



HOMEMAKING

DEPARTMENT .110

YOUTH BUILDING SUPERINTENDENT: Kendall Darling, 315.777.1310, kendalldarling47@gmail.com

ENTRY DEADLINE: Saturday, June 20, 2026 - Entries may be submitted online or by mail

ARRIVAL/JUDGING: June 30, 2026 from 1-3:30pm OR 5:30-7:30pm

RELEASE: Building will close July 5, 2026 at 5pm. Exhibits will be released Sunday July 5, 2026 5pm-8pm and Monday July 6, 2026 10am-12pm. Please bring claim tickets.

SECTION 1: TEXTILES AND CLOTHING

Premiums: Blue \$2.00, Red \$1.50, White \$1.00

- All garments must have a label either taped or sewn into the inseam with the name of the exhibitor
- Each garment must be clean and pressed, and have been made within the past year by the exhibitor
- Clothing should be brought on hangers
- Classes 1 & 2 are open to first time sewers who are 13 years of age and under

CLASS:

1. Equipped sewing box (at least 4 homemade items, such as pin cushion, needle book, scissor protectors)
2. Hot Pan Holder, machine made
3. Sewn item from kit (limit 1)
4. Basic Clothing any simple, intermediate or advanced level garment
5. Simple clothing accessory items with a decorative and/or functional purpose (scarf, knit mittens and handbag)
6. Article with a decorative application such as quilting, appliqué, needlepoint
7. Simple interest item (backpack, tent, sleeping bag, shoe accessories, kites and toys)
8. Simple knitted or crocheted items i.e. a scarf or hat
9. Large knitted or Crocheted items i.e. sweater or shawl
10. Poster series (may be stapled for display)
11. Purchased Clothing Project Garment or outfit accompanied by an 8 ½ x 11 notebook containing:
 - a. Color photo of exhibitor wearing the garment
 - b. Cost of garment (including price tag, comparison of cost to make the garment, (consider cost of fabric, notions, patterns, labor, etc.)
 - c. Describe why garment was purchased, how it fits into wardrobe, fabric, structure, fiber content and care
 - d. Simple accessories selected
 - e. Activities for which the garment will be worn
12. Any other clothing or accessory not listed

SECTION 2: HOME IMPROVEMENT

Premiums: Classes 1-6 Blue \$1.50, Red \$1.25, White \$1.00 | Classes 7-10 Blue \$5.00, Red \$4.00, White \$3.00

- The exhibitor must have made all items within the past year
- Kits are permitted but must be clearly labeled as a kit

CLASS:

1. **Wooden Accessory:** Item with painted or natural finish. Examples: Shelf, magazine rack picture frame, wooden bowl etc. Emphasis in this class is the restoration and not the actual construction of the exhibit. Constructed items: Department 115 Section 1
2. **Fabric Accessory:** Examples: pillow, wall hanging, windsock, placemats, napkins, tablecloth, macramé and needle work items including needlepoint, bargello, counted crossstitch, latch hooking, crewel embroidery, candle wicking, knitting and crocheting, etc. **Embellished Furnishing:** Examples: placemats and lamp shades that have been charged by adding fabrics, painted design or other embellishments.
3. **Home Storage:** laundry bags, locker caddies, travel storage, cardboard storage units, etc.
4. **Room Accessories:** Bulletin boards, fabric décor lamp shade and picture frame (may be nonsewn items)
5. **Refinished or remodeled furniture** with a painted or natural finish such as a chair, table, chest, bookcase, etc. that is new, refinished or constructed by exhibitor
6. **Stuffed animals**, no preprinted fabric
7. **Major furnishing items made of fabric:** quilt, bedspread, coverlet, dust ruffle, curtains, draperies, slip covers, etc.
8. **Large crocheted or knitted item** afghan or bedspread
9. **One piece furniture** made entirely by the exhibitor (desk, bookcase, dresser, etc.)
10. **Finished chair or stool** with new seating (caned, splint, rush, macramé or woven webbing seat)

SECTION 3: CHILD DEVELOPMENT

Premiums: Blue \$1.75, Red \$1.50, White \$1.00

1. **Creative play thing** (toy, durable book, game activity) to be used with children: State age of child for which item is intended and what child learns
2. **Babysitters kit** including games, toys and safety materials needed while caring for young child, any container suitable for caring for your child, any container suitable for carrying kit to site: include description of each article's use
3. **Poster series** dealing with any aspect of child development and/or caring for children

SECTION 4: FOODS

Premiums: Blue \$1.50, Red \$1.25, White \$1.00

- All entries must include complete recipe, display on a disposable plate and be enclosed in a resealable transparent bag
- Exhibits with the incorrect number of specimens will be disqualified
- No mixes allowed
- Must have nutritional information (calories, fat grams, vitamins, etc.) with recipe
- No exhibits requiring refrigeration (cream or custard based pies, cakes, cream cheese, etc.) are allowed
 - Use of bread machines are allowed except for class 10
- Drop or hand shaped or pressed cookies: 3 specimens. Examples: drop chocolate chip, applesauce, oatmeal, hand shaped peanut butter, snicker doodles, crinkles. No frosting: hand shaped cookies can be rolled in sugar

CLASS:

1. Panbaked, rolled or refrigerator cookies: 3 specimens. Examples: Date bar, pumpkin bar, brownies or other batter cookie (not layered pan cookies). No frosting or added decorations that are not part of the batter
2. Frosted or decorated cookies: 3 specimens. Examples: half- moon cookies, decorated sugar cookies
3. Muffins with toppings, 3 specimens, no paper or foil baking cups. Examples: plain, whole wheat, cornbread, bran, apple, no topping
4. Muffins with toppings, 3 specimens: no paper or foil baking cups
5. Biscuits or scones: 3 specimens: examples: plain, whole wheat or flavored
6. Loaf Bread: (not yeast leavened) Entire loaf. Examples: Banana. Blueberry, apple, pumpkin
7. Yeast Rolls: 3 specimens. Examples: plain, whole grain, flavored
8. Yeast Bread: Entire loaf. Examples: plain, whole grain, flavored 1
9. Bread Machine bread: Entire loaf> Examples: Chive bread, Cheese bread
10. Shaped bread:
 - a. Small, 3 specimens. Examples: pretzels or breadsticks
 - b. Large, 1 specimen. Example: animal shaped
12. Plain cake made with shortening: at least 8" across
13. Fruit or vegetable cake at least 8" across
14. Foam cake: made in tube pan at least 9" across. Examples: angel food cake, sponge. Chiffon
15. 15. Filled, rolled cake
16. One crust fruit or vegetable pie: at least 8" across: include recipe for crust. No purchased crust
17. Two crust fruit or vegetable pie, at least 8" across: include recipe for crust. No purchased crust
18. Puff pastry
19. Baking Light: An exhibit is a sample of any baked product that is made with less fat and total calories by:
 - a. Modifying a recipe (including original and revised recipe)
 - b. Using an already modified recipe
- c. Making a traditional low fat product such as an angel food cake. The recipe and explanation of why it is low in fat must be included. Cookies, loaf bread, cake, cupcake, coffee cake, muffins, pies or other baked items (follow corresponding above class requirements. I.e. 3 specimens

20. Grown in New York: An exhibit is a sample of any baked product that contains a fruit or vegetable grown in New York State and must include:
 - a. Recipe
 - b. Explanation of ingredients grown in New York State, including where it was grown and purchased and if it was preserved for later use
 - c. Source of ingredients can be garden, upick or roadside stand, farmers market, or any market if source can be identified. Cookies, Muffins, bread, cake, coffee cake, pie or other baked items. (Following corresponding above class requirements l.e. 3 specimens)

21. Heritage Foods: An exhibit is a sample of any baked item associated with family traditions or history and must include:
 - a. Recipe
 - b. Family history and traditions associated with food. Cookies, muffins, bread, cake cupcakes, coffee cake, pie or other baked items. (Following correspondence above class requirements l.e. 3 specimens)

22. International Foods: An exhibit is sample of any baked item associated with customs and traditions of a country or population of the world and include:
 - a. Recipe
 - b. Historical background or context
 - c. Traditions associated with preparing, serving and eating the food Cookies, muffins, bread, cake, cupcakes, coffee cake, pie, or other baked items. (Follow corresponding above class requirements l.e. 3 specimens)

23. Candy: cooked 3 pieces. No melted, molded or microwaved candy

24. Preserved Foods: Any processed food, including dried foods, will be evaluated based on appearance and process used. The entry will not be used. Process must be described. Criteria for exhibiting home canned foods:
 - a. All canned foods must be processed in standard clearglass canning jars with selfsealing, two piece lids
 - b. Jars must have a vacuum seal. Jars must be exhibited and judged without screwbands
 - c. Jars must be labeled with contents, type of processing (boiling water or pressure), Time of process and altitude adjustment. (Time and method of process should agree with USDA, PNW recommendations).
 - d. Appropriated head space requirements must be followed: Fruit juices1/4", vegetables1/2 to 1", jams and jellies1/2". Pickles1/4" and tomatoes1/2".
 - e. The following entries will be disqualified: a) foods processed and packaged not following current (1989 or later) USDA/PNW recommendations, b) paraffin sealed jams and jellies, c) jars with zinc lids, d) foods in green glass jars or e) jars with added color, bleach, sulfur or other preservations. For example: baking soda may not be added to greenvegetables and acids may not be added to nonpickled foods with the exception of tomatoes and fig).

- f. Dried/Dehydrated Foods:
 - g. Dried foods must be displayed in either clear 1/2 pint or pint size zip closure bags or jars with tight fitting lids. Foods in unapproved containers or more than one year old will not be judged
 - h. Entry card should include method of drying. Pretreatment method, (if used) source of directions and date of preparation.

25. Healthy Recipe Collection: An exhibit is at least 10 recipes (displayed in a box, notebook or file folder, can include photos or illustrations) that provide needed nutrients while limiting fat and total calories. For each recipe state (1) relationship of key ingredients to Food Guide Pyramid, (2) nutritional benefit, (3) source of recipe, (4) how well it was liked, (5) any changes you would make in the recipe. All recipes must be collected and made during the current year.
26. Heritage Recipe Collection: An exhibit is 10 recipes (displayed in a box, notebook or file folder; can include photos or illustrations) that depict family or local history. For each recipe state (1) source of recipe, (2) history related to recipe, (3) traditions related to preparing, serving and eating the food. For 4 of the 10 recipes, indicate how well it was liked after making it. The collection should represent one or more generations older than you and can be collected from family, friends, or other community sources. All Recipes must be collected and 4 of the 10 prepared during the current year.
27. Decorated Cake: to be judged on decoration only: (cake may be Styrofoam or made from a mix (if desired). Examples wedding cake. Birthday cake, holiday
28. Theme table setting: no longer than 18" x 24" one setting only. Must be on a sturdy board. Items must include a holiday or even the setting would be used for, menu and title
29. Any other food specimens comparable to similar food items above.

