1-10 points will be added for continuity or cohesiveness of design.

Bonus Points: Represent your client’s hobby-5 points

Bonus points: Represent your client’s heritage-5 points

If you would like to use battery operated lights for your room, please make the switches and battery packs easily accessible for the judges and those working to display the rooms.

****Miniature Furniture and dollhouse pieces available commercially may not match the scale we are creating for this project.**

The rooms will be judged at the Northwest Washington Fair and displayed in the 4H Still Life area. Overflow will be displayed in the Open Sewing, Canning, and Baking division.

Please sign up to participate in this project. We will prepare the materials for each student. Materials will be picked up from (location to be determined) on May 15th or May 22nd 2021 at (location to be determined)

Thank you for participating and Good Luck!!!

On the Spot Cooking Contest – Saturday, August 20th 10:00 a.m. Sign up in the 4-H Still life barn during fair week.

All entries must be registered online. This will be required for all exhibits and exhibitors that are entered in the fair. If you do not have access to a computer, then the library is your best option. There will also be a computer available for use at the fair office during normal business hours.

Online entries are due July 18th.

Exhibitors will be limited to the first 36 entries received. Appropriate worksheet must be completed and available for the judge, except Foods of the Pacific Northwest. For Foods of the Pacific Northwest posters and educational displays are needed.

- All participants are encouraged to bring with them their menu plan and recipes that they use so they may be posted. Microwave is available. Bring your own tablecloth, placemats, dish towels and center piece.
- Snack food participants must be juniors or first year members.

DIVISION A – FOOD ACTIVITIES

CLASS NUMBER PREMIUMS

1. Food preservation (individual effort)	6.00	4.00	3.00
2. Food for all occasions, meals (team effort)	10.00	8.00	6.00
3. Food for all occasions, meal (individual effort)	15.00	12.00	8.00
4. Bread baking (individual effort)	6.00	4.00	3.00
5. Foods of the Pacific Northwest (individual effort)	15.00	12.00	8.00
6. Food for all occasions, snack foods (individual effort)	6.00	4.00	3.00