

- Remote controls should be brought to judging, with working batteries. Remotes will be brought home after judging, the car will remain on display.

CLASS J RC CARS

Entry No.	Blue	Red	White	Pink
1. Any Entry	2.25	2.00	1.75	1.50
2. Any Entry				
3. Any Entry				
4. Poster, display, or photo story with captions about RC Cars				

One Champion per class (If Judge so desires) Ribbon Only

CLASS K FIRST LEGO LEAGUE ROBOTICS RULES

- Entries must use current year's FIRST LEGO League challenge.
- Exhibitors that are not part of a 4-H FLL team may participate in entries either individually or with other 4-H members. Exhibitors can only present their individual work. In the case where the work cannot be shown individually, exhibitors must provide details to the judges clearly describing their own work.
- No more than four entries and only one entry per entry type (project, design, programming, or robot performance). You may not sign up for both team and individual entry for a given entry type (ie. Project presentation etc).

CLASS K First Lego League Robotics

Entry No.	Blue	Red	White	Pink
1. Individual Project presentation	2.25	2.00	1.75	1.50
2. Individual Robot design interview				
3. Individual Programming interview				
4. Individual Robot performance				

Entry No.	Blue	Red	White	Pink
1. Team Project presentation	2.25	2.00	1.75	1.50
2. Team Robot design interview				
3. Team Programming interview				
4. Team Robot performance				

One Champion per class (If Judge so desires) Ribbon Only

JUNIOR FOODS AND NUTRITION

Department 250

RULES

- Each entry must be displayed on a tray in a plastic bag furnished by the Fair (no foods may be left in the pan).
- NO FROSTING on cakes or cookies.

3. Paper liners may be used on cupcakes, but not muffins.
4. No more than four entries per exhibitor per class. One exhibit per entry number.
5. All food exhibits become the property of the Waukesha County Fair Association and will be destroyed except for Food Preservation which will be returned to the exhibitor.
6. Products made from commercial mixes are not eligible for exhibit except where indicated.
7. Follow directions carefully. Products not meeting specifications of size, number, etc. may be disqualified.

FOODS AND NUTRITION

Entry No.

(Beginner 1–2 years; Intermediate 3-4 years; Advanced 5 or more years).

Class A

Beginner

1. Any Article
2. Any Article

3. Any Article
4. Any Poster

Class B

Intermediate

1. Any Article
2. Any Article

3. Any Article
4. Any Poster

Class C

Advanced

1. Any Article
2. Any Article

3. Any Article
4. Any Poster

MICROWAVE

All recipes must be prepared in the microwave oven.

Entry No.

(Beginner 1–2 years; Intermediate 3-4 years; Advanced 5 or more years).

Class D

Beginner

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class E

Intermediate

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class F

Advanced

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Foods and Nutrition and Microwave: For the “any article” entries, members are to bring the following:

1. Biscuits – plate of 3
2. Cake – ½ of round single layer, or a 3” square from rectangular cake
3. Cookies/Bars – plate of 3
4. Cupcakes – plate of 3
5. Muffins – plate of 3
6. Others – such as salads, casseroles, pudding, soup, pizza, etc. – 1 serving portion
7. Pie Crust – whole crust
8. **Pie – One piece**
9. Posters/Displays – 14” x 22” poster board
10. Quick Breads – ½ loaf

11. Yeast Breads – ½ loaf

Food preservation entry clarification is in rule 10.

FOOD PRESERVATION RULES

1. Foods must have been preserved by the exhibitor since previous fair.
2. Entries may be opened and sampled if judge deems necessary.
3. All Food Preservation exhibits must be labeled as follows (label attached to jar):

Exhibit: Tomatoes
Date of Preservation: Mo Day Yr
Method of Preparation: Raw Pack or Hot Pack
Method of Processing: Boiling Water Bath or Pressure Canner
Processing Time: 45 Minutes

4. All products must have been canned according to USDA/UW-Extension procedures.
5. Entries must be in clear glass regulation canning jars.
6. Screw bands should be left on two piece lids.
7. The Fair reserves the right to destroy any product judged unsafe for human consumption.
8. Dried/dehydrated foods should be in air tight glass containers, 1/2 pint size with re-closable lids. Label by type of food and drying method used.
9. No more than three entries per exhibitor. One exhibit per entry number.
10. Bring one (1) jar of jams, jellies and butters and two (2) jars of any other food article.
11. See General Rules for poster and display rules.

FOOD PRESERVATION

Entry No.	Blue	Red	White	Pink
	2.25	2.00	1.75	1.50

(Beginner 1-2 years; Intermediate 3-4 years; advanced 5 or more years).

**Class G
Beginner**

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

**Class H
Intermediate**

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

**Class I
Advanced**

1. Any Article
2. Any Article
3. Any Article
4. Any Poster