

Chavez Livestock School Show Culinary Rules

1. Competing student must be enrolled in school FFA and/ or School Ag Program
2. All entries **MUST** be accompanied by a typed or printed recipe on a 5x7 index card, or smaller card attached to item. Name of recipe must be on the front of the card and **EXHIBITOR NAME AND SCHOOL ON THE BACK OF THE CARD.**
3. Food is judged on 1. Appearance 2. Texture, and 3. Flavor of the food.
4. Entries will be displayed on disposable plates or pans and covered with a clear plastic top (plastic- wrap securely fastened, commercial plastic, etc.) **ABSOLUTELY NO CONTAINERS WILL BE RETURNED.**
5. All food must be nonperishable (no refrigeration needed). No cheesecakes, cream pies, etc.
6. A display of small items such as cookies, biscuits, rolls, candy, cupcakes, etc. must contain a MINIMUM OF SIX (6) items.
7. Entry form must be SUBMITTED by Thursday October 18th, 2018.

\$10.00 Entry for each entry. Late Entries accepted until Nov. 2nd, 2018 for additional \$10 late fee.

Culinary Categories as followed:

- Class 1- COOKIES- suggested entries: brownies, bar cookies, drop, rolled, cut- out etc.
- Class 2- CAKES- suggested entries: layered, cupcakes, bundt, etc.
- Class 3- PIES- suggested entries: Fruit, double crust, nut, (Nothing requiring refrigeration will be accepted.)
- Class 4- BREADS- Suggested entries: cinnamon rolls, tortillas, muffins, biscuits, coffee cake, loaf, etc.
- Class 5- CANDIES- Suggested entries: fudge, caramels, brittle, bark, etc.
- Class 6- SNACK MIXES- suggested entries: trail mixes, snack mixes, jerkys, etc.
- Class 7- CANNED GOODS- suggested entries: salsas, jellies, pickles, etc.

8. The first and second place winners from each class will compete for Grand and Reserve Champion. With the student option to auction items on Saturday April 8, 2017 during the school show AUCTION. **GRAND and RESERVE CHAMPION EXHIBITORS WILL BE REQUIRED TO MAKE FRESH FOOD and RETURN TO CHAVEZ BARN by 11:00 am Saturday November 3rd, 2018.**

9. Items can be delivered to Chavez Livestock Barn 5105 Allison Rd. Houston TX 77023 from Thursday Nov. 1st to Friday Nov. 2nd at 8:30 am. No entries will be received after 8:30 am.

10. Judging will begin Friday after noon November 2nd, 2018.

11. Results will be announced Friday during Livestock Show 5:00pm.

12. NO FOOD ENTRIES WILL BE RETURNED AFTER THE COMPETITION OF JUDGING.

Food Description	Special Instructions	Judging Criteria
Cake Mix Plus	Must change appearance and/or flavor of cake mix, with or without icing	<p>Appearance: Level, slightly rounded top, symmetrical (same on all sides, not lopsided). Uniform color and crust. If frosted, the frosting is creamy, moist, free from stickiness, crystals or crustiness and is in pleasing combination with the cake and does not run.</p> <p>Texture: Tender, moist crumb. Light and fluffy. Fine even air cells.</p> <p>Lightness: Light.</p> <p>Flavor: Delicate, sweet. Well blended. Characteristic of ingredients that alter the appearance or flavor of cake mix.</p>
Angel Food Cake	Any flavoring, without icing	<p>Appearance: Flat or slightly rounded top. Slightly rough surface. Should be cracked on top.</p> <p>Color: Crust – even delicate brown. Crumb – even, white, or characteristic of ingredients used.</p> <p>Moisture: slightly moist.</p> <p>Texture: Small holes, evenly distributed. Tender crust and crumb.</p> <p>Lightness: Very light.</p> <p>Flavor: Pleasing delicate flavor, not too sweet, egg or highly flavored.</p>
Specialty Cake	Example: Poppy seed, Banana, Spice, German Chocolate, Red Velvet, Jam & Others	<p>Appearance: Level, slightly rounded top, symmetrical (same on all sides, not lopsided). Uniform color and crust. If frosted, the frosting is creamy, moist, free from stickiness, crystals or crustiness and is in pleasing combination with the cake and does not run.</p> <p>Texture: Tender, moist crumb. Light and fluffy. Fine even air cells.</p> <p>Lightness: Light.</p> <p>Flavor: Delicate, sweet. Well blended. Characteristic of specialty ingredients.</p>
Plain Pound Cake	Any flavoring, without icing or glaze, No fruit or other additives except flavoring.	<p>Exterior Appearance: Good volume. Slightly rounded top, golden brown color, or color characteristic of the flavor used.</p> <p>Interior Appearance: Uniform, small air cells, even color throughout.</p> <p>Tenderness: Soft and delicate, slightly moist</p> <p>Flavor: Delicate flavor, or balanced flavor of intended flavoring. Pleasant aroma.</p>

Vanilla Layer Cake	any icing or filling	<p>Appearance: Has an even thickness, very slightly rounded top. The thickness is in proportion to size. It has a smooth fine grained surface. If frosted, the frosting is creamy, moist, free from stickiness, crystals or crustiness and is in pleasing combination with the cake and does not run.</p> <p>Color: Crust is uniform golden brown except where ingredients darken the color. Crumb is even and unstreaked.</p> <p>Moisture Content: Slightly moist.</p> <p>Texture: Fine, small holes evenly distributed, velvety. Resilient, does not crumble when cut. Has tender crust and very tender crumb.</p> <p>Lightness: Light and fluffy in proportion to size.</p> <p>Flavor: Delicate, sweet well blended flavor.</p>
Chocolate Layer Cake	any icing or filling	
Creative Cake	Not tasted, can be cake mix	Judged on appearance only. Emphasis on originality and creativity in design
Creative Cookies	Not tasted can be cake or cookie mix	
Cookies	Without nuts or icing	<p>Appearance: Even, delicate browned color. Fairly uniform shape.</p> <p>Texture: Crisp, tender, fairly small, even air cells.</p> <p>Lightness: Light.</p> <p>Flavor: Pleasing, delicate well blended flavor of ingredients used.</p>
Specialty Cookies	With nuts or icing	
Muffins	May have liners, plain, blueberry, strawberry, banana nut, etc.	<p>Appearance: Surface is symmetrical (same on all sides, not lopsided). Top is rounded, rough and pebbled in appearance and golden in color.</p> <p>Texture: Light, slightly moist, tender crumbs, may have larger air bubbles than cupcakes, but no tunnels.</p> <p>Flavor: Bland or slightly sweet.</p>
Fruit Pie	must require no refrigeration, no cream or pumpkin pies	<p>Appearance: Shape – regular, free from bulges on top. Surface – crust uniform browning, smooth free from cracks.</p> <p>Pastry & Filling: Crust – the texture is tender but free from tendency to crumble, crust on the bottom as well as along edges. Grain – flaky, rough surface, almost blistered in appearance, bottom should</p>
Pecan Pie		

		<p>not be soggy. Filling – fruit is well – cooked, neither too dry nor too juicy.</p> <p>Texture: Free from large air bubbles.</p> <p>Flavor: Crust is rich with a well-blended flavor of well baked ingredients. Filling is characteristic of kind, free from excessive sweetness or flavor of uncooked starch.</p>
Candy		<p>Appearance: Consistent shape and color. Uniform pieces. Surface thickness is appropriate to type of candy. White spots in chocolate.</p> <p>Texture: Smooth & creamy.</p> <p>Flavor: Eating Quality. Pleasant smell. Sweet & delicate in taste.</p>
Tortillas	<p>½ dozen, must be wrapped in plastic container that can be sealed or plastic bag with twist tie</p>	<p>Appearance: Shape is even and symmetrical. Consistent color.</p> <p>Texture: Tender, elastic, slightly moist. Evenly raised.</p> <p>Lightness: Light.</p>