

Rusk County Family and Community Health Fair & Fruit & Vegetable Show



TIMELINE

July 25th - Check-in of entries from 8:00 a.m. to 1:00 p.m.

July 26th - Judging

July 27th - Public Viewing from 8:00 a.m. to 1:00 p.m.

Group Photo of Winners - 12:30 p.m.

Entry Pick up from 1:00 p.m. to 5:30 p.m.

\$1.00 per entry

**Location - Rusk County Extension Office Meeting Room
115 East Fordall Street
Henderson, Texas**

Rules and Division Guidelines

Eligibility

1. The Family and Community Health Fair & Fruit and Vegetable Show is open to all residents of Rusk County.
2. Fees are \$1.00 per entry.
3. Age Divisions are: Preschool - Ages 3-5, Junior - Grades 1st-5th, Intermediate - Grades 6th-8th, Senior - Grades 9th-12th, Adults - 19 years and up. Note: School Age is as of January 1, 2018.

Rules

1. Divisions are: Foods, Canning, Crafts, Quilt, Art, Photography, Woodworking, Horticulture, Fruits, and Vegetables
2. Preschool age participants may compete in: Food Division/Class 3 Cookie, Craft Division, Art Division/Color Book Art, Horticulture Division, Fruit and Vegetable Division.
3. All exhibits must be the work of the contestant. All project entries must have been made in 2017-2018 and must be completed.

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating

4. **Participants need to check in their entries by filling out an entry form. Entry forms are available at the Extension Office and may be filled out prior to the entry check-in date.**
5. All entries must be brought to the Extension Office Meeting Room on check-in date. Late entries will not be accepted so please do not ask.
6. Exhibitors may enter as many items in a division/class.
7. All exhibits on display must be clearly labeled with the name, address, and telephone number of the contestant. Labels should be placed where it will not be visible during judging.
8. The Extension Meeting Room will be closed until all judging is completed. See schedule for public viewing times.
9. Pictures of the Grand Champion, Reserve Champion, and Achievement Award winners of each class and all ribbon winners will be taken on July 27th at 12:30 p.m.
10. All entries are to be picked up at the Extension Meeting Room on July 27th, from 1:00 p.m. to 5:30 p.m. Any entries not picked up by 5:30 p.m. will be discarded.
11. Reasonable care will be used with all entries, but the Rusk County FCH Committee and the staff of the Rusk County Extension Office will not assume liability for loss or damage by fire, theft or accident. Participants leave their items at their own risk.
12. Ribbons will be awarded to exhibitors on the basis of Blue, Red, and White. Blue ribbon winners of each class will compete for Grand Champion, Reserve Champion, and Achievement Award in each division. Division winners will be divided as Youth and Adult.
13. More than one entry in a division will be required before Grand, Reserve, and Achievement Awards are presented.
14. Special food preservation awards are being furnished by the Jarden Home Brands (makers of Ball and Kerr Fresh Preserving Products). Please see the Canning Division section for specific details.
15. Submitted recipes become the property of the Rusk County Family and Community Health Fair & Fruit and Vegetable Show which is sponsored by the Rusk County FCH Committee.
16. Submitted recipes may be compiled into a booklet later.
17. The Rusk County FCH Fair is sponsored by the Rusk County FCH Committee.
18. Persons wishing to attend with special needs are asked to call in advance so that necessary accommodations can be made.
19. The entry fee goes toward annual scholarships given by the Rusk County Extension Education Association to graduating Rusk County Seniors.
20. Photos of exhibits and exhibitors will be posted on the Texas A&M AgriLife Extension-Rusk County Family and Community Health Facebook page and may also be posted to other Texas A&M agency related sites unless the exhibitor states in writing on entry form that they do not wish images to be featured on social media.



Division Guidelines and Rules

Foods:

<i>Class 1</i>	<i>Yeast Breads/Rolls</i>
<i>Class 2</i>	<i>Quick Breads</i>
<i>Class 3</i>	<i>Cookies</i>
<i>Class 4</i>	<i>Cakes, Iced</i>
<i>Class 5</i>	<i>Cakes, Not Iced</i>
<i>Class 6</i>	<i>Decorated Cakes</i>
<i>Class 7</i>	<i>Candy</i>
<i>Class 8</i>	<i>Miscellaneous</i>
<i>Class 9</i>	<i>Professional</i>
<i>Class 10</i>	<i>Bread machine creations from scratch</i>
<i>Class 11</i>	<i>Creative bake goods made from mixes</i>
<i>Class 12</i>	<i>Bread machine creations from mixes</i>

1. All work must be done by the exhibitor.
2. All entries must be on a thin board, paper plate, or a disposable container.
3. One printed or typed copy of the recipe must accompany an entry.
4. Food requiring refrigeration will not be accepted due to food safety issues.
5. Classes 1-10 food items must be made from scratch. Classes 11 and 12 are the only classes that can be made from mixes.

Canning:

<i>Class 1</i>	<i>Canned Fruits</i>
<i>Class 2</i>	<i>Canned Vegetables</i>
<i>Class 3</i>	<i>Jellies</i>
<i>Class 4</i>	<i>Preserves, Jams and Butters</i>
<i>Class 5</i>	<i>Relishes, Pickles</i>
<i>Class 6</i>	<i>Soups & Miscellaneous</i>
<i>Class 7</i>	<i>Dehydrated Fruits & Vegetables</i>
<i>Class 8</i>	<i>Special Diet Foods (diabetic, low-salt, low-calorie, etc.)</i>

All containers must be standard canning jars. Mayonnaise jars, etc. will be disqualified. Rings or rims must be left on jars. Jars with rusted rings and canned items not sealed will be penalized during judging and are subject to disqualification.

The Classifications are:

Class 1 - CANNED FRUITS - Examples: peaches, pears, berries, apples, figs, tomatoes-whole, Tomatoes-stewed, etc.

Class 2 - CANNED VEGETABLES - Examples: corn, beans, peas, okra, sauerkraut, peppers, greens, vegetable soup mix, beets, potatoes, etc.

Class 3 - JELLIES - Examples: plum, mayhaw, grape, berry, apple, peach, etc.

Class 4 - PRESERVES, JAMS, BUTTERS - Examples: peach, grape, berry, plum, fig, apple, pear, strawberry, pineapple, watermelon rind, marmalade, etc.

Class 5 - RELISHES and PICKLES - Examples: catsup, chow-chow, pepper-relish, tomato relish, corn relish, pear relish, chili sauce, peach, pear, beets, onion, carrots, okra, beans, hot peppers, sweet peppers, cucumber-dill, cucumber-sour, etc.

Class 6 - SOUPS AND MISCELLANEOUS - Examples: honey, homemade soup, homemade syrup, sausage, ham, beef, etc.

Class 7 - DEHYDRATED FRUITS AND VEGETABLES - Examples: onions, peppers, tomatoes, peas, beans, pickles, apples, pears, etc.

ENTRANT ELIGIBILITY

1. Eligible entries must be preserved in the same brand of jar and lid: Ball® Classic, Heritage Collection, or Collection Elite® Jar sealed with a Ball® Classic, Heritage Collection, or Collection Elite® Lid & Band, or Kerr® Jar sealed with a Kerr® Lid & Band.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid.
3. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. All preserved foods must be prepared within a one-year (1 year) period prior to the judging date.

QUALITY CRITERIA

*** Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage must be disqualified. Quality criteria are based on visual judging only. Refrain from tasting preserved food as part of the Ball® Fresh Preserving Award program.*

1. FILLED JAR

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating the presence of gas bubbles must be disqualified.)
- Bands should remain on the jars while in transit to the fair event. Remove bands carefully to determine if the headspace is correct. Replace bands for product display.

2. HEAT PROCESS

- Methods used to heat process **food must** comply with current preserving guidelines as stated in the approved reference guides. The boiling water process for high-acid food and pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

3. PRODUCT APPEARANCE

- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with approved guidelines.
- Liquid must be clear and free from cloudiness and small particles unless the inherent characteristics of ingredients effect product clarity.
- Color of the finished product should be as close as possible to its natural characteristics, or to that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.

- Ingredients should retain their shape and size based on the type and preparation method. Ingredients should be cut into uniform pieces and packed evenly into each jar, allowing adequate room for liquid to circulate throughout the jar during processing.

2018 Award Announcement

***BALL® FRESH PRESERVING AWARD
FOR YOUTH LEVEL***

***Presented by:
BALL® & KERR BALL® FRESH PRESERVING PRODUCTS***

Newell Brands Inc., marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. An award for 1st place will be presented to the individual whose home canned entry is selected the best in the category.

A panel of judges will select the best entry in each category for Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands specially designed for home canning or preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with a First-Place award will receive:

- One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr™ Fresh Preserving Products and
- One (1) Free (up to \$6 value) Coupon for Ball® Pectin

2018 Award Announcement

***BALL® FRESH PRESERVING AWARD
FOR ADULT LEVEL***

***Presented by:
BALL® & KERR BALL® FRESH PRESERVING PRODUCTS***

Newell Brands Inc., marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1st and 2nd place will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands specially designed for home canning or preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with the First-Place award will receive:

- Two (2) Six-Dollar (\$6) Coupons for Ball® or Kerr™ Fresh Preserving Products and
- One (1) Free (up to \$6 value) Coupon for Ball® Pectin

Entries from each category honored with the Second-Place award will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$5 value) Coupon for Ball® Pectin



Crafts Division:

<i>Class 1</i>	<i>crocheted items</i>
<i>Class 2</i>	<i>knitted items</i>
<i>Class 3</i>	<i>rugs</i>
<i>Class 4</i>	<i>pillows</i>
<i>Class 5</i>	<i>dolls</i>
<i>Class 6</i>	<i>decorative painting</i>
<i>Class 7</i>	<i>holiday accessories</i>
<i>Class 8</i>	<i>Needlework</i> (includes - counted cross stitch, plain cross stitch, embroidered, punched, bargello, doilies, scarves, wall hangings, candlewicking, chicken scratch, Battenberg Lace)
<i>Class 9</i>	<i>Miscellaneous & Novelties</i> (includes - booties, napkins, place mats, apron, pillow cases-one pair, pot holders, cup towels, bead work, string art, household accessories)
<i>Class 10</i>	<i>Bed Spreads</i>
<i>Class 11</i>	<i>Wall Hangings</i>
<i>Class 12</i>	<i>Afghans</i>
<i>Class 13</i>	<i>Wearable Apparels</i>
<i>Class 14</i>	<i>Ceramics</i>

- Articles can be exhibited only by the maker or producer.
- All entries must be clearly labeled with the name, address and telephone number of the exhibitor before the entry can be accepted.
- Label does not need to be visible during judging.

Quilt Division:

<i>Class 1</i>	<i>Applique - hand quilted</i>
<i>Class 2</i>	<i>Applique - machine quilted</i>
<i>Class 3</i>	<i>Patchwork - hand quilted</i>

<i>Class 4</i>	<i>Patchwork - machine quilted</i>
<i>Class 5</i>	<i>Combination - hand quilted</i>
<i>Class 6</i>	<i>Combination - machine quilted</i>
<i>Class 7</i>	<i>Embroidered - hand quilted</i>
<i>Class 8</i>	<i>Embroidered - machine quilted</i>
<i>Class 9</i>	<i>2018 Shades Of Purple</i> <i>Theme quilt - hand quilted</i>
<i>Class 10</i>	<i>2018 Shades Of Purple</i> <i>Theme quilt - machine quilted</i>
<i>Class 11</i>	<i>Two person - hand quilt (any design)</i>
<i>Class 12</i>	<i>Two person - machine quilt (any design)</i>
<i>Class 13</i>	<i>Antique Quilts - display only</i>

1. Quilts may be any size but must be clean and in good condition.
2. Quilts must have been quilted by the exhibitor with the exception of the two-person class.
3. Quilts will be judged on the following criteria:
 - 1) workmanship
 - 2) overall appearance
 - 3) creativity
4. In honor of the color of the year for 2018 -- "Purple", the theme topic is Shades Of Purple. These quilts are open to the quilter's imagination, but the theme topic must be evident to the viewer of the quilt entry.
5. Antique quilts must be free of unpleasant odor and in good condition. Antique quilts are for display only. A display sign may be included with the quilt referring the quilt's history. Antique quilt entries will receive a participation ribbon.

Art:

1. The following art mediums will be accepted: finger paint, chalk, watercolor, pencil, pen, crayon, magic marker, ink, tempera paint, oil, acrylic and colored pencil.
2. The "Color Book Art" is reserved for Preschool and Junior contestants only.
3. All entries must have a tag (with name & age division) affixed to the back of the work.
4. All artwork must be matted, framed, or both (with the exception of color book art).
5. All art work must be work of the exhibitor.

Photography:

<i>Class 1</i>	<i>Black and White Photography</i>
<i>Class 2</i>	<i>Color Photography</i>
<i>Class 3</i>	<i>Other</i> <ol style="list-style-type: none"> a.) Sepia Tone b.) Antique c.) Computer Enhanced

1. This division is open to Junior, Intermediate, Senior, and Adults (Professional and Non-Professional).
2. All photography must be original work of the entrant.
3. Photographs will be judged on creativity, originality and quality of work.
4. All photographs should be matted or framed.
5. All photograph entries must be 8 x 10 only.

Woodworking:

- Class 1* *Outdoor Furniture and Accessories* (includes - lawn furniture, bird houses, indoor furniture, and accessories)
Class 2 *Indoor Furniture and Accessories* (includes - chairs, gun cases, book cases, etc.)
Class 3 *Toys*

1. All entries must be original work done of the entrant during the preceding 12 months.
2. All entries must be clearly labeled with the name, address and telephone number of the exhibitor before they can be accepted.
3. Exhibitor must be able to transport woodwork to the exhibit room from vehicle and back again. (This ensures the item will not be damaged during the transfer to and from the contest room.)
4. All entries will be judged on creativity, construction, and appearance.

Horticulture:

- Class 1* African Violets (light-dark-double-single)
 a.) regular
 b.) semi-mini
 c.) mini

Class 2 *Ferns*

Class 3 *Begonias*

Class 4 *Succulents*

Class 5 *Ivies*

Class 6 *Miscellaneous*

Class 7 *Cactus*

Class 8 *Herbs*

- a.) cut specimens
b.) potted specimens

1. All plants must have been grown by the exhibitor for at least 3 months.
2. Herb jars must not have any type of visible labels, but labels may be put on the bottom and may indicate name of participant and herb.
3. **Herb (a) - Cut Specimens** - One (1) sprig per entry. Must be in a clear glass jar that is proportional to the sprig.
Water in jars cannot cover herb leaves.
Type of herb must be identified on entry.
4. **Herb (b) - Potted Specimens** - Pots or containers must be proportional to herbs. Type of herb must be identified upon entry.
5. Herbs will be judged on own merit unless there are three herbs of same species entered and they will be judged against one another.

Fruit and Vegetable Show Division

- Class 1* *Corn*
 a.) Hybrid corn yellow - dried
 b.) Sweet corn - fresh
 c.) Other variety of corn

- Class 2* *Beans and Peas*
a.) Purple hull
b.) Cream peas
c.) Black-eyed peas
d.) Pinto beans
e.) all other peas and beans
- Class 3* *Potatoes*
a.) Irish Potatoes - White Russet
b.) Irish Potatoes - Red
c.) New Potatoes - Between ½ “to 1 ½ “in diameter
- Class 4* *Melons*
a.) Watermelon - Oval
b.) Watermelon - Long
c.) Cantaloupe
d.) Other Melons
- Class 5* *Fresh Vegetables*
a.) Broccoli - Three Per Entry
b.) Carrots - Five Per Entry
c.) Cauliflower - One Per Entry
d.) Cucumbers - Ten Per Entry
e.) Okra - One Dozen
f.) Squash - Five Per Entry
g.) Tomatoes - Five Per Entry
h.) Eggplant
i.) String Beans
j.) Turnips - Ten Per Entry
k.) Radishes - Ten Per Entry
- Class 6* *Dried Vegetables*
a.) White Dried Onions - Ten Per Entry
b.) Yellow Dried Onions - Ten Per Entry
c.) Purple Dried Onions - Ten Per Entry
- Class 7* *Peppers*
a.) Bell Pepper - Five Per Entry
b.) Jalapeno Pepper - Five Per Entry
c.) Banana Pepper - Five Per Entry
d.) Cayenne Pepper - Five Per Entry
- Class 8* *Leafy Vegetables (if available)*
a.) Collards - One Bunch
b.) Turnip Greens - One Bunch
c.) Cabbage - One Head
d.) Mustard - One Bunch
e.) Leaf Lettuce - One Bunch
- Class 9* *Fruit*
a.) Pears
b.) Apples
c.) Figs
d.) Other Fruit

Class 10 *Stone Fruit*
a.) Peaches
b.) Plums
c.) Other Fruit

Class 11 *Brag Time*

- Largest and/or Most Unusual Produce Item
 Examples: sunflowers, extra-large squash, sugar cane, etc.
- Will be awarded blue, red, or white ribbon but not eligible for Grand,
 Reserve, or Achievement Awards

1. All entries must have been grown in Rusk County.
2. Each exhibitor must have grown and produced the entered item during the current year.
3. Items found not to be home grown will be disqualified.
4. All entries are subject to be checked for proof of being home produced.
5. Age Divisions: All
6. For the “All Other Classes,” exhibitor must identify them upon making entry.

History

The first annual Rusk County FCH Fair was held June 25-27, 2003, and was organized in response to the request of county citizens to have a “home economics fair” in which to exhibit quilts, canning, and other related creative arts. The fair’s first year resulted in one hundred and forty entries. In the following year, the fair expanded to include a Fruit and Vegetable Show which was organized in response to the request of county citizens to have an avenue in which to enter locally grown produce for competition.

Today, the fair is in its sixteenth year, and it exists in the spirit of good sportsmanship and fun.

Appreciation

Thanks to all who made the previous years of the Rusk County FCH Fair a huge success. The contestants, volunteers, supporters, and promoters are the reason the fair has now moved forward into the fifteenth year.

Thanks to all who spend time viewing the entries following the judging.

Thanks to Newell Brands Inc., Marketers of Ball and Kerr, for providing the Food Preservation Awards.

Thanks to “Henderson News,” “Kilgore News Herald,” “Country World News,” KPXI 100.7 FM and other local media for their coverage of the fair.

Thanks to the Rusk County Libraries for promotion of the fair.

Thanks to Mr. Jamie Sugg, Rusk County CEA-Ag, for support of the Fruit and Vegetable Show

Thanks to Mr. Blaine Jernigan, former Rusk CEA-Ag, who served as council in the creation of the Fruit and Vegetable Show Rules.

Sincerely,

*the
Rusk County FCH Committee*