



ANGELINA COUNTY FAIR

PRESENTED BY

Brookshire Brothers

FAMILY AND CONSUMER SCIENCES DIVISION

sponsored by **PELICAN POINT**



March 24-26, 2025

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

www.AngelinaCountyFair.com

The distributed book was revised September 9, 2024

FAMILY AND CONSUMER SCIENCES DIVISION
Superintendents – Joel Redus, Jana Brazil, Nancy Harris

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:

1. Promote skill development of students through active participation, competition, and communication.
2. Recognize individual accomplishments.
3. 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.

Registration:

1. Register at www.AngelinaCountyFair.com by **January 17th**
2. Recipes must be submitted in Word format via email to their club manager/advisor by the deadline date above. Approval before registration is encouraged to ensure the student registers in the correct division with an eligible recipe. Points are deducted if entered in the wrong format, category and/or grammatical errors. See below for specific required recipe format.
3. 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 the Angelina County Extension Office by the deadline date above. Late entries will be accepted until Jan. 22nd with a \$20 late fee per entry.

Rules:

1. An individual may enter only **one** project in the Family & Consumer Science Division.
2. Recipes exhibited must be created solely by the student as a result of their regular school curriculum or as a 4-H/FFA project.
3. A full recipe of the dish entered will be provided for the day of the show. For example, exhibitors should bring their entire batch of cookies or their whole loaf of bread, not just a few servings for judges.
4. Each student must be present during judging for a presentation/interview about his or her recipe. Exhibitors will have a maximum of 3 minutes for their presentation (plate & serve) and interview with judges.
5. Projects will be judged by qualified individuals of related areas.
6. 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 accommodation to preserve the product. The student will be responsible for keeping their product in a presentable condition.
7. A youth fair grievance committee shall be established and will consist of three members. Any complaints should be directed to the superintendents who will then contact the committee.
8. The division of competition will be:
 - a. Pee Wee - Kindergarten - 2nd grade
 - b. Pre-Junior - 3rd - 6th grades
 - c. Junior - 7th - 9th grades
 - d. Senior - 10th - 12th grades
9. All entries should be checked-in 30 minutes prior to the scheduled event.
10. Exhibitors should choose a recipe in a category that fits a day and time when they do not have scheduling conflicts with other contests. FCS contest officials are not required to make special accommodations for exhibitors that are not present at the time of the contest.

11. Pee Wee entrants will show in a class by themselves and are eligible for ribbons only. Peewee exhibitors are not subject to the “everything from scratch” restrictions. There is no entry fee for Peewee exhibitors.
12. Pre-Junior, Junior and Senior entries must adhere to the recipe guidelines to participate. Please refer to our FAQ on our website and reach out to FCS superintendents with any questions before choosing your recipe.
13. Auction spots will be for Pre-Junior, Junior and Senior Divisions only.
14. All products must be made from scratch to ensure a quality product and foster skill development. **No item that is a packaged mix or pre-made is allowed.** This includes but is not limited to:

canned fruit	gelatin mix	prepared dough
pie filling	biscuit mix	pie crust mix
caramel topping	cornbread mix	prepared pie dough
cake mix	pre-made icing	whipped topping (cool whip)
pudding mix	frosting mix	marshmallow cream
15. Some ingredients are allowed, **but must be transformed** in some way, such as by crumbling, chopping, melting, etc. Exhibitors are encouraged to make even these listed items from scratch, when possible. Examples include:
 - a. candy/chocolate bars
 - b. marshmallows
 - c. peanut butter
 - d. canned pumpkin (as it is difficult to find fresh or frozen pumpkin at fair time)
 - e. cookies, such as vanilla wafers, graham crackers, ginger snaps. (It is allowable to crush these cookies to make a crust.)
 - f. jelly/jam (do not simply pour on top. It must be transformed.)
16. All garnishes must be included on the recipe entered. **All garnishes used must be edible** and, in some way, transformed unless it is not feasible for that garnish. This would allow for items such as whole berries to be used as a garnish. Additional clarification and examples are provided in the FAQ
17. All recipes (excluding peewee entries) must include some sort of cooking with a heat source. No-bake cookies, no-bake cheesecakes, or any recipe that does not involve using heat is not allowable.
18. Categories Available:
 - a. **Cookies** - a thin, sweet, usually small cake. All types of baked cookies are acceptable: drop, molded, rolled, cutout, or refrigerator.
 - b. **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.
 - c. **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.
 - d. **Frosted Cakes** - cake that is covered with a spreadable frosting.
 - e. **Cakes with or without glaze**- cake may be presented plain or with a thin, pourable topping
 - f. **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.
 - g. **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.
 - h. **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.
 - i. **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.

19. 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. Best of Show will be eligible for Auction.
- c. Single entries are not guaranteed to make Best of Show. Only blue-ribbon projects will be considered for Best of Show (BOS) if there is a single entry in a class.
- d. Any exhibitor awarded BOS is not allowed to enter the same recipe the following year.

Teachers/Leaders

- A. It is your responsibility to verify all your students' entries. Once you have verified them all, you will need to upload all recipes to the google folder provided to you by ACF admin. You must upload recipes, and turn all fees not paid online into the County Fair offices no later than the Friday following the entry deadline.
- B. Contest officials will notify the exhibitor via email address on file and CC the leader/teacher if there is an issue with their recipe and, if applicable, a deadline to make corrections. Failure to respond by the deadline may result in disqualification.

Family and Consumer Sciences division schedule

Date: Monday, March 24, 2025

1:00 p.m. – Desserts & Cheesecakes

Tuesday, March 25, 2025

9:00 a.m. – Cookies & Bar Cookies

1:00 p.m. – Yeast Bread & Quick Breads

Wednesday, March 26, 2025

9:00 a.m. - Pies

12:00 p.m. – Frosted Cakes & Cakes w/ or w/out glaze

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 exhibitors should check in with show officials in the stands by the Special Events room 30 minutes prior to the event.
3. Display your food in a pretty serving dish or container and bring your own serving utensils.
4. Be sure to bring a full recipe of your dish to display, not just a few servings for the judges.
5. Only the serving dish, utensil and recipe will be allowed on the table. (Printed copy of recipes are provided by show officials.) Plates and forks will be provided for the judges.
6. Best of Show 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.
7. 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.
8. The judges will taste your food and judge it on appearance, taste, color, etc. They will also talk to you about your recipe. In addition to items on the score card, some of the things you may want to tell them are:
 - o Where did you get your recipe.
 - o What you learned about cooking this year.
 - o Your favorite or most challenging part of your recipe.

SAMPLE SCORECARD – FAMILY AND CONSUMER SCIENCES DIVISION

FOOD EXHIBITED (total not to exceed 50 points)

Score _____

- Taste
- Texture
- Appearance
- Aroma
- Color
- Uniformity
- Entire Recipe Presented

INTERVIEW (total not to exceed 20 points)

Score _____

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

NUTRITIONAL KNOWLEDGE (total not to exceed 25 points)

Score _____

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

RECIPE ENTRY (total not to exceed 5 points)

Score _____

«Recipe Points»

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

TOTAL POINTS _____

Frequently Asked Questions-- County Fair Food Division

Ingredient restrictions are for Senior, Junior and Pre-Junior Age Divisions. PeeWee entries do NOT have any restrictions.

1. **What does it mean that an ingredient must be TRANSFORMED?** Transforming an ingredient means it is changed into something different than the original ingredient. This includes melting, mixing with other ingredients, chopping, crumbling, etc. For example, whole Oreo cookies could not simply be placed on top of a cake, but crushed Oreos could be used. A purchased jar of raspberry preserves could not be placed, as is, on top of a dessert. It would need to be mixed with other ingredients to be transformed into something different than the original ingredient.
2. **What if I am scheduled to be in another contest at the same time as my FCS contest?** This is easy for you to avoid since the schedule is available far in advance. We suggest you choose to enter a category for which the day and time does not conflict with other obligations you have. You may have to consider a different kind of recipe (e.g. enter the dessert category instead of cake to avoid double-booking yourself with the rabbit show.) WE ARE NOT REQUIRED TO ACCOMMODATE SCHEDULING CONFLICTS.
3. **Can I use ground whole grain cereal in my yeast bread?** Yes, because there is not a common recipe available for making cereal.

4. **Can I use caramel topping from a jar in my bar cookies?** No, but caramel candy squares and other ingredients to make a caramel spread or pourable topping ingredient is fine.
5. **My recipe calls for alcohol like whisky or bourbon. Is that OK to enter?** Yes. Teachers in school districts may need to obtain special permission to purchase and bring alcohol on campus for the student's recipe.
6. My recipe calls for lemon or orange rind. **Do I use the kind in the jar or the real zest?** Use an orange/lemon/lime zester from the real fruit.
7. When I frost my 3-layer home-made strawberry cake, the icing runs off. **Can I use a canned frosting?** No. Let the cake cool before frosting and use less liquid in frosting.
8. **Can I use fresh flowers as a garnish?** Yes, if they are edible like pansies. ALL garnishes placed on the dish must be included in the recipe.
9. **Can I use fondant on a cake?** Yes, if the recipe and ingredients are included in the entry and preparation can be explained. The fondant must be homemade.
10. Can I use store-bought jelly, preserves, jams or peanut butter for icings or glazes? YES but... The jelly, jam, preserves **MUST be TRANSFORMED** in some way. Contestants may not spread a jar of jelly on top of entered product. Jellies, Jams, preserves or Peanut Butter must be mixed with other ingredients to be included. If the contestant makes homemade jelly, preserves, peanut butter or jam be sure to include it as part of the recipe. **All iced, glazed or frosted cakes MUST have recipes.**
11. **Can homemade ice cream be entered?** No. Refer to the entry guidelines.
12. **Can I use a sour dough starter for bread?** Yes. A sour dough starter is a type of leavening agent in yeast bread.
13. **Can I use Marshmallows?** Yes, BUT they must be transformed. You must melt them and add other ingredients. Otherwise, the marshmallows must be homemade, and the recipe included. No premade marshmallow cream allowed.
14. **Can I use store bought candies in my recipe or as a garnish?** Yes, BUT the candies must be transformed and mixed in the recipe. For a garnish, it must be crumbled, chopped, shaved, or ground, etc.
15. If I win "Best of Show" in my category, do I have to prepare the same winning product for the auction? Yes.
16. **If I win "Best of Show" and can't attend the auction, can someone stand in my place?** Yes, but please let the FCS superintendents know about your absence and who will be standing in your place. Ask the photographer to take your picture on the day of the show since you are unable to attend the auction.
17. **What is the best way to present a winning "Best of Show" product for the auction?** Purchase a disposable dish, plate or cover a piece of cardboard. Securely wrap in clear cellophane wrap (Easter basket style) and tie with a pretty bow. The winning contestant will stand in the auction ring and bid on your food product.
18. **If I win "Best of Show", do I need to ask someone to purchase my food product?** YES, if you know of a business, family or friend that would be interested in bidding on your winning food product, invite them to attend the auction or contribute to the buyer's pool.
19. **Frozen fruit** MAY be used when fresh fruit is not in season.
20. **Can I submit homemade candy** (e.g. peanut brittle or fudge) in the desserts category? No. It is quite difficult to judge candy in the same category as cobblers, puddings, etc.
21. **Can whole berries be used as a garnish?** Yes, if it is not feasible to slice the berries (e.g. blueberries, raspberries, blackberries). For strawberries to be used in a garnish, they should be sliced or otherwise altered in some way.
22. **What should I wear?** Something presentable and comfortable with food-safety in mind. Be sure to secure loose hair and avoid clothes and jewelry that could easily get in the food.

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

- ✓ In logical order
- ✓ Free from excessive grammatical and spelling errors. (Your teacher/club leader is **NOT** your proofreader)
- ✓ 12 pt. Font size
- ✓ Times New Roman Font style
- ✓ 1" margins – top, bottom, left and right
- ✓ **BOLD** Recipe Title
- ✓ Emailed to your club leader in **WORD format** 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.