

FAMILY & CONSUMER SCIENCES DIVISION

Superintendent: Christy Reese, 214-796-0116

Show Schedule:

Saturday, Feb. 3, 2024, 9 a.m. – Fashion Revue check in,
appearance judging & rehearsal
1 p.m. – Fashion Revue Public Show & Awards
Monday, Feb. 5, 2024, 1 p.m. – 5:15 p.m. –
Check in ALL Categories
5:30 p.m. – Assembly Hall Closes
6:00 p.m. – Judge FCS
Tuesday, Feb. 6, 2024, ALL DAY–
Assembly Hall Closed to the public
Wednesday, Feb. 7, 2024, 9 a.m. – Assembly Hall opens
6 p.m. – Awards Ceremony
(Country Store to open immediately after awards)
8 p.m. – Assembly Hall closes
Thursday, Feb. 8, 2024 – 9 a.m. – Assembly Hall opens
9 a.m. – 2 p.m. – Country Store
2 p.m.- 4 p.m. –Assembly Hall closed
4 p.m. – 6 p.m. – Check Out/Release
All FCS items

NOTE: All entries and awards are subject to the GENERAL RULES unless specifically exempted or modified in these special rules.

ELIGIBILITY: IN THE EVENT OF STUDENT INELIGIBILITY UNDER THE NO-PASS, NO-PLAY RULING, THE PROJECT WILL BE INELIGIBLE, WILL NOT BE ACCEPTED AT CHECK IN AND MUST BE REMOVED FROM THE FACILITY.

ENTRIES:  (photography dates)

In all divisions, entries may be made in all classes, but only one entry per class. The Exhibitor must be the one preparing or creating the project. The rules of the Fashion Revue limit exhibitors to only one entry for the event. Exhibitors must have started and completed their projects on or after March 1, 2023, Photography after Jan. 14, 2023. Items entered in the Fashion Revue are not eligible for the Clothing Division and vice versa. Food Preservation items are not eligible for the Country Store. None of the Food Preservation entries will be tasted or opened for judging. All entries must be entered in the correct division for judging.

PAY OUT POLICY: Exhibitor is responsible for verifying the accuracy of the points and calculations as outlined by the BCYF catalog by February 23, 2024, if no revisions are required. "Point Money" checks will be mailed to the exhibitor after April 15, 2024.

RELEASE: All entries will be released between 4:00 – 6:00 p.m. on Thursday, February 8, 2024. Each exhibitor is responsible for making arrangements to pick up their entries. If the Exhibitor cannot pick their entries on the designated day and time, then they must plan for someone to pick them up. No entries may be removed until scheduled release time, except those items sold in the Country Store. The Bell County Youth Fair will not be responsible for any entries left after close of check out on **Thursday, February 8, 2024.** All entries left, including ribbons, will be disposed of by the Bell County Youth Fair. All Country Store money will be returned to the Bell County Youth Fair. All entries not removed from the Assembly Hall by 6:00 p.m., on February 8, 2024, will become property of the Bell County Youth Fair and Livestock Show.

EXHIBITOR NUMBERS: Each exhibitor will be assigned an exhibitor number by the fair secretary. **This number changes each year.** It is the responsibility of each exhibitor to find out their exhibitor number from their 4-H leader, FFA Advisor or FCCLA Advisor. Each exhibitor must put a label containing their exhibitor number and the class number on each entry.

JUDGING: The Assembly Hall will close at 5:30 p.m. **Monday, Feb. 5, 2024,** for judging of all categories. After judging and ribbon placements are complete, the Assembly Hall will reopen **Wednesday, Feb. 7, 2024, 9:00 a.m.** **No exhibitor is allowed in the Assembly Hall during judging. Relatives of exhibitors will not be allowed to judge or assist in same division as exhibitors. Family members are requested to remain out of the Assembly Hall until Wednesday when the Assembly Hall is open to the public. Family members of exhibitors may assist with the division after Wednesday.**

QUESTIONS: If you have any questions about entries—call your advisor, club manager, class superintendent or the Extension Office.

PLACEMENT OF LABELS

- Food Preservation—on top of lid
 - Food Divisions—top right hand corner of zip lock bag or container
 - Clothing, Textile crafts, Creative Arts, Woodworking—place where it is visible
 - Art —place in upper right hand corner
-

DIVISION J - FOOD PRESERVATION

SUPERINTENDENT: MELISSA FREI, 254-913-7270

All rules in Div. K Foods apply to Food Preservation.

No quilted jars or jars with fruit pictures on them. This allows for better visibility during judging. Since Food Preservation is not tasted, appearance plays a major part in judging. Clear jars without patterns allow more visibility for judges.

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.

SPECIAL RULES:

1. **Canning Procedure:** All entries must be either processed in a boiling water canner etc. (if they are high acid foods) or in a steam pressure canner etc. (if they are low acid foods). The processing method required for foods is determined by the ph of the specific food being canned. Periodically, old methods of preparing food are revived; these methods are not reliable and not recommended. For example, the open kettle method is not acceptable.
2. **Jars:** Based on recommendations by the Extension Food Safety Specialist, NO jars will be tasted or opened for judging. All jars must be clear, no colored jars. Mason, Ball, Kerr, Collection Elite Ball jars or Better Homes & Garden are allowed. The jar must have a ring on it. **No quilted or jars with embossed pictures are allowed in any Food Preservation Class.** Standard pint or quart canning jars with brand name on the side or bottom of jar and standard canning lids are required for all classes. **J17-J20 Standard pint or decorative 1/2 pint canning jars are acceptable for the Jellies, Jams, Preserves, Marmalades, Conserves and Butters. No added decorations on jars.** No attachable labels on the jars or fabric on lids. No one piece lids. **ONLY STANDARD CANNING JARS will be accepted.**
3. Products for canning may have been bought, but they must have been canned solely by the exhibitor during the current year.
4. Refer to page 82 Special Rule #3 for recipe card instructions. Canning procedures used must be indicated on the recipe card. Recipe card must include head space measurement.
5. Entries will be judged on criteria such as the pack quality of liquid, color, clarity, container etc. but not flavor.
6. Items will be disqualified if they are: not sealed, are moldy or appear spoiled, or if the jar is broken or appears in any other way contaminated. Items will be disqualified if they are not in the standard canning jars which were specified or if the lids or rings are rusted.
7. If you are entering items in classes J-5 or J-6 Relishes and other Pickled Foods, the recipe must include blending of spices, sugar and vinegar with fruits or/vegetables which creates a crisp firm texture and pungent sweet-sour flavor. If products are not pickled, they must be entered in either J-7 or J-8 if they are vegetables/fruits and Tomatoes.

8. Exhibitors may not remove scorecards, ribbons, etc., until release time Thursday, Feb. 8, 2024.

9. Food Preservation items are NOT eligible for the Country Store.

DEFINITIONS:

Boiling Water/Canning Method— High acid foods are processed in a boiling water canner. The heat is transferred to the product by the boiling water which completely surrounds the jar and two-piece cap. A temperature of 212°F is reached and must be maintained for the time specified by the recipe. This method is adequate to destroy molds, yeasts and some bacteria, as well as to activate enzymes.

Steam Pressure Canning Method – Low acid foods must be processed in a steam pressure canner. In order to destroy all bacteria, their spores and the toxins they produce, low acid foods must be heated to a temperature of 240° F and held there for the time specified by the recipe.

High-Acid Foods—These foods have naturally high levels of acid or have a sufficient amount of acid added to them. Bottled lemon juice, citric acid or vinegar labeled 5 percent acidity are sometimes added to recipes to increase acidity. Foods in this category must have a pH of 4.6 or lower. The boiling-water method of processing is adequate for high-acid foods. Generally, all fruits and soft spreads are classified as high-acid foods.

Figs and tomatoes require the addition of an acid so they may be safely canned using the boiling –water method. Fermented foods, such as sauerkraut and brined pickles, and foods to which a sufficient amount of vinegar is added are also treated as high-acid foods. Some recipes may call for high-acid and low-acid ingredients but still be classified as a high-acid product; these recipes must have a pH level of 4.6 or lower.

Low-Acid Foods—These foods have very little natural acid. Vegetables, meats, poultry and seafood's are in the low-acid group. Soups, stews, meat sauces and other recipes which contain a combination of high-acid and low-acid ingredients, yet remain with a pH level higher than 4.6, must be processed as a low-acid product.



Please read carefully, we have combined or eliminated and renumbered some classes

CLASSES:

- J--1 Dill or Sour Cucumber Pickles - **Junior**
- J--2 Dill or Sour Cucumber Pickles - **Senior**
- J--3 Other Cucumber Pickles - **Junior**
- J--4 Other Cucumber Pickles - **Senior**
- J--5 Relishes and Other Pickled Foods - **Junior**
- J--6 Relishes and Other Pickled Foods - **Senior**
- J--7 **Canned Vegetables/Fruits and Tomatoes**—(No squash entries will be accepted, because there is no longer a recommended processing time for them.) - **Junior**
- J--8 **Canned Vegetables/Fruits and Tomatoes** - (No squash entries will be accepted, because there is no longer a recommended processing time for them.) -**Senior**
- J-9 Sauces/Juices (tomato sauce, picante sauce, chutney, catsup, etc.) - **Junior**
- J-10 Sauces/Juices (tomato sauce, picante sauce, chutney, catsup, etc.) - **Senior**
- J-11 Jellies - **Junior**
- J-12 Jellies - **Senior**
- J-13 Jam, Preserves, Marmalades, Conserves & Butters - **Junior**
- J-14 Jam, Preserves, Marmalades, Conserves & Butters - **Senior**

GRAND CHAMPION FOOD PRESERVATION
RESERVE GRAND CHAMPION FOOD PRESERVATION

**DIVISION K – FOODS
SUPERINTENDENT:
NILA EHRIG, 254-760-3160**

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS

SPECIAL RULES:

1. All rules in Division K Foods apply to Food Preservation.
2. **Evaluation:** Food items will be evaluated based on quality, texture, appearance of food and flavor characteristics of the class. Decorated containers will not be accepted. See #12
3. **Recipe:** A copy of **ALL** recipes for **ALL FOOD** divisions must be submitted with entry. The recipe can be on a 3x5 or 4x6 card. It can be typed or handwritten. It must be legible and in blue or black ink, no gel pens. The recipe card can be multiple pages. It must include the recipe for the product and any frosting, glazes, icings, or filling. It

MUST list ALL ingredients, amounts of ingredients used and directions for mixing, and/or baking/ cooking guidelines. Exhibitors should also hand write or type their exhibitor number and class number on the top right-hand corner of **each recipe card**. DO NOT write the exhibitor's name on the recipe cards.

4. Label: On the food products, place the label containing the exhibitor number and class number on the top of the food container or the plastic bag that the exhibit is in. DO NOT write the exhibitor's name on the label.

5. Preparation: All foods must be made from scratch. **Cake mixes, ready-made prepared frosting, prepared pie crust, pudding mixes, premade toppings, guava paste and Velveeta cheese are NOT acceptable.** No pre-made toppings, i.e., caramel ice cream topping. **Check each food class for any special rules. Canned pie filling is allowed in sweet yeast breads, since only the yeast bread is being judged.**

6. EXHIBITORS ARE LIMITED TO ONE ENTRY PER CLASS.

7. NO ALCOHOL: This includes rum, brandy, wines, liqueurs, and extracts by those names. Any violation of this rule will be disqualified.

8. No raw milk (non-pasteurized, non-homogenized) is permitted in any recipe. No uncooked egg whites permitted in frosting. No 7-minute or other type of egg white frosting is allowed on any food entry. No heavy cream permitted unless cooked.

9. WARNING!!! Due to danger of food poisoning, NO FOODS with cream cheese frosting or fillings (i.e., cakes OR cream pies or cheesecakes OR fresh fruit OR flower garnishes OR cottage cheese) will be accepted for judging. Cream cheese, sour cream, or other perishable ingredients such as eggs which are blended together, and fully cooked with other ingredients, into the final product, are safe and acceptable.

10. Entrants may not remove scorecards, ribbons, etc., until release time on **Thursday, Feb. 8, 2024**. Score cards and the recipe cards for the baked products and the canned products will be placed in a peel and stick envelope and sealed after the judging is completed.

11. Youth Fair personnel shall not be responsible for any container in which food is submitted. Therefore, non-breakable, disposable containers **must** be used.

12. Standardized containers (*SC) and plastic bags will be provided by the Bell County Youth Fair and required for most food classes. All items must fit within the containers provided and the lids must securely close for food safety reasons. All pies must be baked in disposable pie plates. A standard cardboard support for all round dome containers will be distributed to every exhibitor entering items requiring this container. Exhibitors must use this standardized support. Entries must be covered for judging and display. Pie classes will be issued a plastic bag for display. Please see container guide on page 73.

13. Non-Wheat or Gluten-Free entries will be accepted for all classes.

**DO NOT PLACE ITEMS ON DOILLIES OR
DECORATED CARDBOARD!!**

RECIPE CARD SAMPLE

1. Name of recipe
2. Exhibitor ID Number
3. Class Number
4. Ingredients Amounts
5. Directions

1. _____	2. _____
	3. _____
4. _____	
5. _____	



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Food Division—Special Container Guide

Class #'s	Class Name	Containers
K1 & K2	Loaf of White Yeast Bread	Yellow #10S tray & 2 gallon bag
K3 & K4	Yeast Bread	Yellow #8S tray & 2 gallon bag
K11 & K12	Loaf Quick Bread/Fruit	Yellow, Black or Red #10S tray & 2 gallon bag
K13 & K14	Loaf Quick Bread/Vegetable	Yellow, Black or Red #10S tray & 2 gallon bag
K15 & K16	Loaf Other Quick Bread	Yellow, Black or Red #10S tray & 2 gallon bag
K17 & K18	Quick Bread Muffins	Yellow #8S tray & 2 gallon bag
K21 – K36	All Cookie Classes	White 10" Plate & 2 gallon bag
K37-K48	All Candy Classes	White #2 tray & 1 gallon bag
K49 – K52	Pound Cake	Round Cake Dome with Base
K53 & K54	Chocolate Layer Cakes	Round Cake Dome with Base
K55 & K56	Other Layer Cakes	Round Cake Dome with Base
K57 & K58	Fruit/Vegetable Layer Cakes	Round Cake Dome with Base
K59 & K60	Foam and Chiffon Cakes	Round Cake Dome with Base
K61 & K62	Cup Cakes	Clear plastic carry-out tray
K63 & K64	Sheet Cakes	No special container provided. Please use 9"x13" disposable pan with cover
K69 – K72	All Pie Classes	2 gallon bag provided. Please use disposable pie pan.

For the classes below:

K5 & K6 Sweet Yeast Breads
K7 & K8 Artisan Bread
K19 & K20 Coffee Cake - no yeast
K65 & K66 Decorated Cakes
K67 & K68 Free hand Decorated Cakes
Indicate Round or Rectangle Container Preference:
Cake domes – round and rectangle with base.
(Please let us know which shape you need.)

Please bring your food entries in the proper container.

If you have a question, contact: Cheri O'Braden (254)933-5309.

YEAST BREAD CLASSES

**SUPERINTENDENTS:
MELISSA JOHNSON, 484-767-1730**

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.
SPECIAL RULES:

1. All yeast breads must be made by hand. Breads made in a bread machine will NOT be judged.
2. No starters will be allowed for the Yeast Bread Classes.
3. Coffee cakes, kolaches and other sweet yeast breads must be filled with fruit, spice/nut mixture or lemon curd and must be cooked in the product. Commercial filling will be allowed in Kolaches only (K5 & K6). No cream cheese or cottage cheese fillings will be judged.
4. All "loaf" entries must be baked in a standard 5x9 Loaf Pan.
5. **ALERT!! DO NOT SLICE BREAD PRODUCTS PRIOR TO CHECK IN.**
6. No mini loaves.

DEFINITIONS:

Artisan Bread - Typically includes only a few simple ingredients: Water, salt, flour and yeast and other ingredients can flavor the bread, example: cheese, nuts, herbs, milk, garlic, eggs, and butter.
Not shaped, and generally baked on a cooking stone
Artisan Bread must fit in a round or rectangle standardized container *SC

CLASSES:

- K-1 Loaf of Yeast Bread - **Junior** *SC
- K-2 Loaf of Yeast Bread - **Senior** *SC
- K-3 Yeast Rolls -- **Junior** (6 rolls per entry) *SC
- K-4 Yeast Rolls -- **Senior** (6 rolls per entry) *SC
- K-5 Sweet Yeast Breads (coffee cakes, Hawaiian bread, cinnamon bread, kolaches with fruit fillings; if sweet rolls or kolaches, 6 per entry) - **Junior** *SC
- K-6 Sweet Yeast Breads (coffee cakes, Hawaiian bread, cinnamon bread, kolaches with fruit fillings; if sweet rolls or kolaches, 6 per entry) - **Senior** *SC
- K-7 Artisan Bread-- **Junior** *SC
- K-8 Artisan Bread-- **Senior** *SC

GRAND CHAMPION YEAST BREAD
RESERVE GRAND CHAMPION YEAST BREAD
FIRST ALTERNATE YEAST BREAD
SECOND ALTERNATE YEAST BREAD

QUICK BREAD CLASSES

SUPERINTENDENT: VIRGINIA BARGAS, 512-961-2680

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.

SPECIAL RULES:

1. Quick breads are made with NO Yeast. Quick Breads include a variety of baked products that are made with "quick-acting" leavening agents such as baking powder and baking soda instead of yeast.
2. ALERT!! DO NOT SLICE QUICK BREAD PRODUCTS PRIOR TO CHECK IN.
3. Nuts are acceptable in all quick bread classes.
4. Apple sauce may be used in the place of oil; this substitution must be reflected in the recipe.
5. No mini muffins allowed.
6. No mini loaf pans allowed.

DEFINITIONS:

Quick Bread Loaf: Classes K-11, K-12, K-13, K-14, K-15, K-16 have no toppings, glazes, or decorations of any kind. Top of quick bread must be visible for judging purposes. Use standard 9"x 5"x 3" loaf pan.

Quick Bread Muffins: Classes K-17 and K-18 have no toppings, glazes, or decorations of any kind. Top of muffins must be visible for judging purposes. "Accepted with or without liners."

Coffee Cake: Baked in a variety of pan shapes – square 9" x 9", round 9", round tube pan, or fancy Bundt pan. (No standard loaf pans) Remove from pan. May or may not have a streusel topping or glaze.

CLASSES:

- K-11 Loaf of Quick Bread w/ one or more Fruit (banana, strawberry, date, apricot, cherry, raisins, etc.) - **Junior** *SC
K-12 Loaf of Quick Bread w/ one or more Fruit (banana, strawberry, date, apricot, cherry, raisins, etc.) - **Senior** *SC
K-13 Loaf of Quick Bread w/ one or more Vegetable (zucchini, pumpkin, carrot, etc.) - **Junior** *SC
K-14 Loaf of Quick Bread w/ one or more Vegetable (zucchini, pumpkin, carrot, etc.) - **Senior** *SC
K-15 Loaf Other Quick Bread (combination fruit and vegetable, poppy seed, chocolate chips, etc.) - **Junior** *SC
K-16 Loaf Other Quick Bread (combination fruit and vegetable, poppy seed, chocolate chips etc.) - **Senior** *SC
K-17 Quick Bread Muffins - **Junior** (6 per entry) *SC
K-18 Quick Bread Muffins - **Senior** (6 per entry) *SC
K-19 Coffee Cake with no yeast - **Junior**
K-20 Coffee Cake with no yeast - **Senior**

GRAND CHAMPION QUICK BREAD
RESERVE GRAND CHAMPION QUICK BREAD
FIRST ALTERNATE QUICK BREAD
SECOND ALTERNATE QUICK BREAD

COOKIE CLASSES

SUPERINTENDENTS:

DAWN BROWN, 254-231-8252

SHERRY OERMANN, 254-760-0317

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.

SPECIAL RULES:

1. 12 pieces per entry, all classes.
2. Nuts are acceptable in all cookie classes, except for Chocolate Brownies, K25-K26.
3. The "no bake cookies" and "stove top cookies" are not acceptable in any cookie class.
4. Store bought cookies like Oreo's cannot be used as a garnish.
5. Graham cracker crumbs, cookie crumbs, & cracker crumbs, can only be used in K29/K30 Other Bar Cookies.
6. No frosting, icing, or glaze on cookies, except rolled and cut-out.
7. No icing, frosting etc. on bar cookies and brownies. All brownies and bar cookies will have dry tops. Due to packaging used at BCYF, frosting on brownies and bar cookies becomes unattractive during judging and handling therefore is not allowed.
Powdered sugar will be allowed on the Other Bar Cookies classes and brownie classes.

DEFINITIONS:

CHOCOLATE CHIP/CHUNK DROP COOKIES -- Dough dropped by spoonful onto a cookie sheet with no further shaping or mashing with a fork, fingers or any object. The final shape may be irregular. Dough will contain milk chocolate chips, plain dark chocolate flavored chips or plain dark chocolate flavored chunks.

ALL OTHER DROP TYPE COOKIES -- Dough dropped by spoon may contain any combination of the following—flavored chip or pieces, candy, coconut, nuts, oatmeal, fruit pieces, peanut butter, etc.

CHOCOLATE BROWNIES -- Chocolate brownie without chips, nuts, chunks, or other candy pieces. No toppings-dry top. The recipe title will contain the word brownie. The brownies will be cut into equal sized pieces.

BROWNIES, other type -- Other than traditional chocolate brownie "No toppings— dry top."

OTHER BAR COOKIES -- All other bar-type cookies other than those with the recipe titled brownie. The cookies will be cut into equal sized pieces.

ROLLED CUTOUT COOKIES -- Dough is rolled out and cookies are cut out with a cookie cutter. Icing is allowed.

SHAPED COOKIES -- Dough is shaped into uniform cookies such as balls or crescents and may be further shaped with an object such as a fork or glass.

SLICED REFRIGERATOR/FILLED/PRESSED COOKIES

– **Sliced Refrigerator Cookies:** Dough is shaped into a roll, wrapped usually with waxed paper, and refrigerated several hours to be firm enough to slice with a sharp knife. Cookies are shaped by cutting slices uniform in thickness and shape.

Filled Cookies: This is the only cookie class where fillings may be put in a cookie. However, these fillings must be placed into the dough and then baked, it may not be added after the cookie is baked. **Must use cookie dough, NOT pastry, phyllo, or pie crust.**

Pressed Cookies: Dough is forced through a cookie press or pastry tube creating uniformly shaped cookies. Note: Dough may need to be chilled, but these are not refrigerator cookies.

COOKIE CLASSES:

- K-21 Chocolate Chip/Chunk Drop Cookies - Junior *SC
- K-22 Chocolate Chip/Chunk Drop Cookies - Senior *SC
- K-23 All Other Drop Type Cookies - Junior *SC
- K-24 All Other Drop Type Cookies - Senior *SC
- K-25 Chocolate Brownies - Junior *SC
- K-26 Chocolate Brownies- Senior *SC
- K-27 Brownies, Other type - Junior *SC
- K-28 Brownies, Other type - Senior *SC
- K-29 Other Bar Cookies - Junior *SC
- K-30 Other Bar Cookies - Senior *SC
- K-31 Rolled Cutout Cookies - Junior *SC**
- K-32 Rolled Cutout Cookies - Senior *SC**
- K-33 Shaped Cookies - Junior *SC
- K-34 Shaped Cookies - Senior *SC
- K-35 Sliced Refrigerator/Filled/Pressed Cookies- Junior *SC
- K-36 Sliced Refrigerator/Filled/Pressed Cookies- Senior *SC

GRAND CHAMPION COOKIES
RESERVE GRAND CHAMPION COOKIES
FIRST ALTERNATE COOKIES
SECOND ALTERNATE COOKIES

CANDY CLASSES

SUPERINTENDENTS: NISSA WALKER, 254-760-0908

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.

SPECIAL RULES:

1. 12 pieces per entry, all classes.
2. Candy products do not contain flour as an ingredient.
3. Microwaves should not be the primary cooking source when making candy.
4. **ALERT:** Dipped fresh fruit such as chocolate covered strawberries or dipped dried fruit or chocolate covered insects are not considered candy.

DEFINITIONS:

Divinity: Very sweet very soft candy made from white or brown sugar, whipped whites of eggs, corn syrup, water, salt, and flavoring. If brown sugar is used instead of white sugar the candy is called sea foam. Some recipes for divinity candy specify ingredients such as peppermint, cinnamon, chocolate, or candied fruits for flavoring.

Fudge: A thick, firm, smooth candy that is set-up in a pan and cut into squares. Candy can be cooked or uncooked. Degree of difficulty increases with cooked recipes. Ingredients usually include butter or margarine, fat derived from chocolate, milk, and sugar. Other flavor variations might include peanut butter, marshmallow, white chocolate, etc. Nuts may be added.

Brittles and Other Hard Candies: Breaks with sharp edges rather than bends, candy mass is somewhat Crunchy. These include brittles, lollypops. No peppermint barks.

Brittle: A candy made from sugar that has been cooked to a high temperature. Nuts are a common addition to brittles. The nuts may be added to the hot sugar and the mixture is poured out in a thin layer. Baking soda may be added to form a light texture. The resulting candy is hard and snaps easily, thus the term "brittle." This class includes nut brittles, lollypops, and other hard candy.

Toffee: A candy formed by boiling a sugar mixture to a high temperature, normally soft crack, or hard crack. Toffee normally has a hard, slightly chewy texture and a rich taste that is gained by adding butter to the sugar mixture. Other additions may include nuts and chocolate. Cracker toffee is not acceptable.

Pralines: (This candy may have two different forms.)

Louisiana Style: A candy consisting of primarily a brown sugar-based sugar syrup mixture and pecans or other nuts. The candy is formed into small patties and often has a slightly crumbly, grainy texture.

Mexican Style: A candy consisting of a sugar mixture cooked to a caramel like texture that is thick and chewy. Nuts may be included in the caramel mixture or only found on the outer part of the candy. The caramel may be cooled and formed into a cylinder or log shape and rolled in nuts. The candy is then cut into serving size pieces.

Candy Other Types: This includes any candy that is not a fudge, brittle, divinity, toffee, or praline. Such as fondant, caramels, taffy, and filled or dipped candies such as bon bon and chocolate covered maraschino cherries. Graham cracker crumbs are not allowed.

CLASSES:

- K-37 Divinity - **Junior** *SC
- K-38 Divinity - **Senior** *SC
- K-39 Fudge - **Junior** *SC
- K-40 Fudge - **Senior** *SC
- K-41 Brittles and Other Hard Candies - **Junior** *SC
- K-42 Brittles and Other Hard Candies - **Senior** *SC
- K-43 Toffee - **Junior** *SC
- K-44 Toffee - **Senior** *SC
- K-45 Pralines - **Junior** *SC
- K-46 Pralines - **Senior** *SC
- K-47 Candy, Other Types - **Junior** *SC
- K-48 Candy, Other Types - **Senior** *SC

GRAND CHAMPION CANDY
RES. GRAND CHAMPION CANDY
FIRST ALTERNATE CANDY
SECOND ALTERNATE CANDY

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Good Luck to all exhibitors!!!

CAKE CLASSES
SUPERINTENDENTS: STACY RAMSEY, 254-982-4871
THERESA PAIRETT, 254-771-1353

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.

SPECIAL RULES:

1. Entries in Layer Cake Classes must have 2 or more layers; no single layer cakes accepted in any layer cake class. **8" or 9" round cake layer pans.**
2. Ingredients such as canned pineapple, frozen fruit, fresh fruit, fresh flowers, cream cheese, mayo, or salad dressing **MUST NOT** be used in the decorated frosting or filling in any food division.
3. Freehand decorated cakes might include using marshmallows, coconut, nuts, candy, chips, or gum paste to decorate with or cut-out cakes not decorated with tips.
4. Regarding food safety concerns: Pineapple upside down cakes will not be accepted and no flavored curds **OR FRUIT PRESERVES** are acceptable ingredients or toppings. Zest (lemon, orange, etc.) is allowed if cooked into the cake or used as a topping or garnish.
5. Pound cake classes may be entered either plain (without any frosting or icing), dusted with powder sugar or drizzled with a powder sugar glaze.
6. Icing should be made from scratch and should be applied to all cake classes except plain pound cake, foam cakes, and chiffon cakes.
7. See special definitions under General Food.

DEFINITIONS:

Plain Pound Cake: The main leavening agent is air incorporated in the creaming of the fat, sugar, and beaten eggs. Main ingredients are almost equal parts of eggs, butter, margarine or shortening, flour, and sugar. Bottom of pound cakes can be topped with either powder sugar or powder sugar glaze, but no cake frosting. Pound cake is baked in a Bundt or tube pan. No decorative pans allowed. Flavoring will only include extracts, such as vanilla, lemon, almond, and/or orange. This class must not contain fruit, vegetables, nuts or flavored chips or other candy.

Pound Cake Other: Cake may contain 7-Up, coconut, cream cheese, sour cream, **fruit**, fruit juices, chocolate or seeded cake, such as poppy seeds. All cream types must be cooked into the product. Pound cake is baked in a Bundt or tube pan.

Chocolate Layer Cake: Cake which has more than one layer. The main flavoring ingredient is chocolate. No fruit allowed in chocolate layer cakes. Red velvet layered cakes and German chocolate cake will be entered in this class. (No decorator tip allowed).

Other Layer Cake: (White, Yellow, Spice, & Poppy seed)
Cake with more than one layer and contains no fruit or vegetable ingredients in the cake batter. (No decorator tip allowed).

Fruit/Vegetable Layer Cake: Cake with more than one layer that includes at least 1/2 cup of one or more fruits and/or vegetables baked in the cake batter, coconut is a fruit. (No decorator tip allowed).

Foam Cakes and Chiffon Cakes: Examples are angel food and sponge cakes containing NO shortening. Cakes are very light because they depend on beaten egg whites and steam for leavening. Angel food cakes use egg whites only. Sponge cakes use egg whites and egg yolks added separately. Chiffon cakes contain egg yolks, oil, and baking powder, as well as beaten egg whites. Foam (Angel and Sponge) and Chiffon cakes are baked in an ungreased tube pan with smooth sides. Poppyseed should be entered in Other Layer Cake. (No decorator tip allowed).

Sheet Cake: Single flat layer – approximately 1½” to 2” high, baked in a disposable 9” x 13” pan with **“CLEAR”** cover. (No decorator tip allowed).

Cupcakes: Any flavor cake batter baked in muffin pans with cake/muffin liners. **Cupcakes do not have a crust.** Can only have frosting no other toppings allowed. Can be decorated with free hand or decorator tips.

Cakes Decorated with Decorator Tips: Sheet or layered cake with the use of frosting tips. Cakes will be judged on product quality as well as decorative icing.

Free Hand Decorated: Cake, sheet or layered decorated using free-hand method of design. Created by using candies, marshmallows, nuts, chips, coconut, etc. No toys or non-edible items allowed. (No decorator tip allowed).

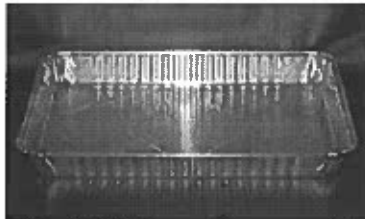
***SC- Special Containers will be provided for cakes (except for sheet cake, please use a 9x13 disposable pan with clear cover). Please see “Special Container Guide” on page**



**Angel Cake Pan
or Tube Pan**



**Layer Cake
or Pie Pan**



Sheet Cake Pan-9x13 disposable pan with clear lid.

CLASSES:

- K-49 Plain Pound Cake - Junior *SC
- K-50 Plain Pound Cake – Senior *SC
- K-51 Pound Cake Other—Junior *SC
- K-52 Pound Cake Other—Senior *SC
- K-53 Chocolate Layer Cake – Junior *SC
- K-54 Chocolate Layer Cake – Senior *SC
- K-55 Other Layer Cake (White, Yellow, Spice, Poppyseed) –JR *SC
- K-56 Other Layer Cake (White, Yellow, Spice, Poppyseed) –SR *SC
- K-57 Fruit/Vegetable Layer Cake – Junior *SC
- K-58 Fruit/Vegetable Layer Cake – Senior *SC
- K-59 Foam and Chiffon Cakes - Junior *SC
- K-60 Foam and Chiffon Cakes - Senior *SC
- K-61 Cupcakes (6) - Junior *SC
- K-62 Cupcakes (6) - Senior *SC
- K-63 Sheet Cake - Junior
- K-64 Sheet Cake - Senior
- K-65 Cakes Decorated w/Decoration Tips - Junior *SC
- K-66 Cakes Decorated w/Decoration Tips - Senior *SC
- K-67 Free Hand Decorated Cakes - Junior *SC
- K-68 Free Hand Decorated Cakes - Senior *SC

GRAND CHAMPION CAKE

RESERVE GRAND CHAMPION CAKE

FIRST ALTERNATE CAKE & SECOND ALTERNATE CAKE

**THE BELL COUNTY YOUTH FAIR
BOARD OF DIRECTORS**

**Would like to express their
appreciation to all
Superintendents and Volunteers
that help each and every year to make
the Show a great Success.**

THANK YOU!

PIE CLASSESUPERINTENDENT:

SUSAN FOGELMAN, 254-913-9500

ALL FOOD RULES WILL APPLY TO THIS FOOD CLASS.

SPECIAL RULES:

1. You may use canned or frozen fruit to make the pie filling. (Example: cherry, peaches, pineapple, etc.) No canned or commercial fruit filling can be used.
2. No strawberry, rhubarb, buttermilk, banana, pumpkin, blackberry, mincemeat, or raspberry pies will be accepted for food safety reasons.
3. No individual pies or tarts will be accepted. The entry must be in a standard 8-, 9- or 10-inch disposable pie pan, please no glass or metal pie plates are allowed as these are not disposable.
4. No graham cracker crusts, or crumb topping can be used.
5. Nut Pies must include at least a minimum of 1 cup of nuts in the recipe. No fruit or vegetable will be allowed in nut pies. **Coconut is a fruit.**
6. Crust must be made from scratch.

CLASSES:

- K-69 Nut Pie - **Junior**
- K-70 Nut Pie - **Senior**
- K-71 Two-Crust Pie - **Junior**
- K-72 Two-Crust Pie - **Senior**

GRAND CHAMPION PIE

RESERVE GRAND CHAMPION PIE

FIRST ALTERNATE PIE & SECOND ALTERNATE PIE



COUNTRY STORE

SUPERINTENDENT: INEZ PATTON, 254-718-5319

TIME: Wednesday, Feb. 7, 2024, Immediately following the awards program & Thursday, Feb. 8, 2024, from 9:00 a.m. - 2:00 p.m. A Country Store will be held to provide participants in the Foods Division with an opportunity to sell their baked products. Participation is **mandatory**.

SPECIAL RULES:

1. All foods eligible for the Country Store must meet the special rules for Division K Foods as listed in this book. Exhibitors may enter for sale only those items that have been judged in the Foods Division. Grand Champion and Reserve Grand Champion (Auction) items are NOT eligible for sale in the Country Store. Food Preservation entries are NOT eligible for sale in the Country Store.
2. A minimum floor price has been established for all Champion and Reserve Champion food entries. Purchasers may pay more, if desired.
All Champion food items will be \$15.00.
All Reserve Champion food items will be \$10.00.
3. The following floor price has been established for food items. Purchasers may pay more, if desired.

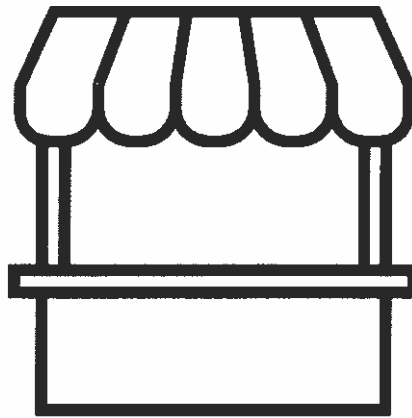
- \$ 6.00 - Plate of Cookies
- \$ 6.00 - Plate of Candy
- \$ 6.00 - Cupcakes, Rolls, Muffins, or Sweet Rolls
- \$ 6.00 - Quick Bread
- \$ 7.00 - Yeast Bread, Sweet Yeast Breads, and Coffee Cakes
- \$ 8.00 - Pies
- \$ 8.00 - Cakes
- \$ 9.00 - Decorated Cake

4. Those items that are not sold in the County Store will be released at checkout. The BCYF will not be responsible for any food items left after the close of checkout. Grand Champion and Reserve Grand Champion entries in the Food Division must remain on display until stated release time.
5. Food entries that do not sell, and all other exhibits may be released to the exhibitor, or an individual designated by the exhibitor (i.e.: Parent, Grandparent, Teacher, 4-H Leader etc. who will sign for the exhibits at checkout.) from **4:00 to 6:00 p.m., Thursday, February 8, 2024**.
6. If any baked products become moldy or deteriorates during the week, they may be pulled from the Country Store and discarded by the FCS General Superintendent, Food Superintendent, or the CEA. Entries will be dated when pulled.

7. Exhibitors will receive all monies from the sale of food items. **All monies must be counted and confirmed before the exhibitor leaves the Assembly Hall on Thursday, Feb. 8, 2024. No changes will be made after closing on Thursday.**

8. Although all precautions will be taken, the BCYF superintendents and volunteers will not be responsible for items lost, stolen, or broken.

9. The BCYF Superintendents and Board Members appreciate the community support and purchase of the Country Store products. Be reminded that these items have been on display for 4 days and may not be fresh.



***Thank you for supporting the
Bell County Youth Fair
Exhibitors. We hope you enjoy
the baked goods offered at the
County Store!!!***

DIVISION L – CLOTHING

**SUPERINTENDENTS: CANDY COLEY, 254-913-0574
JACKIE McLAUGHLIN, 254-742-5058**

SPECIAL RULES:

1. Garment will be judged on the basis of accurate cutting and the quality of the machine and/or hand **sewn** construction techniques. **All trim and decorations must be sewn on to the garment.**
2. Garments entered in the Clothing Division **MUST NOT** have been previously worn.
3. No dresses or jumpers that could be viewed as period costumes will be accepted in L1 or L2.
4. Pants and Shorts (L3 and L4) - No garments made of flannel or fleece will be accepted. The garment must include ONE of the following: Sewn on waistband, pockets, zipper, or button closing.
5. **NO panties, bras, corsets, or other suggestive items are allowed. If an entry that is deemed inappropriate by Division Superintendent or General Superintendent, it will be disqualified.**

DEFINITIONS:

Sewn accessories - accessories must be hand or machine sewn by exhibitor and in addition may include Conchos, beads, feathers, studs, etc.



Please read carefully, we have combined or eliminated and renumbered some classes.

CLASSES:

- L-1 Dresses/Jumpers/Rompers/Jumpsuit- 1 piece -**Junior**
- L-2 Dresses/Jumpers/Rompers/Jumpsuit- 1 piece - **Senior**
- L-3 Pants/Shorts/Skirts- **Junior**
- L-4 Pants/Shorts/Skirts - **Senior**
- L-5 Blouses/Top/Shirts - **Junior**
- L-6 Blouses/Top/Shirts - **Senior**
- L-7 Aprons - **Junior**
- L-8 Aprons- **Senior**
- L-9 Infant Toddler/Doll Clothes - **Junior**
- L-10 Infant Toddler/Doll Clothes – **Senior**
- L-11 Sewn Accessories – **Junior**
- L-12 Sewn Accessories – **Senior**
- L-13 Recycled Garments – **Junior**
- L-14 Recycled Garments – **Senior**
- L-15 Sleepwear – **Junior**
- L-16 Sleepwear – **Senior**
- L-17 Outerwear – **Junior**
- L-18 Outerwear - **Senior**

Grand Champion Clothing Res. Grand Champion Clothing

DIVISION M - TEXTILE CRAFTS

SUPERINTENDENTS:

MARY ANN EVERETT, 254-721-0931

SHELLIE DOWNING, 254-721-0407

SPECIAL RULES:

- 1. Textile Crafts are those items using needle and thread fashioned from fiber yarn, fabric materials, using various stitches, stitching, knots, etc. Ceramics, paintings, silk flower arrangements, bead baskets, tooled leather, and other crafts not fashioned with 'needle and thread' techniques are ineligible.**
- 2. All entries must have ONE 3x5 card attached to every item.**
 - a. Quilts: The card should include exhibitor number, class, quilt name, block design, batting used and quilt size.**
 - b. All other classes: The card should include exhibitor number, class, name of item, approximate size, material used and any information on making the item in 2-3 sentences.**
- 3. Articles will be judged on the general appearance, use of color and design, as well as construction techniques and suitability of materials.**
- 4. All pillows will be entered in either of two classes:**
 - a. Simple: No piecing, no decorations such as lace, rickrack, ribbon, buttons, embroidery.**
 - b. Decorative: decorations such as lace, rickrack, ribbon, pieced fabric, buttons, or embroidery are added. This includes pillows done with latch hook. No pillows will be entered in any other class.**
- 5. All embroidery pieces must be finished, framed, or appropriately completed into the final product with no raw edges showing (ie. Foot stool, wall hanging, sewing project, etc.) and, may not be entered without being completed into a usable, decorative item, (ie. Back lining) This applies to M1/2, M3/4, M5/6, M23/24, M25/26.**
- 6. If you use 1 or 2 layers of fleece fabric cut and tied at the edges, it is not considered a quilt, but is a throw and is inappropriate for entry in quilting classes M11 –M16. These items should be entered under O-23 or O-24, fleece throws & pillows.**
- 7. Macramé exhibits are not appropriate for the Textile Crafts Division. See Creative Arts Division Classes O21 – O22.**
- 8. Please contact superintendents for help with sewing, embroidery, or quilt project.**

DEFINITIONS:

Embroidery: (M1/M2) General embroidery is done with cotton floss, wool or similar type threads and embroidery stitches such as cross-stitch, outline, satin and chain. A pattern printed on the fabric is usually followed. This includes crewel, candle wicking, cross stitch. **All edges must be finished. Entries will not be accepted taped on a board.**

Needlepoint: (M3/M4) Needlepoint is done using a variety of slant or straight-stitches using even weave fabric, plastic or paper. Wool, floss, and other embroidery threads may be used. A hand painted canvas may be used.

Counted Cross Stitch: (M5/M6) Counted cross-stitch is done on even-weave fabric following a counted graph. Most stitches are cross-stitch, although straight stitches are often included. (M5/M6)

Crochet/Knitting: (M7-10) Must use crochet hood or knitting needles.

Quilt: (M11-M16) A coverlet or blanket made of two layers of fabric with a layer batting (can be cotton, wool, bamboo, polyester, etc.) in between, all stitched firmly together by hand, machine or tied.

Textiles Holiday Corner: (M23/M24) Any holiday item (Christmas, Thanksgiving, Valentines, etc.) using fabric in needle and thread techniques. **NO MACHINE**

Other Textile Crafts: (M25/M26) includes felting, weaving.

Definitions of techniques used in quilting Block: A completed design unit or pattern generally in sizes from 4.5" to 20" square. Blocks may be smaller, larger, or a rectangle shape. The block may be a whole piece of fabric or may be a group of related small pieces of fabric sewn together to make a specific design. A panel is not a block but can be cut apart and used as part of a block.

Piecing: A process of sewing together pieces of fabric by hand or machine to make a block (design unit of a quilt), usually square. It can be made of patchwork, appliqué, or a combination.

Appliqué: The laying of one piece of fabric upon another and securing the top piece by stitching. An appliqué design is usually made up of many pieces stitched on in a sequence to a foundation. Appliqué may either be machine or hand sewn.

Definitions of finishing quilts

Quilting is done BEFORE putting binding on quilt. Quilt has THREE layers, and the quilting is done through ALL three layers.

Machine Quilting: Stitches are sewn on a machine, and must be done by the exhibitor, in a design or outlining the pieced block. Pre-quilted purchased items do not qualify.

Hand Quilting: Stitches are sewn by hand in a design or outlining the pieced block.

Tied Quilting: The layers are joined by tying in intervals consistent and pleasing with the overall design of the top. The tying is done with yarn, string, or pearl cotton and secured on the top of the quilt with a square knot. Buttons may be added for embellishment to the tied quilt. **THIS IS NOT A FLEECE THROW.**

CLASSES:

- M-1 Hand Embroidery (printed pattern) – **Junior**
- M-2 Hand Embroidery (printed pattern) – **Senior**
- M-3 Needlepoint items – **Junior**
- M-4 Needlepoint items – **Senior**
- M-5 Counted Cross Stitch – **Junior**
- M-6 Counted Cross Stitch – **Senior**
- M-7 Crochet – **Junior**
- M-8 Crochet – **Senior**
- M-9 Knit – **Junior**
- M-10 Knit – **Senior**
- M-11 Quilts: block, pieced, appliqué. Finishing: Tied-
Junior
- M-12 Quilts: block, pieced, appliqué. Finishing: Tied –
Senior
- M-13 Quilts: block, pieced, appliqué. Finishing: Machine –
Junior
- M-14 Quilts: block, pieced, appliqué. Finishing: Machine –
Senior
- M-15 Quilts: block, pieced, appliqué. Finishing: Hand –
Junior
- M-16 Quilts: block, pieced, appliqué. Finishing: Hand –
Senior
- M-17 Simple Pillow – **Junior**
- M-18 Simple Pillow – **Senior**
- M-19 Decorative/Pieced Pillow – **Junior**
- M-20 Decorative/Pieced Pillow – **Senior**
- M-21 Toy or Doll (Must be fashioned from fabric using
stitches) – **Junior**
- M-22 Toy or Doll (Must be fashioned from fabric using
stitches) – **Senior**
- M-23 Textile Holiday Corner– **Junior**
- M-24 Textile Holiday Corner– **Senior**
- M-25 Other Textile Crafts (e.g., needle punch, felting,
weaving) – **Junior**
- M-26 Other Textile Crafts (e.g., needle punch, felting,
weaving) – **Senior**

Grand Champion Textile Crafts
Reserve Grand Champion Textile Crafts

DIVISION N - FASHION REVUE

SUPERINTENDENT: JENNIFER SMITH, 254-760-7389

ENTRY CHECK IN, APPEARANCE JUDGING, AND REHEARSAL:

Check-in at 9:00 a.m., Saturday, Feb. 3, 2024, in the Expo lobby. Judging begins at 9:30 a.m.

FASHION REVUE AWARDS PROGRAM:

**1:00 p.m. Saturday, Feb. 3, 2024, Public Show –
Special Events Room**

RELEASE TIME: Garments will be displayed in the Assembly Hall until release time, **4:00-6:00 p.m., Thursday, Feb. 8, 2024.**

JUDGING:

Parents will not be allowed in the judging area until all judging is completed.

SPECIAL RULES:

- 1. The rules of the Fashion Revue limits exhibitor to only one entry for the event.**
- 2. Contestants cannot enter the same garment or any accessory in both the Fashion Revue and in any other FCS division. Please call the Superintendent with any questions.**
- 3. All entrants must participate in the Fashion Revue rehearsal in order to have a valid entry.**
- 4. All Fashion Revue garments will be exhibited following judging.**
- 5. No dresses or tailored garments (such as jackets) will be allowed in the one or two pieces sewn classes.**
- 6. Participants in Fashion Revue should note that judging for this event is primarily on appearance. Personal appearance, garment becomingness, and accessories account for 70% of the score. Construction techniques count as 30% of the total score and will be judged while participant is modeling garment in the appearance judging segment of competition. Participants will give a 2-minute verbal presentation of their garment as part of the interview process.**
- 7. Age Categories: Junior – 8 - 10; Intermediates – 11, 12 & 13; Senior - 14 - 19.**
- 8. The Fashion Revue superintendent will do a preliminary review of the garment prior to the judging to ensure that it meets contest guidelines.**

DEFINITIONS:

Tailored Garment, Class N-13, must have 3 or more of the following techniques: lining, bound buttonholes, shoulder pads, pad stitching, use of twill tape for molding the garment, sleeve headings, underlining, interfacing. No tailored garments may be entered in the other classes.

One-piece sewn is one garment sewn by the participant. Other items needed to complete an outfit will be judged in appearance judging only **one-piece**. Sleepwear can be entered here.

Two or more pieces sewn class includes two or more items sewn by participant. Sleepwear can be entered here.

Specialty—limited to athletic and special purpose garments. Examples are band, pep squad, and cheerleader uniforms; athletic garments such as jogging suits, swimsuits, leotards, and ski wear; and theatrical and circus-type costumes such as clown suits and ballet costumes. Garments in this category should not be suitable for ordinary daily activities.

FASHION REVUE CLASSES:

- N-1 One-piece Sewn (Cannot be a dress) - **Junior**
- N-2 One-piece Sewn (Cannot be a dress) - **Intermediate**
- N-3 One-piece Sewn (Cannot be a dress) - **Senior**
- N-4 Two or More Pieces Sewn - **Junior**
- N-5 Two or More Pieces Sewn - **Intermediates**
- N-6 Two or More Pieces Sewn - **Senior**
- N-7 A Dress (Daytime) - **Junior**
- N-8 A Dress (Daytime) - **Intermediate**
- N-9 A Dress (Daytime) - **Senior**
- N-10 Specialty - **Junior**
- N-11 Specialty - **Intermediate**
- N-12 Specialty - **Senior**
- N-13 Tailored Garment - **Senior ONLY**
- N-14 Formal/Evening - **Senior ONLY**

GRAND CHAMPION FASHION REVUE
RESERVE GRAND CHAMPION FASHION REVUE



DIVISION O - CREATIVE ARTS

SUPERINTENDENTS:

NANCY WILLIAMSON, 817-487-1874

LYNETTE JONES, 254-718-0820

SPECIAL RULES:

1. Articles will be judged on the quality of workmanship according to the techniques used considering general appearance, construction techniques and suitability of materials.
2. Classes O-1, O-2, O-7, O-8, decorated wreaths, and baskets/boxes, use a purchased base.
3. For classes O-3, O-4, the bare wreath must be handmade, totally from scratch, by the exhibitor. Some examples of handmade wreaths are a wreath made from a water hose or a wreath made from horseshoes. The base is NOT purchased in this class.
4. Entries in Holiday Corner (O-13, O-14) are Seasonal or Holiday themed items that do not qualify for another class.
5. ENTRIES IN THIS DIVISION SHOULD NOT EXCEED 36 INCHES IN HEIGHT AND WIDTH AND NOT WEIGH MORE THAN 25 POUNDS.
6. Highly Recommended: Contestants may add a brief note of explanation on a white 3"x5" index card as to special techniques/skills used in preparing the entry in this division. No name or club name should appear on the explanation.
7. Jewelry must be mounted on a foam board not to exceed 8 1/2 x 11.
8. Exhibitor can attach a 3x5 index card with the entry number in the upper right-hand corner for the wreath class. The card can be attached to the wreath.
9. Photos will be allowed as part of decorations. Any exhibitor submitting a photograph acknowledges that they have sufficient permission of any recognizable location/people appearing in their photo and can produce a model/property release if requested.
10. **Recycled Crafts (O-15 & O-16) - NO metal, wood or leather items can be entered in this class. They should be entered in Woodworking, Leather & Other Crafts (R-15 & R-16). Items appropriate for Recycled Items in Creative Arts are plastic, fabric & paper.**
11. **String Art that uses nails and/or wood should be entered in Division R-Woodworking, Leather & Other Crafts. String Art that DOES NOT use nail and or wood may be entered in Creative Arts (O21/22).**

DEFINITIONS:

Scrapbooking—Must be a minimum of 5 pages in scrapbook. Each side of paper constitutes a page.

Personal Accessories: This class will not include jewelry. Items entered in this class could include: visors, hats, collars, bows, flip flops, etc. but no jewelry. No exhibit in this class may be sewn.

Jewelry- necklace, earrings, bracelets, pins, rings, hair accessories, etc.

CREATIVE ARTS CLASSES:

- O-1 Decorated Wreaths - **Junior**
- O-2 Decorated Wreaths - **Senior**
- O-3 Handmade Wreaths - **Junior**
- O-4 Handmade Wreaths - **Senior**
- O-5 Holiday Wreaths - **Junior**
- O-6 Holiday Wreaths - **Senior**
- O-7 Decorated Baskets or Boxes (Woven or Wrapped)-
Junior
- O-8 Decorated Baskets or Boxes (Woven or Wrapped)-
Senior
- O-9 Painted/Decorated or Stenciled Garment/Fabric -
Junior
- O-10 Painted/Decorated or Stenciled Garment/Fabric -
Senior
- O-11 Personal Accessories (see definitions)- **Junior**
- O-12 Personal Accessories (see definitions)- **Senior**
- O-13 Holiday Corner (See Rule #4) - **Junior**
- O-14 Holiday Corner (See Rule #4) - **Senior**
- O-15 Recycled Crafts - **Junior**
- O-16 Recycled Crafts – **Senior**
- O-17 Jewelry (see definitions) - **Junior**
- O-18 Jewelry (see definitions) - **Senior**
- O-19 Scrapbooking - **Junior**
- O-20 Scrapbooking - **Senior**
- O-21 Creative Arts Other - Macramé/String Art (see rule
#11) - **Junior**
- O-22 Creative Arts Other - Macramé/String Art (see rule #
11) - **Senior**
- O-23 Tied Fleece Pillows/Throws – **Junior**
- O-24 Tied Fleece Pillows/Throws - **Senior**

GRAND CHAMPION CREATIVE ARTS
RESERVE GRAND CHAMPION CREATIVE ARTS

DIVISION P - Art

**SUPERINTENDENT:
SANTI DUNCAN, 404-803-4471**

1. **IMPORTANT!!!** Exhibits that have the exhibitor's name on them will not be accepted.

2. Art will be judged on the following:

Creativity- Judges will be looking for creative original artwork.

Composition- Arrange the elements of the art attractively.

Mastery of materials- Skillful use of your art materials and media

3. Each entry must be properly identified. Each exhibitor must put a label on the **BACK** upper right-hand corner of each entry containing their exhibitor number and the class number.

4. Judges prefer creative original artwork. Entry must either be original or an original rendition of copyright work such as Disney, Precious Moments, Power Rangers, "famous" paintings, or advertising labels. Tracing is not acceptable. Source of idea must be appropriate for entry in the BCYF (for example-lack of clothing on a portrait would not be appropriate). Wet paint or sculpture will not be accepted.

5. Preparation for Display:

- All drawings will be mounted attractively with foam board on the back. (Foam board-lightweight, white backing material)
- All drawings will also have a professional looking matt board frame (lightweight, attractive cardboard frame) mounted on the front.
- Paintings will be entered on an unframed canvas. (No matt board frame is allowed.)
- Two dimensional art does not exceed 22"x22". Three-dimensional sculpture does not exceed 22"x22"x22" and weighs 10 lbs. or less.
- All 3 dimensional sculptural art work should be on a **flat** surface that is as stable and securely transportable as possible (no glass).
- No glass frames or surfaces will be accepted for either 2 dimensional or 3 dimensional art.
- Use traditional media as listed for each class.
- **BCYF is not responsible for any damage that may occur.**

Definitions:

Pastel:

Use of an art medium in the form of a stick consisting of pure powdered pigment and a binder Tempura, a permanent fast drying medium consisting of colored pigment mixed with a water-soluble binder.

Watercolor:

A method in which the points are made from pigments suspended in a water-soluble vehicle.

Oils:

A process of painting with pigments that are bound with a medium of drying oil.

Acrylic:

A water soluble fast drying paint containing pigment suspension in acrylic polymer emulsion.

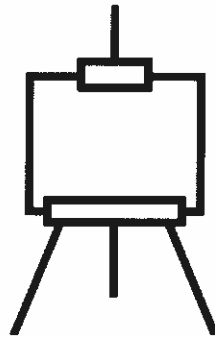
Mixed Media:

Artwork using more than one medium, for instance paint ink and collage.

CLASSES:

2- Dimensional: Length & Width (P-1 — P-22) (22x22)

- P-1 Drawing Pastel - **Junior**
- P-2 Drawing Pastel - **Senior**
- P-3 Tempera Paint - **Junior**
- P-4 Tempera Paint- **Senior**
- P-5 Drawing Crayon - **Junior**
- P-6 Drawing Crayon - **Senior**
- P-7 Drawing Black and White Charcoal - **Junior**
- P-8 Drawing Black and White Charcoal - **Senior**
- P-9 Drawing Black and White Ink- **Junior**
- P-10 Drawing Black and White Ink- **Senior**
- P-11 Drawing Black and White Pencil - **Junior**
- P-12 Drawing Black and White Pencil - **Senior**
- P-13 Drawing Colored Pencils - **Junior**
- P-14 Drawing Colored Pencils - **Senior**
- P-15 Mixed media (a combination of materials from any of the other classes P1-32)- **Junior**
- P-16 Mixed media (a combination of materials from any of the other classes P1-32)-**Senior**
- P-17 Watercolor - **Junior**
- P-18 Watercolor - **Senior**
- P-19 Oil and Acrylic - **Junior**
- P-20 Oil and Acrylic - **Senior**
- P-21 Acrylic - **Junior**
- P-22 Acrylic - **Senior**



**3- Dimensional: P23-32- Length & Width & Depth
(22x22x22 and 10 lbs or less)**

P-23 Hand Built and Wheel Thrown Pottery (clay must be dried to at least the leather hard stage, but preferably fired in the kiln.)-**Junior**

P-24 Hand Built and Wheel Thrown Pottery (clay must be dried to at least the leather hard stage, but preferably fired in the kiln.)—**Senior**

P-25 Polymer Clays (pieces must be oven baked or hardened.)- **Junior**

P-26 Polymer Clays (pieces must be oven baked or hardened)-**Senior**

P-27 Paper Art (Origami, Paper Mache, Other Paper Art) -
Junior

P-28 Paper Art (Origami, Paper Mache, Other Paper Art) -
Senior

P-29 Metal Sculpture (wire, sheet metal, rebar, or any other metal) not larger than 22" x 22" x 22" and weigh 10 lbs or less.- **Junior**

P-30 Metal Sculpture (wire, sheet metal, rebar, or any other metal) not larger than
22" x 22" x 22" and weigh 10 lbs or less.- **Senior**

P-31 Sculpture Misc (clay, stone, plaster of Paris or any materials) not larger than 22" x 22" x 22" and weigh 10 lbs or less.- **Junior**

P-32 Sculpture Misc (clay, stone, plaster of Paris or any materials) not larger than 22" x 22" x 22" and weigh 10 lbs or less.- **Senior**

**GRAND CHAMPION ART
RESERVE GRAND CHAMPION ART**

DIVISION Q - PHOTOGRAPHY

SUPERINTENDENTS:
RANDY & DEBBIE THOMPSON, 210-441-0237

SPECIAL RULES:

1. Photo **MUST** be taken by the exhibitor (exhibitor must not be in the photo), submitted only once.
SUBMIT ONLY 1 ENTRY PER CLASS



All photos must be taken after January 14, 2023.

2. Photography entries will be judged on impact, creativity, technical (focus, exposure, lighting, and color balance), composition, subject matter, and storytelling.

3. Photos will be submitted online at <http://agrillife.org/bellctyyouthfair>, beginning **January 1, 2024**, to no later than **5:00 p.m., on January 12, 2024**. No late submissions will be accepted. There is no additional cost to upload to the website. Uploading to the website does not take the place of the required process for BCYF photo entries by **December 1, 2023**.

4. Bell County Youth Fair is not responsible if the upload takes longer than anticipated and is not complete until after **5:00 p.m. on January 12, 2024**.

5. **Files must be in .jpg format, minimum size 1 MB, and not to exceed 2 MB with no restriction on dimension (i.e. 8x10, 5x7, 4x6). Photos not within these guidelines will NOT be accepted by BCYF and will be disqualified. BCYF established these guidelines - not FormSite.**

6. **Files must be named: Exhibitor number Class Name (For Example: 1234_Animals Domestic or 6788_catch all).**

7. **ONLY** the following MINOR digital manipulation is allowed: red-eye correction, cropping, and straightening of photo. Any other manipulation would require the photo to be entered into the ENHANCED category. **If using a smartphone for photography entry, filters should not be used except in the enhanced class.**

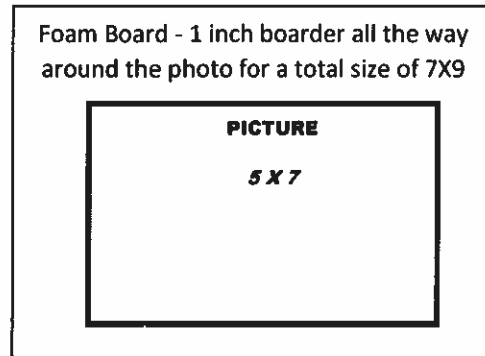
8. Antiquing, Sepia-tone and/or selective coloring/hand tinting will only be allowed in the ENHANCED category.

9. Any exhibitor submitting a photograph acknowledges that they have sufficient permission of any recognizable location/people appearing in their photo and can produce a model/property release if requested.

10. Entries into the ENHANCED category must include a short-written description of the software and process used in creating the photo. This will be typed into the space provided in the online entry form (mandatory field).

11. Photography examples checklist, and definitions can be found online at:
<http://agrillife.org/bellctyyouthfair>

12. If exhibitor desires to have their picture (s) displayed, they must bring the actual picture, mounted on foam board, to the Assembly Hall on FCS check-in day. Make sure the border of the foam board extends 1" from the picture. See example below. Foam board from "dollar" type store is fine. **Picture should not exceed 5x7 in size and foam board should not exceed 7x9. Pictures exceeding this size will not be displayed. PUT EXHIBITOR NAME, NUMBER, AND CLASS ON LABEL ON THE BACK OF THE PRINT. DO NOT ADD ANY HANGER ON BACK OF PICTURE!**



PHOTOGRAPHY CHECKLIST:

- Be familiar with this year's rules in the Fair Book.
- After you take the picture save it to a computer or tablet.

Suggestions

- Set up a folder on your desktop labeled BCYF Photos
- If you have multiple photos for each division, you are considering for entry set up subfolders for the classes—
ie. Food,
Domestic Animals
- Add your photos to appropriate folders on a flow basis
- Ensure photos are in .jpg format
- Check the size of your photos and resize if needed
- Once you decide which photo you are entering for each class
(One photo per class), name the photos-Exhibitor
Number Class Example: 1234_AnimalsDomestic or
9876_CatchAll
- Double Check the rules to ensure your photo meets the criteria
for the class and meets the definitions.
- Double Check the naming of your photo for accuracy
- Download your photo to website for entry
- Submit your entry

DEFINITIONS:

ANIMALS-DOMESTIC: Photos focusing on the various animals that have been tamed and made fit for a human environment. To be considered domesticated, the animal must have their behavior, life cycle, or physiology systemically altered as a result of being under human control for many generations.

Examples include Chickens, cows, dogs, cats, geese/ducks (domestic use), hamsters, horses, pigs, sheep, goats, etc.

ANIMALS—WILDLIFE: Category focuses on animals not tamed or domesticated and commonly found in the wilderness or the bodies of water throughout the country or world. Photos can be of wildlife in nature, zoos, and/or petting zoos.

Examples include: Birds, deer, elephants, snakes, whales, etc.

CATCH-ALL: Photos that do not fit into one of the other categories. NOT ALLOWED: A duplicate photo also entered in another category. Examples: Polaroid image & emulsion transfers, still-life (inanimate objects), flat lay photography.

DETAILS & MACRO: Getting in close is the name of the game for this category. The goal is to zoom in close on an object to see its finer details or to make small objects appear life-sized or larger than we do not normally get to see with the naked eye. Examples: Insect eyes, veins on a leaf, a reflection in a water droplet, etc.

ELEMENTS OF DESIGN: Images use of graphic elements of design. Photos that showcase line, shape, pattern, form, texture, perspective, etc. Photo can consist of any subject matter.

Examples: Line, pattern, perspective, shape, etc.

NOT ALLOWED: Digital creations or graphic designs made in software such as Photoshop, InDesign or Illustrator

ENHANCED: A single photo that has been technically manipulated to be an abstract, panoramic, stitched or composite image. Other variations are all owed as well. Examples: Software edited composites and creations, images greatly manipulated with a variety of filters, photos with artistic borders, photos stitched into a panoramic, etc.

FOOD: A still life specialization of photography, aimed at producing attractive photographs of food for use in such items of advertisements, packaging, menus and/or cookbooks.

Examples: Cakes/pies, Easter eggs, fruits and place settings, ingredients, sandwiches, Thanksgiving dinner, etc. Not allowed: A photo of alcohol beverages.

LANDSCAPE & NATURE (NON-ANIMAL): The focus of this category includes landscapes, outdoor scenic, nature images, sunsets, urban landscapes, seascapes, cityscapes, and farms. Images focus on the beauty of the outdoors. Examples: Gardens/landscapes, outdoors, scenic, etc. Not allowed: Primary subject is a person or wildlife.

LEADING LINE (NEW): This image composition technique features lines that draw the viewer's eye from point A to point B, which is the primary subject. Example: A river that begins in the foreground and draws your attention to a photogenic bridge in the background.

LONG EXPOSURE (NEW):
Also known as time-exposure or slow-shutter, this technique involves using a long-duration shutter speed. It can be used to sharply capture stationary elements of an image while blurring, smearing, or obscuring the moving elements. It is also used in low-light conditions. Examples: fireworks, moving water, light trails, Milky Way, light painting, night or low-light conditions, etc.

Motion/Action: The capture of movement within a single photo. The subject appears stopped or frozen. Examples: Ferris wheel spinning, sporting events, horse running across a field, etc.

People: People focus from all walks of life, parenting and family, children, babies, models/fashion, and couples. All individuals in the photos must have provided consent and permission as a subject. If requested, a release will be needed from the photographer and subject. Examples: Babies, families, kids, portraits, models/fashion, etc.

Plant/Flora: Photos of interesting, unique, and beautiful flowers and flora. Photography can take place outdoors or indoors. Photo subject should be that of a single flower, plant, bush, tree, etc. Large collections of plant/flora should be considered for entry in the Nature & Landscape category.

Examples: A rose, an upward shot of a tree, etc.

Shadow/Silhouette: A silhouette is an outline that appears dark (typically a single color) with little or no details/features against a brighter background. Recording patterns of light and shade for a desired effect or emphasis is the definition of a shadow. The silhouette or shadow must be the primary subject and focus of the image. Examples: shadows/silhouettes of people, plants, animals, structures, architectures, or natural structures.
NOT ALLOWED: reflections

*** "THEME" class has been eliminated ***

CLASSES:

- Q-1 People - Black & White or Color - **Junior**
- Q-2 People - Black & White or Color - **Senior**
- Q-3 Animal Domestic - Black & White or Color - **Junior**
- Q-4 Animal Domestic - Black & White or Color - **Senior**
- Q-5 Animal Wildlife - Black & White or Color - **Junior**
- Q-6 Animal Wildlife - Black & White or Color - **Senior**
- Q-7 Food - Black & White or Color - **Junior**
- Q-8 Food - Black & White or Color - **Senior**
- Q-9 Details & Macro – Black & White or Color - **Junior**
- Q-10 Details & Macro – Black & White or Color - **Senior**
- Q-11 Long Exposure - **Junior**
- Q-12 Long Exposure - **Senior**
- Q-13 Landscape & Nature - Black & White or Color - **Junior**
- Q-14 Landscape & Nature - Black & White or Color - **Senior**
- Q-15 Plant/Flora - Black & White or Color - **Junior**
- Q-16 Plant/Flora - Black & White or Color - **Senior**
- Q-17 Motion/Action - Black & White or Color - **Junior**
- Q-18 Motion/Action - Black & White or Color - **Senior**
- Q-19 Elements of design - Black White or Color - **Junior**
- Q-20 Elements of design - Black White or Color – **Senior**
- Q-21 Leading Line -Black & White or Color - **Junior**
- Q-22 Leading Line - Black & White or Color - **Senior**
- Q-23 Catch-All- Black & White or Color - **Junior**
- Q-24 Catch-All - Black & White or Color - **Senior**
- Q-25 Enhanced– Black & White or Color—**Junior**
- Q-26 Enhanced– Black & White or color—**Senior**
- Q-27 Shadow/Silhouette - Black & White or Color—**Junior**
- Q-28 Shadow/Silhouette - Black & White or Color—**Senior**

GRAND CHAMPION PHOTOGRAPHY
RESERVE GRAND CHAMPION PHOTOGRAPHY



PHOTOGRAPHY HIGH POINT AWARD

**Harold Carter Memorial Photography Award
Bell County Youth Fair**

The Harold Carter Memorial Photography Award will be awarded annually to the Bell County Youth Fair exhibitor with the highest scoring points in the photography division for the junior and senior level divisions. There will be two awards given; one for high point senior and one for high point junior. A plaque indicating the award and the year and date will be awarded. A gift award of \$25.00 each will be included. An exhibitor will be eligible to win this award only one time as a senior and one time as a junior.

The points will be based on the points given for each ribbon earned. Those include:

Grand Champion	15
Reserve Grand Champion	12
Champion	10
Reserve Champion	8
1 st place	10
2 nd place	9
3 rd place	8
4 th place	7
5 th place	6
6 th place	5
7 th place	4
8 th place	3
9 th place	2
10 th place	1

This award is given in memory of Texas Artist Mr. Harold Carter for his dedicated time and expertise to the photography program in Bell County. Mr. Carter served as project leader and mentor to the youth with their photography endeavors for many years.

This award is currently sponsored by Jackie Cortese McLaughlin

DIVISION R—WOODWORKING, LEATHER & OTHER CRAFTS

SUPERINTENDENT-RENEE McNAMARA, 254-541-7971

SPECIAL RULES:

1. Articles will be judged on the quality of workmanship according to the techniques used considering general appearance, construction techniques and suitability of materials.
2. A 3" x 5" index card may be submitted along with an entry, giving a brief explanation of the construction of the entry, listing any special or very difficult techniques used to aid the judges in evaluating the entry.
3. A recycled craft is anything constructed and/or decorated with items you have recycled from something else that is wood, metal or leather (i.e.: picture from old barn wood, robot made from tin cans etc.) Attach a brief explanation of the recycling project on an index card to your entry tag to aid the judges evaluating the entry.
4. Models should not exceed 36 inches length and 17 inches width.
5. Entries cannot exceed 50 pounds.
6. Entries in this division, except for models, should not exceed 36 inches in length and 24 inches in width.
7. String Art that uses nails and/or wood can be entered in this division. String Art that DOES NOT use nail and/or wood should be entered in Division O- Creative Arts.

CLASSES:

- R-1 Leathercrafts - Stamped and Tooled - **Junior**
- R-2 Leathercrafts - Stamped and Tooled - **Senior**
- R-3 Other Leathercrafts - Other crafts made from leather - **Junior**
- R-4 Other Leathercrafts - Other crafts made from leather - **Senior**
- R-5 Models, Cars/Airplanes/Ships, etc. (NO SNAP TOGETHER) - **Junior**
- R-6 Models, Cars/Airplanes/Ships, etc. (NO SNAP TOGETHER) - **Senior**
- R-7 Models, Snap together (including plastic snap together, Lego, etc) - **Junior**
- R-8 Models, Snap together (including plastic snap together, Lego, etc) - **Senior**
- R-9 Woodwork Crafts - Decorative: (Woodworking or painting such as plaques, animals, name plates, etc.) - **Junior**
- R-10 Woodwork Crafts - Decorative: (Woodworking or painting such as plaques, animals, name plates, etc.) - **Senior**
- R-11 Woodwork Crafts - Functional:(Toys, birdhouses & feeders, games, tools, small boxes, etc.) **Junior**
- R-12 Woodwork Crafts - Functional:(Toys, birdhouses & feeders, games, tools, small boxes, etc.) - **Senior**
- R-13 Woodwork Crafts- Kits: (Lamps, Clocks, etc.) - **Junior**
- R-14 Woodwork Crafts- Kits: (Lamps, Clocks, etc.) - **Senior**
- R-15 Recycled wood, metal, or leather craft - **Junior**
- R-16 Recycled wood, metal, or leather craft - **Senior**
- R-17 Functional Metal Work (Knives, etc.) - **Junior**
- R-18 Functional Metal Work (Knives, etc.) - **Senior**

GRAND CHAMPION WOODWORKING, LEATHER & OTHER CRAFTS

RES. GRAND CHAMPION WOODWORKING, LEATHER & OTHER CRAFTS