



ATHENS-CLARKE COUNTY 4-H

County Project Achievement
Saturday, February 2
At Clarke Middle School

District Project Achievement
Saturday, March 23
at Jackson County

Guidelines and Suggestions for Project Achievement:

1. Choose 1 (one) project (most projects require a speech for presentation).
2. **Projects with an asterisk *** do not require speech or visual. See special instructions on the back of this sheet
3. Prepare a 3-6 minute speech about your topic. 6 minutes is the maximum time allowed. **EXCEPTION:** *Performing Arts are performances (not speeches) and the time limit is 4 minutes.* A piano will be available at the school for Performing Arts Instrumental.
4. Your visuals may be posters, trifold boards and items. Be sure to keep posters flat. Do not roll them.
5. You may use notes. Use index cards, they look more professional than notebook paper and easier to stay organized
6. No visual aids in Public Speaking or the special categories listed on the back.
7. No live animals or weapons may be used in any presentation. No items may be used in presentations which are not allowed by school code of conduct. Examples: matches, lighters, etc.

2018-2019 Cloverleaf Project List

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| 1. Agriculture Awareness | 32. Herpetology |
| 2. Archaeology | 33. Historic People |
| 3. Arts | 34. Historic Places & Events |
| 4. Beef | 35. Horse |
| 5. Between Meal Snacks * | 36. Housing, Equipment & Environment |
| 6. Bicycle | 37. Human Development |
| 7. Cat Care | 38. Interior Design |
| 8. Clothing & Textiles | 39. International |
| 9. Communications | 40. Marine & Coastal Ecology |
| 10. Companion & Specialty Animals | 41. Outdoor Recreation |
| 11. Computers | 42. Outdoor Survival Skills |
| 12. Crafts | 43. Paleontology |
| 13. Creative Stitchery * | 44. <i>Performing Arts – General</i> |
| 14. Dairy & Milk Science | 45. <i>Performing Arts – Instrumental</i> |
| 15. Dairy Foods | 46. <i>Performing Arts – Vocal</i> |
| 16. Dog Care & Training | 47. Photography |
| 17. Engineering & Mechanics | 48. Plants, Soils & Fertilizers |
| 18. Entomology | 49. Pork Production |
| 19. Environmental Science | 50. Poultry & Egg Science |
| 20. Flowers, Shrubs & Lawns | 51. Public Speaking |
| 21. Food Fare * | 52. Rabbits |
| 22. Food for Fitness | 53. Robotics |
| 23. Food for Health & Sport | 54. Safety |
| 24. Food Safety & Preservation | 55. Sheep & Meat Goats |
| 25. Forest Resources & Wood Science | 56. Sports – Individual |
| 26. Fresh Water Fish & Shellfish | 57. Sports – Team |
| 27. Fruits, Vegetables & Nuts | 58. Target Sports |
| 28. General Recreation | 59. Time & Money Management |
| 29. General Science | 60. Veterinary Science |
| 30. Geology | 61. Wildlife |
| 31. Health | 62. Workforce Preparation & Career Development |

Special Project Instructions

The following projects have special judging criteria and **do not** require a speech:

CREATIVE STITCHERY – This category is for students who sew. To compete in this category a student will prepare a garment or item that includes a seam, finish, and fastener in the one item. Items may include, but are not limited to, a pillow, purse, duffle bag, apron, shorts, skirt, or any other item. 4-H'ers will be asked questions relative to selecting and sewing their item or garment including, but not limited to, fabric care requirements. **This project does not include needle crafts such as crochet, knitting or embroidery; those would be in the craft category.** If you have questions or need assistance you may contact Ms. Felton at mfelton@uga.edu at the 4-H office.

BETWEEN MEAL SNACKS & FOOD FARE – ***These two projects are food preparation labs and have very specific requirements.*** For this reason, students are required to attend a workshop at the 4-H office to be eligible to compete in either of these categories. We will make sure that you understand the requirements and are prepared for the competition. The workshops will teach you how a food project lab is conducted, provide written instructions for the competition, explain proper attire for competition, show you the proper methods for measuring, mixing, etc., help you decide how to display your dish, and help you select your healthy recipe to use for the competition.

For these two projects students will prepare and serve an uncooked healthy snack displaying proper food safety practices while preparing the snack, and answer questions about your dish including ingredients, the food groups, food safety, etc. Cloverleaf 4-H'ers are not permitted to use knives or electric appliances such as blenders in competition.

To schedule a time to meet with 4-H staff to learn about the requirements of these categories, your parent must contact Ms. Felton at the 4-H office at (706) 613-3640 or by email to mfelton@uga.edu. We will schedule workshops December 3 – January 18. No workshops will be scheduled after January 18th.