Johnson County Youth Fair 2027

Special Rules

General

1. Entries are subject to the Johnson County Junior Livestock Show & Youth Fair General Rules and Regulations and to the Special Rules in this section. Where Special Rules conflict with other rules, Special Rules prevail.
2. Entries will be judged in two divisions based on age at date of show:
    - Junior: 3rd – 8th grade
    - Senior: 9th – 12th grade
3. Exhibitors may enter only one entry per division but may enter multiple divisions. **For divisions with categories (Canned Goods, Cakes, and Creative Stitchery), exhibitors are still limited to one total entry within that division, regardless of category.**
4. Non-food items must not have been previously shown in the Johnson County Youth Fair.
5. **No substitutions will be allowed. Exhibitor must compete with the item that was listed on their entry forms.**
6. All entries must be the work of the exhibitor.
7. Any entry not conforming to the stated rules will be disqualified.
8. All decisions of the judges and superintendents are final.
9. Exhibitor name must not be on entries, recipes or instructions.
10. All Grand & Reserve Grand Champions will be sold in the auction on Saturday, with the exception of decorated cakes, clothing, and floral, which will be awarded prize money. **For divisions with categories (Canned Goods, Cakes, and Creative Stitchery), a Grand Champion and Reserve Grand Champion will be selected from all category winners in each division, and these entries will advance to the auction. However, each exhibitor may only sell one Youth Fair item in the auction. In the case that an exhibitor earns more than one sale slot, the item to be auctioned will be selected based on the priority card completed by the exhibitor at check-in. The Sales Committee will determine the number of slots allotted for Youth Fair entries.**
11. All Youth Fair entries must be small enough that the exhibitor can carry the entry through the auction ring without assistance.
12. Items must be taken into the auction ring exactly as they were entered in the Youth Fair for judging. No additional decorations or frames, etc. are allowed on items. Exhibitors are not required to bring the baked goods entered for judging through the auction ring.
13. Youth Fair is a part of the premium sale and buyers do not take possession of the items purchased.
14. All Grand and Reserve Champion recipes will be retained and included in the "Youth Fair Book of Champions" which is given to the Youth Fair judges the following year.
15. **Youth Fair will be split into two locations.** Edible items (pies, cookies, cakes, bread, and candy) will be submitted at the **White Building on the Sheriff Posse Grounds located at 1315 S. Main Street, Cleburne 76031.**

Non-edible items (decorated cakes, art, photography, crafts, creative stitchery and clothing) will be submitted at the **AgriLife Extension Office located at 109 W. Chambers Street, Cleburne 76033.** The schedule is as follows:

- Entry check-in for all :
- Monday 2:00 pm – 8:00 pm (both locations)
- Floral check-in Tuesday 7:00am – 9:00am at the Extension Office
- Judging: Tuesday

• **Posting of Results and Public Viewing:** There will be a public viewing of all Grand and Reserve Champion items at both locations on Tuesday from 6-8pm; Grand, Reserve and Top 10 in each category will also be posted online.

• **Entry pick-up:** All items may be picked up from 7:00 am – 1:00pm on Wednesday from both locations. All entries, ribbons and note cards not picked up by 1:00pm Wednesday will be discarded.

• Saturday 12:00 pm – Grand and Reserve Grand Champions group photo in lobby of Cleburne Conference Center

Rules That Apply to All Baked Goods

(Candy, Cookies, Cakes, Breads, Pies)

1. All entries must be accompanied with the recipe at the time of check in. **The recipe must be typed in black ink on one side of one 8 ½ x 11 sheet of plain, white printer paper with no clip art or photographs, colored ink or added decorations – failure to follow this rule will be grounds for disqualification.** The recipe must include the recipe name, all ingredients, including garnishes, along with all steps on how to prepare the baked good. The recipe shall not include the exhibitor's name. Please do not attach the recipe to the entry as it will be attached during check-in.

2. All baked goods must be made from scratch, ***unless competing in the Box Mix Category of Cakes.**

3. The judges will taste all entries; therefore food safety is critical.

4. To comply with the rules above, **the following ingredients and items will not be allowed**:

- Cake mixes or other packaged baking mixes such as pancake mix, cake powder, pudding mix, flavored gelatin mix (i.e. Jello), or other box mixes for baking ***Unless competing in the Box Mix Category of Cakes**
- Prepared pie crusts or other prepared dough
- Items requiring refrigeration – the list below is not a complete listing:
- **uncooked Cream cheese, uncooked milk, uncooked heavy cream (frostings CANNOT have these ingredients UNLESS they are COOKED first!)**
- Cool whip or whipped cream toppings or fillings
- Meringue
- Cream pies, custard pies, buttermilk pies, chess pies, curd pies, sweet potato pies, pumpkin pies – please see additional information in the pie section for acceptable pie entries
- Eggs that have not been cooked.
- Fresh fruit as a garnish
- Alcohol, excluding flavored extracts

5. Containers: All baked goods must be placed in a disposable container and fully covered with clear, non-colored material (such as Press'n Seal). **Glass containers are not allowed. Inexpensive hard plastic or metal containers are not considered disposable.**

Acceptable Containers

Examples include:

- Clear plastic disposable cake covers
- Non-colored foil pans
- Plain white paper plates or cardboard bases placed inside a clear, sealable bag
- Non-colored foil pans or cardboard covered with clear plastic wrap
- Non-colored foil containers with clear plastic lids
- Black plastic commercial containers with a clear dome

Not Acceptable Containers

The following will not be allowed:

- Colored or decorated containers (including colored foil pans or paper plates)
- Containers with added decorations (doilies, decorative cardboard, paper holders, etc.), except for liners used to bake muffins or cupcakes
- Cardboard cake boxes
- Non-disposable containers (including hard plastic or metal)
- Containers that extend more than 3 inches beyond the size of the baked item

Additional Guidelines

If a container or plate has color or decoration, it must be completely covered with foil so it is not visible
Space is limited; please keep containers appropriately sized

6. See additional rules specific to each type of baked good.

Candy

1. Exactly **6 pieces** of the same type of candy from the recipe entered in a container included on the list of acceptable containers.

2. Cake/cookie balls are considered a candy. Cake/Cookie balls cannot include non-edible accessories such as cake pop sticks.

3. Entries will be judged on texture, appearance, color, level of difficulty and flavor.

Cookies

1. Exactly **6 cookies** from the recipe entered in a container included on the list of acceptable containers.

2. This category does not include cake/cookie balls.

3. Examples of cookies (entries are not limited to this list) are drop cookies, bars and brownies.

4. Entries will be judged on outside appearance, texture, level of difficulty and flavor.

Cakes

1. There are two categories for Cakes: Scratch Cakes and Box Mix Cakes. For the Box Mix Cake Category, you may utilize a box cake mix, however you must add additional ingredients to the mix. For the Scratch Cakes Category, you must make all components from scratch.

2. Cakes must be entered in a container included on the list of acceptable containers and shall either be one large cake or six cupcakes.

3. This category does not include cake/cookie balls.

4. Entries will be judged on outside appearance, frosting if applicable, internal appearance, color, level of difficulty and flavor.

Breads

1. Breads must be entered in a container included on the list of acceptable containers and shall be one loaf or bread item unsliced, six muffins or six rolls.

2. Entries will be judged on outside appearance, crust, volume, texture, level of difficulty and flavor.

Pies

1. Pies must be a traditional pie entered in a non-decorative round aluminum foil pie pan and shall be one single pie with a pastry piecrust on bottom. An additional piecrust on top is acceptable.

2. Crust must be prepared from scratch and crust recipe must be included on the recipe sheet (include ingredients and steps.)

3. Due to refrigeration requirements for most pies, only variations of fruit and nut pies made from a traditional recipe using eggs, sugars and a canned milk source will be acceptable.

4. Entries will be judged on outside appearance, crust, filling, level of difficulty and flavor.

Canned Goods

1. There are three categories for Canned Goods: salsa, jams/jellies, pickles.

2. All entries must be accompanied with the recipe at the time of check in. **The recipe must be typed in black ink on one side of one 8 ½ x 11 sheet of plain, white printer paper with no clip art, colored ink or added decorations** – failure to follow this rule will be grounds for disqualification. The recipe must include all ingredients, including garnishes, and include the steps used to make the canned good along with the yield (what size jar and how many jars the recipe makes). The recipe shall not include the student's name. Please do not attach recipe to entry as it will be attached during check-in.

3. All canned foods must have been canned since the previous show and processed by hot water bath only. The recipe must include the canning method used.

4. Products for canning may have been bought, but the exhibitor must have canned them.

5. Pectin may be used such as commercially available, but no artificial coloring will be accepted. Red-hots used in pickle products are considered flavoring and are allowed.

6. Each participant must bring **1** pint sized standard or wide mouth jar that is approximately 5 inches in height and do not have decorative lids. Jars must be sealed properly and jar lids and rings must not have rust or corrosion. **Each jar will be opened, tasted by the judges and then discarded for food safety reasons.**

7. Entries will be judged according to the following:

• Pack – jars filled to the appropriate headspace, no sediment in the bottom of the jar, proper proportion of solid to liquid

• Color – characteristic of type, free from discoloration

• Free from imperfections – pieces same size and shape, no ragged edges

• Flavor

Art

1. All Entries in the Art contests must be appropriate for family viewing.

2. All art entries must be entirely painted or drawn by hand. Mixed media work is considered a craft.

3. Art must be matted, framed or mounted on cardboard. The use of canvas is permitted.

4. Entries must be original, not "paint-by-number".

5. Exhibitor must cover signature on item entered for judging purposes.

6. Entries will be judged on time and effort involved, quality of work, creativity and good use of materials.

Crafts

1. Each entry must be accompanied with step-by-step instructions of how craft was completed. **The instructions must be typed in black ink on one side of one 8 ½ x 11 sheet of plain, white printer paper with no clip art or photographs, colored ink or added decorations – failure to follow this rule will be grounds for disqualification.**

2. **Entries shall only include item(s) made by exhibitor – no accessory items allowed.**

3. Items that belong in the Creative Stitchery or Clothing category may be disqualified at the discretion of the committee if entered in this category.

4. Entries will be judged on time and effort involved, quality of work, level of difficulty, creativity, and good use of materials.

Creative Stitchery

1. There are three categories for Creative Stitchery: Crochet/Knit, Quilting, and General.

2. Entries will be judged on time and effort involved, level of difficulty, quality of work, creativity of design and good use of materials.

3. Examples of creative stitchery (entries are not limited to this list): counted cross-stitch, embroidery, knitted and crocheted items, quilts.

Photography

1. All photographs must be 8 inches by 10 inches in dimension. Color or black and white photographs are acceptable.

2. All prints must be permanently mounted on stiff foam or mounting board no larger than 8 inches by 10 inches and no thicker than ¼ inch. No poster boards, fun foam or other flimsy craft material is acceptable as a mounting material. Matting of any kind is not allowed. Photography in frames or mounted on frames will not be accepted. Mounting material must meet the criteria stated above to allow for the photos sold in the auction to be framed by the buyers.

3. Photos must be printed on standard, glossy photo paper. Specialty papers such as matte, metallic, etc. are not permitted.

4. Slight computer enhanced photos are allowed such as crop, trimming, adjusting lighting, and red eye reduction. However, substantially altered photography, such as changing colors or applying design styles, using computer graphics or photo shop are not allowed.

5. Photos must be inserted into a gallon size clear sealable bag.

6. No names are allowed on the photos.

7. Entries will be judged on the following:

• Technical merit - focus, sharpness, detail, depth of field, color, brightness, contrast, saturation, usage of light

• Composition – does the photo clearly communicate the subject, is the photo balanced, does the photographer exhibit creativity through the photo

• Impact – viewer's initial response to a stimulating image, does it have the WOW factor

Clothing

1. These entries must be a sewn article of clothing and be made from scratch by the exhibitor **and should not show signs of wear and tear.**

2. Clothing items will not be auctioned. Grand Champion Junior and Senior will receive minimum $100.00 prize money. Reserve Champions will receive minimum $75.00.

3. Items will be judged on general appearance, cutting and matching of material, seaming, garment detail, closures, hem and level of difficulty.

Decorated Cakes

1. Decorated cake items will not be auctioned. Grand Champion Junior and Senior will receive minimum $100.00 prize money. Reserve Champion Junior and Senior will receive minimum $75.00.

2. All entries shall be submitted on a disposable base or cake board.

3. Decorated cakes will not be cut or tasted; however, the cake itself and all visible portions of the entry, including decorations and display accessories must be edible. A cake tester may be inserted into the cake to ensure compliance with rules.

4. No recipe is required for decorated cakes.

5. Cakes will be judged on level of difficulty, creativity, good use of material and WOW factor.

Floral

Check in from 7am – 9am Tuesday at Extension Office

1. Floral items will not be auctioned. Grand Champion Junior and Senior will receive minimum $100.00 prize money. Reserve Champion Junior and Senior will receive minimum $75.00.

2. Entries in this category must be made only of fresh cut floral material. Dried, silks, and painted plant materials will not be permitted. **One (1) non-living decorative item (e.g., ribbon, accent piece) may be included in the arrangement.** Synthetic/faux floral arrangements can still be entered in the Crafts category.

3. Arrangements, including containers, may be no larger than 2 feet x 2 feet.

4. Entries will be judged following the principles and elements of floral design:

- Elements- Line, form, space, texture and pattern, color, size, and fragrance.
- Principles- Proportion, balance, dominance, rhythm, harmony, unity, and contrast.