

2024 HOME ECONOMICS DIVISION

Entry Deadline – September 20, 2024

No late entries will be accepted on the date of show. No Exceptions

Sunday, October 6, 2024	10:00 a.m. – 2 p.m.	Check-in of ALL Home Economics Entries (no late entries accepted) Hospitality Room. Closed to Public.
	2:00 – 6:00 p.m.	Home Economics Entries will be judged. Building closed. <i>(Interested in judging? Email Contest Chair: amanda.brooks@ag.tamu.edu at least 2 weeks prior to show)</i>
	6:00 p.m. – 8:00 p.m.	Home Economics Entries Open to Public Viewing, Entry and Award Pick-Up No Home Economics Entries will be on Sale to Public

Contest Rules & Guidelines

1. No refund of entry fees will be made. No exceptions!
2. Exhibits will be watched; every precaution will be taken to protect all exhibits, but in no case will TVE be held responsible for loss, damage, theft, breakage and/or other forms of loss or damage.
3. No one will be allowed to enter the Home Economics Building until after the judging has taken place except for TVE Home Economics Committee Members. Entries will be processed at the door.
4. **Eligibility** - Age Classification will be determined by age on day of judging
 - a. Senior Division – Ages 14 -18
 - b. Junior Division – Ages 8 - 13
 - c. Peewee Division – Ages 4-8 (not yet enrolled in 3rd grade)No Adult Entries Eligible.
5. Home Economics Division is open to all residents of Liberty and Chambers Counties. All school age participants must be in compliance with their school's current policies concerning participation in extracurricular or other activities. NO PASS NO PLAY. Junior and Senior Divisions are open to members of FHA, FFA or 4-H Chapters in Chambers or Liberty Counties, enrolled in a public elementary, secondary or home school in Chambers or Liberty Counties, and are active members whose primary residence are in Chambers or Liberty County and attend a private school in Chambers or Liberty County.
6. Items or projects entered must have been completed between November and October of show year, and not previously exhibited at TVE. ****except Class #58**
7. Exhibits winning Grand Champion may not repeat that recipe, theme, or design.
8. **Entry Requirements, Entry Fees & Entry Deadline**
Entry Fees are due on specified date listed above.
 - a. Senior, Junior, Pee Wee - **\$5.00 per entry.**
 - b. No entries will be accepted on date of contest.
 - c. All entries must be brought to the designated building on the TVE fairgrounds on times listed above.
9. Participants may enter one item in each class.
10. The Home Economics Committee has the right to combine classes in the event of an insufficient number of entries in a class, and to create a new class or classes if deemed necessary.
11. All decisions of the committee will be final.
12. No commercial exhibits may be entered or displayed.
13. All entries should be show ready at time of entry. Nothing will be added after check-in.
14. Specific rules for each division are listed below the classes for that division.

15. Entries requiring a recipe will not be accepted without the required recipe.
16. No Home Economics Entries will be for sell immediately after judging. Only items designated for the Youth Auction during the TVE Livestock Show and Rodeo will be tagged.
17. Youth Auction Entries:
 - a. Food entries advancing to Youth Auction will need to be remade fresh for the Youth Auction and brought to the grounds the day of Auction.
 - b. NON-food items advancing to Youth Auction (Fine Arts, Handicraft/Floriculture) will need to be returned for Youth Auction on day of Youth Auction.

Judging

- A. All classes will receive blue, red, white, or participant ribbon. Participation ribbons will only be given to Peewee Exhibitors.
- B. Rosettes will be awarded to Grand and Reserve Champion in each age categories and division.
- C. Youth Auction Grand Champion Sale Items will receive a Belt Buckle & Banner.

Youth Auction

- A. The following Grand Champion Items will be sold during the **Youth Auction or the TVE Livestock Show and Fair**. A total of six items will be sold at the auction, regardless of the number of Grand Champion Winners.
 - i. Overall Food (one from Junior or Senior Canning, Cookies, Cakes, or Candy Divisions)
 - ii. Overall Decorated Cake (one from Junior or Senior)
 - iii. Overall Bread (one from Junior or Senior Division)
 - iv. Pie (one from Junior or Senior Division)
 - v. Overall Fine Arts (one from Junior or Senior Division)
 - vi. Overall Handicraft/Floriculture (one from Junior or Senior Division)
- B. All exhibitors of the Food Items listed above will be expected to prepare an exact fresh product to present to their respective buyers during the Youth Auction of show week.
- C. All NON Food Items must be presented appropriately in frame, or display ready on the day of Youth Auction.
- D. A Home Economics representative will notify winning exhibitors on the day of judging. All winning items listed above that is eligible for auction must sell in the auction.
- E. Exhibitors are to bring the freshly made food item to the area designated by Home Economics Chairman the day of Youth Auction of show week before attending sales meeting.
- F. All Youth Grand Champion winners who are eligible to walk in the "Parade of Champions" must notify the Livestock Superintendent at the Livestock Office of their participation NO LATER than 6:00 p.m. on Thursday of show week.

Entry Pickup:

- a. An Entry Tag Receipt is required by anyone, including Exhibitor who picks up entries and/or envelope of awards.
- b. All Home Economic Food and Non Food Entries must be picked up at times listed above or item will be subject to disposal.
- c. The Home Economics Committee will dispose of any food entries left after pickup time

listed above.

- d. **Non Food Entries** will be available for pick up from the Extension Office located at 501 Palmer Ave. in Liberty, TX 77575 on the Monday following the show.
- e. Any entry or award not picked up by November 1st of the current year will be forfeited.

For Additional Information Contact:

Home Economics Chairman

TVE Office

936-336-7455

info@tvefair.com

Home Economics Co-Chair

Lacy LaBuff Burton

281-659-7097

lacylabuff@gmail.com

[ALL ENTRIES MUST BE ENTERED AT TVE.FAIRWIRE.COM](http://TVE.FAIRWIRE.COM)

Division I - Canning

Class 1 – Fruit	Class 5 – Jam
Class 2 – Vegetable	Class 6 – Jelly
Class 3 – Pickle	Class 7 – Preserves
Class 4 – Relish	Class 8 - Salsa

1. Must bring 2 jars per entry. (1 for judges, 1 for display)
2. No canned meat will be allowed.
3. All containers must be unadorned standard canning jars.
4. Rings or rims must be left on jars.
5. Jars with rusted lids will not be accepted.
6. All fruits and vegetables being canned must be fresh, not already preserved.
7. Pectin may be used in jellies. No paraffin will be allowed.
8. Only clean and unbroken items which are appropriately sealed may be exhibited.
9. Most canned goods require ½ inch headspace
10. Quality canned items do not have air pockets (bubbles) among the product piece.
11. All canned products must have a good color and the liquid clean, not cloudy, suitable for item canned, and must cover the product.
12. The jars should be labeled on the jar as the contents and the date prepared.
13. Recipe must be attached with source and processing times included on a 3x5 or 5x8 index card.
14. Jars are to be processed according to USDA guidelines.

Division II - Cakes

Cakes: No Box Enhanced recipes accepted. All entries must be made from Scratch	
Class 9 – Pound	Class 13 – Cake Balls (13 count)
Class 10 – Layered	Class 14 – Decorated
Class 11 – Sheet	Class 15 – Miscellaneous
Class 12 – Cupcakes (13 count)	

1. All food must be exhibited in disposable boxes or aluminum pans with lids.
2. Exceptions for the decorated cakes (must be covered with plastic if box is not feasible).
3. Entries containing fresh fruit, cream cheese (see rule below), sour cream or any garnish that molds will not be judged unless they are cooked or baked into the food item.
4. Icings and frostings made with raw eggs are not acceptable; however egg white rinses brushed on prior to baking are fine. Cream cheese frosting is only acceptable if recipe has a ratio of 4 cups sugar per 8 ounces of cream cheese. Cream cheese fillings or melted cheese toppings may result in an unsafe food product.
5. All entries must be made from scratch. (No Box Mixes may be used).
6. Complete recipe (ingredients, directions and yields) must be attached to each food item on 3X5 or 5x8 index card(s). You may use as many cards as needed to give your recipe. No name or club/chapter should be on your cards. Cards can be handwritten or typed.
7. *No food entry that requires refrigeration will be allowed.*
8. Entries without recipes will not be accepted.

9. Decorated Cake
 - a. Decorated Cake entries must exhibit only edible items (inside and out) for show.
 - b. If non- edible items are used the entry will be disqualified.
 - c. Due to limited space entries are limited to 19" X 19" X 19" including base.
 - d. All entries will be judged on presentation, quality and flavor.

Division III - Cookies

Class 16 – Bar Cookies	Class 19 – No Bake Cookies
Class 17 – Baked Cookies	Class 20 – Miscellaneous
Class 18 – Brownies	

1. All food must be exhibited in disposable boxes or aluminum pans with lids.
2. Complete recipe (ingredients, directions and yields) must be attached to each food item on 3X5 or 5x8 index card(s). You may use as many cards as needed to give your recipe. No name or club/chapter should be on your cards.
3. *No food entry that requires refrigeration will be allowed.*
4. No boxed mixes will be accepted. All cookies must be made from scratch.
5. A baker’s dozen or 13 count constitutes an entry.

Division IV - Candy

Class 21 – Cooked Candy	Class 22 – Uncooked Candy
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1. All food must be exhibited in disposable boxes or aluminum pans with lids.
2. Complete recipe (ingredients, directions and yields) must be attached to each food item on 3X5 or 5x8 index card(s). You may use as many cards as needed to give your recipe. No name or club/chapter should be on your cards.
3. *No food entry that requires refrigeration will be allowed.*
4. A baker’s dozen or 13 count constitutes an entry.
5. No prepared mixes. Entry must be from scratch.

Division V - Bread

Class 23 – Quick Bread made from scratch - Muffins, biscuits, cornbread, fruit & nut, coffee cake etc.
Class 24 – Yeast Bread made from scratch - Loaf, plain rolls, loaf, sweet rolls, etc.
Class 25 – Miscellaneous

1. All food must be exhibited in disposable boxes or aluminum pans with lids.
2. Entries containing fresh fruit, cream cheese, sour cream or any garnish that molds will not be judged unless they are cooked or baked into the food item.
3. Icings and frostings made with raw eggs are not acceptable; however egg white rinses brushed on prior to baking are fine. Cream cheese frosting is only acceptable if recipe has a ratio of 4 cups sugar per 8 ounces of cream cheese. Cream cheese fillings or melted cheese toppings may result in an unsafe food product.
4. Sourdough or friendship bread product will not be accepted.

5. *No food entry that requires refrigeration will be allowed.*
6. Complete recipe (ingredients, directions and yields) must be attached to each food item on 3X5 or 5x8 index card(s). You may use as many cards as needed to give your recipe. No name or club/chapter should be on your cards. Recipe card(s) must be turned in at the time of check-in.
7. All bread must be home made. No bread machines or mixes are allowed.

Division VI - Pies

Class 26 – Fruit Pies - Peach, apple, cherry, sweet potatoes etc.	
Class 27 – Nut Pies - Pecan, Walnut etc.	
Class 28 – Cobblers	

1. All food must be exhibited in disposable boxes or aluminum pans with lids.
2. Complete recipe (ingredients, directions and yields) must be attached to each food item on 3X5 or 5x8 card(s). You may use as many cards as needed to give your recipe. No name or club/chapter should be on your cards. Recipe cards must contain receipt for both crust and filling.
3. Fresh fruit baked in the pie is acceptable. (No garnish with fresh fruit is allowed)
4. *No food entry that requires refrigeration will be allowed.*
5. Pies must be made from scratch (including crust).
6. Pies entries decorated with fresh fruit will be disqualified.
7. No custard pies (cooked mixture of milk or cream and egg yolk), meringue (made from whipped eggs whites and sugar), or chess pie or cheese cake will be accepted.
8. Should any of these items be found in/on entry, that entry will be disqualified.

Division - VII - Handcraft

Class 29 – Woodcraft/ Wood burning	Class 36 – Leather craft
Class 30 – Tooled Metal	Class 37 – Ceramics
Class 31 – Anything made from a Kit	Class 38 – Glass
Class 32 – Constructed Clothing	Class 39 – Quilts
Class 33 – Jewelry	Class 40 – Miscellaneous
Class 34 – Decorated Constructed Articles - (Pillows, Frames, and Wreaths, etc.)	
Class 35 – Needle Craft (Knitting, Cross Stitch, Crochet, Afghans etc.)	

1. All clothing constructed entries must be free of rips and tears, in good condition, well pressed and completely finished.
2. Needlework entries must be clean and completely finished including blocking, framing.
3. For classes 29, 30, 31, and 40 the maximum size limit including any needed display is 24" x 24" x 24".

Division VIII - Fine Arts Division

A. Paintings/Drawings

Class 41 – Acrylic	Class 47 – Pastel
Class 42 – Crayon	Class 48 – Pencil
Class 43 – Collage	Class 49 – Pen & Ink
Class 44 – Compute Generated Art	Class 50 – Watercolor
Class 45 – Charcoal	Class 51 – Miscellaneous
Class 46 – Oil	

B. Photography

Class 52 – Animal	Class 56 – Computer Enhanced
Class 53 – Landscape	Class 57 – People
Class 54 – Still Life	Class 58 – Food *(See Rule 6 below)
Class 55 – Plant/Floral	Class 59 – TVE (any photo taken at a past TVE event) **(See General Rule 6)

1. All entries must be framed or matted.
2. Only one (1) entry per person in any class.
3. Fine Art Division – Paintings/Drawings entries are required to meet the minimum size of 11 x 14 inches. (No maximum)
4. All Fine Arts Division - Photograph entries are required to meet the minimum size of 11 x 14 inches. (No maximum)
5. All entries must be matted or framed.
6. *FOOD Category is 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
7. Photograph classes may be divided between black and white and color.

Division IX - Floriculture

Class 60 – Foliage Plants – Foliage is colorful or unique. EX: hostas, elephant ear, ferns, etc.
Class 61 – Flowering Plants – Plant that produce flowers
Class 62 – Cacti Succulents
Class 63 – Arrangements – Fresh
Class 64 – Arrangement – Artificial
Class 65 – Compatible Planting – Attractive 2+ Plants & Pots

1. All entries must be ready for display.
2. No leaking vases, pots or planters will be excepted.
3. Only one (1) entry per person in any class.