

JUNIOR HOMEMAKING SHOW

****PLEASE READ THE GENERAL RULES OR ALL JR. NON-LIVESTOCK SHOWS****

1. The general rules for all Junior Non-Livestock Shows apply to the homemaking show as well as the following special rules:
2. Individuals can exhibit a maximum of 6 (six) entries.
 - In Division I and II, you may enter each section ONE (1) time.
 - In Division III, you may enter ONE (1) item.
3. Entries must be completed and paid by **Thursday, February 15th, 2018 at 5:00PM** with a \$10 entry fee per item.
4. NO SUBSTITUTIONS OF RECIPE'S ONCE SUBMITTED AS AN ENTRY IN SHOWWORKS – NO EXCEPTIONS!!!
 - THE RECIPE SUBMITTED BECOMES PROPERTY OF THE MCFA AND WILL NOT BE COPIED OR RETURNED TO THE EXHIBITOR UNTIL COMPLETION OF THE JUNIOR HOMEMAKING SHOW.
 - IT IS THE RESPONSIBILITY OF THE EXHIBITOR TO PICK UP ENTRIES, RIBBONS AND RECIPES.
 - IF RECIPES ARE NOT PICKED UP AFTER THE SHOW IS COMPLETE, THEY BECOME PROPERTY OF THE MCFA AND WILL BE DESTROYED.
5. All entries may be tasted.
6. Grand Champion, Reserve Champion, 3rd, 4th and 5th in this division **will be required to have a duplicate of the winning entry to sell the night of the auction, EXCLUDING Decorated Cakes.**

JUNIOR HOMEMAKING SHOW ENTRY AND RECIPE SUBMISSION REQUIREMENTS

All Junior Homemaking Show entries will be completed online using the ShoWorks Entry System.

For the 2017 Fair, you will submit all recipe's and log-sheets **THE DAY OF THE SHOW ONLY** when your entry is turned in.

Junior Homemaking Show recipe submission requirements:

1. Each entry recipe will be accepted in the following format:
 - A. Hand-written or typed on 3x5 index cards, front only (do not write on the back); multiple cards may be used.
 - B. All recipes (and log sheet if applicable) must be stapled in the top left hand corner for submission on the day of the show.
 - C. The entry will be judged in the category which it was entered by the exhibitor. After the entry is submitted via ShoWorks, there will be no changes. If you have questions about which category your entry should be in, please call the fair office for direction.
 - D. If an entry was entered into the wrong category, it will only receive a white ribbon and will not be eligible for the Top 10 or Honorable Mention.
 - E. If you do not turn in a recipe and/or log sheet if applicable, the day of the show, your entry will not be judged.

2. **ENTRY DEADLINE and PAYMENT DEADLINE IS THURSDAY, FEBRUARY 15th at 5PM.**

- No late entries will be accepted.
- All payments must be made by this date or you will not be permitted to check in on show day.

JUNIOR HOMEMAKING SHOW AWARDS

The preliminary judges may pick up to 10 (ten) top winners in the following:

- DIVISION I – SECTIONS A-F; UP TO 10 TOP WINNERS IN EACH SECTION
- DIVISION II – SECTIONS A-B; UP TO 10 TOP WINNERS IN EACH SECTION
- DIVISION III – UP TO 10 TOP WINNERS IN THE DIVISION

These exhibitors will receive finalist's rosettes **and must be present at the final judging.** In addition, 10 (ten) Honorable Mentions will be selected in each section and/or division as listed above. These exhibitors will receive an Honorable Mention Rosette and will have their items displayed in the Exhibit Building. If an item does not fit the dimensions of the display area, because of security risks, the item will not be displayed.

JUNIOR HOMEMAKING SHOW DIVISIONS

DIVISION I: DESSERTS

SECTION A: CAKES MADE FROM SCRATCH:

- No pre-packaged mixes can be used in the cake or topping.
- Presentation for cakes, **cupcakes and cake balls:**
 - Must be on a **stiff, disposable** surface that is **covered with aluminum foil.**
 - The stiff surface should not exceed the dimensions of the cake by more than 3" on all sides.
 - Item must be covered with a clear transparent wrap.
 - **Professional pre-made boards must be covered with aluminum foil.**
- Cake balls and cupcakes will be accepted, however, all must be of the same recipe and decoration.
- Cheesecakes will be accepted as long as it does not require refrigeration.
- NO ENTRIES REQUIRING REFRIGERATION WILL BE ACCEPTED IN THIS CATEGORY.

SECTION B: CAKES MADE FROM MIXES:

Recipe must include:

- Type of cake mix and topping used as base in recipe.
- Any additional ingredients added to complete the cake and topping.
- All mixing and baking instructions; any additional preparation instructions.
- Presentation for cakes, **cupcakes and cake balls:**
 - Must be on a **stiff, disposable** surface that is **covered with aluminum foil.**
 - The stiff surface should not exceed the dimensions of the cake by more than 3" on all sides.
 - Item must be covered with a clear transparent wrap.
 - **Professional pre-made boards must be covered with aluminum foil.**
- Cake balls and cupcakes will be accepted, however, all must be of the same recipe and decoration.
- NO ENTRIES REQUIRING REFRIGERATION WILL BE ACCEPTED IN THIS CATEGORY.

SECTION C: DECORATED CAKES:

- Cake must be fresh and consumable at the time of judging as items will be cut and may be tasted.
- All parts must be 100% edible. (EXCEPTION: supports such as columns, toothpicks, etc.)
- Presentation for decorated cakes:
 - Must be on a durable, **stiff, disposable** surface that **is covered with aluminum foil**.
 - The stiff surface does not exceed the dimensions of the cake by more than 3" on all sides.
 - Cakes must not exceed 36" x 36".
 - Do not cover.
 - **Professional pre-made boards must be covered with aluminum foil.**
- MCFA Log Sheet is required. <http://www.mcfa.org/events/2018/junior-homemaking-show>
- No recipe required, but a summary of how the cake is decorated is to be provided on 3x5 index cards, front side only and submitted as indicated above in the submission requirements.

SECTION D: COOKIES FROM SCRATCH:

Dropped, Rolled, Pressed, Bars, Molded, Refrigerator or Miscellaneous:

- Brownies are included in this section.
- Store-bought cookies, in any form (crushed, blended, etc.) may not be used as an ingredient in this section (Example: Oreos, Vanilla Wafers, Graham Crackers, etc).
- No pre-packaged mixes may be used as an ingredient.
- Presentation for cookies:
 - Must be on a **12" maximum stiff, disposable surface covered in aluminum foil**.
 - Must consist of enough pieces to properly fill the **surface**.
 - **Item** must be completely covered with clear transparent wrap for turn-in.

SECTION E: CANDY FROM SCRATCH

Fudge, Divinity, Brittle or Miscellaneous:

- **MUST NOT CONTAIN FLOUR**
- No pre-packaged mixes may be used as an ingredient.
- Presentation for candy:
 - Must be on a **12" maximum stiff, disposable surface covered in aluminum foil**.
 - Must consist of enough pieces to properly fill the **surface**.
 - **Item** must be completely covered with clear transparent wrap for turn-in.

SECTION F: PIES FROM SCRATCH:

Pies in Crust, Fried Pies and Pie Tarts (individual or single):

- No pre-packaged mixes may be used as an ingredient.
- All crusts must be made from scratch, recipe to be included.
- Presentation for pies:
 - Pies in crust must be in a foil pie pan approximately 9" in diameter.
 - **Fried pies** must be on a **12" maximum stiff, disposable surface covered in aluminum foil**.
 - Must consist of enough pieces to properly fill the **surface**.
 - Single tart must be baked in approximately 9" tart pan and placed on a **12" maximum stiff surface covered in aluminum foil**.
 - **Item** must be completely covered with clear transparent wrap for turn-in.
- **IF THE RECIPE REQUIRES REFRIGERATION, IT WILL NOT BE ACCEPTED.**

DIVISION II: BREADS FROM SCRATCH

Includes rolls, biscuits, cornbread, doughnuts, muffins, large fancy breads, bread loaves, etc.

SECTION A: QUICK BREADS FROM SCRATCH:

Muffins, Biscuits, Cornbread, Fruit-Nut-Vegetable, Fancy Breads, Loaf or Miscellaneous

- CANNOT CONTAIN YEAST.
- Must be made by hand, no bread machines.
- No prepackaged mixes may be used as an ingredient.
- Presentation for breads:
 - Must be on a 12" maximum stiff, disposable surface covered in aluminum foil.
 - Must consist of enough pieces to properly fill the surface.
 - Item must be completely covered with clear transparent wrap for turn-in.
 - Loaves of bread must be placed in a clear transparent bag that can be easily opened and closed.
 - Large fancy breads must be on a stiff surface covered by aluminum foil; surface cannot exceed the dimensions of the bread by more than 3" on any side or corner.
 - Professional pre-made boards must be covered with aluminum foil.

SECTION B: YEAST BREADS FROM SCRATCH:

Loaf, Plain Rolls, Sweet Rolls, Fancy Breads or Miscellaneous

- MUST CONTAIN YEAST
- Must be made by hand, no bread machines.
- No pre-packaged mixes may be used as an ingredient.
- Presentation for breads:
 - Must be on a 12" maximum stiff, disposable surface covered in aluminum foil.
 - Must consist of enough pieces to properly fill the surface.
 - Item must be completely covered with clear transparent wrap for turn-in.
 - Loaves of bread must be placed in a clear transparent bag that can be easily opened and closed.
 - Large fancy breads must be on a stiff surface covered by aluminum foil; surface cannot exceed the dimensions of the bread by more than 3" on any side or corner.
 - Professional pre-made boards must be covered with aluminum foil.

DIVISION III: CANNED FOODS FROM SCRATCH

Jelly, Jams, Preserves, Marmalade, Canned Vegetable & Fruit, Pickles – Cucumber and Other, Relishes and Miscellaneous

All entries must include processing and canning instructions with the recipe.

All entries must be processed in a canner or hot water bath, whichever is applicable.

MCFA Log Sheet is required for all canned foods from scratch.

<http://www.mcfa.org/events/2018/junior-hOMEMAKING-show>

Presentation of Canned Foods from Scratch:

- All entries must be in standard jars that are made especially for canning.
- Jar should be clean and labeled on the side of the jar indicating the contents and the canning date.
- The lids and rims must be standard and free of rust.