

2024

COMMITTEE: Jessica Foxworthy, Marissa Hughes, Taylor Johnson, Rachel Medley, Sylvia Myers, Rachael Schneder, Bridgett Stroud, Shelbie Stroud, Tracy Stroud, Kelly Williams, Shelby Williams, Monica Wood, Olivia Wood & Jessica Zimmerman.

- **Cloverbud Member Enrollment: March 15**
- **Cloverbud Show and Tell: Friday, July 5, 3:00-6:00 p.m., Peterson Building**
- **Cloverbud projects must be brought to the Junior Fair Building for display on Friday, July 5, 4-7:00 p.m.**
- **Cloverbud Cooking Challenge: Saturday, July 6, 4:30 p.m., Peterson Building (Please see Special Contest for rules.)**
- **Cloverbud Revue Practice: Sunday, July 7, 3-3:45 p.m., Peterson Building**
- **Cloverbud Revue: Sunday, July 7, 4 p.m., Peterson Building & Line up starting at 3:30 p.m. Junior Fair Building**
- **Cloverbud Dog Show Event: Monday, July 8, 12:00 p.m., Peterson Building**
- **Cloverbud Wrapping Event: Tuesday, July 9, 2:00 p.m., Junior Fair Building (Please see Special Contest for rules.)**
- **Cloverbud Fair Event: Friday, July 12, 10:00 a.m., Junior Fair Building**

#### **Cloverbud Curriculum & Resources:**

710GPM The Big Book of 4-H Cloverbud Activities (Revised 2016)

711AG 4-H Cloverbud Volunteer Guidebook (Revised 2019)

711GPM Bioenergy Education

712GPM Connect to College

713R Choose & Tell Cards

714R Clover Cubes Clover Cubes combine creativity, cooperation, interaction, and fun into a great 4-H Cloverbud

#### **Cloverbud Project**

710 My 4-H Cloverbud Year

- Cloverbuds Show & Tell: Cloverbuds are encouraged to bring one or more of their projects to the Clinton County Fairground for Show and Tell. During this time, Cloverbuds can show and tell about their projects to an adult. This interaction helps prepare the Cloverbud for judging later in their 4-H career. Cloverbud members may bring a project made following the Cloverbud Curriculum Series or anything else that interests the Cloverbud member.
- Fair Exhibit: Bring item used for Show & Tell and a photo of the member (optional) for the Cloverbud display. Items need to be placed in the Junior Fair Building on **July 5, 4-7:00 p.m. Cloverbud display items need to fit on risers or poster rack.**
- **No Science Boards for Cloverbuds. Posters no larger than size 14" x 22" (half poster).**
- Awards: Participation ribbons/items will be given at events. Cloverbuds must participate in each event to receive a participation ribbon/item(s).
- **Project release time is the last Saturday of the fair from 8:00-11:00 a.m.**

#### **Cloverbud Cooking Challenge**

##### **Saturday, July 6, Peterson Building**

- **4:30 p.m., Cloverbuds**
- **Entry Deadline: Noon the day of event.**
- **Awards will be presented after each division.**

The goal is to introduce Cloverbud members to the Cooking Challenge process. Cloverbud contestants will have **15 minutes** to set up, prepare product and clean up. Cloverbuds may participate as an individual or in a team of two. This is their chance to be creative and have fun. Cloverbud members will all receive participation ribbons.

The Cooking Challenge is open to ANY 4-H Cloverbud member 5-8 years of age as of Jan. 1, current year.

#### **Cloverbud Pudding Dessert**

1/3 banana-sliced  
1 cup single serve vanilla or chocolate pudding  
¼ cup thawed whipped topping  
1 cherry  
Sprinkles for garnish

#### **Directions:**

In a small bowl:  
Combine pudding and whipped topping.  
Spoon into dessert cup or bowl,  
Top with banana slices (a plastic knife will be perfect for cutting),  
Add cherry and  
Garnish with sprinkles and a dollop of whipped topping.

**TIPS:** Have long hair pulled away from face and wash hands. Bring an apron, proper tools, paper towels, dish cloth for cleanup and items to be used in the final presentation.

Contestants will have 15 minutes to set up, prepare product and clean up. There is to be no talking or other communication between the audience and 4-H'ers. Working table space will be provided. Participants are to bring their own ingredients, utensils, and necessary appliances. All participants are to use the recipes found in this section. Judging results are based on food preparation, clean up and the finished product. All preparation, including measuring, needs to be done before the judge unless otherwise stated in the recipe.

It is suggested that a serving be placed on a separate plate/bowl/etc for the judge to view. (Ex: a piece of pie or cake to be cut and placed on a serving plate, or a serving of salad to be spooned out of the entire recipe and placed on a salad plate).

Judging is based on:

- general appearance of contestant and equipment.
- arrangement of supplies and equipment, measuring and mixing techniques and clean up.
- finished product

Awards - Participation ribbons will be given to all participants.

TIPS: Have hair pulled away from face, wash hands. Bring an apron, proper tools, paper towels and items to be used in the final presentation and dish cloth for cleanup. *Always be careful when using a knife. Be sure to use a cutting board. When you cut, turn the knife blade away from you, and keep fingers that are holding the food away from the blade.*