

receive a Reserve Champion ribbon.

4. 4-H members are responsible for assembling the banner. Adults may assist but may not assume total responsibility. Banners are to be assembled and in place by 8pm on the night of drop off.
5. Banners must be at least 12 square feet.
6. Banners may be constructed of any type of durable material with any type of application. Design should only be on one side.
7. A dowel, curtain rod, plastic pipe or other such rod must be included with the entry.
8. Note: New State Fair rules require that clubs SELF-ENTER banners prior to the fair. The entry process for banners will no longer be handled by the County Extension Office. There are also very specific state rules. Club leaders and members must read the State Fair book carefully for information and compliance.

#### BASIS FOR JUDGING

- General Appearance—10%
- Appeal Power—40%
- Message—40%
- Workmanship—10%

#### CLASSES

1. State Fair themed club banner
2. Open themed club banner

## DEPARTMENT 85

### 4-H AND FAIR PROMOTIONS

#### 4-H PARADE

University of Maryland Extension Office, 301-590-9638

#### FAIR ROYALTY

Bree Barrick, 240-994-4653

Barbara Ryba, 301-672-3435

#### 4-H CAKE AUCTION

Meredith Smith, sbkwrn@aol.com

#### Sunday, August 13

- Parade, 5pm
- King and Queen Coronation (following Parade) at the Racing Park Stage
- Cake Auction (approximately 6:30pm) in the Cattle Show Pavilion

#### 4-H PARADE

The 4-H Equestrian Drill Team will be judged at a time to be determined. Float units will be judged at 3:15pm in the Cattle Show Pavilion. Walking units will be judged at approximately 4:15pm on the lawn between the Heritage Building and KidZone. Parade starts at 5pm.

#### PARADE THEME

4-H & You, Finding New Frontiers

#### ARRANGING EARLY ARRIVAL OF FLOATS

Chuck Schuster, cfs@umd.edu, 410-596-2159

#### PREMIUMS

|          | 1 <sup>st</sup> | 2 <sup>nd</sup> | 3 <sup>rd</sup> |
|----------|-----------------|-----------------|-----------------|
| Class 1: | \$100           | 80              | 60              |
| Class 2: | \$50            | 40              | 30              |
| Class 3: | Ribbon and \$25 |                 |                 |

#### PARADE RULES

1. Each float or special unit must send to the 4-H Office by July 9 a narrative script, not to exceed 40 words, and a float entry form. The float should not need to be explained by a script.
2. Floats may be assembled on wagon, truck, pickup, or van, Parade float decks or platforms cannot be any higher than 42" above the ground when the trailer or truck is on level ground.
3. The float width must not exceed 10'. The Club name must appear on both sides of the float. The name of the Club is required to appear on the trailer as well.
4. Float wagons may not be any bigger than 8'x18', with a wheel on each corner pulled using a pin or a ball diameter of 2 1/8" or smaller. No pintle hooks.
5. A Club may enter only one unit.
6. Floats for competition must be assembled by registered 4-H Club members on the Fairgrounds. Wagons and trucks may be parked in the Cattle Show Pavilion beginning Sunday morning at 9am for construction work. All work must be completed by 3pm. The wagons and trucks must be removed from the grounds by Monday at 12noon.
7. Floats and walking units should reflect the 2023 theme.
8. Judging will be done on the Danish System and awards made as indicated below.
9. Award recipients must report to the PEPCO Community Stage at Racing Park as soon as the parade ends for ribbon presentations.

#### SPECIAL AWARDS

1. Rippeon Equipment Company offers a trophy to the Champion Countywide Float.
2. Charles T. Jamison Jr. offers a trophy to the Champion Community Float.
3. Donald and Jeannie Raines offer an award to the Champion Special Unit.

#### CLASSES

1. Float, Float/Walking, and Equestrian Units
2. Walking Units
3. Clover Units

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# DEPARTMENT 86 AG EDUCATION DISPLAY CONTEST

## DIVISION 1

### RULES

1. Pre-registration is required by July 20. You can pre-register at [mcagfair.com](http://mcagfair.com) or by contacting the Fair Office at 301-926-3100 x205.
2. All 4-H Clubs are eligible for this contest.
3. There may only be one entry per 4-H Club.
4. The entry must include content about agriculture. Montgomery County agriculture is encouraged.
5. Entries may be any size and composed of any material. These will be on public display.
6. Entries must be displayed within your 4-H area, or area designated by the Ag. Education Committee. Please contact the Fair Office at 301-926-3100 x205 if you need a space.
7. Set up must be complete by noon on Sunday, August 13.
8. Displays from the previous year may be brought to the Fair but will not be judged for premiums.

### JUDGING

Judging will occur during the week of the Fair. Results will be announced Thursday, August 17 by 2pm. A member from the Ag Education Committee will reach out to the club leader to schedule an appointment for review of the Ag Education Club display.

### JUDGING CRITERIA

1. Attractiveness
2. Neatness
3. Cleanliness
4. Accuracy of Information

Ribbons—Grand Champion Rosette, Blue, Red, White

**Judging will be done with the Danish System**

First Blue \$75, Second Red \$55, Third White \$45

## 4- H CAKE OF THE YEAR

### Cake of the Year:

#### Chunky Apple Cake with Browned Butter Frosting

### CAKE INGREDIENTS

- 1 cup butter or margarine, softened
- 2 cups granulated sugar
- 3 eggs
- 1/2 teaspoon vanilla
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 3 cups coarsely chopped peeled baking apples (3 medium)
- 1 cup chopped walnuts

### FROSTING INGREDIENTS

- 1/2 cup butter (do not use margarine)
- 3 1/4 cups powdered sugar
- 1 teaspoon vanilla
- 1 to 3 tablespoons milk

### CAKE INSTRUCTIONS

1. Heat oven to 350°F. Spray 12-cup fluted tube cake pan with baking spray with flour.
2. In large bowl, beat 1 cup butter and the granulated sugar with electric mixer on medium speed until light and fluffy. Beat in eggs, one at a time, until blended. Stir in 1/2 teaspoon vanilla. Stir in flour, baking soda, salt and cinnamon. Stir in apples and walnuts. Spoon into pan.
3. Bake 50 to 65 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 1 hour 30 minutes.

### FROSTING INSTRUCTIONS

1. In 2-quart saucepan, heat 1/2 cup butter over medium heat, stirring constantly, until golden brown. Gradually beat in powdered sugar with spoon. Stir in 1 teaspoon vanilla and enough milk until frosting is smooth and desired spreading consistency. Generously spread frosting over top and partially down side of cake. To serve, cut cake with serrated knife.

### BAKING TIPS

1. The best baking apples are slightly tart. Top choices are Granny Smith, Braeburn, Cortland, Northern Spy and Rome Beauty.
2. Browned butter frosting has a sweet, nutty flavor that pairs well with this apple cake.

Recipe can be found here:

- <https://www.bettycrocker.com/recipes/chunky-apple-cake-with-browned-butter-frosting/17b128eb-b7bf-486b-be5c-298927e52311>