

HOME ECONOMICS

Class #	Project #	Class Description
SEWING & CLOTHING		
SEWING I		
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		
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		
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 lapped/centered zipper		
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		
1118	07103	T-shirt
SEW AND GO		
1119	07104	Quick Sack
1120	07104	Jumbo Garment Bag
1121	07104	Handy Duffle Bag
1122	07104	Super Duffle Bag
CREATIVE TOUCHES		
1123	07105	Embellished shirt – denim, sweatshirt or T-shirt – using techniques in project book
1124	07105	Embellished jacket
1125	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		
1128	07153	Casual dress – one or two piece
1129	07153	Pants/slacks with blouse/shirt (2 pieces)
1130	07153	Shorts and top (2 pieces)
1131	07153	Skirt and top (2 pieces)
1132	07153	Jumper and blouse (2 pieces)
1133	07153	Jumpsuit
COORDINATES		
1134	07153	Skirt with blouse and vest or jacket (3 pieces)
1135	07153	Pants with blouse and vest or jacket (3 pieces)
1136	07153	Two-piece dress and jacket (3 pieces)
1137	07153	Shorts or pants with blouse and sweater (3 pieces)
DRESS-UP ATTIRE		
1138	07153	Dress (non-formal)
1139	07153	Suit (at least 2 pieces)
1140	07153	Dress and jacket (2 pieces)
FORMAL WEAR		
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		
1146	07154	Shirt/Blouse
1147	07154	Pants/Shorts/Skirt
1148	07154	Dress
1149	07154	Two-Piece Outfit – Shirt & Pants/Skirt
1150	07154	Three-Piece Outfit – Jacket, Shirt & Pants/Skirt
FASHION MAGIC – SENIOR LEVEL ONLY - PILOT		
PHASE I - WARDROBE PLANNING		
1164	07155	Planning Notebook & Clothing Ensemble
1165	07155	Wardrobe Planning Exhibit
PHASE II - CLOTHING COORDINATION		
1166	07162	Coordination Notebook & Clothing Ensemble

1167	07162	Clothing Coordination Exhibit
PHASE III – FASHION CONSUMERISM & CAREERS		
1168	07161	Fashion Consumerism & Careers Exhibit
SERGER SEWING		
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		
1182	06030	Quick & Easy Throw
1183	06030	Rag Throw
1184	06030	Large Rag Quilt
1185	06030	Rail Fence Throw
1186	06030	Rail Fence Quilt
1187	06030	9-Patch Throw
1188	06030	9-Patch Quilt
1189	06030	Quick & Easy Pillowcase
1190	06030	Rag Quilt Pillow
1191	06030	Rail Fence Pillow
1192	06030	9-Patch Pillow
1193	*	Self-determined Hand Quilted exhibit including Self-Determined Record Sheet #100.SD-1
1194	*	Self-determined Machine Quilted exhibit including Self-Determined Record Sheet #100.SD-1 appropriate project record form
FOODS & NUTRITION		
ADVENTURES WITH FOODS		
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		
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		
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 PILOT		
1214P	07386	Outdoor Cooking exhibit
1215P	07386	Outdoor Cooking Recipe (original or adapted - mounted on firm paper 8 ½” x 11”)
1216P	07386	Completed Menu Planning Worksheet
SUPER SNACKING		
1218	07257	Super Snacking exhibit
1219	07257	Completed project book
1220	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		
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		
1304	07282	Banana Nut Bread – one loaf
1305	07282	Quick Coffee Cake – two 3” x 3” squares
1306	07282	Three (3) Brown Sugar Nut Cookies
1307	07282	Three (3) Jam Thumbprint Cookies
1308	07282	Plain Brownies – three 3” x 3” squares
1309	07282	Cornbread – two 3” x 3” squares

BREADS		
1310	07284	Three (3) cinnamon rolls – (un-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		
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
CAKES		
1319	07300	One Yellow Layer Cake, unfrosted
1320	07300	White or Yellow Layer Cake with Butter Cream Frosting
1321	07300	Chocolate Layer Cake with Chocolate Butter Cream Frosting
1322	07300	Sponge Cake – unfrosted
1323	07300	Angel Food Cake – unfrosted
1324	07300	Pound Cake – unfrosted
1325	07300	German Chocolate Cake
1326	07300	Jelly Roll
1327	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.		
1328	07301	Unit 1 - One decorated single layer cake – 8” or 9” round or 9x13 using edible decorations, no decorator tips
1329	07301	Unit 2 – One decorated single layer cake using the writing, leaf and star tips
1330	07301	Unit 3 – One decorated two-layered cake using the writing, leaf and star tips in decorating, a side border and demonstrate figure piping
1331	07299	Self-determined Baking exhibit including Self-Determined Record Sheet #100.SD-1 appropriate project record form
DAIRY FOOD		
MILK – UNIT I		
1400	07310	Buttermilk Cornbread - one 3” piece
1401	07310	Three (3) Oatmeal Cookies
1402	07310	Completed project record book
ICE CREAM – UNIT II		

1403	07312	Granola Cookies (3)
1404	07312	Completed project record book
CHEESE – UNIT III		
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		
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		
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.		
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*
<p>PRESSURE CANNING - All canning exhibits must be labelled with Name of Product, Date and Processing information. <i>Recipes used must be the ones supplied by the project, making sure that processing times are adjusted for your altitude!</i></p>		
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