

**HOME ECONOMICS
SEWING & CLOTHING
SEWING I**

Class #	Project #	Class Description
1100	07002	Unit 1 – Sewing Tool Kit
1101	07002	Unit 1 – Simple Gathered Skirt
1102	07002	Unit 1 – Quick and Easy Tote Bag
1103	07002	Unit 1 – Scrunchie

SEWING II

Class #	Project #	Class Description
1104	07003	Unit 2 – Patchwork Pillow
1105	07003	Unit 2 – Handy Dandy Apron
1106	07003	Unit 2 – X-citing Pants or Shorts
1107	07003	Unit 2 – X-tra Special Shirt

MIX & MATCH I – no zipper in garments

Class #	Project #	Class Description
1108	07101	Sam, the Slinky Snake
1109	07101	Skirt and top
1110	07101	Vest and skirt/pants
1111	07101	Top and pants/shorts
1112	07101	Jumper and top

MIX & MATCH II – one garment must include a zipper

Class #	Project #	Class Description
1113	07102	Top and skirt
1114	07102	Top and pants/shorts
1115	07102	Jumper and top
1116	07102	Outfit with three pieces
1117	07102	Vest and pants/skirt

LET'S MAKE A T-SHIRT

Class #	Project #	Class Description
1118	07103	T-shirt

SEW AND GO

Class #	Project #	Class Description
1119	07104	Quick Sack
1120	07104	Jumbo Garment Bag
1121	07104	Handy Duffle Bag
1122	07104	Super Duffle Bag

CREATIVE TOUCHES

Class #	Project #	Class Description
1123	07105	Embellished Shirt – denim, sweatshirt or t-shirt – using techniques in project manual
1124	07105	Embellished Jacket
1135	07105	Embellished Vest
1126	07105	Embellished Pants
1127	07105	Accessories – decorated tote bag, shoes, hats or socks

SENIOR CLOTHING CONSTRUCTION I - SENIOR LEVEL ONLY CASUAL WEAR

Class #	Project #	Class Description
1128	07153	Casual dress – one or two piece
1129	07153	Pants/slacks with blouse/shirt/top (2 pieces)
1130	07153	Shorts and blouse/shirt/top (2 pieces)
1131	07153	Skirt and blouse/shirt/top (2 pieces)
1132	07153	Jumper and blouse/shirt/top (2 pieces)
1133	07153	Jumpsuit

COORDINATES

Class #	Project #	Class Description
1134	07153	Three (3) piece coordinates skirt/short/pants/vest/jacket/dress
1135	07153	Four (4) piece coordinates skirt/short/pants/vest/jacket/dress

DRESS-UP ATTIRE

Class #	Project #	Class Description
1138	07153	Dress (non-formal)
1139	07153	Suit – skirt/pant and jacket (at least 2 pieces)
1140	07153	Dress and jacket (2 pieces)

FORMAL WEAR

Class #	Project #	Class Description
1141	07153	Prom dress or bridesmaid's dress (short)
1142	07153	Prom dress or bridesmaid's dress (long)
1143	07153	Wedding dress
1144	07153	Tuxedo
1145	07153	Cutaway coat and slacks

SENIOR CLOTHING CONSTRUCTION II – SENIOR LEVEL ONLY
CREATIVE DESIGN – all garments must be the original design or
adaptation of the exhibitor

Class #	Project #	Class Description
1146	07154	Shirt/Blouse/Top
1147	07154	Pants/Shorts/Skirt
1148	07154	Dress
1149	07154	Two-Piece Outfit – Shirt/Top/Jacket & Pants/Skirt
1150	07154	Three-Piece Outfit – Jacket, blouse/shirt/top & Pants/Skirt

FASHION MAGIC – SENIOR LEVEL ONLY - PILOT
PHASE I - WARDROBE PLANNING

Class #	Project #	Class Description
1164	07155	Planning Notebook & Clothing Ensemble
1165	07155	Wardrobe Planning Exhibit

PHASE II - CLOTHING COORDINATION

Class #	Project #	Class Description
1166	07162	Coordination Notebook & Clothing Ensemble
1167	07162	Clothing Coordination Exhibit

PHASE III – FASHION CONSUMERISM & CAREERS

Class #	Project #	Class Description
1168	07161	Fashion Consumerism & Careers Exhibit

SERGER SEWING

Class #	Project #	Class Description
1169	07158	Tissue cover
1170	07158	Eyeglass case
1171	07158	Book cover
1172	07158	Tote bag
1173	07158	T-shirt
1174	07158	Running shorts
1175	07158	T-shirt dress
1176	07158	Half slip
1177	07158	Fringed skirt and shawl (2 pieces)
1178	07158	Scarf
1179	07158	Set of four place mats and napkins
1180	07158	Advanced garment
1181	07199	Self-determined Sewing exhibit including Self-Determined Record Sheet #100.SD-1 appropriate project record form

QUILTING

Class #	Project #	Class Description
1182	06030	Quick & Easy Throw
1183	06030	Rag Throw
1184	06030	Large Rag Quilt
1185	06030	Rail Fence Throw – quilted by member (tied, hand or machine quilted)
1186	06030	Rail Fence Throw – quilted by other
1187	06030	Rail Fence Quilt - quilted by member (tied, hand or machine quilted)
1188	06030	Rail Fence Quilt – quilted by other
1189	06030	9-Patch Throw - quilted by member (tied, hand or machine quilted)
1190	06030	9-Patch Throw – quilted by other
1191	06030	9-Patch Quilt - quilted by member (tied, hand or machine quilted)
1192	06030	9-Patch Quilt – quilted by other
1193	06030	Quick & Easy Pillowcase
1194	06030	Rag Quilt Pillow
1195	06030	Rail Fence Pillow
1196	06030	9-Patch Pillow
1198	*	Self-determined Advanced Quilting exhibit including Self-Determined Record Sheet #100.SD-1

FOODS & NUTRITION

ADVENTURES WITH FOODS

Class #	Project #	Class Description
1200	07380	Trail Mix (1/2 pint jar)
1201	07380	Butterscotch Fingers (3)
1202	07380	Oatmeal Cookies (3)
1203	07380	Peanut Butter Cookies (3)
1204	07380	Completed project workbook

QUICK MEALS

Class #	Project #	Class Description
1205	07382	Spicy Granola Cereal (1/2 pint jar)
1206	07382	Breakfast Bars – (3)
1207	07382	Oatmeal Applesauce Cookies – (3)
1208	07382	Menu for a day (mounted on firm paper 8 ½” x 11”)
1209	07382	Completed project workbook

FOOD, FRIENDS & FUN

Class #	Project #	Class Description
1210	07384	Applesauce Oatmeal Muffins – (3)
1211	07384	Plan a Party Guide (mounted on firm paper 8 ½” x 11”)
1212	07384	Gift from the kitchen
1213	07384	Completed project workbook

OUTDOOR COOKING

OUTDOOR COOKING UNIT 1 – ON THE GRILL

Class #	Project #	Class Description
1214	07386	Unit 1 - Outdoor Cooking - Grilling exhibit
1215	07386	Unit 1 - Outdoor Cooking - Grilling Recipe (original or adapted - mounted on firm paper 8 ½” x 11”)
1216	07386	Unit 1 - Completed Grilling Menu Planning Worksheet

OUTDOOR COOKING UNIT 2 – GOING DUTCH

Class #	Project #	Class Description
1217	07387	Unit 2 - Outdoor Cooking – Dutch Oven exhibit
1218	07387	Unit 2 - Outdoor Cooking Dutch Oven Recipe (original or adapted - mounted on firm paper 8 ½” x 11”)
1219	07387	Unit 2 - Completed Dutch Oven Menu Planning Worksheet

SUPER SNACKING

Class #	Project #	Class Description
1225	07257	Super Snacking exhibit
1226	07257	Completed project book
1230	07399	Self-determined Foods & Nutrition exhibit including Self-Determined Record Sheet #100.SD-1 appropriate project record form

BAKING – all Baking Exhibits must be made using the recipes provided.

BAKING I

Class #	Project #	Class Description
1300	07280	Three (3) biscuits
1301	07280	Three (3) plain muffins
1302	07280	Three (3) chocolate chip cookies
1303	07280	Three (3) sugar cookies – round, plain, uniced

BAKING II

Class #	Project #	Class Description
1304	07282	Banana Nut Bread – one loaf
1305	07282	Quick Coffee Cake – two 2” x 2” squares
1306	07282	Three (3) Brown Sugar Nut Cookies
1307	07282	Three (3) Jam Thumbprint Cookies
1308	07282	Plain Brownies – three 2” x 2” squares
1309	07282	Cornbread – two 2” x 2” squares

BREADS

Class #	Project #	Class Description
1310	07284	Three (3) cinnamon rolls – (iced)
1311	07284	Three (3) whole wheat refrigerator rolls
1312	07284	One (1) 9x5 loaf white yeast bread
1313	07284	Three (3) crescent rolls
1314	07284	Three (3) Angel biscuits
1315	07284	One (1) loaf or three (3) rolls of any other specialty bread from project

PASTRIES & PIES

Class #	Project #	Class Description
1316	07286	One 8” or 9” double crust peach or apricot pie
1317	07286	One 8” or 9” double crust berry pie
1318	07286	Two fruit-filled turnovers or empanadas
1319	07286	One 8” or 9” double crust apple pie

CAKES

Class #	Project #	Class Description
1320	07300	One 8” or 9” Round Yellow Cake, unfrosted
1321	07300	White or Yellow Two Layer Cake with Butter Cream Frosting
1322	07300	Chocolate Two Layer Cake with Chocolate Butter Cream Frosting
1323	07300	Sponge Cake – unfrosted
1324	07300	Angel Food Cake – unfrosted
1325	07300	Pound Cake – unfrosted
1326	07300	German Chocolate Cake
1327	07300	Jelly Roll
1328	07300	Apple Bundt Cake - unfrosted

CAKE DECORATING – all entries must be real cakes (no forms or foam) and will be cut and tasted for judging.

CAKE DECORATING UNITS 1-3: Royal icing or Fondant cannot be used as a base frosting in these units.

Class #	Project #	Class Description
1340	07301	Unit 1 - One decorated single layer cake – 8” or 9” round, square or 9x13 using edible decorations, no decorator tips, character pans or cut up cakes
1341	07301	Unit 2 – One decorated single layer cake using the writing, leaf and star tips
1342	07301	Unit 3 – One decorated two-layered cake using 3-5 tips including the writing, leaf and star tips in decorating, a side border and demonstrate figure piping

CAKE DECORATING UNITS 4-6

Class #	Project #	Class Description
1343	07302	One decorated character cake which resembles the shape of a character or object made without cutting.
1344	07302	Three (3) decorated cupcakes of a similar design or theme.
1345	07302	Character or design using a single layer of cupcakes on one cake board no larger than 9"x13"
1346	07302	One decorated cup-up cake using three different types of tips (frosting, edible materials – including royal icing and fondant are allowed) (internal non-edible supports allowed, but must not show.)

CAKE DECORATING UNITS 7-9

Class #	Project #	Class Description
1347	07303	One two-layer 8", 9" or 10" cake using a minimum of one flat surface flower, one flower made on a flat flower nail, one border and one side trim.
1348	07303	One decorated two-layer 8", 9" or 10" round or square cake using fondant and gum paste decorations as well as any skills from Units 3-7.
1349	07303	One decorated two layer 8", 9" or 10" cake using string work and flower(s) made on a lilly flower nail and border.

CAKE DECORATING UNITS 10-12 – SENIOR ONLY

Class #	Project #	Class Description
1350	07304	One decorated cake of three or more tiers of graduated sizes, using supports and separator plates. Pillars may be used, but are not required. A border is required.
1351	07304	One molded or shaped object may be on a decorated cake or an independent display in a case (no larger than 10 inches) to protect the item from harm.
1352	07304	One detailed notebook describing your cake decorating project including goals, plans, accomplishments, evaluation (pg 24-28) and photos.
1360	07299	Self-determined Baking exhibit including Self-Determined Record Sheet #100.SD-1 appropriate project record form

DAIRY FOOD

MILK – UNIT I

Class #	Project #	Class Description
1400	07310	Buttermilk Cornbread - one 3" piece
1401	07310	Three (3) Oatmeal Cookies
1402	07310	Completed project record book

ICE CREAM – UNIT II

Class #	Project #	Class Description
1403	07312	Granola Cookies (3)
1404	07312	Completed project record book

CHEESE – UNIT III

Class #	Project #	Class Description
1405	07314	Cheese sticks
1406	07314	Completed project record book
1407	07319	Self-determined Dairy Foods exhibit including Self-Determined Record Sheet #100.SD-1 appropriate project record form

FOOD PRESERVATION

FREEZING

Class #	Project #	Class Description
1500	07401	Home Freezer Inventory Record (8 ½" x 11")
1501	07401	Menu Plan for three (3) meals, using frozen foods from your freezer inventory (8 ½" x 11")

DRYING

Class #	Project #	Class Description
1502	07403	Poster to which two (2) samples of different dried fruits are attached. Each sample should be in a small zip-top plastic bag (for display purposes only) and should contain approximately ¼ cup of dried fruit. Label each fruit sample with drying method used and date prepared.
1503	07403	Poster to which two (2) samples of different fruit or fruit/vegetable leathers are attached. Each sample should be in a small zip-top plastic bag (for display purposes only) and should contain a strip or square of fruit leather approximately 16 square inches (4" x 4" or 2" x 8"). Label each fruit leather with drying method used and date prepared.
1504	07403	Poster to which two (2) samples of different dried vegetables are attached. Each sample should be in a small zip-top plastic bag (for display purposes only) and should contain approximately ¼ cup of dried vegetables. Label each fruit sample with drying method used and date prepared.
1505	07403	Poster to which two (2) samples of different dried herbs are attached. Each sample should be in a small zip-top plastic bag (for display purposes only) and should contain approximately ¼ cup of dried herbs (leaves only, no stems, whole, chopped or crumbled.) Label each herb sample with drying method used and date prepared.

BOILING WATER BATH CANNING - All canning exhibits must be labelled with Name of Product, Date and Processing information. Recipes used must be the ones supplied by the project, making sure that processing times are adjusted for your altitude! *Exception- you may use the recipe of your choice for any variety or jelly or jam and no sugar jam or jelly.

Class #	Project #	Class Description
1506	07405	One (1) jar Pickle Relish
1507	07405	One (1) jar Bread & Butter Pickles
1508	07405	One (1) jar Fresh Pack Dill Pickles
1509	07405	One (1) jar Tomatoes, in juice
1510	07405	One (1) jar Tomato Salsa
1511	07405	One (1) jar Peaches, Apricots Nectarines or Pears
1512	07405	One (1) jar Berries
1513	07405	One (1) jar Cherries
1514	07405	One (1) jar Any variety jelly*
1515	07405	One (1) jar Any variety jam*
1516	07405	One (1) jar no sugar jam or jelly*

PRESSURE CANNING - All canning exhibits must be labelled with Name of Product, Date and Processing information. Recipes used must be the ones supplied by the project, making sure that processing times are adjusted for your altitude!

Class #	Project #	Class Description
1517	07407	One (1) jar Canned Green Beans
1518	07407	One (1) jar Chile Peppers
1519	07407	One (1) jar Corn, Whole Kernel
1520	07407	One (1) jar Carrots
1521	07407	One (1) jar Green Peas
1522	07407	One (1) jar Spaghetti Sauce without Meat
1523	07407	One (1) jar Dried Beans or Peas
1524	07499	Self-determined Food Preservation exhibit involving food preservation, food storage or food conservation including Self-Determined Record Sheet #100.SD-1 appropriate project record form