



72nd Annual

ANGELINA COUNTY FAIR

PRESENTED BY

Brookshire Brothers



FAMILY AND CONSUMER SCIENCES DIVISION

March 23-27, 2021



The official Rules Catalog can be found on the following web page.

www.AngelinaCountyFair.com

The distributed book was revised December 8, 2020

Any social distancing procedures due to COVID regulations will be released at a later date and by entering an animal/project for the ACF you agree to abide by those regulations if you want to show your project. Some adjustments may include changes to the time and locations to our show schedule.”

FAMILY AND CONSUMER SCIENCES DIVISION

Purpose: To provide an opportunity for students in Family and Consumer Sciences (FCS), 4-H and Future Farmers Of America (FFA) to display their products constructed as a result of their regular school curriculum or as a 4-H project, and to:

- a. Promote skill development of students through active participation, competition and communication.
- b. Recognize individual accomplishments.
- c. Create and develop public awareness of the family and consumer science programs that allow students the opportunity to develop vocational skills for life.

Eligible Students: One who is a member in good standing of Family, Career and Community Leaders of America (FCCLA), Angelina County 4-H or FFA, and be enrolled in a public, private or home school in Angelina County less than college level.

Rules:

- A. An entry fee of \$10.00 will be charged for each project entered (except Pee Wee entries). Payment can be made online with registration or given to your advisor or CEO.
- B. Recipes exhibited must be created solely by the student as a result of their regular school curriculum or as a 4-H/FFA project.
- C. Each student must be present during judging for questioning about his or her recipe. A full recipe of the project entered will be provided.
- D. It is the responsibility of all entrants to register online at www.AngelinaCountyFair.com. These **entries & final recipes are due by midnight on the January 22nd**. Your entry fee of \$10 will also be due online or to your teacher/leader at that time. Once submitted, organizational teacher/leaders must confirm the entry by 5:00 p.m. on the following Friday. Teachers/Leaders will need to submit all entry fees not paid online to the County Fair office by the Friday following the entry deadline.
- E. Recipes must be submitted via email to their club manager/advisor before the student registers for the event. See below for specific required format. This verifies you are in the correct category.
- F. *****Teachers/Leaders – It is your responsibility to verify all your students’ entries. Once you have verified them all, you will need to print the final page that list your exhibitors’ names. You will turn that page and all fees into the County Fair offices no later than the Friday following the entry deadline. Leaders are responsible for the final accuracy of your participants’ entries.
- G. Projects will be judged by qualified individuals of related areas.
- H. Every precaution will be taken to protect the projects entered. However, the Angelina County Fair, nor the officials of this division will be responsible for any losses or damages to projects. Frozen projects will not be given special accommodations to preserve the product. The student will be responsible for keeping their product in a presentable condition.
- I. An individual may enter only one project in the Family & Consumer Science Division.
- J. A youth fair grievance committee shall be established and will consist of three members. Any complaints should be directed to superintendent who will then contact the committee.
- K. The division of competition will be:
 1. Pee Wee - Kindergarten thru 2nd grade.
 2. Pre-Junior - 3rd thru 6th grades.
 3. Junior - 7th thru 9th grades
 4. Senior - 10th thru 12th grades
- L. All entries should be in place 30 minutes prior to the scheduled event.
- M. Pee Wee entrants will show in a class by themselves and are eligible for ribbons only. Cash awards and auction will be for Pre-Junior, Junior and Senior Divisions only. Peewee exhibitors are not subject to the “everything from scratch” restrictions. There is no entry fee for Peewee exhibitors.
- N. **FOODS & NUTRITION:** To ensure a higher level of quality for auction items, **no item that is a packaged mix or pre-made is allowed**. This includes but is not limited to cake mix, pudding mix, gelatin mix, biscuit mix, cornbread mix, pre-made icing, frosting mix, prepared dough, pie crust mix, prepared pie dough. **All products must be made from scratch ingredients to ensure a quality product.** Whipped topping will not be

allowed as a substitute for whipping cream. All garnishes must be edible and, in some way, transformed in all categories. **All garnishes placed on the dish must be included on the recipe entered.** Pre-Junior, Junior and Senior entries must adhere to the guidelines to participate. Pee-Wee entries may use mixes or pre-made products. **Please refer to our FAQ on our website before choosing your recipe.**

- O. AWARDS & RECOGNITION: All entries will receive an award ribbon as follows:
- A. Blue Award - (90-100 points), Red Award - (80-90 Points), White Award - (79 and below)
 - B. First, second & third place will receive awards, first place in all food divisions are eligible for auction.
- P. Categories Available:
- 1. Cookies- a thin, sweet, usually small cake. All types of cookies are acceptable: drop, molded, rolled, cutout, or refrigerator.
 - 2. Bar Cookies- created when a batter or soft dough is spooned into a shallow pan, then baked, cooled and cut into bars. Brownies are considered a bar cookie.
 - 3. Pies-a crust filled with a variety of fillings such as cream fillings, fruit, pudding fillings, or nuts. Fried pies and turnovers are included in this category; cobblers are to be entered in the dessert category.
 - 4. Cakes- only edible garnishes will be allowed
 - i. Frosted Cakes- cake that is covered with a spreadable frosting
 - ii. Cakes with or without glaze- cake may be presented plain or with a thin, pourable topping
 - 5. Breads
 - i. Yeast Breads- any bread that uses yeast and/or starter as a leavening agent. Examples include but are not limited to: yeast rolls, cinnamon rolls, croissants, sourdough breads, & French bread.
 - ii. Quick Breads-breads that are quick to make because they are not leavened with yeast or starter. These breads can be picked up and eaten by hand. Examples include biscuits, muffins, popovers, and sweet and savory loaf breads.
 - 6. Desserts- any sweet entrée confection that does not have specific characteristics of pies, cakes, candies, breads, or cookies. A dessert is usually eaten with a fork or spoon. Examples include but are not limited to puddings, custard, cobbler, layered dessert, fruit pizza, and mousse.
 - 7. Cheesecake- dessert made with a crust that is filled with a mixture of cream cheese, sugar, and other flavorings into a custard-like filling that is baked. It can be topped with a variety of ingredients such as fruit or chocolate.

Family and Consumer Sciences division schedule

Date: Monday, March 22, 2021

1:00 p.m. - Desserts/Cheesecakes

Tuesday, March 23, 2021

9:00 a.m. - Cookies

1:00 p.m. - Breads

Wednesday, March 24, 2021

9:00 a.m. - Pies

12:00 p.m. - Cakes

Orientation: 30 Minutes Prior to Judging

Place: Special Events Room at south end of Expo Center

**Every attempt will be made to run all events on time. However, due to the varying number of entries from year to year, it is impossible to determine the exact time of events. Therefore, everyone must remain flexible and patient when event times run later than scheduled.

Please read carefully BEFORE coming to the show:

- 1. Prepare the recipe at home that you submitted online to bring to the Family and Consumer Science Show.
- 2. All entries should be in place 30 minutes prior to the event.
- 3. Display your food in a pretty serving dish or container and you need to bring your own serving utensils. Only serving dish, utensils and recipe will be allowed on the table. Plates and forks will be provided for the judges.

4. First place winners will need to prepare their product for the auction on Saturday evening. Substitution of exhibitor for the auction may be approved by the division superintendent for required attendance/ participation in a school activity, including but not limited to the following: athletic game, UIL competition, field trip for grade.
5. The judges will taste your food and judge it on appearance, taste, color, etc. They will also talk to you about your recipe. Some of the things you may want to tell them are:
 - The key nutrients in your recipe.
 - How you prepared your food.
 - Where you got your recipe.
 - What modifications can be made to make your recipe healthier?
 - What you learned about cooking this year.
6. If the entry qualifies for the auction sale, there will be a 5% fee deducted from the sale price to offset expenses of the overall County Fair.

Any Changes to the Scorecard will be released ASAP but prior to Fair week.

SAMPLE FOODS AND NUTRITION SCORECARD - FAMILY AND CONSUMER SCIENCES DIVISION

ID, Category & Age Division _____

FOOD EXHIBITED (total not to exceed 50 points)

- | | |
|--|--|
| <ul style="list-style-type: none"> • Taste • Texture • Appearance | <ul style="list-style-type: none"> • Aroma • Color • Uniformity |
|--|--|

Score _____

INTERVIEW (total not to exceed 20 points)

- Communication Skills
- Personal Appearance
- Posture, Poise, Grooming

Score _____

NUTRITIONAL KNOWLEDGE (total not to exceed 25 points)

- Key Nutrients
- Steps in Preparation
- Healthy recipe Modifications
- Calories
- Cost per Serving

Score _____

RECIPE ENTRY (total not to exceed 5 points)

- Correct Format,
- Inclusion of Uploaded Recipe,
- Legible Directions,
- Eligible Ingredients

Score _____

TOTAL POINTS _____

Exhibitor Name
Confirmation ID #
Age Division
Category

Recipe Title (Ex. Brownies)

Recipe Ingredients:

1 pkg. (4 oz.) Unsweetened Chocolate
3/4 cup butter or margarine
3/4 tsp. ground red pepper (cayenne)
2 cups sugar
4 eggs
1 cup flour
1 cup coarsely chopped Dry Roasted Peanuts, divided
25 Caramels
2 Tbsp. milk

Directions:

Heat oven to 350°F.

Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir in pepper. Add sugar; mix well. Blend in eggs. Add flour; mix well. Stir in 1/2 cup nuts. Spread half the batter into 13x9-inch pan sprayed with cooking spray.

Microwave caramels and milk in microwaveable bowl on HIGH 2-1/2 min., stirring after 1 min. Stir until caramels are completely melted and mixture is well blended; spread over brownie batter in pan. Cover with remaining brownie batter. (Some caramel sauce may peek through.) Sprinkle with remaining nuts.

Bake 25 to 30 min. or until top is firm to the touch. Cool.

Garnish: Shaved chocolate and Chopped Nuts

ALL RECIPES MUST BE

- ✓ 12 pt Font size
- ✓ Times New Roman Font style
- ✓ 1" margins – top, bottom, left and right
- ✓ **BOLD** Recipe Title
- ✓ Emailed to your club leader for approval before deadline.

Do NOT add the following formats to your recipe

- Columns
- Bullets

Entries not following these guidelines will be disqualified without refund.