



*4-H Foods
and
Cake Deco-*

Agenda

1:30 p.m.

Registration and Set-up

1:45 p.m.

Orientation with Participants

2:00 p.m.

Judging Will Begin

*Results will be presented
at the end of all
judging events*

**Cloverbuds
Class I, Lot 1
Simple Food**

**James Durrstein
Greenwood Satellites
602609**

Pistachio Salad

Ingredients

- 1 can drained crushed pineapple
- 1 box pistachio pudding
- 1 bag mini marshmallows
- 1 tub cool whip

Directions:

1. Drain pineapple and put into a large mixing bowl.
2. Sprinkle pudding over the top of pineapple and stir together until pudding is dissolved.
3. Next stir in marshmallows
4. Fold in cool whip until all mixed together

No Bake Cherry Cheese Cake Dessert

Ingredients:

- 1 prepared graham cracker crust
- 1 package cream cheese (8 ounces) - softened
- 1/2 cup sugar
- 1 container Cool Whip (8 ounces)
- 1 can cherry pie filling (19 ounces)

Directions:

1. Blend cream cheese and sugar.
2. Fold in Cool Whip.
3. Press into graham cracker crust, spreading cream cheese mixture up sides. Bottom should be covered and there will be a ring of cream cheese mixture about 1" wide around pie.
4. Pour cherry pie filling into center.
5. Chill at least 3 hours before serving.

**Cloverbuds
Class I, Lot 1
Simple Beverage**

**Klarissa Canfield
Pleasant Ridge
614949**

Strawberry Smoothie

Ingredients:

- 1/2 cup strawberries, frozen
- 1 medium size banana—peeled and cut into pieces
- 3/4 cup milk
- 1/2 cup plain or vanilla yogurt
- 1/2 teaspoon vanilla

Directions:

1. Put all ingredients in a blender.
2. Blend on high until smooth.

Blueberry Streusel Coffee Cake

Ingredients:

- 1 pint fresh or frozen blueberries
- 1 can (14 ounces) Sweetened Condensed Milk (not evaporated)
- 2 teaspoons grated lemon rind
- 3/4 cup (1 1/2 sticks) plus 2 tablespoons cold butter or margarine, divided
- 2 cups biscuit baking mix, divided
- 1/2 cup firmly packed light brown sugar
- 1/2 cup chopped nuts
- Vanilla cream
- Blueberry sauce (recipe follows)

Directions:

1. Preheat oven to 325°. Grease 9" square baking pan.
2. In medium bowl, combine blueberries, sweetened condensed milk, and lemon rind.
3. In large bowl cut 3/4 cup butter/margarine into 1 1/2 cups biscuit mix until crumbly; stir in blueberry mixture. Spread in prepared pan.
4. In small bowl combine remaining 1/2 cup biscuit mix and brown sugar. Cut in remaining 2 tablespoons butter/margarine until crumbly. Stir in nuts. Sprinkle over butter
5. Bake 65–70 minutes. Serve warm with vanilla ice cream and blueberry sauce. Store leftovers covered in refrigerator.

Blueberry Sauce

- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup water
- 1 pint fresh or frozen blueberries

In saucepan, over medium heat, combine first 4 ingredients. Gradually add water. Cook and stir until thickened. Stir in blueberries, cook and stir until hot.

Moist and Easy Cornbread

Ingredients:

- 6 tablespoons unsalted butter, melted plus butter for baking dish
- 1 cup cornmeal
- 3/4 cup all-purpose flour
- 1 tablespoon sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, lightly beaten
- 1 1/2 cups buttermilk

Directions:

1. Preheat the oven to 425°. Lightly grease 8" baking dish.
2. In a large bowl mix together the cornmeal, flour, sugar, baking powder, baking soda and salt.
3. In a separate bowl mix together the eggs, buttermilk, and butter. Pour the buttermilk mixture into the cornmeal mixture and fold together until there are no dry spots (batter will be lumpy). Pour batter into prepared pan.
4. Bake until the top is golden brown and tester inserted into the middle of cornbread comes out clean (about 20 minutes). Remove the cornbread from the oven and let it cool for 10 minutes before serving.

5.

Explorers

Logan Gorton

Class J, Lot 1

Simple Breakfast Item

Greenwood Satellites
602878

Simple Sausage Ring

Ingredients:

- 1 pound bulk pork sausage
- 2 tubes (12 ounces each) refrigerated biscuits
- 2 cups shredded Monterey Jack Cheese

Directions:

1. In a large skillet, cook sausage over medium heat until no longer pink, drain and set aside.
2. Flatten each biscuit to a 3" diameter.
3. Press half of the biscuits onto the bottom and 2" up the sides of greased 10" buttered tube pan.
4. Spoon sausage over dough and sprinkle with cheese.
5. Top with remaining biscuits.
6. Bake at 350° for 20–25 minutes or until golden brown.
7. Let stand for 10 minutes before inverting onto a serving plate.

**Explorers
Class J, Lot 1
Microwave Snack**

**Bridget Canfield
Pleasant Ridge
614947**

Pizza Wraps

Ingredients:

- Tortillas wraps (wheat or regular)
- Pizza sauce
- Pepperoni or Canadian bacon (sliced)
- Shredded cheese

Directions:

1. Using a microwave safe plate place a tortilla wrap on plate.
2. Spread about 1 tablespoon of pizza sauce on tortilla.
3. Place about 6 slices of pepperoni/Canadian bacon on half of your tortilla.
4. Sprinkle cheese on meat.
5. Fold your tortilla in half and put in microwave for about 30 seconds.

**3rd—5th Grade
Class K, Lot 1
Salad**

**Morgan Sayles
Reseburg Ramblers
620388**

Cream Cheese and Crab Dip

Ingredients:

- 8 ounces cream cheese, softened
- 16 ounce package of artificial crab—finely chopped
- 1/2 cup sour cream
- 1/4 cup onion—finely chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon seasoning salt
- 4 shakes of dill weed

Directions:

1. Combine cream cheese and sour cream in a bowl.
2. Stir in remaining ingredients.
3. Chill until ready to serve.
4. Serve with Club Crackers.

**3rd—5th Grade
Class K, Lot 2
Main Dish**

**Wyatt Thomas
Lucky Clovers
587564**

English Muffin Pizza

Ingredients:

- 1 package shredded cheese
- 1 package English muffins
- 1 can or jar of pizza sauce
- Optional toppings (meat, olives, etc.)

Directions:

1. Preheat oven to 350°.
2. Cut muffins in half. Place on baking sheet.
3. Top with pizza sauce, cheese, and toppings.
4. Bake until cheese is melted.

Chocolate-Banana Refrigerator Cake

Ingredients:

- 1 package (3.4 ounce) vanilla instant pudding mix
- 3 cups cold milk, divided
- 2 cups whipped topping, divided
- 1 package (3.9 ounce) instant chocolate pudding mix
- 1 banana, cut into 24 slices
- 18 Honey Maid hone grahams, broken in half (36 squares)

Directions:

1. Line 9" x 13" pan with foil (allow extra on ends for "handles").
2. Beat vanilla pudding mix and 1 1/2 cups milk with whisk for 2 minutes.
3. Stir in 1 cup whipped topping.
4. Repeat in separate bowl with chocolate pudding mix, remaining milk and whipped topping.
5. Break one graham square in half, coarsely crush 7 of the remaining graham squares. Arrange 14 graham squares and 1 graham rectangle on bottom of prepared pan.
6. Cover with vanilla pudding, remaining graham pieces and chocolate pudding (layering).
7. Refrigerate 4 hours. When ready to serve use foil handles to lift dessert from pan.
8. Top with sliced bananas and crushed grahams.

Pepperoni Roll Ups

Ingredients (dough):

1 package dry yeast
1 teaspoon salt
1 cup warm water
2 tablespoons vegetable oil
1 teaspoon sugar
2 1/2 cups flour

Ingredients (filling):

48 slices pepperoni, cut into halves
3 pieces string cheese (1 ounce each), cut into quarters
3/4 teaspoon Italian seasoning, divided
1/4 teaspoon garlic salt

Directions:

1. Dissolve yeast in water, add sugar, salt and oil.
2. Add flour and mix well. Cover and let rise in a warm place, about 5 minutes.
3. Roll out dough in a circle and cut into twelve triangles.
4. Place eight pepperoni pieces on each.
5. Place a piece of cheese on the outer end of each triangle.
6. Sprinkle 1/2 teaspoon Italian seasoning over all twelve triangles.
7. Roll up each triangle, starting with the outer end; pinch seams to seal.
8. Sprinkle with garlic salt and remaining Italian seasoning.
9. Place 2 inches apart on a greased baking sheet and bake at 375° for 10-12 minutes or until golden brown.
10. Serve warm.

**6th—8th Grade
Class L, Lot 2
Main Dish**

**Dakota Gorton
Greenwood Satellites
602872**

Taco Joes

Ingredients:

- 3 pounds ground beef, browned and drained
- 16 ounce can refried beans
- 10 ounce can enchilada sauce
- 1 package taco seasoning
- 16 ounce jar salsa
- 25 hot dog buns—sliced open
- Garnish: shredded cheese, lettuce, tomatoes, sour cream

Ingredients:

1. Place ground beef in slow cooker.
2. Stir in beans, enchilada sauce, taco seasoning, and salsa.
3. Cover and cook on low for 4—6 hours.
4. To serve fill each bun with 1/3 cup mixture and garnish as desired.

Blueberry Graham Dessert

Ingredients:

- 3/4 cup graham cracker crumbs (about 12 squares)
- 1/4 cup chopped walnuts
- 2 tablespoons sugar
- 1/4 teaspoon ground cinnamon
- 2 tablespoons butter
- 1 package (3 ounces) cream cheese, softened
- 1/3 cup confectioners' sugar
- 1/2 cup ricotta cheese
- 2 teaspoons lemon juice
- 4 cups fresh blueberries
- Whipped cream, optional

Directions:

1. In a large bowl, combine the cracker crumbs, walnuts, sugar and cinnamon. Stir in butter, set aside.
2. In a large bowl, beat cream cheese and confectioners' sugar until smooth.
3. Beat in ricotta cheese and lemon juice.
4. Place 1/2 cup blueberries each in four dessert dishes. Top with cream cheese mixture, crumbs and remaining blueberries.
5. Garnish with whipped cream if desired. Refrigerate until serving.

6th—8th Grade
Class L, Lot 3
Dish made in Crockpot

Zena Thomas
Lucky Clovers
587564

No Peek Pot Roast

Ingredients:

- 1 beef roast (1-2 pounds) cubed
- 1 package carrots, peeled and diced
- 5—10 potatoes, peeled and cubed
- 1 stalk celery, chopped (optional)
- 1 onion, chopped (optional)
- Salt and pepper to taste

Directions:

1. Brown meat and then put into crockpot.
2. Add carrots, potatoes, celery, onion, and seasonings.
3. Add enough water to cover all ingredients and cook on high for 5—8 hours.

Triple Berry Oatmeal Scones

Ingredients:

- 1 3/4 cups all-purpose flour
- 1/2 cup old fashioned or quick cooking oats
- 1/3 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon grated orange or lemon zest (optional)
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 6 tablespoons salted butter, room temperature, cubed
- 1 cup mixed Driscoll's berries (blueberries, raspberries, blackberries. or 1 package (16 ounce) Driscoll's blueberries, raspberries, or blackberries
- 2/3 cup buttermilk
- 1 large egg
- 1 teaspoon vanilla

Directions:

1. Preheat oven to 400°. Line a baking sheet with parchment paper or coat with cooking spray.
2. Combine flour, oats, sugar, baking powder, zest, baking soda, and salt in large bowl. Using a pastry cutter or two knives, cut butter into flour mixture until it resembles coarse crumbs. Add berries to flour mixture and toss carefully to coat.
3. Whisk buttermilk, egg, and vanilla together in a small bowl. Create a well in center of flour and berry mixture. Pour in buttermilk mixture and gently mix—just until dough forms.
4. Flour hands and place dough on a well floured work surface. Gently knead twice just to form into a ball. Pat into an 8" circle (about 3/4" thick). With a floured spatula or sharp knife, cut into 8 even wedges. Place wedges on prepared baking sheet, leaving space between wedges. Brush tops with additional buttermilk and sprinkle with additional sugar if desired.
5. Bake 14 minutes or until light golden brown.
6. Cool on wire rack.

Cheesy Brunch Roll-Ups

Ingredients:

- 1 1/2 cups sliced fresh mushrooms
- 1/2 cup sliced green onions
- 1/3 cup chopped fresh poblana chili pepper
- 2 tablespoons butter/margarine
- 8—6" corn tortillas
- 1 1/2 cups shredded cheddar cheese
- 4 beaten eggs
- 2 cups milk
- 1 tablespoon flour
- 1/4 teaspoon garlic powder
- Few drops bottled hot pepper sauce
- 1/2 cup shredded cheddar cheese
- Garnish: sliced green onions and salsa

Directions:

1. In a large skillet cook mushrooms, green onions, chili pepper in butter until tender. Drain.
2. Divide mushroom mixture evenly among tortillas, spooning it along the center of each one.
3. Divide 1 1/2 cups cheese evenly among the tortillas.
4. Roll up tortillas and place seam side down in greased 2 quart baking dish.
5. In a bowl coming eggs, milk, flour, garlic powder, and hot pepper sauce. Pour egg mixture over tortillas.
6. Bake uncovered at 350° for about 30 minutes or until edges are set and tortillas are golden brown.
7. Sprinkle 1/2 cup cheese on top and let set for 10 minutes.
8. If desired sprinkle with green onions and salsa.

Tip: To prevent tortillas from cracking as they are rolled wrap the unfilled tortillas in foil and heat in a 350° oven for 10 minutes.

Festive Alfredo Pizza (makes 2 pizzas)

Ingredients for dough:

- 1 package active dry yeast
- 1 1/2 cups warm water (105–115 degrees)
- 1 tablespoon honey
- 1 tablespoon brown sugar
- 2 tablespoons extra-virgin olive oil, plus additional for brushing the pizza crusts
- 3 cups all-purpose flour
- 1 teaspoon salt

Directions:

1. With a stand mixer: combine the flour and salt. Add to the yeast mixture all at once. Knead at low speed for 2 minutes, then turn up to medium speed and knead until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook (about 5 minutes). Turn out onto a clean work surface and knead by hand for 2–3 minutes longer. The dough should be smooth and elastic. When you press it with your finger it should slowly spring back and it should not feel tacky.
2. Transfer the dough to a clean, lightly oiled bowl, rounded side down first, then rounded side up. Cover the bowl tightly with plastic wrap and leave it in a warm spot to rise for 30 minutes (you can leave it up to an hour). When it is ready the dough will stretch as it is gently pulled.
3. Divide the dough into 2–4 equal balls, depending on how large you want your pizzas to be. Shape each ball by gently pulling down the sides of the dough and tucking each pull under the bottom of the ball, working round and round the ball 4–5 times. Then on a smooth, un-floured surface, roll the ball around under your palm until the ball feels smooth and firm (about 1 minute). Put the balls on a tray or platter, cover with pan-sprayed plastic wrap or a damp towel, and leave them to rest for at least 30 minutes. At this point the dough balls can be covered with plastic wrap and refrigerated for 1–2 days. You will need to punch them down again when you are ready to roll out the pizzas.

(continued on next page)

4. Preheat the oven to 450°. Place a pizza stone in the oven to heat. In the meantime press out the dough. Place a ball of dough on a lightly floured surface. While turning the dough press down on its center with the heel of your hand, gradually spreading it out a circle 7–8" in diameter for small pizzas, 12–14" for larger pizzas. Alternatively use a rolling pin to get an even circle. With your fingers, form a slightly thicker raised rim around the edge of the circle. Brush everything but the rim with a little olive oil, then top the pizza as you like. You can transfer the pizza to a lightly oiled pizza pan if you like or bake it directly on the stone.

Ingredients for Alfredo Pizza

- 2 cups shredded, cooked turkey breast
- 4 teaspoons lemon juice
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 2 garlic cloves, chopped
- 1 package of spinach
- 1 tomato, chopped
- 1 teaspoon oregano
- 1 teaspoon basil
- 1 1/2 cups shredded Fontina cheese
- 1 cup Alfredo sauce
- 1 cup ranch dressing

Note: this recipe makes two pizzas. When making the pizzas only put half the ingredients on top of each pizza.

1. In a large bowl mix first 5 toppings together.
2. In separate bowl mix Alfredo sauce and ranch dressing together.
3. Put half the Alfredo mixture on each pizza.
4. Then evenly put the contents of the large bowl on each pizza.
5. Sprinkle the oregano and basil on pizzas.
6. Top with chopped tomato and spinach (evenly divided).
7. Sprinkle cheese on top.
8. Bake each pizza 20–30 minutes or until crust is lightly brown.

Italian Wonderpot

- 4 cups vegetable broth
- 2 tablespoons olive oil
- 12 ounces fettuccine
- 8 ounces frozen, chopped spinach
- 1 can (28 ounces) diced tomatoes—drained
- 1 medium onion—thinly sliced
- 4 cloves garlic—thinly sliced
- 1/2 tablespoon basil
- 1/2 tablespoon oregano
- 1/4 teaspoon red pepper flakes
- Freshly cracked pepper to taste
- 2 ounces feta cheese

Directions:

1. Add four cups of vegetable broth to a large pot.
2. Break the fettuccine in half to make stirring easier later, and then add it to the pot.
3. Add the canned tomatoes, olive oil, frozen spinach, onion, garlic, basil, oregano, red pepper flakes, and some fresh cracked pepper.
4. Make sure the ingredients are submerged under the liquid, place a lid on top of the pot and then turn the heat to high. Allow the pot to come to a full, rolling boil over high heat then remove the lid and turn the heat down to medium.
5. Allow the pot to continue to boil over medium heat, without a lid for 10 -15 minutes, or until the pasta is cooked and most of the liquid has been absorbed. Stir the pot every few minutes as it cooks to prevent the pasta from sticking to the bottom, but avoid over stirring which can cause the pasta to become sticky and mushy. The pot must be boiling the entire time.
6. After the pasta is cooked, crumble the feta cheese over the top and serve.

Baked Ziti

Ingredients:

- 1 pound dry ziti pasta
- 1 onion, chopped
- 1 pound lean ground beef
- 2—26 ounce jars spaghetti sauce
- 6 ounces provolone cheese, sliced
- 1 1/2 cups sour cream
- 6 ounces mozzarella cheese, shredded
- 2 tablespoons grated parmesan cheese

Directions:

1. Bring a large pot of lightly salted water to a boil. Add ziti pasta and cook until al dente (about 8 minutes). Drain.
2. In a large skillet brown ground beef and onion over medium heat. Add spaghetti sauce and simmer for 15 minutes.
3. Preheat oven to 350°. Butter a 9" x 13" baking dish and layer as follows: 1/2 of the ziti, provolone cheese, sour cream, 1/2 of the sauce mixture, remaining ziti, mozzarella cheese, and remaining sauce mixture.
4. Top with parmesan cheese.
5. Bake for 30 minutes in preheated oven or until cheese are melted.

S'Mores Bars

Ingredients (crust):

- 1/2 cup butter (melted)
- 1 1/2 cups graham cracker crumbs

Ingredients (dough):

- 2 cups brown sugar
- 2/3 cup salted butter (softened)
- 2 eggs
- 2 1/2 cups flour
- 2 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 cup mini marshmallows
- 1 cup semi-sweet chocolate chips

Ingredients (topping):

- 1 milk chocolate bar (broken into pieces)
- 1 graham cracker (broken into pieces)
- 1/2 cup mini marshmallows

Directions:

1. Preheat oven to 325°.
2. Combine butter and graham cracker crumbs in small bowl with fork. Line a 9" x 13" pan with foil and press crumbs into pan. Set aside.
3. Cream butter, and sugar in a large bowl. Add eggs and vanilla, stir until combined.
4. Mix the baking powder and salt with 1 cup of flour. Pour into the butter mixture and then stir in rest of flour.
5. Fold in chocolate chips.
6. Press dough into pan with spatula or your hands. Bake for 30—35 minutes or until lightly browned (center should be soft).
7. Allow to cool before adding toppings.

Chicken Quesadillas

- 1 pound skinless, boneless chicken breasts, cubed
- 1 can (10 3/4 ounces) CAMPBELL'S Condensed Cheddar Cheese Soup
- 1/2 cup PACE Thick & Chunky Salsa or Picante Sauce (medium)
- 10 flour tortillas (8-inch)

Directions:

1. Preheat oven to 425
2. In medium nonstick skillet over medium-high heat, cook chicken 5 minutes or until no longer pink and juices evaporate, stirring often. Add soup and salsa. Heat through, stirring occasionally.
3. Place tortilla on 2 baking sheets. Top half of each tortilla with about 1/3 cup soup mixture. Spread to within 1/2 inch of edge. Moisten edges of tortilla with water. Fold over and seal edges together.
4. Bake 5 minutes or until hot.

Pineapple Chicken

Ingredients:

3 cups cooked chicken, cut into small pieces
1/8 teaspoon pepper
1/8 teaspoon paprika
1 can (20 ounces) pineapple tidbits or chunks, drained
2 tablespoons prepared mustard
2-3 tablespoons soy sauce
1/4 teaspoon garlic powder

Directions:

1. Place chicken in greased casserole dish.
2. Sprinkle with pepper and paprika.
3. In a separate bowl mix pineapple, mustard, soy sauce, and garlic together; pour over chicken.
4. Bake at 350° for 1 hour.

Cakes with Frosting and Icing

Non-edible items are not allowed
with the exception of pillars for wedding cakes and birthday candles for birthday cakes

**Explorer
Class N / Lot 4
Decorated Cookie**

Logan Gorton	Greenwood Satellites	602878
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**Explorer
Class N / Lot 5
Decorated Cupcake**

Destiny Durrstein	Greenwood Satellites	602598
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**3rd—5th Grade
Class N / Lot 11
Decorated Cut Up Cake**

Amanda Durrstein	Greenwood Satellites	602591
Wyatt Thomas	Lucky Clovers	587564

**6th—8th Grade
Class N / Lot 12
Holiday or BD Item, single layer**

Dakota Gorton	Greenwood Satellites	602872
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**6th—8th Grade
Class N / Lot 13
Holiday or BD Item—multiple layers**

Katerina Kolzow Maplewood Badgers 620163

**6th—8th Grade
Class N / Lot 14
Special Occasion, single layer**

Zena Thomas Lucky Clovers 587562

**9th Grade and Older
Class N / Lot 20
Holiday or BD Item, single layer**

Shania Gorton Greenwood Satellites 602885

**9th Grade and Older
Class N / Lot 26
Molded Cake (pre-formed pan)**

Hanna Durrstein Greenwood Satellites 602600

**9th Grade and Older
Class N / Lot 27
Decorated Cut Up Cake**

Hanna Durrstein Greenwood Satellites 602600

Cakes with Candy, Cereal, Sugar

Non-edible items are not allowed
with the exception of pillars for wedding cakes and birthday candles for birthday cakes

**Cloverbud
Class O / Lot 1
Decorated Cupcake**

James Durrstein	Greenwood Satellites	602609
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**Cloverbud
Class O / Lot 3
Decorated Piece of Cake (4" x 4" or smaller)**

Hudson Hanson	Christie Mounders	573890
Klarissa Canfield	Pleasant Ridge	614949

**Explorer
Class O / Lot 5
Decorated Cupcake**

Bridget Canfield	Pleasant Ridge	614947
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**Explorer
Class O / Lot 6
Decorated Piece of Cake (4" x 4" or smaller)**

Destiny Durrstein	Greenwood Satellites	602598
Sullivan Hanson	Christie Mounders	573896

**6th—8th Grade
Class O / Lot 12
Holiday or BD Item, original—single layer**

Bryana Meyers	Beaver Center/Jolly Workers	604335
Topanga Hanson	Christie Mounders	573899

**6th—8th Grade
Class O / Lot 14
Special Occasion Decorated Item—single layer (original design)**

Kyle Noah	Reseburg Ramblers	587561
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**9th Grade and Older
Class O / Lot 22
Special Occasion Decorated Item—single layer (original design)**

Brooke Noah	Reseburg Ramblers	581556
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Thank You . . .

*Greenwood High School
Host facility*

*Carol Subera
Judge*

Volunteers

*4-H Members, Leaders, and Parents,
for your time and effort
in making this event a “tasteful” success!*

*Your county
extension office*



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Clark County

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