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 NINE (9) entries.
- In the Desserts and Breads Department's, you may enter ONE (1) item in each Division.
- In the Canned Foods Department, you may enter ONE (1) item only.

3. Entries must be completed and paid by Friday, February 5, 2021 at 5:00PM with a $10 entry fee per item.

4. All entries will be judged in the category in which it was entered by the exhibitor. After the entry deadline has passed, there will be no changes permitted to the entry. If you have questions about which department or division your entry should be in, please call the fair office for direction. If an entry was entered in the wrong department or division, it will only receive a white ribbon and will not be eligible for the Top 10 or Honorable Mention.

5. All entries WILL be tasted, with the exception – decorated cakes MAY be tasted. All ingredients are to be from scratch unless otherwise stated.

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.**

7. NO PROJECT BOOKS WILL BE ACCEPTED WITH ENRIES.

JUNIOR HOMEMAKING SHOW ENTRY AND RECIPE SUBMISSION REQUIREMENTS

For the 2021 Fair, you will submit all recipe's and log-sheets (IF REQUIRED) **THE DAY OF THE SHOW ONLY** when your entry is turned in.

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.

   C. 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.

   D. 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. IF IT IS NOT PICKED UP AFTER THE SHOW, IT REMAINS THE PROPERTY OF MCFA AND WILL BE DESTROYED.

JUNIOR HOMEMAKING SHOW AWARDS

The preliminary judges may pick up to 10 (ten) top winners in the following:
- DESSERTS – UP TO 10 TOP WINNERS IN EACH DIVISION
- BREADS – UP TO 10 TOP WINNERS IN EACH DIVISION
- CANNED FOODS – UP TO 10 TOP WINNERS IN THE DIVISION

These exhibitors will receive finalist's ribbons **and must be present at the final judging**. In addition, up to 10 (ten) Honorable Mentions will be selected in each division and/or department as listed above. These exhibitors will receive an Honorable Mention Ribbon 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 DEPARTMENTS

DEPARTMENT: DESSERTS

DIVISION: CAKES 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.
  - Professional pre-made boards must be 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.
- 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.

DIVISION: CAKES 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.
  - Professional pre-made boards must be 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.
- 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.

DIVISION: DECORATED CAKES

- Cake must be fresh and consumable at the time of judging as items may 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 stiff, disposable surface that is covered with aluminum foil.
  - Professional pre-made boards must be 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.
- MCFA Log Sheet is required. https://mcfa.org/events/junior-homemaking/
- 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. **NO PROJECT BOOKS WILL BE ACCEPTED.**

DIVISION: COOKIES

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.

DIVISION: CANDY

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.

DIVISION: PIES

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, disposable 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.

DEPARTMENT: BREADS

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

DIVISION: QUICK BREADS

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:
    - Entry must be on a stiff, disposable surface covered by aluminum foil; surface cannot exceed the dimensions of the entry by more than 3" on any side or corner. Item must be completely covered with clear transparent wrap for turn-in.
    - Professional pre-made boards must be covered with aluminum foil.
    - Must consist of enough pieces to properly fill the surface.
    - Loaves of bread may be placed in a clear transparent bag that can be easily opened and closed; if bagged, stiff surface recommendation above becomes optional.

DIVISION : YEAST BREADS

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:
    - Entry must be on a stiff, disposable surface covered by aluminum foil; surface cannot exceed the dimensions of the entry by more than 3" on any side or corner. Item must be completely covered with clear transparent wrap for turn-in.
    - Professional pre-made boards must be covered with aluminum foil.
    - Must consist of enough pieces to properly fill the surface.
    - Loaves of bread may be placed in a clear transparent bag that can be easily opened and closed; if bagged, stiff, disposable surface recommendation above becomes optional.

DEPARTMENT: CANNED FOODS

DIVISION: CANNED FOODS

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.
https://mcfa.org/events/junior-homemaking/

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.