

Washington State 4-H Fair

WSU Puyallup ❖ 2606 W. Pioneer ❖ Puyallup, WA 98371

Off Season (Oct 1 – Aug 15): 253-445-4630; Fax 253-445-4587
Fair Time (Aug 16-Sept 30): 253-770-5410; Fax: 253-770-5412

Website: <http://4h.wsu.edu/statefair/index.htm>



1.22m(6/09)

TO: Kitchen Activity Participants

FROM: Washington State 4-H Fair

SUBJECT: State 4-H Fair Participation Information - 2009

Congratulations! Your achievements have made it possible for you to represent your county 4-H program at the Washington State 4-H Fair. I hope your experiences at State 4-H Fair this year will be good ones. State 4-H Fair organizers have prepared the following information for you, to help make your visit a satisfying one.

YOUR _____ ACTIVITY HAS BEEN SCHEDULED FOR
_____ (day), **SEPTEMBER** _____ **AT** _____ **A.M. P.M.** (circle one)

1. Please read this memo carefully. **Information in this letter will be printed in bold if it is new for this year.** Questions may be directed to your county Extension 4-H office or the State 4-H Fair office. Check current maps for new or unfamiliar locations. Additional information about security, parking, dorms, passes, and camper space rentals is available in WS4HF/1.10m, and is not repeated in this letter. Ask your county office for a copy, if it is not included with this letter.

There are new gate opening and ticket sales times that you should be aware of, for anyone entering the fairgrounds before 10 a.m. For more information, see WS4HF/1.10m or go online to www.thefair.com.
2. If you are scheduled and then can't participate, please call the State 4-H Fair Asst. Mgr.'s office at **(253) 841-5175** or the Kitchen Superintendent's phone at **(253) 770-5427**. These numbers will be operational after September 1. If you need to change your scheduled time, please call the superintendent's number. You are encouraged to ask for rescheduling assistance, if you have unexpected problems with the arrangements listed above. We want to help you with your needs.
3. You will need to complete Exhibitor Information Form 1.01m. The form is available from your County Extension Office. This form should be mailed in time to be received at the State 4-H Fair before your first day of activity with us.
4. The State 4-H Fair Premium Book is online at <http://4h.wsu.edu/statefair/index.htm>. Please read all information relating to your participation prior to coming to State 4-H Fair.
5. The 4-H Exhibit/Activity Building is now in the Pavilion. It is identified on the fair map as building #17. The 4-H building opens at 8:30 a.m. Our 4-H personnel are not prepared for your earlier arrival. If you arrive in Puyallup after 11:00 a.m. on weekdays, allow yourself 1 hour to park, find the 4-H Exhibit Building, and bring in any supplies you have. If you arrive after 10:00 a.m. on Saturday or Sunday, allow yourself 1½ hours. There is a delivery tram available inside the Service Gate (14th Ave.) to deliver heavy items to on-grounds locations. Allow at least ½ hour extra time for use of the delivery tram; they deliver to various on-ground locations on a pre-determined schedule.
6. As a State 4-H Fair participant, *you* are on exhibit to other 4-H'ers and the public. Behavior and appearance that shows pride and respect for yourself and the 4-H organization is expected of all 4-H exhibitors. Courteous, appropriate language is expected – when talking with other exhibitors, adult volunteers, show management, and fair patrons. Wearing clean, appropriate clothing while at the State 4-H Fair is part of your State 4-H Fair exhibiting responsibility.

Page 2, Kitchen Activity Exhibitor Letter

7. Bring a completed worksheet for your kitchen activity. All kitchen activities now use the same worksheet #C1099E. If you are competing as a member of a team, only one copy of the completed worksheet is required. If you don't provide a completed worksheet, you will be asked to complete one as part of your activity time, and your final score could be adversely affected.

8. Please check in upon arrival, even if you are early. Confirm your scheduled time with the check-in clerk or kitchen activity superintendent. You may be able to begin your activity earlier than scheduled.

9. Kitchen activities should be completed within the following time frames:

| | |
|-------------------------------|--|
| <u>Table Setting Activity</u> | 1 ½ hours |
| <u>Lunch on the Go</u> | 1 ½ hours |
| <u>Quick to Fix Meals</u> | 2 hours |
| <u>Preservation:</u> | |
| Drying: | 1 hour |
| Freezing | 1 ½ hours |
| Jam/Jelly | 1 ½ hours |
| Water bath canning | 2 hours |
| Pressure canning | not allowed at the State 4-H Fair due to equipment limitations |

Bread baking:

| | |
|--------------|---------|
| Yeast breads | 3 hours |
| Quick breads | 2 hours |

Foods For All Occasions: 2 – 3 hours

On The Spot: 3 hours

Foods Of the Pacific Northwest/Native Foods:

 up to 3 hours (juniors have only 1 ½ hours)

Favorite Foods:

 up to 3 hours (juniors have only 1 ½ hours)

These times may be slightly altered from your county fair or from the state project guidelines.

10. **Junior members may not participate in Food Preservation (jam/jelly, or water bath canning) Bread Baking (yeast type breads) or Foods for All Occasions. Please refer to time limits for junior participants.**

11. There are opportunities for you to talk to the public during your activity, and your food preparation work area is easily visible to them. 4-H contestants should

remain aware of the tidiness and cleanliness of their workspace and the public's view of their activity.

12. Judges will expect you to be familiar with the information in the following publications, and may ask questions on information available there:

WS4HF1.51b "WA. State 4-H Fair Food Activity Kitchens"

EM4733E "4-H Food Activity Guidelines" – revised in 2008.

EM4808 "Sanitizing Dishes"

PNW0250 "You Can Prevent Food Poisoning"

EM3443 "Dinner is Served"

13. Increased concern for dangerous food-borne illnesses makes it necessary to use correct procedures to pre-sanitize counter tops before your contest and to sanitize counters, equipment, and utensils following your activity.

14. Only cookware provided by the fair may be used on the cook-top stoves. You may not use your own pots and pans on the cook-top stoves. Participants may bring any other equipment and utensils necessary to complete their foods activity. If you choose to bring items from home, (dishware, silverware, glassware, bowls, platters, pots, pans, etc.) to use, you will be required to pre-sanitize those items before use, within your activity's scheduled time.

15. Meal service is part of the Foods for All Occasions contest. Bringing linens and centerpieces to enhance your presentation also makes this portion of your activity more interesting and attractive to the general public (who may not be fortunate enough to be invited to be your guest at your table). Practicing your best table manners ahead of time will help you feel more comfortable as the hostess/host at your dining table.

16. To insure the safest food supplies possible, please remember to bring food products in their original commercial packaging.

17. There is some storage space available for your food supplies and equipment; our storage space is relatively safe from theft, but unfortunate incidents can always happen. Discuss your needs with the check-in clerk in the 4-H Building.