

# Dept. 4T – Youth Decorated Textiles

Chair: Cheryl Gordon - cheryl.gordon@k12.wv.us

Co-Chair: Sarah Hooper - slhooper3@aol.com

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

## Rules & Regulations:

1. See “General Rules and Regulations” for a complete list.
2. All shirt entries must be hung on a metal hanger.
3. All non-shirt items must be pinned to a metal hanger.
4. No collections of items are allowed in any decorated textile class.

## CLASS

- |   |                                      |
|---|--------------------------------------|
| 1. Beaded Textiles  | 12. Stenciled Textiles               |
| 2. Cut Away Garment Design Textiles   | 13. Studded Textiles                 |
| 3. Fabric Applique Textiles<br><i>(Machine or handstitched)</i>               | 14. Tie Dye Textiles                 |
| 4. Iron On Fabric Applique Kit <i>(Paint around)</i>                          | 15. Christmas Decorated Textiles     |
| 5. Iron On Fabric <i>(You must cut design out of fabric; paint around)</i>    | 16. Easter Decorated Textiles        |
| 6. Iron On Transfer Kits <i>(Paint around)</i>                                | 17. Halloween Decorated Textiles     |
| 7. Iron On Transfer Kits Outline<br><i>(fill in between lines with paint)</i> | 18. Patriotic Decorated Textiles     |
| 8. Liquid Embroidery  | 19. Valentine’s Decorated Textiles   |
| 9. Gem Wear w/wo Iron On Transfer   | 20. St. Patrick’s Decorated Textiles |
| 10. Painted Textiles  | 21. New Year’s Decorated Textiles    |
| 11. Sequin Textiles   | 22. Fall Decorated Textiles          |
|   | 23. Spring Decorated Textiles        |
|   | 24. Combo of any Decorated Textiles  |

# Dept. 4U1 – Youth Cakes and Pies

Chair: Kaite Reed

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

## Rules and Regulations:

1. See General Rules and Regulations for a complete list.
2. Any item prepared with alcohol (not alcohol flavoring) will be disqualified.
3. Recipes for entries that receive a Overall Champion Cake/Pie may not be used a subsequent year.
4. Recipe cards are required (including frostings) on a 3-5 index card, written or typed. Include the division and class number. Recipe cards will not be displayed. Entries without recipe cards **will not be eligible for sale**.
5. See each division for additional rules.

## Food Safety Rules:

To comply with food safety standards, entries that fail to comply with the below rules will be judged with premiums provided, but **will not be eligible for sale**. The exhibitor, if doing conference judging, will have the option to take their entry home.

1. All eggs used in recipes must be cooked.
2. No custard based recipes.
3. Any item that is sold shelf stable but required refrigeration after opening may not be used in cake frosting/icing and glazes.