

## Home Arts & Hobbies Glossary

### A

**American System of Judging:** A method where entries are ranked against each other, with a single first, second, and third place awarded.

**Appliqué (Stitched) Quilt:** A quilt where fabric pieces are sewn onto a base fabric to create designs or patterns.

**Art Quilt:** A quilt that is made as a creative expression to be displayed, rather than for warmth.

### B

**Biscuit:** A small quick bread made from dough that has been rolled out and cut or dropped from a spoon.

**Bread:** Any type of bread using yeast or culture as the leavening agent, including sourdough breads.

**Butter (Non-Dairy):** Butters are made by cooking a fine-textured fruit pulp and sugar to a thick, smooth consistency that will spread easily.

### C

**Chutney:** Sweet or savory fruit condiments made with vinegar, spices and sugar. May also contain herbs or vegetables such as onions or peppers. Texture is like a conserve. No yogurt chutneys.

**Confection:** Any type of candy.

**Cookie, Bar:** Any cookie, including blondies, that is cut into "bars" on the cookie sheet.

**Cookie, Drop:** Any cookie that is formed by dropping dough from a spoon or cookie scoop onto the cookie sheet.

**Conserve:** Preserves that may include nuts or dried fruits.

**Cozie:** A soft, padded covering that keeps an item hot or cold, often covering items like teapots, cups, or mugs.

**Curd:** A rich, creamy spread made from fruit juice, eggs, and butter.

### D

**Danish System of Judging:** A method where entries are evaluated on their individual merits, and multiple awards can be given per level.

### F

**Fair Theme:** An overarching theme for the event. For 2025, the theme is "Summer Pet-tacular."

**Fruit Leather:** Rolled sheets of dried, pureed fruit.

## I

**Inclusion:** Add-ins like nuts or dried fruits.

**Intarsia (Knitting):** A colorwork technique that involves knitting shapes or pictures using multiple colors to create bold designs, geometric patterns, or complex visuals.

## J

**Jam:** Jams are made by cooking crushed or finely chopped fruits with sugar until the mixture will round up in a spoon. There should be no separation of fruit and juice, and no large pieces of fruit. Jams may be made with or without pectin and/or citrus juice.

**Jelly:** A semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape when cut, yet it is soft enough to spread easily. Jelly should not contain pieces of product or pulp. (Exception: pepper jelly may have pieces of pepper suspended in it.) May include a small amount of citrus juice.

**Jerky:** Meat that has been cured by being cut into long, thin strips and dried (must be frozen or heat-treated before drying).

## L

**Lace:** A delicate textile created by knotting, looping, or twisting threads, often for decorative purposes.

## M

**Macaron:** French-style merengue and creme sandwich. Does not include desiccated coconut (macaroons).

**Marmalade:** Soft spread made with citrus fruit and peel.

**Miniature:** Small-scale models or items, often detailed replicas of larger objects.

**Mixed Media:** Projects that combine two or more artistic mediums, such as painting and collage, or embroidery and beadwork.

## N

**Needlepoint:** Hand-stitched decorative art on a canvas.

**Needlework:** Hand-stitched decorative art, including embroidery, cross-stitch, and punch-needlework, on fabric.

**Novice:** Someone working at a beginner level of a craft, typically one year's worth of experience.

## O

**Original Design:** A project conceptualized and created by the exhibitor, without reliance on pre-existing patterns or instructions.

**Other Than Listed:** Describes entries that do not fit any other class description within a division and is not intended for additional entries in a technique that is already listed in that division.

## P

**Pastry:** Shortcrust, Suet, Choux, Puff, Danish, and Filo. Made by exhibitor.

**Pickled:** Fermented in a brine or preserved in vinegar.

**Pie, Double Crust:** Any non-refrigerated pie with a top and bottom crust and not requiring refrigeration.

**Pie, Single Crust:** Any non-refrigerated pie with only a bottom crust and not requiring refrigeration. Includes pies with crumb toppings.

**Preserves:** Preserves are small fruits (or uniform pieces of fruit) preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump. Fruit should be suspended in a clear syrup that varies from the thickness of honey to that of soft jelly.

**Professional:** An exhibitor who engages in a craft as a primary business or livelihood.

## Q

**Quick Bread:** Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda or baking powder.

**Quilt:** Must be constructed from fabric, include a top and back piece with batting between, quilted, and edge bound.

## R

**Relish:** Fruits and/or vegetables which are chopped and cooked to desired consistency in a spiced vinegar solution. Sugar is added if a sweet relish is desired.

## S

**Scone:** A small unsweetened or lightly sweetened biscuit-like cake made from flour, fat, and milk and sometimes having added fruit.

## T

**Tart:** A shallow, baked shortcrust pastry or crumb crust with a filling and no top crust. Usually baked in a scallop-edged pan with removable sides. Must be removed from the pan. Tartlets are baked in 3 to 5-inch mini tart pans.

**Tatting:** Knotted lace made by hand with a small shuttle.

## U

**Upcycled:** Items creatively repurposed or transformed from their original use, often using environmentally sustainable methods.