



State 4-H Family and Consumer Science Development

Committee Meeting Minutes

September 2012



September 17, 2012 2:30-4:30 pm

Pamela Rose welcomed everyone and called the meeting to order at 2:30pm. Present at this meeting were: Lynette Black, Patricia Dawson, Joan Hart, Janet Jordan, Nancy Kershaw, Melanie Mintken, Janice Smiley, Jeanne Brandt, Karlina Christensen, and Pamela Rose.

The minutes from the fall 2011 committee meeting were shared prior to the meeting by email. There were no corrections made to the minutes. Pamela provided an overview of the 2011-2012 Enrollments and Exhibit Summary Data via a 2012 State Fair Report. (see attachment to minutes) Enrollments were down in Home Environment, Foods, and Clothing, yet entries were up. Enrollments were up in Food Preservation, Knitting, and Crocheting, yet entries were down. We had more participants in the Fashion Revue and Foods Contests, but less in Clothing and Foods judging contests. Pamela explained that the large drop in numbers of participants in Judging Contests from two years ago was the change in not utilizing all county contests to determine the state fair winners.

Discussion and feedback on the 2012 Oregon State Fair with suggestions for 2013:

Items in italics reflect changes in the fair book or related support materials.

Food Preservation

Melanie Mintken served as co-chair for food preservation this year. Melanie shared that most things went smoothly in the Food Preservation area. Exhibits that were disqualified were provided with a detailed description of reasons for the DQ on their score sheet. Meat Jerky seemed to be an area which needs strengthening as many exhibits were disqualified based on not using or following recommended recipes and practices. There were also some disqualifications with Fruit Pie Filling exhibits.

See note to discussion at end of minutes.

Clothing

Joan remarked on how organized and helpful the Clothing Chairs were at State Fair. Pamela remarked that these youth were new to the role, but are very organized members. There are some areas for improvement, such as filling all hanging walls and making sure tags hang well, but everything went very smoothly. The youth are excited to serve as chairs again next year. Pamela will also make sure the Clothing Score sheets are properly updated this year, based on remarks from a year ago. Ran out of time last year to get them to counties early enough in the year for them to implement.

Knitting and Crocheting

The number of exhibits this year was almost the same as it has been in the past. All went well in this area at state fair and the exhibits were well displayed. Barbara, again, did a great job with this area. We were able to give out a few more awards in this area this year which pleased Barbara.

Home Environment

The home environment area saw their exhibit numbers grow somewhat compared to last year. Karlina, shared on behalf of her mother Deb, the chair for the division, that all seemed to go smoothly. She is still hopeful that we can increase involvement in the number of exhibits and involvement in project statewide. The home environment project would benefit greatly from some enhanced and updated project materials set for development and implementation in 2014.

Foods and Nutrition

Pamela shared concerns about the need for more detail in our foods exhibit classes descriptions regarding expectations of exhibits are understood instead of assumed. One example of this is not having cookies frosted. If our intent is to not want cookies frosted, than this needs to be clearly stated in the class description. Committee agreed wording that will be added to the fair book for all cookie classes will be: *"Cookies must be unfrosted"*.

A related problem is that we do not describe what is meant by our phrase "highly perishable items will not be accepted". There is a need to provide some further guidance to members in this area. There was much discussion of what would be clear in most instances to include. The following phrase will be added to the fairbook: *"Highly perishable items will not be accepted, which includes but are not limited to: cream cheese and custard fillings, and meat products of any kind."*

Another discussion item was the foods display and food posters. Pamela suggested that there is some noted distinction between how the foods displays and posters are judged relative to the educational displays. The foods displays/posters seem to be judged more on content than display mechanics. There was also question as to value of keeping displays and posters in the foods project when we have an educational display area. We also have low numbers in these areas. Some committee members felt they should stay as they have high participation in this area in their county. Others noted that all of their displays were placed under the educational display category. Some mentioned that they use the educational display judging sheet while others are using the older home economics display judging score sheet. As a committee Pamela deduced that we could 1) keep things as is and make no changes, 2) keep things as is and increase training for judges and leaders in this area – as could be done at the upcoming training, or 3) eliminate the exhibits and poster divisions from foods. We will come back to this on Thursdays discussion and give people time to consider the options.

Foods Contests

Nancy provided her perspective as chair of this contest. Nancy stated that she felt all of the foods contests went very well. We had an increase in participation from last year and still had spots available. She thanked Elissa for all of her work in scheduling of the contests.

Suggested improvements included making sure there were clerks for each day – it makes it easier for the judges. There is a serious need to buy or locate two new and/or working stoves for the mini-meal contest kitchens. A new refrigerator is needed in the Food Preparation kitchen. We have only two sinks in the kitchen area which makes it hard to conduct three contests. We could eliminate the fourth stove.

The signage worked well as did the general lay out of kitchens and tables. Nancy had cleaned all stoves prior to the start of the contest which made a great difference. There was also the suggestion to rope off the Mini-meal contest so that the public is not walking right up to the windows which could be bothersome to the exhibitors.

There was concern expressed about the Presentation Contest being held a separate weekend from the Foods Contest. This was not conducive to those who have long distances to travel. Change to be implemented for next year will be *conducting one day of the Presentation Contest to overlap with the Foods Contest so that members do not have to travel two weekends.*

Iron Chef Contest was then brought up for discussion. We only had three teams compete in the contest this year. Should this contest be continued or not? Some expressed the desire to continue it and others felt the contest wasn't a good representation of the foods skills we are teaching members in the foods project area. Should we add back in the Quick Meals contest as a better representation of skills members learn? Committee members suggested that maybe we add a team component to the Food Preparation contest. These discussions will be brought back up at the Thursday meeting giving people time to consider options.

Foods and Clothing Judging Contests

In 2011 and 2012, the top intermediates and senior members from each county could participate in state foods and clothing judging contests. Contests were provided to the counties and scorecards were then forwarded to the state for tabulation and recognition. Pamela wanted committee members to consider whether or not we should continue the contest as is or consider offering some kind of judging contest experience at state fair during the first weekend since we most likely have many youth available participating in the Foods Contest or Fashion Revue Contest. There are pros and cons to both the way we are doing it now or returning to offering a judging contest experience at State Fair. Committee members expressed some concern over the low numbers currently participating in the contest. This will be discussed further on Thursday after members have had time to consider options. Pamela reminded committee members that if they are unable to attend the committee meeting on Thursday, to be sure and share their thoughts via email or voice mail prior to the meeting.

Discussion on Upcoming Foods and Food Preservation Leader and Judges Training:

Discussion focused on final preparations for upcoming trainings. Fall Training locations:

- Umatilla County (Resource person – Patricia Dawson) – about 20 people attending
- Linn County (Resource person – Melanie Mintken)
- Clackamas County (Resource person – Jan Williams or Lynette Black)
- Douglas County (Resource person – Ann Manlove)

Pamela reviewed the new schedule which reduces time on the food and nutrition section, giving more time to food preservation in the afternoon. This is compensated by having the exhibit standard discussion in the middle of the day focus only on food and nutrition exhibits/contests.

According to the survey completed by 40+ participants, the foods and nutrition leaders felt most uncomfortable leading sections on food science and alternative diets. The food preservation leaders felt most uncomfortable leading sections on food science and canning. For leaders and judges alike, the biggest expectation for the training was to gain information on exhibit standards. The leaders then wanted information on the new curriculum, information update, and help in managing clubs. The judges then wanted information updates and help on interviewing/working with members.

Pamela will provide the overview of the new curriculum. When it comes to the "Putting it into Practice" session, this where the resource people will assist so discussion focused on how to present this section. Patricia Dawson has prepared the 4-H Advancement Guide. Patricia stated that she went through all of the curriculum pieces to make sure there were correlations between items in the advancements matching the new curricula. Most items remained the same, but some new ones were added. She plans to integrate some of the suggestions Pamela just shared with her including more food safety and food science emphasis. Speaking of food science, a food science-rich handbook will be shared at the training with food science activities written by Lynette Black. In terms of integrating MyPlate information, Janice Smiley has begun a draft on some ways for leaders to understand differences in new dietary guidelines to utilize with members. Pamela is still finishing work on the Oregon 4-H Leaders Guide that will try to integrate all information useful to leaders.

Discussion then followed about the club meeting section. What questions need to be addressed and in what format do the resource people want to address them? Question ideas focused on: How to handling club finances with a foods club? How to balance teaching food preparation skills and other leadership skills, like record keeping, presentations, etc.? How to help members in selecting recipes for exhibit and preparing for fair? It was decided that the best way to do this was to have the resource person for each site facilitate these discussions through round table discussions. Allowing leaders to share ideas in small groups and then in larger group. Some sites might opt to do all as one large group.

Jeanne and Nancy then covered how they were presenting the Food Preservation Section of the training. Jeanne shared that they will be providing an information update via a power point and discussion. They will have a worksheet that people can complete in small groups, looking up information in the resource books. For the exhibit standards section, they plan to have various food preserved products available for leaders/judges to judge and then facilitate a follow up discussion on these products and other resources available to support teaching and judging.

How to address covering the topic of "Basic Exhibit Standards for Foods and Nutrition"? There is definite consensus on having some samples to judge at tables. Joan suggested and everyone agreed that if these sample exhibits were spread out, then everyone could go around and judge them for themselves. The design of this session will then be that Pamela will review the exhibit standards using the score sheet (via power point), then everyone will go judge the items, and then Pamela or a resource person/judge will facilitate a discussion about the judged items and how they met the standards. Cookie descriptions will also be helpful as that seems to always be a difficult concept for members and leaders in entering cookies into the right class. Joan offered to look up these descriptions. This may be a good addition to the fairbook as well.

The first meeting was adjourned.

September 19, 2012 12:30-2:30 pm

Food Displays and Posters

We reviewed earlier discussion on this topic. It was determined that we should continue offering the foods display and poster exhibit offerings as we have been. It will be helpful to make sure everyone is using the educational display score sheet for these purposes and have this reviewed as part of the upcoming training information. Display dimensions will stay the same, but depth will be listed prior to height to match wording within Educational Displays: *Size limited to "30 wide, 24" deep, 36"high.*

Foods Classes were then reviewed to realign classes with the new 4-H curricula. In order to match what items are taught in the curricula, *the shortened cakes and foam cake classes need to be moved to the advanced divisions of Phases 7, 8, and 9.* Cakes are not mentioned in the curricula until you get to Cooking 401 and Baking 4. This adjustment will be made in the fairbook. We looked at adding additional classes to Phase 3, but at this time did not determine final wording for these changes.

Iron Chef Contests

There was much discussion about the pros and cons of continuing the Iron Chef contest. Pamela shared written comments from Janet Jordan who was unable to attend the meeting. Janet felt that the Iron Chef Contest had value, teaching members teamwork, decision-making, leadership, and planning, besides cooking and food preparation skills. It is also the only "head to head" competition that 4-H program offers at State Fair, and it is fun for people to watch. It is very popular at their county fair.

There was still concern about the lack of food safety, food preparation, and kitchen etiquette displayed by those participating in the contest and emphasized in the judging and conducting of the contest. Participants do not need to be in Foods to participate and there is little match to foods related skills. In fact, there is much emphasis at the contest on the presentation, public speaking, and entertainment value of the contest as showcase for 4-H. The committee discussed how these skills followed more closely to a leadership or communication contest which could be led by the State 4-H Ambassadors. Melanie felt that this was definitely a project they could provide leadership to and many do already. The decision regarding the contest and therefore in the fairbook would be to: *Continue the Iron Chef Contest but include in the Presentations and Communications Section of the fairbook asking the Oregon State 4-H Ambassadors to provide leadership to this event.*

Foods and Clothing Judging Contests

There was much discussion about the pros and cons to returning to state fair judging contest experience – travel expenses for members, time spent by Pamela in preparing and conducting the contest, and value of how many members would participate. Committee members confirmed the desire for continuing with the development of foods and clothing judging contests packets for county use, which Pamela will create. Committee felt that a state contest should not be conducted. To provide State Fair recognition to members in the judging contest, counties can submit their top 5 scores from each level of the county contest onto Pamela, she will then calculate the top 10 individuals for each contest and share these results and ribbons with counties.

Fashion Revue

The Clackamas County program was complimented and thanked for conducting such a well run show. The format of intermediate and senior judging going on at the same time seems to go well. Everyone seemed to like the move of Fashion Revue to a Saturday-Sunday schedule versus the Friday-Saturday schedule. As a cost cutting measure though, only one judge

The committee discussed the current quotas for the Ready-to-Wear Fashion Revue. The decision was made to increase the quotas and the fair book wording will be changed to reflect the following:

Ready-to-Wear Quota changes will be made to match those used in Fashion Revue, which include:

Under 20 participants – change from 2 to 3 contestants per class

20-29 participants – change from 3 to 4 contestants per class

30-39 participants – change from 4 to 5 contestants per class

A new category for: 40 or more participants – 6 contestants per class

Clothing Curriculum Needs and Training for next fall 2013

The emphasis for next year is to closely review curricula and training needs in the Clothing area. Pamela would like to utilize a similar format to this year, by engaging a Clothing Task Force to focus on these discussions and efforts. Committee members were asked to suggest volunteers. Patricia suggested that she would be willing to help and she also suggested Roberta Anderson, Umatilla County, a judge and leader who has helped teach at regional training Patricia has organized for the Northeast counties. Janet suggested Karen Jeffrey-Markowski, Clackamas County; and Melanie suggested Barbara Kreilich, Linn County. If we focus on fiber arts and quilting, there are also other quilters/leaders to tap. Pamela will share this with the Expressive Arts committee. The intention is for this group to meet yet this fall, winter, and spring so that plans could be pulled together earlier in the year so we won't be as pressed for time as we were this year.

Meeting adjourned.

Note to discussion which followed the meeting: Jeanne Brandt, assisting state contact person for Food Preservation, strongly suggests that all food preservation products be labeled. Products at minimum should carry name, date, processing time and method. She feels that this is a must in good management practice and also given the recent botulism death, is also a very good food safety practice. I have now added the following additional wording to the fair book – changes marked in red: *“In addition, all containers **must** have label or tape with member name, county, class number, **date food preserved, processing time and processing method**”*.

There is also a new Jerky publication, so I have added this new reference into the fairbook description, - changes marked in red. Meat jerky (beef, venison or poultry) should follow the recommendations for preparation in **Making Jerky at Home Safely, PNW 632, May 2012**.

**Family & Consumer Science and Expressive Arts
Oregon 4-H Statewide Enrollment and Oregon 4-H State Fair Entry Data**

Family & Consumer Science	2010	2010	2011	2011	2012	2012
	Enrollments	Entries	Enrollments	Entries	Enrollments	Entries
Home Environment	121	15	165	36	139	51
Food and Nutrition	1666	475	2039	433	1715	522
Food Preservation	493	191	467	207	531	198
Clothing and Textiles	1103	570	1371	504	1256	548
Knitting	303	99	302	90	352	86
Crochet	212	58	217	69	275	62
Contests						
Fashion Revue		65		48		68
Foods Contests		53		56		63
Clothing Judging		182		42		23
Foods Judging		175		35		32
Not state supported:						
Outdoor Cooking	71		68		95	
Consumer Ed	10		16		14	
Table Setting	84		82		143	
Child Development	46		49		35	
Expressive Arts						
Art	974	622	1318	665	1133	684
Cast Ceramics	199	40	221	46	132	20
Photography	1630	853	1615	884	1684	832
Leather craft	267	51	274	86	267	103
Fiber Arts	530	173	520	218	663	218
Cake Decorating	221	N/A	220	39	267	33
Not state supported:						
Hobbies	85		84		160	
Dance	44		48		33	
Music	24		112		35	
Drama	5		13		3	
Creative Writing	185		304		304	