

- Each banner will receive a 1st (Excellent), 2nd (Very Good), or 3rd (Good) place ribbon and premium. One banner in each class will receive a Champion ribbon and one banner in each class will receive a Reserve Champion ribbon.
- 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.
- Banners must be at least 12 square feet.
- Banners may be constructed of any type of durable material with any type of application. Design should only be on one side.
- A dowel, curtain rod, plastic pipe or other such rod must be included with the entry.
- 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

- State Fair themed club banner
- 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

Alganesh Piechocinski, algapie@umd.edu

Sunday, August 10

- 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

Bee-lieve in Yourself with 4-H

ARRANGING EARLY ARRIVAL OF FLOATS

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

PREMIUMS

	1 st	2 nd	3 rd
Class 1:	\$200	160	120
Class 2:	\$100	80	60
Class 3:	Ribbon and \$50		

BASIS FOR JUDGING

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

SPECIAL AWARDS

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

PARADE RULES

- Each float or special unit must send to the 4-H Office by June 30 a narrative script, not to exceed 40 words, and a float entry form. The float should not need to be explained by a script.
- 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.
- 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 2025 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.

CLASSES

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

DEPARTMENT 86 AG EDUCATION DISPLAY CONTEST

DIVISION 1

RULES

1. Pre-registration is required by July 20. You can pre-register at mcag-fair.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 10.
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 14 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

Italian Cream Cake

CAKE INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup shortening
- 2 cups sugar
- 5 large eggs, separated, room temperature
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1-1/2 cups sweetened shredded coconut
- 1 cup chopped pecans

FROSTING INGREDIENTS

- 11 ounces cream cheese, softened
- 3/4 cup butter, softened
- 6 cups confectioners' sugar
- 1-1/2 teaspoons vanilla extract
- 3/4 cup chopped pecans

CAKE INSTRUCTIONS

1. Preheat oven to 350°. Grease and flour three 9-in. round baking pans. In a large bowl, cream butter, shortening and sugar until light and fluffy, 5-7 minutes. Beat in egg yolks and vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Beat until just combined. Stir in coconut and pecans.
2. In another bowl, beat egg whites with clean beaters until stiff but not dry. Fold a fourth of the egg whites into batter, then fold in remaining whites. Pour into prepared pans.
3. Bake until a toothpick inserted in center comes out clean, 20-25 minutes. Cool 10 minutes before removing from pans to wire racks to cool completely.

FROSTING INSTRUCTIONS

1. Beat cream cheese and butter until smooth. Beat in confectioners' sugar and vanilla until fluffy. Stir in pecans. Spread frosting between layers and over top and side of cake. Store cake in the refrigerator.

Recipe can be found here:

<https://www.tasteofhome.com/recipes/italian-cream-cheese-cake/AS>