

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.

Amigurumi: the Japanese art of crocheting or knitting small, stuffed yarn creatures, often designed with a cute, kawaii aesthetic. These 3D projects, ranging from animals to food, are popular, fast, and addictive, frequently made using cotton yarn, a smaller-than-recommended hook for tight, clean stitches, and fiberfill.

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

Bar Cookies: Any cookie baked in a pan, including blondies, that is cut into bars or square shapes. Excludes brownies.

Biscuits: 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 bread.

Breads with Additions: Includes additional elements which change the color, flavor, or texture of the bread such as dried fruit, fruit pieces, nuts, spices, herbs, cheese, flavorings, etc., as well as food colorings such as vegetable or other food dyes.

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

C

Chocolate Chip Cookies, Traditional: Contains chocolate chips or chunks (no white chocolate) without nuts.

Chocolate Chip Cookies, Other: Contains nuts, finishing salt, white chocolate, flavored chocolate chips, molasses, whole wheat flour, almond flour, or other additional ingredients.

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 similar to a conserve. No yogurt chutneys.

Confections: Any type of candy.

Conserve: jam-like products made by cooking two or more fresh or dried fruits plus nuts with sugar until the mixture either rounds up in a spoon, like jam, or flakes from it like jelly. A true conserve contains nuts and often dried fruit.

Cream Pie: Pie shell and filling are prepared/cooked separately and then assembled. Filling typically include dairy-based or non-dairy-based cream filling (sometimes called pudding).

Custard Pie: Both filling and crust are baked together. Typically, custard filling includes eggs.

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.

Decorated Cakes: Single layer or tiered, decorated for a special occasion. No edible cakes. Must use Styrofoam for the layers.

Double Crust Pie: Any non-refrigerated pie with a top and bottom crust and not requiring refrigeration. Includes lattice top crusts.

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

E

Edible Sculpture: A themed sculpture constructed on a single sturdy base. Entries may include cake sculptures of objects or animals, gingerbread houses, scenes, dioramas, etc.

F

Fair Theme: An overarching theme for the event. For 2026, the theme is "Once Upon a Fair."

Fancy Breads and Rolls: Enriched specialty breads, such as Challah, Brioche, and Focaccia, and shaped breads, such as braids, twists, butter flake rolls, etc.

Frosted Cakes: Any cake with frosting.

Fruit Jam, Other than Listed: Made from fruit that does not fit into any other jam class. Includes jams made with herbs, extracts, and other flavorings.

Fruit Leather: A thin dried sheet of 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: Jam is made by cooking crushed or finely chopped fruits with sugar until the mixture rounds 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: Lean meat that has been trimmed of fat, cut into thin strips, and dried to remove moisture for preservation.

L

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

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

Liqueur: a sweetened alcoholic liquor flavored with fruit, citrus, spices, nuts, flowers, herbs, or other flavors.

M

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

Marmalade: A fruit jelly containing small strips or pieces of citrus peel evenly suspended in translucent jelly. Marmalades may contain small pieces of fruit.

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 Shaped Cookies: Any other type of shaped cookie including pressed, piped, molded, or hand-shaped cookies rolled into balls such as snickerdoodles, etc.

Other than listed: Any entry that does not fit in any other class.

P

Pastries: Dough made from flour, fat (butter, lard, oil), and liquid (water/milk), often containing eggs or sugar, characterized by a flaky or crisp texture. Types of pastry—Shortcrust, Suet, Choux, Puff, Danish, and Filo. Made by exhibitor. (No bread dough or sweet rolls).

Pepper Jelly: All jelly made from or containing any sweet or hot peppers such as bell pepper, jalapeno, cayenne powder, etc.

Pickled: Fermented in a brine or preserved in vinegar.

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, and suspended in a clear thick syrup or soft jelly.

Q

Quick Breads: 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, including a top and back piece with batting between, quilted, and edge bound.

R

Refrigerated Cakes: Any cake with a frosting and/or filling that requires refrigeration, or other cake that requires refrigeration (i.e., cheesecakes, cream or custard fillings, curd, cream cheese frosting, whipped cream frosting, etc.)

Refrigerated Pie: Any pie that requires refrigeration – i.e., creams, custards, pumpkin, pecan, meringue, etc.

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. Hot peppers or other spices are added for a hot relish.

Rolls: Includes cinnamon buns, sweet rolls, dinner rolls, etc. No cake-based rolls.

S

Salsa: Salsa can be any type of salsa that is processed. No fresh salsa.

Scones: Small enriched, biscuit-like quick breads, lightly sweetened or unsweetened, and frequently cut into triangular or round shapes before baking.

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

Spiced Jelly: Any jelly containing sweet, fragrant or hot spices including cinnamon, ginger, black pepper, etc.

T

Tablescape: A tablescape is the art of creatively and intentionally designing a tabletop's appearance to set a specific mood, theme, or experience for an event, blending function with artistry using elements like linens, centerpieces, dishes, and decor to create a visually appealing landscape on a table.

Table Setting: The concept of a table setting is arranging tableware (plates, utensils, glasses) and linens (placemats, tablecloths) for a meal, balancing function with aesthetics to suit the occasion, from simple everyday dining to elaborate formal events, guiding guests on which utensils to use and signaling the meal's formality. It's about creating an organized, welcoming, and sometimes decorative space, with the specific layout dependent on the food and desired atmosphere.

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.

Themed Sets: Each cookie/cupcake is unique but together follow a central theme.

U

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

Unfrosted Cakes: Any unfrosted cake (i.e., pound cakes, bundt pan cakes, loaf cakes, or any other type of cake not frosted - may include a light glaze, drizzled icing, or powdered sugar dusting)

Uniform Sets: Each cookie/cupcake is identical in size and decoration.