



**70<sup>th</sup> Annual**  
**ANGELINA**  
**COUNTY FAIR**

**FAMILY AND CONSUMER SCIENCES DIVISION**



**April 15 - 20, 2019**



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

[www.AngelinaCountyFair.com](http://www.AngelinaCountyFair.com)

The distributed book was revised October 22, 2018

## FAMILY AND CONSUMER SCIENCES DIVISION

### On line registration procedure:

Go to [www.AngelinaCountyFair.com](http://www.AngelinaCountyFair.com). Click on the FCS link under Angelina County Fair, Other Youth Competitions to access the FCS registration system. You will be asked for basic information. Please fill out all information as incomplete applications will be refused by the system. Recipes MUST be emailed to your advisor/leader to be verified for ingredients and correct class. Incorrect recipes should be corrected and turned in with your entry fee of \$10. All recipes should be typed in 12pt. Times New Roman font. A sample recipe is available for viewing on the website. Please use the registration confirmation number on your recipe and if you email or call about your entry. Online registration, fee payment and recipe submission must be done by February 8, 2019. Late entries will be taken until February 13<sup>th</sup> with a \$10 late fee applied.

**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. They must provide a full recipe of the project entered.
- D. It is the responsibility of all entrants to register online at [www.AngelinaCountyFair.com](http://www.AngelinaCountyFair.com). These **entries are due by midnight on the February 8th**. 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 Chamber of Commerce by February 16<sup>th</sup>.  
\*\*\*\*\*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 Chamber offices no later than February 16<sup>th</sup>. Leaders are responsible for the final accuracy of your participants' entries.
- E. Projects will be judged by qualified individuals of related areas.
- F. Every precaution will be taken to protect the projects entered. However, neither the Lufkin/Angelina County Chamber of Commerce, 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.
- G. An individual may enter only one project in the Family & Consumer Science Division.
- H. 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.
- I. 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
- J. All entries should be in place 30 minutes prior to the scheduled event.
- K. Recipes must be submitted via email to their club manager/advisor before the student registers for the event. This verifies you are in the correct category.

L. 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.

**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.**

- A. Cookies- a thin, sweet, usually small cake. All types of 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. Cakes- only edible garnishes will be allowed
  - 1. Frosted Cakes- cake that is covered with a spreadable frosting
  - 2. Cakes with or without glaze- cake may be presented plain or with a thin, pourable topping
- E. Breads
  - 1. 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, etc.
  - 2. 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.
- F. 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.
- F. 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.

**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.

### **Family and Consumer Sciences DIVISION**

**Date:** Tuesday, April 16, 2019

9:00 a.m. - Cookies

12:00 p.m. - Pies

2:00 p.m. – Breads

**Wednesday, April 17, 2019**

9:00 a.m. - Cakes

1:00 p.m. – Desserts/Cheesecakes

**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:**

1. Select your recipe and prepare it at home to bring to the Youth 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 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:
  - B. The key nutrients in your recipe.
  - C. How you prepared your food
  - D. Where you got your recipe
  - E. What modifications can be made to make your recipe healthier?
  - F. 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.

**SAMPLE FOODS AND NUTRITION SCORECARD - FAMILY AND CONSUMER SCIENCES DIVISION**

ID, Category & Age Division \_\_\_\_\_

**FOOD EXHIBITED** (total not to exceed 50 points)

- Taste
- Texture
- Appearance
- 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** \_\_\_\_\_