

- 512 122 010** **Dried fruit.** About 1/2 cup of dried pieces of fruit, (not leather).
- 512 122 020** **Dried vegetable.** About 1/2 cup of dried pieces of vegetable.
- 512 122 030** **Dried herbs.** About 1 Tablespoon of dried herbs.
- 512 123 010** **Quick pickles.** One jar of canned fruit or vegetable quick pickles. Examples include cucumber, crab apple, watermelon, etc. Jars must be sealed by processing in a boiling water bath.
- 512 123 020** **Relish.** One jar of relish. Jars must be sealed by processing in a boiling water bath.
- 512 124 010** **Cooked jelly.** One jar of cooked jelly using juice the member has extracted and commercial pectin. Jars must be sealed by processing in a boiling water bath.
- 512 120 010** **Gift pack.** One gift package including three different preserved products. Use two or more processing methods. Each preserved product must have a 4-H Food Preservation Explanation card included. The gift pack may also include products made or purchased by exhibitor to complete the theme. Indicate for whom the gift is intended and for what occasion. (Example: A housewarming gift for new neighbors.)



ADVANCED DIVISION

- 512 131 010** **Canned fish, meat, or poultry.** One jar of canned meat, fish, or poultry.
- 512 131 020** **Canned tomato sauce or ketchup.** One jar of canned tomato sauce (no meat), or ketchup processed in boiling water canner.
- 512 131 030** **Canned combination dish.** One jar of canned combination dish processed in a pressure canner. Examples include stew, chili, soup, etc.
- 512 131 040** **Canned salsa.** One jar of canned salsa. Jars must be sealed by processing in a boiling water canner.
- 512 132 010** **Dried meat or poultry jerky.** Four 1 inch by 3 inch pieces of one type of jerky. Meat jerky (beef, venison, or poultry) should follow the recommendations for preparation in "New Venison Jerky Procedure," SP50-819, January 1997 or "Meat/Poultry Jerky," SP50-535, April 1998.
- 512 132 020** **Dried herb seasoning combination.** About 1 Tablespoon of dried herb seasoning combination.
- 512 133 020** **Fermented pickles or sauerkraut.** One jar of fermented (brined) pickles or sauerkraut.
- 512 134 010** **Cooked jelly or jam.** One jar of cooked jelly or jam made without added commercial pectin. Jelly must use juice extracted by the member. Jars must be sealed by processing in a boiling water canner.

HOME ENVIRONMENT

Members may enter up to **three classes** based on the unit in which they are enrolled, **one** exhibit per class. Members and clubs are encouraged to enter Educational Displays under the Home Economics class divisions. In the Home Environment project, items produced by the 4-H member are developed within the context of the over-all design/plan of the room or area where the item will be used.

In addition to exhibit tag and explanation card, each exhibit must be labeled with the member's name, county and exhibit class number. If more than one article is contained in the exhibit then each article must be labeled (as above) and attached to each other.

To qualify for judging, a **4-H Home Environment Exhibit Explanation** card must be attached. Cards are available in county Extension offices or on the State 4-H website: <http://oregon.4h.oregonstate.edu/fair-exhibit-and-contest-materials>

Note: Fill in the blank in class number () with one of the following numbers.

1 - Junior 2 - Intermediate 3 - Senior

- 340 100 01()** **Decorative Item** made, recycled or refurbished for a specific location (ie: wall hanging, flower arrangement, seasonal decoration, etc.)
- 340 100 02()** **Organizer/Storage Item** made, recycled or refurbished for a specific location
- 340 100 03()** **Textile Accessory Item** made, recycled or refurbished for a specific location (ie: curtains, rug, wall hanging, quilt, etc).
- 340 100 04()** **Furniture** made, refinished, and/or upholstered for a specific location.