

4-H ANIMAL PRODUCTS GUIDELINES

The following are guidelines for providing learning experiences in the Animal Products project areas.

Animal Fiber

Fiber must be clean and appropriately prepared. Projects should demonstrate understanding of fiber quality and handling. Fiber should be in ONE piece and sealed in a clear plastic bag.

GENERAL GUIDELINES FOR ALL MEMBERS

1. Gain an appreciation for animal fibers and their role in agriculture and textiles.
2. Learn about different fiber-producing animals and the characteristics of their fibers.
3. Learn proper harvesting, handling, cleaning, and storage of fiber.
4. Understand fiber quality factors such as cleanliness, staple length, fineness, strength, and uniformity.
5. Learn how fiber is processed from raw fleece to finished product.

FOR THE FAIR

- Exhibit must be one clean, properly prepared fiber sample.
- Fiber must be grown and prepared by the exhibitor.
- Fiber must be displayed in a sealed, clear plastic bag.
- Label should include animal species, breed, and date shorn/harvested.

EXPERIENCE GUIDELINES

Beginner

1. Learn names of common fiber-producing animals.
2. Learn basic fiber characteristics (length, texture, cleanliness).
3. Assist in washing and skirting fleece.
4. Learn safe handling and storage of fiber.

Intermediate

1. Practice proper skirting and preparation techniques.
2. Learn differences between fine, medium, and coarse fibers.

3. Learn how fiber quality affects spinning and end use.
4. Compare fibers from different species.

Advanced

1. Demonstrate advanced fiber preparation techniques.
2. Evaluate fiber for uniformity and marketability.
3. Learn grading principles.
4. Explore marketing or value-added uses of fiber.

Honey

Project consists of honey and beeswax items produced by bees managed or studied by the youth. Honey must be properly sealed and labeled and follow food safety guidelines.

GENERAL GUIDELINES FOR ALL MEMBERS

1. Gain an understanding of honeybee biology and hive management.
2. Learn safe honey harvesting and handling procedures.
3. Understand food safety practices related to honey production.
4. Learn proper labeling requirements.

FOR THE FAIR

- Honey must be properly sealed in a clean, food-safe container.
- Label must include producer name and date of harvest.
- Product must be produced by bees managed or studied by the exhibitor.

EXPERIENCE GUIDELINES

Beginner

1. Learn parts of a beehive.
2. Learn how honey is produced.
3. Observe honey extraction process.

Intermediate

1. Participate in harvesting and extracting honey.
2. Learn moisture content and clarity standards.

3. Practice proper filtering and bottling techniques.

Advanced

1. Manage hive health and productivity.
2. Learn about grading honey quality.
3. Explore value-added products such as beeswax items.

Eggs

Eggs must be clean, uniform, and displayed in carton. Refrigeration requirements must be followed, and eggs must be produced within food safety guidelines.

GENERAL GUIDELINES FOR ALL MEMBERS

1. Learn about poultry or waterfowl care and egg production.
2. Understand proper egg handling and storage procedures.
3. Learn food safety practices related to egg production.
4. Understand grading factors such as cleanliness, uniformity, shell strength, and size.

FOR THE FAIR

- Exhibit must be one dozen eggs.
- Eggs must be clean and uniform in size and color.
- Eggs must be displayed in a clean carton.
- Eggs must be produced by the exhibitor's flock.

EXPERIENCE GUIDELINES

Beginner

1. Learn basic poultry care and egg collection.
2. Learn safe egg washing procedures.
3. Identify egg parts and their functions.

Intermediate

1. Practice sorting eggs by size and quality.
2. Learn about shell quality and internal egg quality.

3. Understand factors affecting egg production.

Advanced

1. Evaluate egg quality using grading principles.
2. Learn about nutrition and management impacts on egg production.
3. Explore marketing and value-added egg products.