



2023 Leon County Holiday

Fair Rules & Guidelines

December 7-9, 2023

(Open to YOUTH from Grades K-12th)

Leon County Annex 1- Court Room

Centerville, TX



More Information Visit: <https://leon.agrilife.org/holiday-fair/>

Leon County Holiday Fair Entries

1. **ENTRY PROCEDURE & DEADLINE:** All entries must be submitted and turned in December 7th between 3:00-6:00pm at the Leon County Annex 1- Court Room (1st Floor) 113 West Main St. Centerville, TX
2. **ALL PROJECTS MUST BE HANDMADE BY THE EXHIBITOR.** Finished projects may not be store bought.
3. **MUST be Youth in the Leon County/Tri-County Area!** **Do NOT have to be in 4-H!
4. **AGE GROUPS:** Exhibitors will be divided into Four (4) divisions determined by age.
 - Clover Kids – Grade K-2
 - Juniors – Grade 3-5
 - Intermediates – Grade 6-8
 - Seniors – Grade 9-12
5. **ENTRY FEES:** ALL DIVISIONS: \$1.00/Entry
6. **NO REFUNDS OF ENTRY FEES WILL BE MADE FOR ANY REASON.**
7. **NUMBER OF ENTRIES:** Each exhibitor will be permitted to enter NO MORE than one entry per class.

Schedule of Events

December 7, 2023

Entry Deadline & Check-In at Leon County Annex 1.

December 7 from 3:00-6:00pm

December 8, 2023

Judging of Holiday Fair Entries from 8:00-10:30am (TBA) at Leon County Annex 1.

December 9, 2023

Awards & Items will be on Display from Conclusion of parade until 8:00pm at Leon County Annex 1 during the Magic of Christmas!

December 9, 2023

Magic of Christmas Event at Leon County Square from 3:00-8:00pm.

December 9, 2023

Items can be picked up from 7:00-8:00pm at Leon County Annex 1.

December 11, 2023

Items can be picked up from 8:00am-12:00pm from Leon County Extension Office or at 4-H Christmas Party on December 11, 2023 from 6:00-8:00pm at Jewett Civic Center.

For questions regarding Holiday Fair, please contact Cassie Ferguson at

cassie.ferguson@ag.tamu.edu

Leon County Holiday Fair General Rules

1. **Exhibit areas will be closed during judging.** Judges decisions are final.
2. **PROJECT INFORMATION SHEET:** Projects are allowed to have 5x7 notecard attached to entry. This is where the exhibitor can describe new techniques learned and what the item is. This is highly suggested but not required. This card will not have an influence on the judging process.
*NOT ALLOWED IN ANY FOOD DIVISIONS or PHOTOGRAPHY DIVISION. *
3. **CLASSIFICATIONS:** Questions arising in classifications of entries will be resolved by the Youth Fair Director. All entries that do not meet the rules outlines in this handbook will be disqualified and will not be judged. Entries may be moved to a different category if deemed necessary. At the Holiday Fair's discretion, we reserve the right to combine and/or divide any class for more competitive judging. The Holiday Fair Superintendent may move any entry to another division/class in order to group similar items for judging. Age groups will not be combined for judging purposes. Decision of Holiday Fair Directors and Superintendent is final. *Even though item is accepted, it is still up to the superintendent to determine if it qualifies for judging.*
4. **SAFETY:** All projects shall meet safety standards and electrical codes. Failure to comply shall result in disqualification of the project.
5. **RELEASE OF EXHIBITS:** BAKED GOODS may be used for dessert at the 4-H Christmas Party or you can pick up from 7:00-8:00pm on December 9, 2023! All other entries must be picked up from 7:00-8:00pm on December 9th or at 4-H Christmas Party.
6. **RIBBONS:** Ribbons will be placed on the projects upon completion of judging. Entries will receive quality awards- Blue, Red or White. Class winners will be selected from blue ribbon winners. Division winners will be selected from class winners.

DIVISION A-F GENERAL RULES

1. **THE FOLLOWING DIVISIONS: CAKES, BREADS, PIES, COOKIES, DECORATED BAKED GOODS & CANDY must be plated on disposable plates/platters. You may not get your baked goods back.**
2. Baked items that show obvious signs of spoilage before judging will be disqualified by the superintendent
3. Recipe Submissions: Recipes will ONLY be submitted at check-in on December 9th. At the time of check-in the recipes will be reviewed and accepted or denied. It is up to the exhibitor to ensure that their recipes meet Holiday Fair guidelines.
4. Recipe must be typed.
5. Preparation: All foods must be made from scratch. Cake mixes, ready-made prepared frosting, prepared pie crust, canned pie filling, and pudding mixes are NOT acceptable. No pre-made toppings, i.e. caramel ice cream topping. **This rule excludes Decorated Baked Goods.**
6. NO ALCOHOL: This includes rum, brandy, wines, and liqueurs. Any violation of this rule will be disqualified.
7. Uncooked raw milk (non-pasteurized, non-homogenized) is not permitted in any recipe.
8. WARNING!!! Due to danger of food poisoning, NO FOODS with cream cheese frosting or fillings 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. Rule of Thumb: if it must be refrigerated it will not be accepted.
9. Judges criteria will include, but may not be limited to the following:
 - Taste
 - Texture
 - Appearance
 - Quality

DIVISION A: CAKES GENERAL RULES

SUPERINTENDENT: _____

1. Icing should be made from scratch and should be applied to all cakes in the iced class. Egg white frosting is acceptable as long as the eggs have been pasteurized.
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. Iced Cake is any cake with a frosting. The frosting will be 1 color and will not include any designs or decorations.
4. Un-Iced Cake is any cake that does not contain frosting. This class may be entered plain, dusted with powdered sugar, chocolate drizzle or drizzled with a powdered sugar glaze.
5. Cupcakes: any cake flavor batter baked in muffin pan with liners. May be frosted with no other toppings allowed. 12 cupcakes/entry plus 1 for tasting
6. Frosting must be spread on cakes and cupcakes to be accepted. Decorative tips are not to be used in this division – they should be entered in the Decorated Bake Goods.

CAKE CLASSES

1. Iced
2. Un-Iced
3. Cupcakes

DIVISION B: YEAST BREADS GENERAL RULES

SUPERINTENDENT: _____

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 allowed if cooked into product. No cream cheese or cottage cheese fillings will be judged.
4. Sweet Yeast Breads (cinnamon rolls, cinnamon bread, kolaches w/fruit, etc.)
5. All "loaf" entries must be baked in a standard Loaf Pan.
6. No mini loaves

YEAST BREADS CLASSES

1. Loaf of White or Dark Yeast Bread
2. Yeast Rolls
3. Sweet Yeast Breads

DIVISION C: QUICK BREADS GENERAL RULES

SUPERINTENDENT: _____

1. Quick breads are made with NO Yeast.
2. 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.
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. All "loaf" entries must be baked in a standard Loaf Pan.
6. Quick Bread Muffins must have 12/entry plus 1 for tasting
7. No mini muffins allowed.
8. No mini loaf pans allowed.

QUICK BREADS CLASSES

1. Loaf of Quick Bread
2. Quick Bread Muffins
3. Coffee Cake with no yeast

DIVISION D: PIES GENERAL RULES

SUPERINTENDENT: _____

1. No individual pies or tarts will be accepted. The entry must be a standard 8 or 9 inch disposable pie pan that is placed inside a large clear gallon zip-lock bag. NO glass or metal pie plates are allowed as these are not disposable.
2. Nut Pies must include at least a minimum of 1 cup of nuts in the recipe.
3. Meringue is acceptable if using pasteurized egg whites and baked according to recipe.

PIE CLASSES

1. Fruit Pie/Cobbler
2. Nut Pie
3. Other (i.e. meat pie, pumpkin)

DIVISION E: DECORATED BAKED GOODS GENERAL RULES

SUPERINTENDENT: _____

1. Cupcakes/Cookies: 12 pieces per entry arranged on a disposable plate/platter. Must be iced/frosted.
2. Cakes: Arranged on a disposable plate/platter. Must be iced/frosted.
3. Decorated Baked Goods will not be sampled, no sample piece required
4. Gingerbread creation: non-edible embellishments allowed, but only 10% of final creation can be non-edible.

DECORATED BAKED GOODS CLASSES

1. Cakes
2. Cupcakes
3. Cookies
4. Gingerbread Creations

DIVISION F: COOKIES GENERAL RULES

SUPERINTENDENT: _____

1. 12 pieces per entry, all classes, plus 1 for tasting.
2. Nuts are acceptable in all cookie classes.
3. Graham cracker crumbs, cookie crumbs, cracker crumbs, cannot be used in any other class but bar cookie.
4. No frosting on any cookie class.
5. Rolled Cookies: dough is rolled out and cookies are cut out with a cookie cutter, no icing.
6. 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.
7. 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 (i.e. peanut butter cookie).

COOKIE CLASSES

1. Bar Cookie
2. Rolled/Cutout Cookies
3. Drop Cookies
4. Shaped/Pressed Cookies

DIVISION G: CLOTHING DIVISION GENERAL RULES

GENERAL SUPERINTENDENT: _____

1. All clothing must be on a hanger.
2. Items must be sewn by the exhibitor.
3. TEXTILE SEWN CLOTHING – SEPARATES - blouses, shirts, vests, shorts, pants, skirts, jackets or anything that would need another garment to make it a complete outfit.
4. TEXTILE SEWN CLOTHING OUTFIT/DRESS - suit, dress, separates entered together as one item such as a coordinating skirt and blouse or pants and shirt.
5. TEXTILE SEWN CLOTHING SEMI FORMAL/FORMAL – Items to be worn at a formal event with fabric intended for the same, like a prom dress or a pant suit with formal fabric.
6. TEXTILE SEWN CLOTHING SLEEPWEAR – P.J.'s are an easy sewing project that is great for the beginner seamstress.

CLOTHING CLASSES

1. Textiles Sewn Clothing – Separates
2. Textiles Sewn Clothing – Outfit/Dress
3. Textiles Sewn Clothing – Semi-Formal/Formal
4. Textiles Sewn Clothing – Sleepwear
5. Textiles Sewn Clothing – Refashion
6. Textiles Sewn Clothing – Special Interest
7. Textiles Sewn Clothing – Leather

DIVISION H: TEXTILE CRAFTS DIVISION GENERAL RULES

GENERAL SUPERINTENDENT: _____

1. All clothing must be on a hanger.
2. HOME DECOR -Stuffed Animals / Stuffed Dolls, Holiday, Pillows, Etc.
3. BLANKETS – can be fleece fringed, tied blankets , can be made out of other fabric such a flannel with a sewn edging
4. DECORATED GARMENTS – PURCHASED - sweatshirts, t-shirts, vests, etc.
5. DECORATED ACESSORIES - PURCHASED - belts, scarves, button covers, etc. Should not be sewn, should be purchased. Must be decorated by Exhibitor.

TEXTILE CRAFTS CLASSES

1. Home décor
2. Blankets
3. Decorated Garments
4. Accessories
5. Leather Crafts
6. Leather Accessories

DIVISION I: NEEDLEWORK DIVISION GENERAL RULES

GENERAL SUPERINTENDENT: _____

1. NEEDLEWORK - Needlework / Embroidery (crewel, candle wicking, cross-stitch, needlepoint, etc.).
2. CROCHET - a handicraft in which yarn is made up into a patterned fabric by looping yarn with a hooked needle.
3. KNITTING - material that is in the process of being knitted.
4. CROSS-STITCH - a stitch formed of two stitches crossing each other.
5. NEEDLE-FELTING - is the process of interlocking wool fibers by stabbing it with a barbed needle.

NEEDLEWORK CLASSES

1. Needlework
2. Crochet
3. Knitting
4. Cross-stitch
5. Needle-felting
6. Leather works

DIVISION J: PHOTOGRAPHY GENERAL RULES

CO-SUPERINTENDENT: _____

Acceptable Photographs

1. Each exhibitor may enter ONE photograph per class.
2. All photographs should be the work of a single exhibitor (no group entries) and taken between December 2022 and the submission date.
3. Photographs may be color, sepia, black and white, or combination thereof, in any category except dominant color which must have a color.
4. Some minor editing is allowed in all categories but should be limited to adjustment to contrast, removing red eye, brightening or shadowing, etc. Any help given to the student by parents or teachers should be age appropriate and limited to helping the exhibitor learn to use the program. At the Senior level the exhibitor should be the only person manipulating the photo. The point is to learn to TAKE a good photo, not to CREATE a good photo with technology.

Printing and Mounting of photos

1. All photographs must be printed on 8 X 10 photo paper.
2. No photo should be framed, matted, or have anything attached to the front of the photo.
3. Surface finish (glossy or matte) of the photograph is the choice of the exhibitor.

PHOTOGRAPHY CLASSES:

1. Holiday Themed
2. Animals- Domestic
3. Animals- Wildlife
4. People
5. Plant/Flora
6. Landscape & Nature
7. Food

LEON COUNTY HOLIDAY FAIR ENTRY FORM

Exhibitor's Name (Printed): _____

Address: _____ City: _____ Zip: _____

4-H, FFA, or FCCLA Chapter/Club (if applicable): _____ Birth Date: _____

Circle Age Group: **Clover: Pre-K to 2nd Grade**

Junior: 3RD Grade to 5th Grade

Intermediate: 6th Grade to 8th Grade

Senior: 9th Grade to 12th Grade

We have read and understand the Leon County Holiday Fair General Rules and the Category/Division/Class General Rules and agree to abide by them. The Leon County Holiday Fair will be in no way held responsible for any loss, damage, or injury of any person, articles, or vehicles. We understand that items not picked up by specified time will be disposed of.

Participant's Signature: _____

Parent/Guardian Signature: _____

Parent/Guardian Print Name: _____

Phone Number: () _____

Email Address: _____

Payment of \$1.00 per individual exhibit must accompany this form.

Make checks payable to: **Leon County 4-H**

of Entries _____ x \$1 (ON TIME) = _____ payment attached (**Clover Kids, Jr, Intermediate, Senior**)

No more than 1 exhibit may be entered per CLASS (But Can Enter an Exhibit in Every Class in a Division)

Exhibitor's Name: _____

If you have more than 13 entries, please print another page and staple all entry forms together.

	Division Letter	Division Name	Class Number	Class Name	For Holiday Fair Use
Example	A	Cakes	1	Iced	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					