

JANUARY 7-9, 2016
MONTAGUE COUNTY 4-H AND FCS YOUTH FAIR
Located at the NOCONA COMMUNITY CENTER

Schedule of Events

DATE	TIME	ACTIVITY
Thursday, January 7	4:00 p.m.-6:00 p.m.	Check In Creative Art Entries Check In Photography Entries Check in Fabric Entries
	7:00 p.m.	Judging Photography Judging Fabric Construction
Friday, January 8	7:00 a.m.-9:00 a.m.	Check In Food Entries
	11:00 a.m.	Judging Food Judging Creative Art
	6:00 p.m.	Premium and Silent Auction (ONLY) Results posted
Saturday, January 9	7:30 a.m.	Public viewing of Projects Silent Auction Opens
	12:00 p.m.	Silent Auction Closes
	12:30-1:30 p.m.	Pickup all projects and clear building (after 1:30 not responsible for projects remaining)
	6:30 p.m.	Premium Auction at Show Barn

GENERAL RULES

All exhibitors must be enrolled in Family Consumer Sciences Education, Skills for Living/Careers member or be an active 4-H club member.

All 4-H club members have to be enrolled online through 4-H connect before November 1, 2015.

Entries will be divided by Grades 3-8 for Junior and Grades 9-12 for Senior.

Clover kids will register on-site and all kids will receive Clover Kid Ribbons; they are not eligible to make sale.

All exhibitors are subject to UIL no pass/no play regulations.

ENTRY RULES

Each exhibitor is limited to one entry in each class and may enter all classes in each division.

All entries must have been made since the last county show and constructed by the exhibitor.

All entries are \$3.00 each and must be registered online (A Showworks number will be assigned when you enter online); turn in a printed copy of your online register to the FCS teacher, or 4-H leader by December 15, 2015.

All entries must be entered online before December 15, 2015. No entry fee refunds will be made. Go to

<http://montague-tx.tamu.edu> for more information.

FAILURE TO FOLLOW RULES WILL RESULT IN AUTOMATIC PARTICIPATION RIBBON.

A fact sheet is attached for all **FOOD** entries, please refer to it with any questions.

All **CREATIVE ART** entries and all **FOOD** entries should be no larger than **16" x 20"**.

All **FOOD** items must include **ONE** copy of the recipe on an 8½" x 11" plain paper with only the name of the recipe, the recipe and ingredients listed.

Garments must be clean and pressed. Soiled garments will be disqualified.

All items of major construction must be machine stitched.

All clothing hung on a hanger.

When possible please put information sheet inside of the Ziplock bag with your project to help keep them together.

All results for Silent Auction and Premium Auction will be posted on the exterior doors by **6:00 pm on Friday**, please inform a member of the Home Economics Board of desire to sell/not sell.

Silent Auction: 1st place items only and must have agreed to sell and a min bid on online entry. For bid to be accepted bidder must fill information out completely on bid sheet, including name, address and phone number. Silent Auction opens at 7:30 am and close at 12:30 pm and item may be picked up from exhibitor or designated person.

1st place items from class 12, 13, 14 & 15 must provide 3 sealed jars of winning entry recipe must be delivered to the Nocona Community Center the morning of the silent auction by 7:30 a.m.

1st place items from class 1-10 must be remade fresh and delivered to the Nocona Community Center the morning of the silent auction by 7:30 a.m.

JUDGING

Reserve entries will be pulled from remaining 1st place entries only.

All decisions by the judges are FINAL.

Under NO circumstances will students or spectators be allowed in the display area during judging.

AWARDS

Grand and Reserve Champion in each division will have the option to sell in the premium sale. Each Exhibitor can sell only two items in premium sale per exhibitor (Animal, Shop or Home Economics). Those entries eligible for the premium sale will not receive first place ribbon money. Sole entry in any category does not assure participant of a blue ribbon. Premium sale items will have commission percentage deducted.

First through tenth place ribbons will be awarded in each class. Participation ribbons will be awarded for all others. Prize money is given to 1st through 5th place. Grand and Reserve Champion rosettes will be awarded in each division.

Sweepstakes: Eligible participants must have an entry in each division to be considered for sweepstakes. The highest place in each division will be used to calculate the sweepstakes points.

The winner will be determined by adding 1 score from each division.

Recognition will be at the premium sale along with the presentation of the plaques for Junior and Senior.

Prize checks will be distributed to FCS teachers and 4-H managers at the Spring meeting.

Checks should be cashed by June 1, 2015.

Collection of silent auction monies will be at the conclusion of the silent auction by the treasurer or the board.

Place	Points Awarded for Sweepstakes
Grand Champion	20
Reserve	15
1	10
2	8
3	6
4	4
5	2

DIVISIONS

CREATIVE ART

***ALL ITEMS MAXIMUM SIZE 16" X 20" (width, height, depth and length)
ALL CLASS are required to have an INFORMATION SHEET***

1. Home Décor Accessory: Photo albums, frame, lamp shade, etc.	2. Duct Tape Creations: create something unique with duct tape.
3. No Sew Accessory: Blankets, scarves, pillows, etc (juniors only)(excludes the size limit)	4. Collage: An artistic composition made of various materials (such as paper cloth, wood) glued on a surface
5. Framed Pen and Ink on Glass: Artwork drawn on glass using ink	6. Hair Accessory: Make a hair accessory for any occasion (Entry must be in baggie)
7. Original Art: tabletops, jeweled mirrors, etc.	8. Fine Arts: drawings, sketches, oils, pastels, etc.(may be framed)
9. Jewelry: Necklace, earrings, and or set (Entry must be in baggie)	10. Decorated Footwear: turn a plain pair of footwear into a stylish pair
11. Tree Ornament: Any season (1 ornament only) (Entry must be in baggie)	12. Decorated Golf Ball: Take a golf ball(s), make a conversation piece (juniors only)
13. Handmade Greeting Cards: Be creative and make a set cards for any occasion (set of 4 with max size 4x6) (must include envelopes, cards must fit into 4 3/4"x6 1/2" envelope) (Entry must be in baggie) Example: Valentine or note cards	14. Wreaths: Artificial with maximum size of 20" fully decorated (finished product no large than 20" diameter)
15. Going Green: Creative arts from recycled items.	16. Mardi Gras Masks: Make a mask to celebrate the occasion (seniors only)

ALL Classes must include **ONE** copy of information sheet on an **8 1/2" x 11" plain paper** with ***only*** the name of the project including the materials used and instructions on how to make the project.

ALL PROJECTS WILL BE MEASURED AT CHECK-IN.

Class 6, 9, 11 & 13 must bring items in a Ziplock bag with information sheet inside with the project.

No display cases or stands.

No signatures or initials on artwork in any class.

Projects must be clean and in new condition.

If a photo is needed to show proper display it may be included with the project.

Information sheet must be inside of the Ziplock bag and attach to your project to help keep them together.

DIVISIONS

FABRIC CONSTRUCTION

1. Apron	2. 1 or 2 piece outfit
3. Skirt, Pants: Drawstring or elastic waist	4. Skirt, Pants: Waistband and closure
5. Organizer: Tote bag, garment bag, locker organizer, etc	6. Homemade Pillow: Must be machine sewn
7. Sewn Home Accessory: Tablecloth, napkin set, placemat, shower curtain, curtains, etc. (excluding pillowcases)	8. Pillowcase/Pillowcover: Unique, colorful, expression of yourself (must be pillowcase)
9. Refashion: Modifying existing clothing or fabric item (such as a table cloth or curtain) into something more fashionable. (examples: neck ties sewn together to form a skirt or old t-shirts into a skirt)	10. Theatre/Costume: Garment intended for use as a costume, which would include state production. May be sewn from fabric or from another garment. These may be unusual or innovative materials; imaginative but wearable.
11. Hand Sewn Quilted Item: Must be hand sewn through 3 layers of thickness (Examples: wall hanging, bedding)	12. Machine Quilted Item: Must be machine stitched through 3 layers of thickness (Examples: wall hanging, bedding)
13. Fashion Storyboard: Tell a story of the designer's idea about SOCIAL MEDIA. (for more information call Elsie at Extension office)	14. Needlework: Needlepoint (fabric or plastic canvas, embroidery, cross stitch, etc.)
15. Fiber Arts: weaving, knitting, crochet, macrame' (may use a photograph to show display only)	

Garments must be clean and pressed. Soiled garments will be disqualified.

All items of major construction must be machine stitched.

All clothing hung on a hanger.

No displays or added accessories will be accepted.

Pillowcase/Pillowcover may be decorated but must be homemade pillowcase.

Class 12 must include **ONE** copy of information sheet on an **8 1/2" x 11" plain paper** with ***only*** the name of the project including the materials used and instructions on how to make the project.

DIVISIONS

FOOD

<p>1. Candy: Must be cooked. NO mixes (must be on a disposable plate and in a gallon Ziplock bag)</p>	<p>2. Cake Balls (Junior only): Can use cake mix and readymade frosting. Must be dipped (must be on disposable plate and in a gallon Ziplock bag) Must bring 6 cake balls to judge.</p>
<p>3. Cookies: Dropped, rolled, shaped, or pressed; baked cookies only, NO cookie mixes.(must be on disposable plate and in a gallon Ziplock bag) Must bring 6 cookies to judge.</p>	<p>4. Cookies: Bar type; baked cookies only, NO cookie mixes. (must be on disposable plate and in a gallon Ziplock bag) Must bring 6 cookies to judge.</p>
<p>5. Semi Homemade Cake: Must use cake mix as a base. Must add other ingredients to cake mix. (must be on a cake board no more than 2” larger than the cake and covered with plastic wrap NO decorative wrap)</p>	<p>6. Scratch Cake: NO mixes. NO ready made frosting. (must be on a cake board no more than 2” larger than the cake and covered with plastic wrap, NO decorative wrap)</p>
<p>7. Cupcakes: Can use cake mix and readymade frosting. (must be on a disposable plate and/or in Ziplock bag) Must bring 6 cupcakes to judge.</p>	<p>8.Quick Bread: NO Mixes (must be on a disposable plate and in a gallon Ziplock bag)</p>
<p>9. Yeast Bread: NO mixes, NO bread machine (must be on 9” disposable plate and/or in Ziplock bag)</p>	<p>10. Nut, Cream, Fruit and Custard Pies: No cobbler, No mixes. Scratch Crust only (must be in disposable 9” aluminum pie pan or 50 points deducted) <i>For safety reason, all refrigerated pies will be tested to assure that the temp does not exceed 45 degrees F.</i></p>
<p>11. Jerky: Cured meat to fit in gallon baggie (must be in a Ziplock bag) Must bring 10 strips of jerky to judge.</p>	<p>12. Canned Vegetables: 1 jar for judging (must be in plain canning jar examples: Kerr, Mason or Ball)</p>
<p>13. Jam or Jelly: 1 jar for judging (must be in any size plain canning jar examples: Kerr, Mason or Ball)</p>	<p>14. Pickled Vegetables: 1 jar for judging (must be in any size plain canning jar examples: Kerr, Mason or Ball)</p>
<p>15. Salsa: 1 jar for judging (must be in any size plain canning jar examples: Kerr, Mason or Ball)</p>	<p>16. Healthy Dessert: (SENIORS ONLY) turn an old recipe into a healthier dessert by using substitution</p>

Examples: Recipes and Recipe Format

CORRECT RECIPE

Recipe Title: **Banana Cake**

Ingredients: ½ c. bananas, mashed, ripe 2 t. lemon juice 3 c. flour 1 ½ t. baking soda
 ¼ t. salt ¾ c. butter, softened 2 1/8 c. sugar 3 eggs 2 t. vanilla

 1 ½ c. buttermilk

Directions: Preheat oven at 275 degrees, mix all cake ingredients in medium bowl on medium speed. Pour into prepared pan and put into oven for 1 hour or until toothpick inserted in center comes out clean.

Frosting: 2 1/3 c. confectioners's sugar 1 whole egg Dash of salt

Mix first three ingredients until well blended, stop. Then add ¼ c. white sugar and 2 T water, bring to a boil and boil for 1 minute.

Begin beating first mixture again and pour syrup in as you are beating. Beat well then add ½ c. Crisco shortening and 1 ½ t. vanilla Mix well and ice cooled cake.

Hot Pepper Jelly

Ingredients: 2/3 c. hot peppers 1 bell pepper 1 ½ c. white vinegar 6 c sugar

 8 oz. liquid Certo (2 pkgs) 1 t. food coloring

Directions: Chop peppers and put in blender with vinegar. Blend well and pour into large pot. Add sugar and mix well. Bring mixture to a rolling boil and boil for 1 minute. Remove from heat, strain through sieve and return liquid back to a boil. Boil for 5 min. Remove from heat. Add Certo and food coloring quickly. Put into 6 (1/2 pint) jars and seal. Use the hot water bath method. To do this, put into a large broiler with rack on bottom, cover with 1-2 inches of water and boil for 5 minutes. Remove to rack to cool. Make sure all jars are properly sealed by pushing down in the middle of each lid and it should be secured and should not have any give to it.

INCORRECT RECIPE

Recipe Title: **Banana Cake**

Ingredients: ½ c. bananas, mashed, ripe 2 t. lemon juice 3 c. flour 1 ½ t. baking soda
 ¼ t. salt ¾ c. butter, softened 2 1/8 c. sugar 3 eggs 2 t. vanilla
 1 ½ c. buttermilk

Directions: Preheat oven at 275 degrees, mix all cake ingredients in medium bowl on medium speed. Pour into prepared pan and put into oven for 1 hour or until toothpick inserted in center comes out clean.

Frosting: ½ c butter, softened 1 (8oz) pkg cream cheese, softened 1 t. vanilla

 3 ½ c. icing sugar

For the frosting, cream butter and cream cheese until smooth. Beat in 1 t. vanilla. spread on cooled cake.

(INCORRECT-cannot use items in frosting that need to be refrigerated and are not cooked to ensure food safety.)

Hot Pepper Jelly

Ingredients: 2/3 c. hot peppers 1 bell pepper 1 ½ c. white vinegar 6 c sugar 8 oz. liquid Certo (2 pkgs)
 1 t. food coloring

Directions: Chop peppers and put in blender with vinegar. Blend well and pour into large pot. Add sugar and mix well. Bring mixture to a rolling boil and boil for 1 minute. Remove from heat, strain through sieve and return liquid back to a boil. Boil for 5 min. Remove from heat. Add Certo and food coloring quickly. Pour into 6 (1/2 pint) jars that have been boiled and seal with seals and lids that have been boiled in hot water. **Tighten the lids and wait for them to pop to make sure they are sealed.**

ADDITIONAL FOOD DIVISION RULES

All recipes that call for uncooked milk, including canned milk, cream cheese, whipped cream, butter, margarine, sour cream, and other potentially hazardous foods will have **BE AN AUTOMATIC PARTICIPATION RIBBON** due to risk of the food-borne illness. **The entry will not be tasted.**

Fresh fruit **MAY NOT BE USED.**

Fresh strawberries and cherries should not be used because of high water content.

WATER BATHING TIPS

ALL FOOD ENTRIES THAT ARE CANNED must include in the recipe that the item was water bathed their items and for how long. The recipe does not have to include the entire process, just that the process was completed. Example:

1. Before you start preparing your food, fill the canner half full with clean warm water for a canner load of pint jars. For other sizes and numbers of jars, you will need to adjust the amount of water so it will be 1 to 2 inches over the filled jars.
2. Center the canner over the burner and preheat the water to 140 degrees F for raw packed foods and to 180 degrees F for hot-packed foods. You can begin preparing food for your jars while this water is preheating.
3. Load filled jars, fitted with lids, into the canner one at a time, using a jar lifter. When moving the jars with a jar lifter, make sure the jar lifter is securely positioned below the neck of the jar (below the screw band of the lid). Keep the jar upright at all times. Tilting the jar could cause food to spill into the sealing area of the lid.
4. Add more boiling water, if needed, so the water level is at least one inch above the jar tops. For process times over 30 minutes, the water level should be 2 inches above the jars.
5. Turn the heat setting to its highest position, cover the canner with its lid and heat until the water boils vigorously.
6. Set the timer (after the water is boiling) for the total minutes required for processing the food.
7. Keep the canner covered for the process time. The heat setting may be lowered as long as a gentle but completed boil is maintained for the entire process time.
8. Add more boiling water during the process, if needed, to keep the water level above the jar tops.
9. If the water stops boiling at any time during the process, turn the heat on its highest setting, bring the water back to a vigorous boil, and begin the timing of the process over, from the beginning (using the total original process time).
10. When the jars have been processed in boiling water for the recommended time, turn off the heat and remove the canner lid. Wait 5 minutes before removing jars.
11. Using a jar lifter, remove the jars one at a time, being careful not to tilt the jars. Carefully place them directly onto a towel or cake cooling rack, leaving at least one inch of space between the jars during cooling. Avoid placing the jars on a cold surface or in a cold draft.
12. Let the jars sit undisturbed while they cool, from 12 to 24 hours. Do not tighten ring bands on the lids or push down on the center of the flat metal lid until the jars is completely cooled.
13. Remove ring bands from sealed jars. Put any unsealed jars in the refrigerator and use first.
14. Wash jars and lids to remove all residues.
15. Label jars and store in a cool, dry place out of direct light.

Most boiling water canners are made of aluminum or porcelain-covered steel. They have fitted and removable racks that are either perforated or shaped wire racks. The canner must be deep enough so that at least one inch of briskly boiling water will be over the tops of the jars during processing. Some boiling water canners do not have completely flat bottoms. A flat bottom must be used on an electric range. Either a flat or ridged bottom may be used on a gas burner. To ensure uniform processing of all jars with an electric range, the canner should be no more than 4 inches wider in diameter than the element on which it is heated. (When centered on the burner or element, the canner should not extend over the edge of the burner or element by more than 2 inches on any side)

ALL FOOD ENTRIES must include **ONE (1)** copy of the recipe on **(1) 8 1/2" x 11" plain paper** with only the name of the recipe, the ingredients and the process.

RECIPE may be front and back on the (1) sheet but no more than (1) sheet per item.

All food must be in a Ziploc bag if possible or covered with plastic wrap (no decorative, designed, or colored wrap).

All **FOOD** items should be no larger than 16"x20".

CLASSES 5, 6, 8, 9, 10 ALL 1ST PLACE WINNERS must be remade fresh for the silent auction and delivered to the community center by 7:30 a.m.

ALL PREMIUM WINNERS must be remade fresh for the premium sale.

CLASSES 12, 13, 14, 15 ALL 1ST PLACE WINNERS must bring 3 sealed jars for the silent auction and delivered to the community center by 7:30 a.m.

ALL PREMIUM WINNERS must bring 3 sealed jars for the premium sale.

CLASSES 1 (12), 2 (12), 3 (24), 4 (24), 7 (6 cupcakes or 12 cake balls) CLASS # (QTY)

ALL 1ST PLACE WINNERS from the same recipe must be delivered to the community center by 7:30 a.m.

ALL PREMIUM WINNERS from the same recipe for the Premium Sale.

DIVISIONS

Photography

ALL ITEMS MUST BE IN A PROTECTIVE SLEEVE

1. People	A. Color	People alone or in a group, active or inactive. Such photos may be photojournalistic or an interpretative portrait where the person rather than the environment is emphasized.
	B. Black & White	
2. Animals	A. Color	Animal life- The animal(s) should be the focus of the photo and not human subjects or nature/scenic. No harm or injury should be inflicted on the animal in order to acquire the photo.
	B. Black & White	
3. Landscape	A. Color	The focus of this category includes landscapes, outdoor scenic, nature images, sunsets, seascapes, and farms. (Example: sunsets, clouds, etc)
	B. Black & White	
4. Plant/Floral	A. Color	Photos of interesting, unique, and beautiful flowers and flora. Photography can occur outdoors or indoors.
	B. Black & White	
5. Nighttime	A. Color	Photos taken outdoors between after-dusk and before dawn. Photos cannot contain any natural light from the sun.
6. Macros	A. Color	Macros...extreme close-up photography, usually of very small subjects in which the size of the subject is greater than life size.
	B. Black & White	
7. Patterns/Elements of Design	A. Color	Images use of graphic elements of design. Photos that showcase line, shape, pattern, form, texture, perspective.
	B. Black & White	
8. Theme-Awards, Ribbons and Recognition	A. Color	This year the theme will focus still life arrangements of awards, ribbons, recognition. The arrangement and positioning of items will be strongly evaluated as well as the quality of the photo. Photo should create emotion and have impact!

One 8" x 10" photograph per class, encased into a clear 8 1/2" x 11" plastic sleeve

No mattes, frames, decorations, or corner mounts

Must be 8"x10"

Same photograph cannot be entered into multiple classes.

No lamination

Negative or digital equivalent must be available on request for verification