

Larimer County 4-H Contest Book

2025



LARIMER COUNTY
COLORADO STATE UNIVERSITY
EXTENSION



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Cake Decorating Contest

Larimer County Superintendent: Christie Barrett christieginger@msn.com

Larimer County Contest Entry Deadline: Wednesday, April 9th, 2025

Larimer County Contest Date: Saturday, April 12th, 2025

Larimer County Contest Entry Fee: \$0

Larimer County Contest Location: McKee 4-H Building Exhibit Hall

State Superintendent: Vanessa Tranel vltranel@ncsu.edu

State Fair Contest Date: Sunday, August 24

State Participant's Entry Fee: \$15 payable to the county offices with contestant's registration materials.

State Registration Deadline: August 4

State Fair Location : 4-H Exhibit Building on the Colorado State Fairgrounds.

Cake Decorating Contest RULES:

1. This contest will be open to 4-H members 8 to 18 years of age. A Cloverbud division will be available to enter at the Larimer County Cake Decorating Contest for 4-H Members 5-7 years of age.
2. Members must be enrolled in the project unit in which they are participating.
3. Counties may enter one contestant in each division for a maximum of three contestants in each unit in the State Cake Decorating Contest. The following divisions will be judged in each unit:

<u>Units 1-6</u>	Junior 8-10 Intermediate 11-13 Senior 14-18
<u>Units 7-9</u>	Intermediate 11-13 Senior 14-18
<u>Unit 10-11</u>	SENIORS ONLY

4. Judging will be done by units.
5. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.
6. All contestants must bring:
 - Cake or cake forms for decorating.
 - All equipment and materials required to decorate a cake.
 - Frosting needed (colored and ready to use).
7. The frosting must be applied as part of the contest in Units 1 through 7. Units 9 and 10 may frost the cake prior to the contest. For Unit 8 the contestants will need to cover the cake with fondant as a part of the contest. Contestants will be responsible for planning a design that can be completed in the time allowed.
8. Lower Units (1-3) in Cake Decorating should not use Royal Icing or Rolled Fondant as the base frosting. **NO fondant, gum paste, or marzipan decorations** can be used in **Units 1, 2, or 3**. Only required tip work can be used in units 2 and 3. **No fondant, gum paste, or marzipan** may be used for decorations or base icing on the cake.
9. No cell phones are allowed during judging.
10. No parents are allowed in the kitchen area before or during the judging.

Divisions

UNIT 1 — EDIBLE — 30 MINUTES

Class 100 Jr.

Class 101 Int.

Class 102 Sr.

- A. Frost single-layer 8- or 9- or 10-inch round or square or 9" x 13 **real** cake.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Apply design using edible materials (no tips).
- D. One fourth of the top of the cake should be visible to show smooth base.
- E. **No fondant, gum paste, or marzipan** may be used for decorations or base icing on the cake. **No royal icing** can be used as icing or decorations. No non-edible material can be used in units 1-6.
- F. Bottom base border required.
- G. Clean up area.

UNIT 2 — SINGLE LAYERED — 1 HOUR

Class 103 Jr.

Class 104 Int.

Class 105 Sr.

- A. Frost single-layer 8" or 9" or 10" round or square or 9" x 13" rectangle **real** cake for this unit.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Decorate the real cake using a leaf tip, star tip and round tip only. (No fondant, gum paste, marzipan, or royal icing may be used as icing or decorations on the cake.) Only required tip work can be used in Unit 2.
- D. One fourth of the top of the cake should be visible to show a smooth base.
- E. Bottom base border is required.
- F. Only edible materials may be used. No non-edible material can be used in units 1-6.
- G. No flowers made on a flower nail or materials other than frosting in decorations.
- H. Clean up area.

UNIT 3 — TWO LAYERED — 1 HOUR

Class 106 Jr.

Class 107 Int.

Class 108 Sr.

- A. Frost two-layered **real** cake (8" or 9" or 10" round or square).
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. One fourth of the top of the cake should be visible to show a smooth base.
- D. Decorate cake using 3-5 different types of tips. The following tips must be used:
 - Leaf tip
 - Round tip
 - Star tip
 - You may also use other tips if you so choose
- E. No non-edible material can be used in units 1-6.
- F. No fondant, gum paste, marzipan, or royal icing may be used.
- G. Side trim is required. Side trim is uniformly placed icing decoration.
- H. Bottom base border is required.
- I. Spatula, brush striping and figure piping are optional.
- J. No flowers made on a flower nail or materials other than frosting in decorations.
- K. Clean up area.

UNIT 4 — CHARACTER CAKES — 1 HOUR

Class 109 Jr.

Class 110 Int.

Class 111 Sr.

- A. One decorated **real** character pan cake (an entire cake which resembles the shape of a character or object made without cutting or stacking, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
- B. Cake may be crumb frosted before the contest.
- C. Decorate cake using primarily the star tip or other tips appropriate to the design. Fondant, gum paste, marzipan or royal icing can be used only for decorations. No non-edible material can be used in Units 1-6.
- D. Bottom base border is required for any smooth icing. Defined borders should be included if it finishes the overall aesthetic of the character. Otherwise, all tip work should be completed on the cake board.
- E. Clean up area.

UNIT 5 — SMALL TREATS — 1 HOUR

Choose **one** of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

Class 112 Jr.

Class 113 Int.

Class 114 Sr.

THEMED CUPCAKES

- A. Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.
- B. Fondant, gum paste, marzipan, and royal icing can be used only for decorations.
- C. Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same.)
- D. Frosting must cover the cupcake and provide a base for decorations.
- E. No non-edible materials can be used in Units 1-6.
- F. Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- G. Clean up area.

STACKED CUPCAKES

- A. Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking.) Non-visible supports can be used to hold stacked cupcakes.
- B. Fondant, gum paste, marzipan, and royal icing can be used only for decorations.
- C. Frosting must cover the cupcake and provide a base for decorations.
- D. Cupcakes (at least 2 and not more than 4) stacked cupcakes should be secured with frosting on a display board.
- E. Spatula painting and brush striping are optional.
- F. No non-edible material can be used in Units 1-6.
- G. Clean up area.

CHARACTER CUPCAKES

- A. Decorate and develop a character or design using multiple cupcakes.
Regular or mini-sized cupcakes or a combination may be used to create a character. Character cupcakes are multiple **individually** decorated cupcakes that come together to create the character (for example: cupcakes that create an alligator or scarecrow etc.).
- B. The design should be one dimension – no stacking.
- C. Decorate using frosting and edible materials.
- D. Frosting must cover the cupcake and provide a base for decorations.
- E. Fondant, gum paste, marzipan, and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- F. Cupcake character must be displayed on one cake board with a maximum size of 9"x13" rectangle or 14" round.
- G. Clean up area.

UNIT 5 — SMALL TREATS — 1 HOUR

Choose **one** of the following categories:

- Themed Cookies
- Stacked Cookies

Class 115 Jr.
Class 116 Int.
Class 117 Sr.

UNIT 5 — DECORATED THEMED COOKIES

- A. Decorate a minimum of 3 and maximum of 6 regular size (3") cookies.
Cookies should be of a similar design or theme.
- B. Decorate using frosting and edible materials.
- C. Fondant, gum paste, marzipan, and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- D. Cookies should be displayed on a 12" disposable platter.
- E. Clean up area.

UNIT 5 — DECORATED STACKED COOKIES

- A. Decorate a minimum of 6" in height and maximum of 12" in height cookies creating one design or theme where cookies are stacked on top of each other.
- B. Decorate using frosting and edible materials.
- C. Frosting must cover the cookie and provide a base for decorations.
- D. Fondant, gum paste, marzipan, and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- E. Cookies should be secured to a sturdy covered board for display not to exceed 12" x 12".
- F. Clean up area.

UNIT 6 — CUT-UP CAKES — 1 HOUR

Class 118 Jr.
Class 119 Int.
Class 120 Sr.

- A. One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tips) using only **edible materials**.
Non-edible internal supports are allowed but must not show.
- B. No non-edible material can be used in units 1-6.
- C. The member must provide a diagram or pattern of how the cake was cut.
- D. Pieces may be cut, put together, and crumb-frosted prior to contest.
- E. Bottom base border is required.
- F. Clean up area.

UNIT 7 — FLAT SURFACE AND NAIL FLOWERS — 1 HOUR

Class 121 Int.
Class 122 Sr.

- A. Two-layered 8", 9" or 10" cake or cake form. The contestant may be asked to make a flower in front of the judge.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Flowers may be made prior to the contest.
- D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- E. No fondant, gum paste, marzipan, or royal icing.
- F. Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - **One side trim is required**
 - Texturing is optional
 - No fondant, gum paste, marzipan, or royal icing
- G. Side trim and bottom base border are required.
- H. Clean up area.

UNIT 8 — FONDANT — 1 HOUR

Class 123 Int.
Class 124 Sr.

- A. Decorate one two-layered cake or cake form, 8", 9" or 10" round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorate using skills learned from Units 3-7 and fondant and gum paste decorations.
- E. Bottom base border is required.
- F. Clean up area.

UNIT 9 — LILY FLOWERS — 1 HOUR

Class 125 Int.

Class 126 Sr.

- A. One decorated two-layered 8", 9", 10" cake or cake form.
- B. Completely decorate the cake using:
 - **Flower made on a lily-flower nail is required**
 - **Spatula painting, brush embroidery, and texturing**The contestant may be asked to make a flower in front of the judge.
- C. Cake may be frosted in advance or as part of the contest.
- D. Bottom base border is required.
- E. Clean up area.

UNIT 10 — TIERED CAKES — SENIORS ONLY — 1 ½ HOURS

Class 127 Sr.

- A. Decorate one cake or cake form of three or more tiers of graduated sizes, using supports. B. Cakes may be frosted in advance and supports placed.
- C. Cake should be assembled and decorated as part of the contest.
- D. Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- E. Bottom base border is required.
- F. Clean up area.

UNIT 11 — MOLDS — SENIORS ONLY — 1 HOUR

Class 128 Sr.

- A. An edible molded or shaped object of any size or shape must be used.
- B. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance or as part of the contest.
- C. Molding may be done in advance, but decoration should be applied as part of the contest. D. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used. E. Clean up area.

Creative Cooks Contest

Larimer County Superintendent: TBA

Larimer County Contest Entry Deadline: Wednesday, April 9th, 2025

Larimer County Contest Date: Sunday, April 13th, 2025

Larimer County Contest Entry Fee: \$0

Larimer County Contest Location: McKee 4-H Building Exhibit Hall

State Superintendent: Julia Hurdelbrink jhurdelbrink@adcogov.org

Assistant Superintendent: Shaylen Florez sflorez@arapahoegov.com

State Fair Contest Date: Saturday, August 24th, 2025

State Participant's Entry Fee: \$15 payable to the county offices with contestant's registration materials.

State Registration Deadline: August 4

State Fair Location : 4-H Exhibit Building on the Colorado State Fairgrounds.

Eligibility: Contestants must be regularly enrolled 4-H members but do not have to be enrolled in a 4-H Foods project.

Divisions

Juniors: 8-10 years of age

Class 300 Individual

Class 301 Team

Class 302 Colorado Specialty Individual

Class 303 Colorado Specialty Team

Intermediates: 11-13 years of age

Class 304 Individual

Class 305 Team

Class 306 Colorado Specialty Individual

Class 307 Colorado Specialty Team

Seniors: 14-18 years of age

Class 308 Individual

Class 309 Team

Class 310 Colorado Specialty Individual

Class 311 Colorado Specialty Team

Age divisions are determined by age as of December 31 of the previous year.

A team shall consist of two 4-H members. They may be from different age divisions, but they must compete in the age division of the oldest team member.

Contestants may enter as an individual or as a member of a team, but not both. Contestants participating in other contests may still participate in Creative Cooks if they can arrange to be available for the judging period for their age group and before the judges begin final consultations.

Creative Cooks Contest Rules

Criteria – Contestant/Team will:

1. Plan a menu for a meal (for example, but not limited to, breakfast, brunch, lunch, dinner, barbecue, picnic, high tea, campout, sports game, holiday, or birthday party).
2. Create a table or serving display around a theme, occasion, or activity and your meal. The display must include and involve the following:
 - Fit into the allowed 48" square for a display area. All props must fit within the designated space.
 - Contestant(s) provides a card table if needed; must fit within 48" square.
 - One place setting appropriate for the meal planned.
 - A menu displayed on any stiff medium (foam board, tile, chalk board, framed, etc.) detailing the entire menu (no larger than 8-1/2"x11"). It is helpful if the menu can stand alone.
 - Centerpiece. No food, real or artificial, will be used as a centerpiece or part of a centerpiece.
 - Appropriate serving dishes and utensils.
3. Prepare, bring, and display one serving of a food item from the menu. This display will show how you would serve this dish, including garnishes, etc.
Guidelines:
 - No commercially prepared food is accepted.
 - Juniors and Intermediates should not prepare deep fat fried foods due to safety concerns.
 - Display the food prepared on the proper plate or bowl on your table setting.
 - Adults or other youth (not part of the registered team) cannot help contestant(s) do prep work in the contest kitchen or set up the display. To do so may disqualify the member from the contest or forfeit all awards. They may help transport heavy or breakable items, boxes, etc. as needed.
 - Use of garnish is encouraged.
 - Cook, bake, prep food at home as much as possible.
 - See contest kitchen use below.
4. Present your display and food item to a judge. Judge(s) briefly interview participants regarding exhibits and what they have learned in preparing the exhibit. The participant should not begin or end with a prepared speech or demonstration without being asked to by the judge(s).
5. Serve your prepared food item to the judge(s).

Guidelines:

- Use a separate sample for your food kept at your display table. Do not use your displayed serving for the judge's sample.
- Serve the judges sample using disposable dishes and utensils. Do not use any food, dishes, or utensils from your display.
- Use disposable plastic gloves if hands are going to touch the food while serving the judge.
- Do not use plastic gloves throughout your set up and judging process. They do not remain sanitary for very long.
- Have a copy of the recipe and be ready to show to the judge if requested.

Food Safety and Contest Kitchen Use:

1. All food used for Creative Cooks should be brought from home unless you choose to purchase perishable items in Pueblo.
2. When selecting your recipe and prepared item, consider how the item will be transported to the State Fair safely (kept at safe temperatures) and attractively displayed. Judges may refuse to sample any food items they feel are unsafe to eat.
3. The kitchen at the Colorado State Fair and the 4-H McKee Building is extremely limited so do as much food preparation as possible at home. A microwave is available to be used for warming only. Electrical outlets are available to plug in slow cookers, etc. to keep food at correct temperatures.
4. Leave the kitchen clean when finished.

Judging will be based on:

- A. Exhibitor — well groomed; understands meal planning
- B. Menu — balanced for flavor, color, texture, shape, and nutrition
- C. Prepared dish — appearance, flavor, and quality
- D. Table Setting — attractive; suitable for meal
- E. Knowledge of nutrition
- F. Specialty food knowledge
- G. Food safety
- H. Creativity

Colorado Specialty Foods Category:

1. Contestants entered in this category or classes must use the 2025 designated food or ingredient in their Creative Cooks exhibit. The product must be a major ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or a spice or herb in the recipe do not qualify as a major ingredient.
2. Members entered in this category must also have some general knowledge beyond nutrition and food safety about this year's contest ingredient or food.

See the Colorado Specialty Foods Category Supplement for rules, guidelines, and 2025 designated ingredient. Adults or other youth (not part of the registered team) cannot help contestant do prep work in the kitchen or set up display. To do so may forfeit all awards won. They may help transport heavy or breakable items, boxes, etc., as needed.

NOTE: Juniors and Intermediates are not to prepare deep fat fried foods due to safety concerns.

2025 Colorado Specialty Foods Category

Members entered in this category or classes must use the 2025 designated food or ingredient in their Creative Cooks exhibit. The product must be a major ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or in a small amount in the recipe do not qualify as a major ingredient.

The 2025 Contest Ingredient is Eggs!

Eggs come in various shell colors, although there is no nutritional difference between different colored eggs. The shell color depends upon the breed of chicken. Eggs can be white, tan, brown, or even a light shade of green. Eggs are produced by hens (female chickens) on farms. Hens begin laying eggs when they are 4-6 months old. A good laying hen will produce 6-7 eggs per week for the first 1-2 years of her life. Chickens are domestic fowl, as are turkeys, ducks, and geese. All species of poultry lay eggs. Chicken eggs are most commonly consumed in the United States.

Colorado farms produced 824.3 million eggs from more than 2.7 million laying hens in 2023. That's more than 300 eggs per chicken a year. It is one of Colorado's top 10 agricultural commodities. Eggs are produced in many places in Colorado, including Grand Junction, Platteville, and Roggen.

One egg alone has 13 essential vitamins and minerals, high quality protein and antioxidants – all in only 70 calories.

Members entered in this category must also have some general knowledge

beyond nutrition and food safety about this year's contest ingredient or food. The list below is a sample of the type of information that you should discover about the food. The judge might ask one or two general questions appropriate to each age division.

- Locations in Colorado where ingredient is grown/raised
- Part of the country or world where it is grown/raised other times of the year
- Varieties of food, ingredient, crop
- Unique production or harvest methods
- Plant type or animal origin
- Specific cuisines or cultures that use a lot of this ingredient



- The “specialness” of the ingredient—may be flavor, nutritional or diet value, color, texture, trendiness, cost
- Special handling or preparing techniques
- Other uses for the product
- Any other knowledge or interesting facts members may discover

Members do not need to know all of the above. The questions should serve as a guide for possible research searches.

Examples of contest food items and resources for the 2025 Contest Ingredient – Eggs:

Omelets Frittatas
 Classic egg salad Baked Prosciutto and Egg breakfast tart
 Deviled egg dip Creamed eggs with spinach
 And so much more!!

Resources:

Colorado Egg Producers

<https://www.coloradoeggproducers.com/>

Fun Facts About the Egg!

<https://smartypantsmagazineforkids.com/2024/03/27/its-world-egg-day/>

Colorado Reader – Exploring Eggs

<https://viewer.joomag.com/colorado-reader-01-2016/0991345001532637027/p1>

Fashion Revue Contest

Larimer County Superintendent: Hanna Copeland

Larimer County Contest Entry Deadline: Wednesday, July 9th, 2025

Larimer County Contest Date: Wednesday, July 23rd, 2025

Larimer County Contest Entry Fee: \$0

Larimer County Contest Location: McKee 4-H Building Exhibit Hall

State Superintendent: Kim Eastwood, keastwood@weldgov.com

State Assistant Superintendent: Katie Seelhoff,
Katie.Seelhoff@colostate.edu

Contest Date: Saturday, August 16, 2025

Public Style Show: 5:00 pm

Contest Location: Hoag Hall, CSU Pueblo

Participant's Entry Fee: \$45

Registration Deadline: Counties need to register their participants online by August 4.

Rules:

Narration forms are required for Fashion Revue as well as entering Fashion Revue in FairEntry. These are due on or before July 7 to Hanna Copeland at pigs022002@yahoo.com To access the narration form, go to <http://larimer.extension.colostate.edu/larimer-county-fair/> Entries received after July 7 are subject to a late charge of \$10.00/class.

Evaluation for Fashion Revue will be held Wednesday, July 24, beginning at 9:00 a.m. at the McKee 4-H Building, Loveland. Information will be sent to participants in June. The Public Fashion Revue will be Wednesday, July 24, at the McKee 4-H Building, Loveland beginning at 7:00 p.m. Participants (except Cloverbuds) must participate in the evaluation portion during the day in order to participate in the Public Revue. Entrants must participate in the Public Fashion Revue to receive award money and to be eligible for Grand Champion. Final revisions to narrations will be accepted at the time of live judging. No changes will be accepted after judging.

1. All Clothing (exception: Sewing for Others), Heritage Arts, Leathercraft and Western Heritage members are encouraged to participate in this Revue.
2. Participants must model wearable garments they have made for themselves, or accessories in County only classes.
3. All garments and accessories modeled must be completed.
4. An "outfit" shall consist of no more than three pieces.
5. Premiums will be given. A Champion and Reserve Champion will be chosen in each class, except where merit does not warrant such designation.
6. Cloverbuds will receive a participation ribbon. Cloverbuds may wear any appropriate garment or accessory, they do not need to be hand made.
7. Junior members will compete for the Junior Grand Champion Award. Intermediate members will compete for the Intermediate Grand Champion. Seniors will compete for the Senior Grand Champion Award.
8. Accessories – This class is not eligible for State Fair, as it is not meant to be a garment. This is a county-level contest only. Examples of what can be entered into this class: shawl, scarf, hat, shoes, socks, handbag, etc.
9. Members must be enrolled in the unit(s) they model. Garments exhibited at the Fair must be the same as modeled in Fashion Revue.
10. Buymanship is open only to Intermediate and Senior members.
11. Three Senior Grand Champions may be selected to represent Larimer County at the State Fashion Revue. Each contestant at the State Fashion Revue may model in only one category (for example, Clothing, Heritage Arts, and Leathercraft); so, three individuals may be selected. A Senior Reserve
12. Grand Champion may be selected as a runner-up in the event where one of the Grand Champions can't attend State Fair.
13. Classes may be split or combined, as necessary.

Classes:

Beginning Clothing

110. Beginning Clothing STEAM 1 – Junior

Wearable garment using the skills learned in STEAM Clothing 1. Exhibits must use a firmly woven, medium-weight cotton or at least 50-percent cotton-blend fabric. Exhibit should be a simple pattern with five pattern pieces without set-in sleeves, zippers, collars, and no buttonholes.

120. Beginning Clothing STEAM 1 – Intermediate

Exhibit requirement same as for Junior class.

130. Beginning Clothing STEAM 1 – Senior

Exhibit requirement same as for Junior class.

140. Clothing STEAM 2 – Junior

Wearable garment using the skills learned in STEAM Clothing 2. Exhibits may use any woven or knit fabric appropriate to the garment's design and should demonstrate sewing skills beyond STEAM Clothing 1. The exhibit should include one or more of the following techniques: set-in sleeves, zippers, collars, and buttonholes.

Class 150. Clothing STEAM 2 – Intermediate

Exhibit requirements same as for Junior class.

Class 160. Clothing STEAM 2 – Senior

Exhibit requirement same as for Junior class.

Advanced Clothing

Wearable garments should demonstrate skills beyond STEAM Clothing 2, for example: rolled hems, invisible zippers, tailoring techniques, etc.

170. Advanced Clothing STEAM 3 – Intermediate

Sports Wear

180. Advanced Clothing STEAM 3 – Senior

Sports Wear

190. Advanced Clothing STEAM 3 – Intermediate

Daytime Wear or Casual Wear: could include dress, vest, pants, etc., appropriate for school, going to the movies, etc.

200. Advanced Clothing STEAM 3 – Senior

Daytime Wear or Casual Wear: could include dress, vest, pants, etc., appropriate for school, going to the movies, etc.

210. Advanced Clothing STEAM 3 – Intermediate

Business Wear: could include skirts, jumpers, vests, dresses, non-tailored suits, clothing for work, church, banquets, etc.

220. Advanced Clothing STEAM 3 – Senior
Business Wear: could include skirts, jumpers, vests, dresses, non-tailored suits, clothing for work, church, banquets, etc.

230. Advanced Clothing STEAM 3 – Intermediate
Dressy Dress or Formal Wear

240. Advanced Clothing STEAM 3 – Senior
Dressy Dress or Formal Wear

250. Advanced Clothing STEAM 3 – Intermediate
Non-Tailored Outerwear could include coats, or even ski pants

260. Advanced Clothing STEAM 3 – Senior
Non-Tailored Outerwear could include coats, or even ski pants

Creative Sewing

270. Creative Sewing – Junior
Must be a wearable garment

280. Creative Sewing – Intermediate
Must be a wearable garment

290. Creative Sewing – Senior
Must be a wearable garment

300. Create Your Own 1 – Intermediate
Must be a wearable garment

310. Create Your Own 1 – Senior
Must be a wearable garment

Recycled Clothing

320. Recycled Clothing – Junior
Must be a wearable garment

330. Recycled Clothing – Intermediate
Must be a wearable garment

340. Recycled Clothing – Senior
Must be a wearable garment

Upcycle Your Style

350. Upcycle Your Style – Junior
A coordinated outfit

360. Upcycle Your Style – Intermediate
A coordinated outfit

370. Upcycle Your Style – Senior
A coordinated outfit

Heritage Arts

380. Heritage Arts – All Categories – Junior
Wearable garment

390. Heritage Arts – All Categories – Intermediate
Wearable garment

400. Heritage Arts – All Categories – Senior
Wearable garment

Leathercraft

410. Leathercraft – Unit 6 – Junior
Must be wearable garment

420. Leathercraft – Unit 6 – Intermediate
Must be wearable garment

430. Leathercraft – Unit 6 – Senior
Must be a wearable garment

Buymanship

440. Buymanship – Unit 8 – Intermediate
Wearable garment

450. Buymanship – Unit 8 – Senior
Wearable garment

Accessories

County Only Class

460. Accessories – Junior

Shawl, scarf, hat, Shoes, Socks, handbag, etc.

470. Accessories – Intermediate

Shawl, scarf, hat, Shoes, Socks, handbag, etc.

480. Accessories – Senior

Shawl, scarf, hat, Shoes, Socks, handbag, etc.

Judging Guide for Fashion Revue

- I. Preparation: Design and style, choice of fabric and color, overall appearance of garment, accessories, grooming.
- II. Presentation: Appropriate for garment style; movement: walking, standing and turns; poise/posture; variety of movement, use of space and creativity; attitude and enthusiasm.

4-H Public Presentations Contests

Larimer County Superintendent: Rachel Wildman

wildmarm@co.larimer.co.us, Jennifer Wildman wildfamilyfun@msn.com

Larimer County Practice Contest Entry Deadline: Wednesday, March 12th, 2025

Larimer County Practice Contest Date: Saturday, March 15th, 2025

Larimer County Contest Entry Fee: \$0

Larimer County Contest Location: McKee 4-H Building Timnath and Laporte Rooms

Front Range Regional Contest Location: Adams County Fair Grounds

Front Range Regional Contest Entry Fee: \$6

Front Range Regional Contest Date: April 26th, 2025

State Superintendent: Dawn Roberge droberge94@gmail.com

State Fair Contest Date: *Prepared Speaking Interpretive Reading* Saturday August 23rd and *Demonstrations/Illustrated Talks* Sunday, August 24th

State Participant's Entry Fee: \$15 payable to the county offices with contestant's registration materials.

State Fair Registration Deadline: August 4

State Conference Registration Deadline: TBD

State Fair Location : *Interpretive Reading and Demonstrations/Illustrated Talks-* 4-H Auditorium on the Colorado State Fairgrounds.

State Conference Location : *Prepared and Impromptu Speaking (Sr. Only)-* TBD

Classes

Demonstrations & Illustrated Talks

Class 700 Individual Junior

Class 701 Team Junior

Class 702 Individual Intermediate

Class 703 Team Intermediate

Class 704 Individual Senior

Class 705 Team Senior

Interpretive Reading

Class 706 Interpretive Reading Junior

Class 707 Interpretive Reading Intermediate

Class 708 Interpretive Reading Senior

Prepared Public Speaking

Class 709 Prepared Public Speaking Junior

Class 710 Prepared Public Speaking Intermediate

Class 711 Prepared Public Speaking Senior

Impromptu Public Speaking

Class 712 Impromptu Public Speaking Junior

Class 713 Impromptu Public Speaking Intermediate

Class 714 Impromptu Public Speaking Senior

Public Presentation Contest Rules:

1. Presentations must be directly related to 4-H projects or activities that members are enrolled in. 4-H members are asked to be sensitive to the diverse audience that attends the fair. All materials to be presented are subject to review by the county extension office. Materials which are deemed inappropriate by the county will not be allowed.
2. Contest materials, including writing, must be the member's own work. If the work was not created by the 4-H member or if it was submitted as a representation of the member's work without proper acknowledgement that it was created by another, then it is considered plagiarism. **Sources must be cited. Plagiarism will result in disqualification. Direct quotes may be used and should be cited.**
6. Members may use their 4-H dogs, cats, or pocket pals that are identified in 4-H Online in their presentations. We are not able to accommodate larger animals, such as livestock or horses.
7. The only public presentation division that allows teams is Demonstrations & Illustrated Talks. A team shall consist of two 4-H members. Both team members may be from the same age division. If they are not, they must compete in the division of the oldest member.
8. Time limits are event and age specific. Two points will be deducted from the total score on each judge's score sheet for every 30 seconds over or under the event and age division time limits. After the individual has been introduced by the superintendent, the time will start once the contestant begins to speak and end when they stop speaking. For demonstrations, timing ends at the end of the presentation and does not include the question and answer period.

Please check the rules for each division for more details. For Demonstrations and Illustrated Talks, an additional five minutes is allowed for set-up and take down.

9. Each individual and team will be expected to provide their own visual aids, props, or special equipment. The contest will provide a table, projector, screen, microphone, and easel. If contestants need more than one easel, they should bring the second easel. A podium will not be provided. A laptop will be present for presenters to use with the projector. Participants should bring their presentation on a flash drive but are encouraged to bring their own computer to present with (along with any special adaptors) as a backup. **If you have additional special needs, please email the contest superintendent.** Early arrival on the contest day is suggested for setting up any equipment.

Demonstrations & Illustrated Talks Division Rules:

1. Each Demonstration and Illustrated Talk will be timed. Senior demonstrations must be between 8–10 minutes in duration. Intermediate demonstrations must be between 6–8 minutes in duration. Junior demonstrations must be between 4–6 minutes in duration. Two points will be deducted for each 30 second over or under the time limit. Participants will be given a 30-second warning before the end of the time period. An additional five minutes is allowed for set-up and take down.
2. Only the judges will ask questions to presenters at the end of their presentations. There will be no questions from the audience. Generally, each judge asks one question, but some judges may choose to ask a follow-up.

Interpretive Reading Division Rules:

1. Members deliver a rendition of a piece of pre-written material. The pre-written material should be a selection from a book, poem, story, etc., and should be 4-H appropriate. This area is not intended for presentation of original material written by the presenter. Members may choose which selection or multiple portions of a text to present but may not change the content. Content should be cohesive and transition smoothly from one portion to the next.
2. During the beginning of the reading, speakers should introduce their piece and explain the significance of the material.
3. Costumes and small props can be used but they need to be simple and minimal and not detract from the strength of the presenter. Everyone will be expected to provide their own equipment. General equipment and supplies such as tables and chairs will be furnished when requested in advance of competition.
4. Each Interpretive Reading will be timed. Senior readings must be between 6–8 minutes in duration. Intermediate readings must be between 4–6 minutes in duration. Junior readings must be between 3–5 minutes in duration. Two points will be deducted for each 30 seconds over or under the time limit. Participants will be given a 30-second warning before the end of the time period.

Impromptu Speaking Division Rules:

1. The contestant will select a topic for his/her speech by randomly drawing three questions from a pool of questions. They will select one question and return the others. A maximum of one minute will be allowed for this process. Questions will be relative to today's youth and may include current events, 4-H, and/or social issues. Examples of the type of questions include:
 - a. If I were an author, I would write about...
 - b. One issue facing teenagers today is...
 - c. If I could describe my personality as a tree, which tree would I be...
 - d. What has being involved in 4-H taught me?
2. Questions will be at the discretion of the superintendent. Only the superintendent will know the questions prior to the contest. No two contestants will speak on the same topic.
3. Contestants may not use any costumes, posters, visual aids, or props for their presentations.
4. Contestants are not allowed to present any items to the judges.
5. Contestants will be allowed 5 minutes to organize their thoughts before beginning their presentation. Time will begin when they select their question.
6. Each speech will be timed and must be between 3-5 minutes in duration. Two points will be deducted for each 30 seconds over or under the time limit. Participants will be given a 30-second warning before the end of the time period.
7. Contestants will be allowed to organize their thoughts on a blank note card (supplied). However, the excessive use of notes may be counted against the contestant. This will be at the discretion of the judges.
8. Contestant order will be determined by a random drawing and announced before the contest begins.
9. Ties will be broken by the judges.
10. Judges will use the Colorado State 4-H Impromptu Score Sheet.

Prepared Speaking Division Rules:

1. Contestants can prepare a speech on any topic relative to today's youth, but they must relate it to 4-H in some way. In addition, topics and content must be 4-H appropriate. We ask that all presenters be sensitive to the diverse audience that attends the event. All materials to be presented are subject to review and approval by the superintendents. Materials which include foul language, racial or religious overtones, or other topics/subjects deemed inappropriate by the superintendents will not be allowed. The judges will make the final determination.
2. Contestants may not use any costumes, posters, visual aids, or props for their presentations.
3. Contestants are not allowed to present any items to the judges.
4. Each speech will be timed and must be between 6-8 minutes in duration for Seniors, 5-7 minutes for intermediates and 3-5 minutes. Two points will be deducted for each 30 seconds over or under the time limit. Participants will be given a 30-second warning before the end of the time period.
5. Contestants may use notes. However, excessive use of notes may be counted against the contestant. This will be at the discretion of the judges.
6. A public address system may be used when available but is not required.
7. Contestant order will be determined by a random drawing and announced before the contest begins. Updated
8. Judging will be done by adult judges.
9. Ties will be broken by the judges.
10. Judges will use the Colorado State Speech Contest Prepared Speech Score Sheet.

4-H Rocket Fly Day Contest

Larimer County Superintendent: TBA

Larimer County Contest Entry Deadline: Wednesday, July 9th, 2025

Larimer County Contest Date: Sunday, July 27th, 2025

Larimer County Contest Entry Fee: \$0

Larimer County Contest Location: McKee 4-H Building , South Lawn

State Contest date: Sunday, August 17

State Contest Time: Registration/Check-in 6:30am Launch begins at 7:00am sharp!

State Contest Location: Colorado State Fairgrounds Grandstand (Enter through Gate 8)

State Contest Participant's Entry Fee: \$15 per participant.

Classes:

UNIT 1

Class 800 UNIT 1 – Level 1 Junior
Rocket with Balsa Wood Fins
Class 801 UNIT 1 – Level 1 Senior
Rocket with Balsa Wood Fins

UNIT 2

Class 802 UNIT 2 – Level 2 Junior
Rocket with Balsa Wood Fins
Class 803 UNIT 2 – Level 2 Senior
Rocket with Balsa Wood Fins

(A member may exhibit in this unit more than one year.)

For Units 3-6 — finished fins of any type.

UNIT 3

Class 804 UNIT 3 – Level 3 Junior
Class 805 UNIT 3 – Level 3 Senior

UNIT 4

Class 806 UNIT 4 – Level 4 Junior
Class 807 UNIT 4 – Level 4 Senior

UNIT 6

Class 808 UNIT 6 – Level 6 Junior

Class 809 UNIT 6 – Level 6 Senior

Rocket Fly Day Contest Rules:

1. Exhibitors must fly a rocket pertaining to the skill level in which they are enrolled.
2. The rocket used in the contest will have been built by the contestant during the current 4-H year.
3. Rockets in Units 1–4 **must** be checked in with color panel (picture) from kit which indicates engine size or catalog with proof of skill level and recommended first flight engine. Unit 6 must state the size of the first flight engine at check-in.
4. All rockets must use a parachute recovery system.
5. Rockets **must** be launched with FIRST FLIGHT ENGINES ONLY.
6. Rocketry members must bring their own rocket. Each contestant will be required to launch his/her rocket twice (time and weather permitting).
7. Both contest launches will be made with the same rocket. If a rocket is damaged during the first launch, time will be allowed for field repairs. If the rocket cannot be repaired, there will be no score for the second launch.
8. Launching equipment will be set up. Members are to supply rocket, engines, igniters, parachutes, and wading. A field box is advisable.
9. Each contestant will prepare their rocket for launch in the designated rocket preparation area. When a rocket enters the preparation area, it will be checked in as not launch ready. The contestant will prepare the rocket for launch in the preparation area and the rocket will remain in the area until it is transferred to the launch pad.
10. Event will be judged on construction, flight stability, range safety, chute deployment and landing. Rockets **must** be painted.
 - a. Construction is scored based on the judge's objective and subjective opinion of how the rocket meets the desired condition for launching a model rocket.
 - b. Flight stability is scored based on the judge's objective and subjective observation of the flight path when the rocket leaves the launch pad. A straight vertical flight path leaving the launch pad will score the highest.
 - c. Range safety is scored based on the judge's objective and subjective observation of the procedure used by the contestant before, during, and after the launch of the rocket. The Range Safety evaluation should include, but is not limited to:
 - i. Use of the launch pad cap
 - ii. Path of movement around the launch pad
 - iii. Safety checks of the range/ground and sky/airspace
 - iv. Seeking permission for launch
 - v. Handling any misfire occurrences correctly

- vi. Disarming the launch system after the launch of the rocket d. Chute Deployment is scored based on the judge's objective and subjective observation of the deployment of the parachute during the recovery phase. A parachute that opens fully will score the highest.
- e. Landing is scored based on the distance between the launch pad and the landing point of the main body tube of the rocket. Scoring is earned using the following schedule:
 - i. Distance is less than 5 yards = 4 points
 - ii. Distance measured is greater than or equal to 5 yards and less than 20 yards = 3 points
 - iii. Distance measured is greater than or equal to 20 yards and less than 45 yards = 1 point
 - iv. Distance measured is greater than or equal to 45 yards = 1 point v. If the rocket lands outside the designated launch range/arena, does not reach the ground, or is too far away to measure, then no points are awarded.
- 11. If the contestant's rocket does not meet the requirements for the entered unit, the contest superintendents and/or officers can apply a 2-point reduction in the construction score for all flights. The details of the situation will determine if the reduction is applied.
- 12. Coaching or instruction of the contestant when they are in the contest area, including but not limited to the preparation area, the launch pad and launch control table is not permitted. If any coaching is witnessed by the judge or contest superintendents/officials, the launch score will be a zero.
- 13. **Rockets entered in Exhibit judging may not be used for Rocket Fly Day competition.**
- 14. In case of a tie score between competitors, tied participants will launch a third time to break the tie. In the case of a tie during the third launch, the tie breaking criteria will be:
 - a. Range Safety score on third launch
 - b. Combined Range Safety scored on the first and second launch
 - c. Combined Landing scores for all three launches
 - d. Combined Chute Deployment scores for all three launches
 - e. Combined Flight Stability scores for all three launches
 - f. Combined Construction scores for all three launches
 - g. Actual distance recorded for Landing score on the third launch

County Shoot

Larimer County Superintendent: TBA

Larimer County Contest Entry Deadline: TBA

Larimer County Contest Date: TBA

Larimer County Contest Entry Fee: \$0

Larimer County Contest Location: Various