



4-H FCS Skill-a-thon

Foods and Cooking ID



The photos shown here are only one option of what an item may look like. Other options are available.

Revised January 2017



Utensils



Apple Corer — This tool has a circular cutting edge that is forced down into the apple, allowing the apple to remain whole. This tool is used to extract the core from the apple without cutting the apple into sections and then having to individually cut out each part of the core.



Apple Slicer — This professional-quality tool is pressed down over the apple to make eight uniform slices and remove the core.



BBQ Spatula — A utensil with long handle and flat bottom used to turn food while cooking.



BBQ Tongs — A utensil with long handles used to grip and turn food while cooking.



Butter Knife - A blunt knife used for cutting or spreading butter or other similar spreads.



Can Opener, Hand - A hand held device used for cutting cans open.



Chef's Knife - A large knife with a wide blade, generally considered all-purpose knives that are used for cutting and dicing.



Chopper — A utensil used to cut food into smaller pieces.



Chopsticks — A pair of slender sticks made especially of wood or ivory, held between the thumb and fingers and used as an eating utensil in Asian countries and in restaurants serving Asian food.



Decorative Slicer, Ripple — A utensil used to cut food that leaves a rippled edge.



Egg Separator — A spoon shaped utensil, which has a hole in the bottom and is used to separate the white from the yolk of the egg.



Egg Slicer — A kitchen tool with a slatted, egg-shaped hollow on the bottom and a hinged top consisting of 10 fine steel wires. When the upper portion is brought down onto a hard-cooked egg sitting in the base, it cuts the egg into even slices.



Egg Timer — A small hourglass or clock-work timing device used to time the boiling of an egg, usually capable of timing intervals of three to five minutes.



Flour Sifter — A utensil used to incorporate air into flour and other dry ingredients.



Garlic Press — A press used for extracting juice from garlic



Grater — A device with sharp edged holes against which reduces it to shreds. Used to grate such



Grill Brush — A Brush with a long handle on the end that is used to clean a grill reduce it to shreds. Used to grate such things as cheese.



Gripper — Small rubbery circle or other shape used for opening jars.



Ice Cream Scoop — A utensil used to remove ice cream from a carton or other container while forming the ice cream into a ball or oval shape.



Kitchen Fork — A utensil used to lift or turn small food.



Liquid Measuring Cups — Cups that come in clear plastic or glass with a 1/4” headspace so liquid can be carried without spilling and a pouring spout..



Mandolin slicer - A hand-operated appliance used for cutting and slicing fruits and vegetables. This kitchen utensil has a variety of adjustable blades that enable the Mandolin to make precise cuts in firm fruits and vegetables, such as apples, melons, carrots, cucumbers, eggplants, onions, potatoes, sweet peppers, zucchini, and other foods.



Measuring Cups — Cups that are used to measure dry and solid ingredients. They usually come in a set of four nesting cups: 1/4 cup, 1/3 cup, 1/2 cup, and 1 cup . A 3/4 cup measure is sometimes included.



Measuring Spoons — Spoons that are used to measure small amounts of dry or liquid ingredients



Meat Tenderizer — Hammer or paddle type utensil that comes in metal or wood and in a plethora of sizes and shapes. They can be large or small, have horizontal or vertical handles and be round-, square-, or mallet-shaped. Some have smooth surfaces while others are ridged.



Melon Baller — A small bowl-shaped tool used to cut round- or oval-shaped pieces of melon. The best melon ballers are rigidly constructed with wood or metal handles and sharp-edged, stainless steel bowls, which come in several sizes, from about 1/4” to 1”



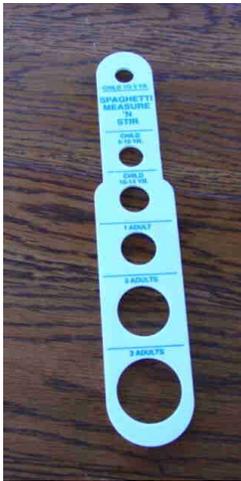
Mixing Bowl — A large bowl made of pottery, glass, metal, or plastic and are used to mix ingredients and come in a variety of sizes.



Nut Chopper — A device with blades that chops nuts into small pieces which fall into the bottom portion of the chopper



Paring Knife — A thin-bladed knife intended for coring and paring (peeling) fruit such as apples as well as slicing small ingredient it is majorly used for detailed & controlled cutting. The typical paring knife has a short, sturdy blade, from 2 to 4 inches in length, which a straight or curved cutting edge.



Pasta Measurer — A kitchen tool designed to accurately gauge the amount of uncooked pasta that will be needed for serving from 1 to 4 portions of pasta. The overall shape of the Measure varies slightly but typically it is flat with 4 round openings spaced evenly over the surface. Strand pastas such as spaghetti, spaghetinni, capellini, fedelini, or vermicelli are inserted into one of the four openings so the amount of each portion in ounces to be served can be measured.



Pasta Server — A type of serving utensil, commonly made of wood or stainless steel, which is used to hold the long pasta noodles enabling them to be easily removed from a pot of boiling water. The spoon shaped tool has protruding wood or metal prongs that allow the noodles to be grasped, separated and placed on a platter after they are removed from water. Most metal forks have a hole in the center to drain the water as the noodles are lifted out.



Pastry Blender — A kitchen tool used to mix a hard (solid) fat into flour in order to make pastries.^[1] The tool is usually made of narrow metal strips or wires attached to a handle, and is used by pressing down on the items to be mixed (known as "cutting in").



Pastry Brush — A small type brush used to spread butter or spices over pastry and other foods.



Pie/Cake Server — A utensil, which has a triangular, shaped bottom with handle and is used to serve cake or pie.



Pizza Cutter — A utensil consisting of a wheel with a sharpened blade used to cut pizzas



Potato Masher — A tool used to crush food, usually after cooking it, so that it forms a soft mass.



Rolling Pin — A cylinder that may or may not have small handles at either end used to roll dough for pie crusts, biscuits, or cookies.



Rubber Spatula — A flexible utensil used to remove food from spoons, side of bowls, and pans



Salad spinner also known as a "salad tosser", is a kitchen tool used to wash and remove excess water from salad greens. It uses centrifugal force to separate the water from the leaves. This is necessary in order to keep the greens from going limp and enable salad dressing and oil to stick to the leaves.



Scraper — A stiff plastic utensil used to scrape food from bowls, etc.



Serving Fork — A large type fork used to serve food



Serving Spoon — A large type spoon used to serve food



Slicing Knife — A knife with long narrow flexible blades that may or may not be serrated



Strainer — A bowl type item with holes in it that is used to separate liquids from solid food.



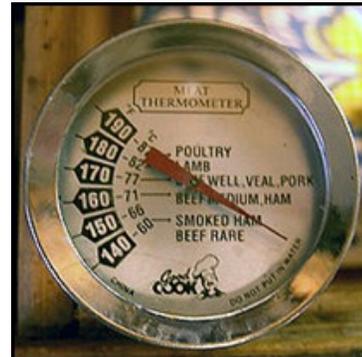
Tart Press — Any type of press used to shape or mold pastry



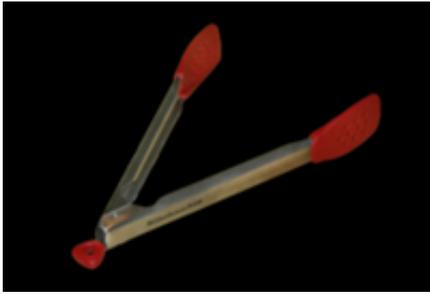
Thermometer, Candy - A candy thermometer, also known as a sugar thermometer, is a thermometer used to measure the temperature and therefore the stage of a cooking sugar solution.



Tea infuser is a device in which loose, dried tea leaves are placed for steeping or brewing, in a mug or a teapot full of hot water; it is often called a **teaball** or tea maker, and sometimes a tea egg.



Meat Thermometer - A thermometer used to measure the internal temperature of meat, especially roasts and steaks, and other cooked foods. The degree of "doneness" of meat correlates closely with the internal temperature, so that a thermometer reading indicates when it is cooked as desired.



Tongs - An instrument with two movable arms that are joined at one end, used for picking up and holding things



Utility Knife — A small lightweight knife, which usually has a blade that is 4 to 7 inches long and is used for miscellaneous light cutting. Slightly larger than a paring knife, this utensil can cut food items that are too large for a paring knife but too small for a chef's knife, such as cucumbers, larger apples, smaller squash, and other mid-sized items.



Watermelon Slicer A device for slicing and removing a fleshy part of a watermelon surrounded by a rind. This design allows sections to be cut and the wire slices the fleshy part of the watermelon from the rind.



Turner — is a kitchen utensil with a long handle and a broad flat edge, used for lifting and turning fried foods, biscuits or cookies.



Vegetable Peeler — A kitchen tool used to remove the layers of flesh from vegetables and firm fruits, such as apples, by peeling off thin narrow shavings.



Whisk — A utensil used to beat and blend ingredients or food, especially egg



HERBS AND SPICES



Allspice -- A spice used especially in baking made from the dried, nearly ripe berries of this plant

Anise – An annual, aromatic Mediterranean herb (*Pimpinella anisum*) in the parsley family, cultivated for its seed-like fruits and the oil obtained from them is used to flavor foods, liqueurs, and candies.



Basil – An Old World aromatic annual herb (*Ocimum basilicum*) in the mint family, cultivated for its leaves. Also called **sweet basil**. The leaves of this plant are used as a seasoning. Any of various plants in the genus *Ocimum*, native to warm regions, having aromatic foliage and terminal clusters of small, usually white flowers

Bay Leaves—The leaf of the bay laurel or “true laurel.” *Laurus nobilis* is a culinary herb often used to flavor soups, stews, and braises and pate’ in Mediterranean Cuisine





Celery Seed – A seed of the celery plant used as seasoning.

Chili Powder - A seasoning consisting of ground chilies mixed with other spices such as cumin and oregano.



Chives – An Eurasian bulbous herb (*Allium schoenoprasum*) in the lily family, having clusters of usually pink to rose-violet flowers and cultivated for its long, slender, hollow leaves. Often used in the plural. The leaves of this plant are used as a season.

Cilantro - Parsley-like herb that is used as a seasoning or garnish, usually in Mexican dishes and salsas, sometimes referred to as Mexican parsley.



Cinnamon – The dried aromatic inner bark of certain tropical Asian trees in the genus *Cinnamomum*, especially *C. verum* and *C. loureirii*, often ground and used as a spice.

Cloves – The flower bud of this plant is used whole or ground as a spice. An evergreen tree (*Syzygium aromaticum*) native to the Moluccas and widely cultivated in warm regions for its aromatic dried flower buds.



Cumin – An annual Mediterranean herb (*Cuminum cyminum*) in the parsley family, having finely divided leaves and clusters of small white or pink flowers. The seed-like fruit of this plant is used for seasoning, as in curry and chili powders.

Curry Powder - a powdered preparation of pungent ground spices and other ingredients, usually including turmeric and coriander; often association with East Indian Cookery to flavor dishes of vegetables, onions, meat or fish and often eaten with rice.



Dill - An aromatic herb (*Anethum graveolens*) native to Eurasia, having finely dissected leaves and small yellow flowers clustered in umbels. The leaves or seeds of this plant are used as a seasoning.

Garlic - A strong-smelling pungent-tasting bulb, used as a flavoring in cooking and in herbal medicine.



Ginger - A plant (*Zingiber officinale*) of tropical Southeast Asia having yellowish-green flowers and a pungent aromatic rhizome. The rhizome of this plant is often dried and powdered and used as a spice. Also called **gingerroot**.

Mace - An aromatic spice made from the dried, waxy, scarlet or yellowish covering that partly encloses the kernel of the nutmeg



Mustard - Any of various Eurasian plants of the genus *Brassica*, especially *B. nigra* and *B. juncea*, which are cultivated for their pungent seeds and edible leaves. A condiment made from the powdered seeds of certain of these plants.

Nutmeg - An evergreen tree (*Myristica fragrans*) native to the East Indies and cultivated for its spicy seeds. The hard, aromatic seed of this tree is used as a spice when grated or ground. A grayish to moderate brown.



Oregano – A perennial Eurasian herb (*Origanum vulgare*) of the mint family, having aromatic leaves. The leaves of this plant are used as a seasoning. Pungent leaves used as seasoning with meats and fowl and in stews and soups and omelets

Paprika - A mild powdered seasoning made from sweet red peppers. A dark to deep or vivid reddish orange.



Parsley - A cultivated Eurasian herb (*Petroselinum crispum*) having flat or curled, alternately compound leaves. The leaves of this plant are used as a seasoning or garnish.

Pepper, White – Is used to a great extent in recipes for appearance only, usually in white sauces where you might not want the dark specks of black pepper. White pepper is milder in flavor than black pepper as well





Poppy Seed – Any plant or species of the genus *Papaver*, herbs with showy polypetalous flowers and a milky juice. From one species (*Papaver somniferum*) opium is obtained, though all the species contain it to some extent; also, a flower of the plant.



Rosemary – An aromatic evergreen Mediterranean shrub (*Rosmarinus officinalis*) having light blue or pink flowers and grayish-green leaves that are used in cooking and perfumery. The leaves of this plant are used as a seasoning.



Sage – Any of various plants of the genus *Salvia*, especially *S. officinalis*, having aromatic grayish-green, opposite leaves. Also called **ramona**. The leaves of this plant are used as a seasoning

Sesame Seed – Small oval seeds of the [flowering plant](#) in the genus *Sesamum*, also called *benne* It is widely [naturalized](#) in tropical regions around the world and is cultivated for its edible seeds, which grow in pods or "buns". They are the main ingredients in tahini (sesame seed paste).





Tarragon – An aromatic Eurasian herb (*Artemisia dracunculus*) having linear to lance-shaped leaves and small, whitish-green flower heads arranged in loose, spreading panicles,. The leaves of this plant are used as a seasoning.

Thyme – Any of several aromatic Eurasian herbs or low shrubs of the genus *Thymus*, especially *T. bulgaris*, of southern Europe. Thyme has small, white to lilac flowers grouped in head-like clusters. The leaves of this plant are used as a seasoning.



Tumeric – A widely cultivated tropical plant (*Curcuma Domestica*) of India, having yellow flowers and an aromatic, somewhat fleshy rhizome. The powdered rhizome of this plant, used as a condiment and a yellow dye

Vanilla - The fruit of the vanilla plant which is cured and then either used in bean form in cooking or processed to extract an essence which is used for flavor.



APPLIANCES



Blender – An electrical kitchen appliance used for mixing foods or batter



Can Opener, Electric – An electrical device used for cutting cans open



Food Processor - An appliance consisting of a container in which food is cut, sliced, shredded, grated, blended, beaten or liquidized using a variety of blades.



Ice Cream Maker – An appliance used to make ice cream which may involve a paddle used to mix ingredients while melting ice provides low temperatures.



Immersion blender – A kitchen **blade grinder** used to blend ingredients or purée food in the container in which they are being prepared. Uses include puréeing soups and smoothies; and emulsifying sauces.



Mixer, Countertop - An electrical device that blends or mixes substances or ingredients by mechanical agitation of a variety of blades or beaters.



Mixer, Hand – A hand-held device that blends or mixes substance or ingredients by mechanical agitation using a variety of blades or beaters. Less powerful than countertop version.



Rice Cooker – An automated kitchen **appliance** designed to boil or steam rice. It consists of a heat source, a cooking bowl, and a thermostat. The thermostat measures the temperature of the cooking bowl and controls the heat. Complex rice cookers may have many more sensors and other components, and may be multipurpose.



Skillet, Electric – A skillet or frying pan that instead of being placed on the stove is heated by plugging it into an outlet. The best skillets provide an even heating surface, not always the case with stovetop cooking.



Slow Cooker - An electrical cooker that maintains a relatively low temperature, used to cook foods over a long period of time.



Tea Kettle – A metal or plastic vessel with a lid, spout, and handle, used for boiling water.



Toaster – A electric appliance designed to brown multiple types of sliced bread by exposing it to radiant heat , thus converting it into toast.



Toaster Oven – An electrical appliance with a hinged door in the front that opens to allow food items to be placed on a rack, which has heat elements above and below the grilling area. Toaster ovens function the same as a small-scale conventional oven.



Turkey Fryer – An appliance used to deep fry turkeys or other large birds. This appliance uses less oil than traditional fryers and can be used to steam other foods.



Waffle Iron – An appliance having hinged indented planes that impress a grid pattern into waffle batter as it bakes.

Cookware

Baking Pan – A pan with sides that vary in deepness and are used to bake such things as cakes



Baking Sheet – A flat, shiny metal tray used for cooking such things as biscuits and cookies.

Broiler Pan – A two-piece pan used to grill foods in the oven. The top part is a slatted grill that lets grease, fat and oils drip into the deeper base section. The bottom pan is often used on its own for baking or roasting.



Colander – A bowl-shaped kitchen utensil with perforations for draining off liquids and rinsing food.

Double Boiler – A pair of cooking pots, one fitting on top of and partly inside the other. Food cooks gently in the upper pot while water simmers in the lower pot.



Dutch Oven – A heavy cooking pot with a tightly fitting lid that is good for braising. Dutch ovens are also used for making soups and stews. Often made of cast iron that can be used in the oven as well as on the stovetop.

Frying Pan - A pan used for frying foods with a single long side handle, measured in inches and may have either straight or sloped sides.



Mini Muffin Tin – A miniature muffin pan designed to make 12 to 24 tiny muffins about 1 ½ inches in diameter. Also called a gem pan.

Muffin Tin – A special baking pan with 6 or 12 built-in cups that hold the muffin batter. The standard cup size is about 2 ½ inches in diameter.





Pastry Press - A kitchen tool that is used to hold specific amounts of pastry dough so that it can be manually or electrically extruded from this tool onto a baking sheet or pan to create a desired shape. The press typically has a variety of different tips that create many styles and shapes of cookies or other pastry.

Pie Plate – can be made of a variety of materials, this cooking utensil has a flat bottom and slanted sides with a fluted or flat flange. Usually 1 ½ - 2 inches deep and 8-11 inches in diameter.



Roaster Pan - A pan with deep sides used to cook large pieces of meat and poultry. May come with a rack to keep food out of juices.

Sauce Pan – A pan used to cook sauces on the stovetop. It has a long side handle and straight sides measured in quarts



Splatter Screen A kitchen tool, which helps to prevent hot grease and other hot materials from being splattered out of the pan as food is being cooked. The screen is a very fine-meshed wire utensil that is used as a cover over the open pan to keep particles of hot grease from escaping out of the pan.

Springform pan is a type of **bakeware** that features sides that can be removed from the base. Springform refers to the construction style of this pan. The base and the sides are separate pieces that are held together when the base is aligned with a groove that rings the bottom of the walls. The pan is then secured by a latch on the exterior of the wall. This tightens the 'belt' that becomes the walls of the pan and secures the base into the groove at the base of the walls.



Steamer Basket – Metal basket that inserts into a pan. Used for steaming vegetables.

Stock Pot – A tall, narrow pot with two handles and a lid designed to hold large quantity of soup or stock.



Trivet – An object placed between a serving dish, bowl or hot object and a dining table or other surface, usually to protect the surface from heat damage.



Tube Pan – A round pan with a hollow projection in the middle used for baking or molding foods in the shape of a ring.



Wire cooling rack - A rack used to hold hot foods such as cakes, breads and cookies for cooling.

Dish and Tableware



Bread Plate – A small plate five to six inches in diameter for individual servings of bread and butter – called also *butter plate*



Butter Dish – A small dish with a cover used to store and serve butter.



Cake Platter – A cake platter is a large serving plate for desserts, primarily cakes. The shape is often round, but it is characterized by having a large flat surface. It may have a raised flange area or edge outside the flat space. It may be flat or raised on a pedestal.



Carafe - A glass or metal bottle, often with a flared lip, used for serving water or wine. A glass pot with a pouring spout used in making coffee.



Creamer and Sugar Set – A matching pair of dishes; one with a spout used to hold and serve liquid cream, and the second with a cover which is used to hold and serve granulated sugar.



Gravy Boat – Used for serving gravies and sauces. Gravy boats can have attached or detached underplates.



Juice Glass – A small glass used to juices. It can be flat-bottomed or footed.



Meat Platter – A large oval or oblong serving plate in a variety of sizes ranging from 12” – 20” long.



Napkin Ring – A circular band used to hold an individual’s napkin.



Parfait Cup - designed for serving layered desserts, including ice cream sundaes, parfait and mousse.



Pepper Mill – a utensil used for grinding whole peppercorns.



Punch Bowl – A large bowl for serving a beverage, such as punch

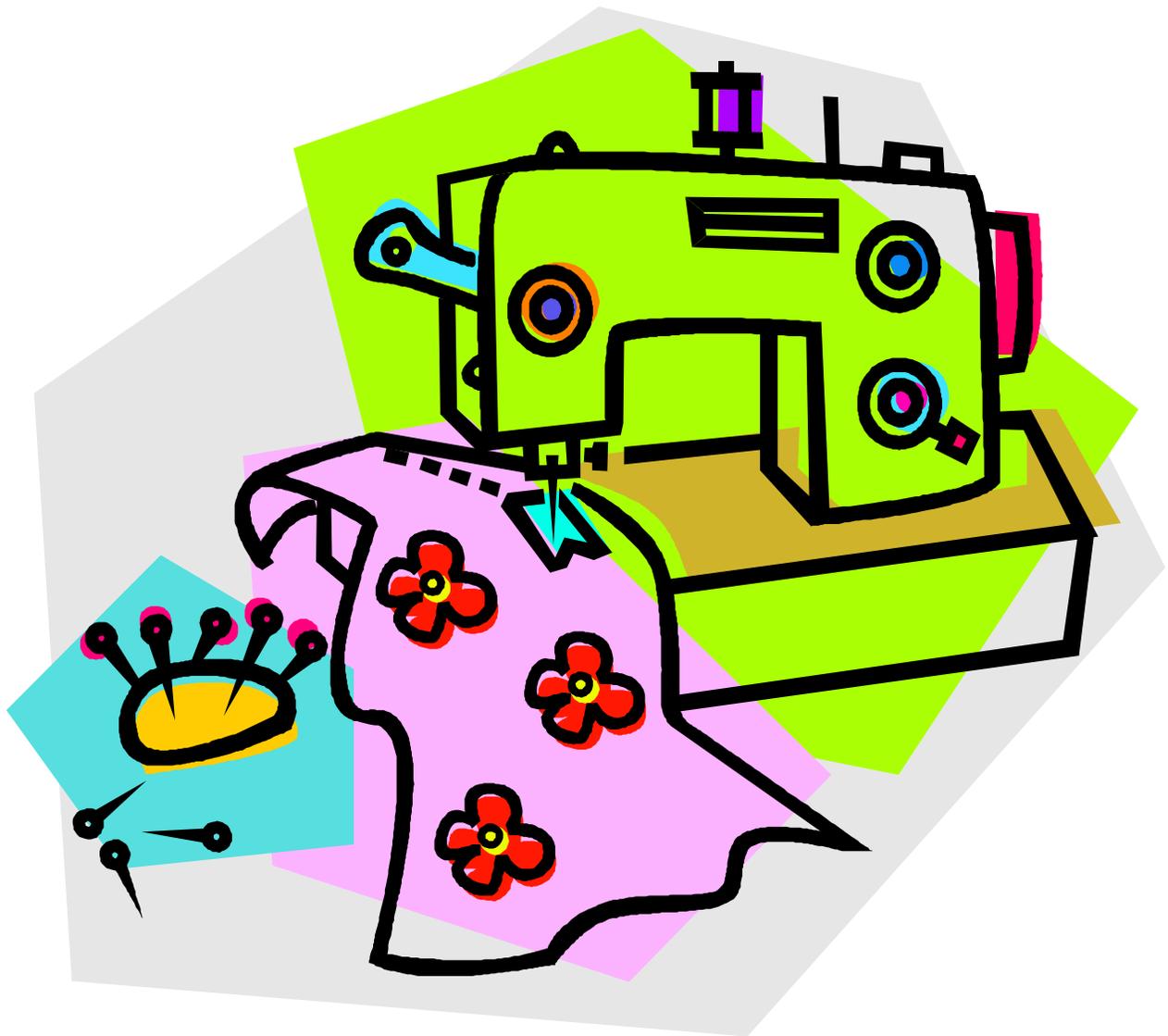


Saucer - A small shallow dish having a slight circular depression in the center for holding a cup.



Tea Pot – A container with a handle and spout for serving tea.

4-H FCS Skill-a-thon Sewing and Clothing ID



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Fabrics



Aida Cloth — Beautiful even-weave cloth, popular for cross stitch work, crewel embroidery, and other stitchery.



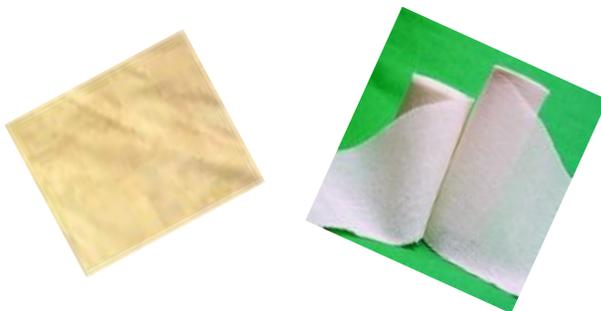
Cotton — Good material for first time sewers to use. Has a good hand and little elasticity. Considered a heavy weight material. Used for everyday clothing.



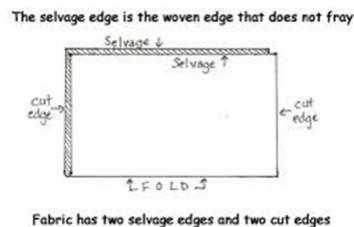
Felt — A fabric of matted, compressed animal fibers, such as wool or fur, sometimes mixed with vegetable or synthetic fibers.



Fleece — Fabric with a soft deep pile.



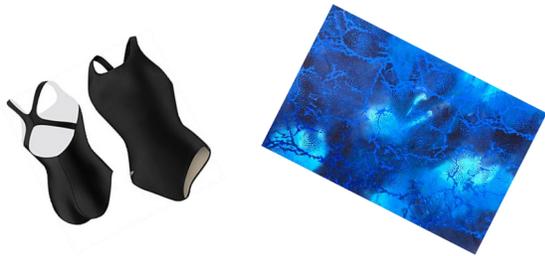
Muslin, Unbleached — Sturdy cotton fabric of plain weave, used especially for sheets.



Selvage - Uncut edge on both the right and left side of the fabric as it is woven. The way it is finished makes it unsuitable for fabrication.



Silk — material with a smooth texture and high luster. A light weight material with a somewhat poor cover. Used in blouses and under garments.



Spandex — A strong fiber with medium weight and good elasticity. Used for clothing and swimsuits.



Wool — A rough fiber with good crimp. Has a stiff drape and good cover. Use in carpets and some clothing.

Trims & Fasteners



Batting — Cotton, wool, or synthetic fiber wadded into rolls or sheets, used for stuffing furniture and mattresses and for lining quilts.



Bias Tape — Narrow strip of cloth that is cut on the bias (diagonal to the grain of the fabric) that can be used to finish or decorate clothing.



Button - A generally disk-shaped fastener used to join two parts of a garment by fitting through a buttonhole or loop.



Elastic — A flexible stretchable fabric made with interwoven strands of rubber or an imitative synthetic fiber.



Decorative Trim — Trim that is used to decorate the edges of material.



Fold Over Elastic - Can be used to encase the edge of a seam by folding along the center indentation.



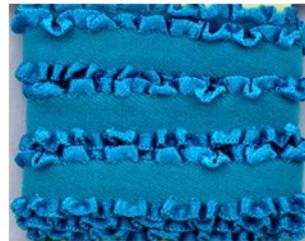
Hook and Eyes — Clothes fasteners consisting of a small hook and metal loop. Used as closures at the tops of shirts, dresses, skirts, or pants.



Ribbed Elastic— Provides maximum cross strength. Found in pants and shorts.



Rick Rack — Strips of material that can be different shapes and widths. Used to decorate material.



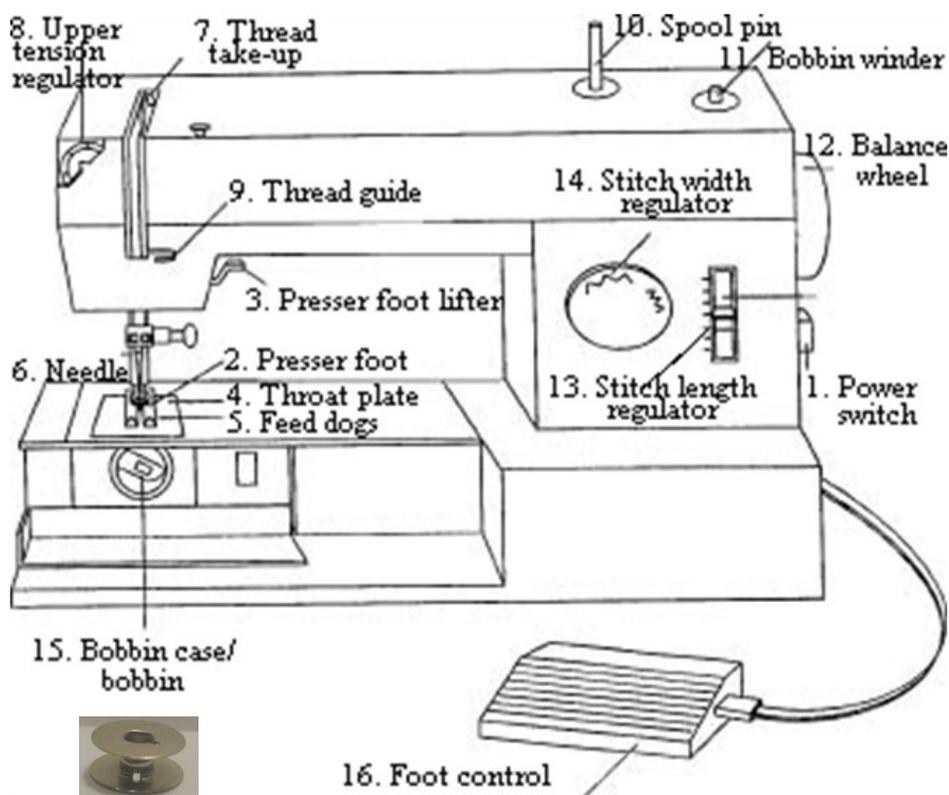
Ruffle Elastic - Soft elastic with shiny, narrow ruffles on each side.



Sew on Snaps — Used as closures at the tops of garments.

Sewing Machine Parts

Please match the number on the picture with the numbered definitions below.



1. **Power Switch** - Turns the sewing machine on and off.
2. **Presser Foot** - The presser foot holds the fabric in place during sewing. The presser foot must be lowered before you begin to sew or fabric will not move through the machine!
3. **Presser Foot Lifter** -The presser foot is used to hold the fabric down to the needle plate so it can be sewn smoothly. When you sew, the presser foot should be down; when you're done sewing, lift it up with the presser foot lifter.
4. **Throat Plate** - The throat plate is a metal plate with openings for the needle and or the feed dogs
5. **Feed Dogs**—It is the part under the needle plate where the teeth are used to move it forward. It is the feeder mechanism which is typically used to pull fabric through a sewing mechanism.



6. **Sewing Machine Needle** - A sewing machine needle consists of: a **shank** - clamped by the sewing machine's needle holder; **shoulder** - where the thick shank tapers down to the shaft; **shaft** - a length suitable for driving the eye and thread through the material and down to the bobbin; **groove** - cut in the back of the shaft to release the thread into a loop that aids the hook or shuttle to pick up the thread; **scarf** - provides extra room for the hook or shuttle to pass close by; **eye** - carries the thread; and **point** - penetrates the material by parting the threads or cutting a hole.
7. **Thread Take Up** -The take up lever is used in threading the sewing machine and to keep the thread tension at the proper level. If the take up lever is threaded im properly, the thread will knot up and jam in the machine.
8. **Upper Tension Regulator** -A sewing machine feature that sets the balance between the bobbin and needle threads. On some sewing machines the tension has one permanent setting. On other machines the tension can be set or is adjusted automatically according to the type of fabric.
9. **Thread Guide** -Part of the upper threading sequence, they direct the flow of thread to keep the thread going straight in one direction.
10. **Spool Pin** - Holds the spool of thread.
11. **Bobbin Winder**—On a sewing machine it is a device that winds bobbins. The bobbin is the spool of thread that is below the presser foot. It provides the lower portion of thread that is interlocked with thread from the needle and thus creates a stitch.
12. **Balance/Hand Wheel**—The balance or hand wheel is used when you want to manually move the needle up and down. The hand wheel can be pulled out when you want to disengage the needle (run the spool of thread without the needle going up and down). The hand wheel raises and lowers the needle. You must always pull the hand wheel towards yourself to prevent tangling of the threads.
13. **Stitch Length Regulator** -The mechanism that allows you to adjust the length of your stitches.
14. **Stitch Width Regulator** - The mechanism that allows you to adjust the width of a wide stitch, such as a zigzag stitch.
15. **Bobbin Case/Bobbin** - The bobbin case is a small case into which the bobbin is inserted and threaded, and then is inserted into the sewing machine. The **Bobbin** is a cylinder on which thread is wound for sewing. Holds the bottom thread.
16. **Foot Control** - A device which is placed on the floor rather than the table, which I s stepped on. Used to apply power to the sewing machine or serger.



17. Zipper Foot -A sewing machine attachment that is designed for installing zippers; the design of the foot allows the needle to stitch close different items such as zippers and cording. (Not on sewing machine diagram above.)

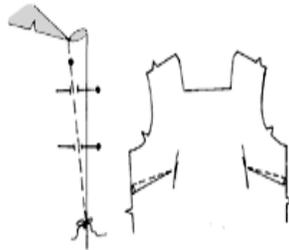
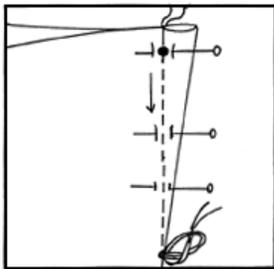
Techniques



Appliqué – To attach a small piece of fabric to a larger piece of fabric, to create a desired design.



Center Zipper Application - A centered zipper is a zipper that is sewn in with an even amount of fabric on each side of the zipper. The teeth of the zipper under the area where the fabric would create a seam if there were not a zipper.



Dart — A tapered tuck sewn to adjust the fit of a garment.

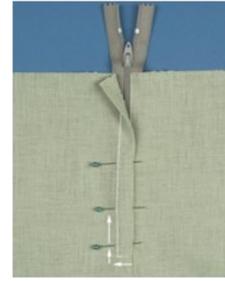


Fig. 18.—Showing half of the gathered band and elastic.

Gather — To draw into small folds or puckers, as by pulling a thread through cloth.



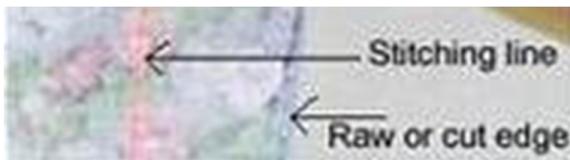
Hem — An edge or border on a piece of cloth, especially a finished edge, as for a garment or curtain, made by folding an edge under and stitching it down.



Lapped Zipper Application -A lapped application zipper has one line of fabric showing on the outside with the appearance that all of the fabric is on one side. It is most commonly seen in slacks and skirts.



Pleat — A fold in cloth made by doubling the material upon itself and then pressing or stitching it into place.



Seam Allowance – the area between the stitching and raw, cut edge of the fabric.



Under-Stitching – Under-stitching assists a facing or lining to stay to the inside and remain un-seen. It is a stitching that is sewn as close to the seam possible holding the graded seam allowance to the facing or lining.

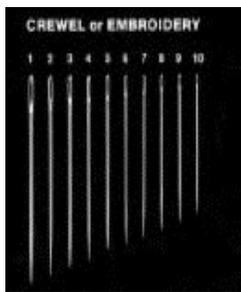
Tools



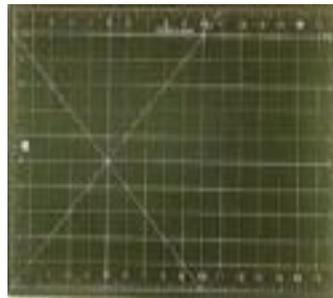
Acrylic Ruler -- Ruler used in crafts and clothing showing different measurement. May come in different shapes and sizes.



Ball Point Bodkin - A sharp slender tool used to insert elastic into casings, to turn bias tubing, and to weave ribbon cording. Handy tool to use instead of a safety pin.



Crewels — Needles with long eyes for easy threading.



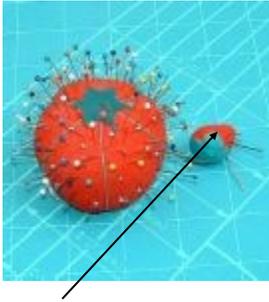
Cutting Mat — Mat that is placed down to protect the table surface while cutting.



Dress Form — Used to help form a garment to your specific measurements.



Dressmaker's Ham — use on hard to reach areas.



Emery Bag — Used to sharpen and remove rust from needles.



Iron— A metal appliance with a handle and a weighted flat bottom, used when heated to press wrinkles from fabric.



Ironing Board — A long, narrow padded board, often with collapsible supporting legs, used as a working surface for ironing.



Loop Turner — Used for turning binding and inserting cord into tubing.



Measuring Tape — Used for measuring larger pieces of fabric and body measurements.



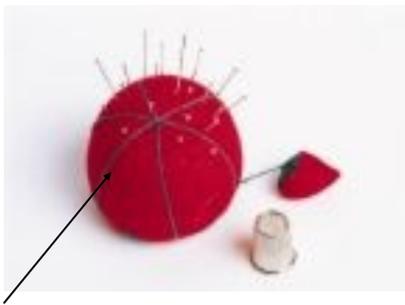
Needle Threader — Used to thread machine or hand needles.



Pattern — A plan, diagram, or model to be followed in making things: *a dress pattern.*



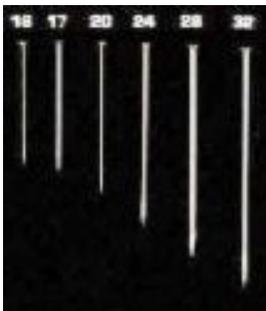
Pattern Weights -Keeps pattern pieces in place without pinning.



Pin Cushion — A small cushion used for holding pins for easy access/.



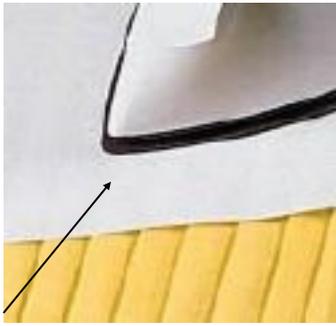
Pinking Shears — Used for finishing seams.



Pins — Used for holding material together while sewing. Come in two forms: dressmaker or silk pins are fine and sharp and are the best to use.



Point Presser with Clapper - Use tailor board for shaping, pressing crisp edges and sharp points, collars and lapels. Use clapper to flatten seams, folds, tucks, creases, enclosed edges, like facings and collars.



Press Cloth — Used to help keep shine in fabric. Can be dampened to provide moisture for more steam. Unbleached muslin about 14" X 30" in size.



Rotary Cutter— A Wheel with a sharp edge that is used to cut fabric, used on a cutting mat.



Scissors — Used for cutting paper and clipping fabric. Scissors may have a straight handle.



Pressing Machine— Used to press Material.



Safety Pins — A loop shaped pin that fastens into itself with its points under a protective cover to prevent accidental opening or injury.



Scissor Sharpener - Re-sharpens and smoothes worn blade edges.



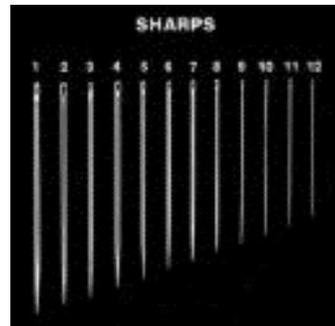
Seam Ripper — Used to take out seams as well as making buttonholes.



Seam Roll - For pressing seams open on long and narrow areas.



Sewing Gauge — A short ruler that has a moveable slide for marking hems, seams, and other areas.



Sharps — Needles with small round eyes.



Shears — used for cutting fabric, not paper. Shears are 7-8 inches long, are sharp, and have bent handles making them easier to cut with.



Tailor's Chalk — Used for marking sewing details on fabric.



Tapestry Needle Threader - For threading needlepoint and tapestry yarn needles quickly and easily.



Thimble — Used to protect your fingers when hand sewing.



Thread — Fine cord of a fibrous material, such as cotton or flax, made of two or more filaments twisted together and used in needlework and the weaving of cloth.



Thread Rack — A rack that is used for holding spools of thread.



Tracing Paper — Paper used to mark sewing details on fabric and or the feed dogs.



Tracing Wheel — Wheel used along with tracing paper to transfer sewing details to fabric.

4-H FCS Skill-a-thon

Interior Design and

Housing ID



The photos shown here are only one option of what an item may look like. Other options are available.

Revised January 2017



Curtain and Window Treatments





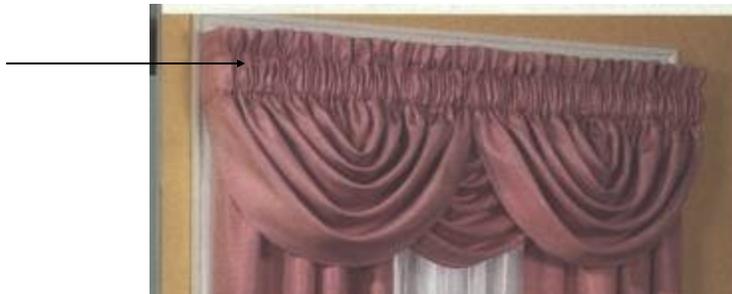
Banner Valance

A series of fabric triangles attached to a mounting board or threaded on a rod.



Café Curtains

Short curtains hung on a rod.



Casing

A fabric pocket to encase a curtain rod or elastic for gathering. Usually made by folding fabric over twice and stitching basically, a hem with open ends.



Cornice

An ornamental band for covering a curtain rod. It is made of a rigid panel covered with fabric.



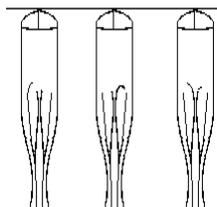
Curtain Drop

The length of a curtain window treatment from the hanging system to the bottom edge.



Roller Shades

Shades are made of lightweight vinyl embossed with a subtle texture. A great addition to media rooms and bedrooms these *shades* shield interiors from the light while ensuring your privacy.



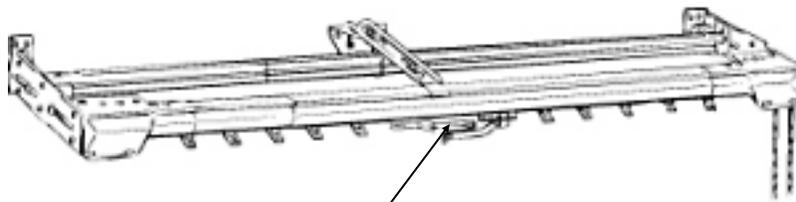
Goblet Pleats

A pleat that is pushed out and filled with curtain lining instead of folded inward.



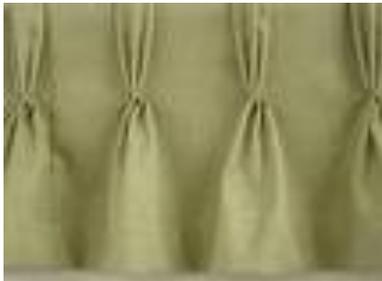
Header

The extra fabric above the curtain rod pocket



Leading Edge

Where the curtain panels overlap in the center of a way traverse rod.



Pinch Pleats

A style of pleat, usually triple folded, used at the header of curtain window treatments.



Piping

A decorative edge made from bias-cut fabric strips that cover a cord.



Roman Shade

A window shade made from fabric that hangs flat when down but folds like an accordion when raised.



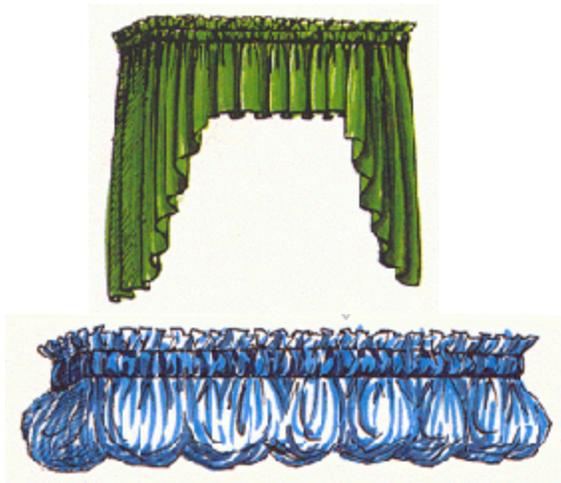
Sconce

A wall mounted fixture that is great for draping fabric through



Spring Tension Rod

An adjustable rod that fits inside the window frame



Valance

A top window treatment that can stand-alone or be mounted over curtains



Shutters

each of a pair of hinged panels, often louvered, fixed inside or outside a window that can be closed for security or privacy or to keep out light.

Bamboo Shades

Relax the look of any room with the calm and comforting Driftwood Flatweave *Bamboo Roman Shade*. Environmentally friendly semi-private textured natural *shades* (also called *bamboo blinds* *bamboo shades* or woven woods) stylishly filter light and protect your furniture from fading.



Metal Blinds

Metal Blinds are an attractive and cost-efficient choice for your windows. These *blinds* can be used alone or layered with drapery, that offer light control .



Windows



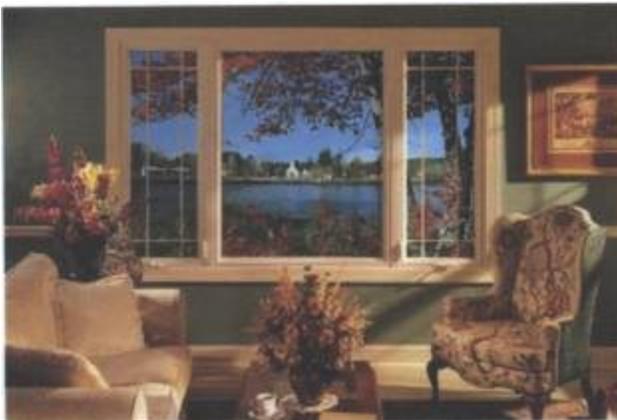
Bay Window

A Three sided or more window that protrudes from the exterior wall of a house



Bow Window

Bay windows that are semi-circular



Casement Window

A hinged window operated by a crank mechanism that can open in or out

Double Hung Window
The most common type of window,
consisting of an upper and lower sash



Palladian Window
A series of windows with an arch on top



Picture Window
A large window with fixed panes



Recessed Window

A Window set back into a wall. Curtain window treatments are often hung inside the recess.



Carpeting/Flooring





Textured Cut Pile

Is the most decoratively versatile cut-pile carpet, its textured surface helps hide footprints and vacuum marks. Textured pile is considered a great whole house carpet.



Saxony

Saxony is a refined cut-pile surface. Its soft texture is created by twisting yarns tightly together and straightening with heat. It is a luxuriously smooth, soft finish carpet that adds beauty to traditional interiors and elegance to any room. Its soft texture shows subtle highlights and accents.



Tile

A **tile** is a manufactured piece of hard-wearing material such as ceramic, stone, metal, or even glass, generally used for covering roofs, **floors**, walls, showers, or other objects such as tabletops.



Loop-Pile (Berber)

Loop-pile carpet has wool like look and rugged loop surface. The loop pile carpet wears well and is suited for casual rooms with lots of traffic and activity. Tight loop texture helps hide footprints and vacuum marks. Subtle patterns fit a variety of room styles.



Frieze

Frieze carpet is the great plush “feel” of thick, cut pile carpet. It is very versatile decoratively, ideal for casual rooms and kids’ rooms. The beautifully crafted and colored yarns add personality to any room. Subtle color flecks help hide soil that might appear between cleaning.



Laminate

Laminate flooring (also called floating wood tile in the United States) is a multi-layer synthetic **flooring** product fused together with a lamination process. **Laminate flooring** simulates wood (or sometimes stone) with a photographic applique layer under a clear protective layer.



Cut/Loop

This carpet carves definition with cut and loop pile. This carpet accent colors spice up floor surfaces in both formal and contemporary settings. Multicolor effect hide soil and stains making it look great between vacuuming.



Commercial Loop

This durable long-wearing surface pile engineered for high traffic areas comes in versatile styles that blend with any décor. The intriguing color choices are suitable for professional and practical installations. Textured surfaces provide subtle highlights.



Hard Wood

Wood flooring is any product manufactured from timber that is designed for use as **flooring**, either structural or aesthetic. **Wood** is a common choice as a **flooring** material and can come in various styles, colors, cuts, and species.



Linoleum

Linoleum, also called Limo,high is a **floor** covering made from materials such as solidified linseed oil (linoxyn), pine rosin, ground cork dust, wood flour, and mineral fillers such as calcium carbonate, most commonly on a burlap or canvas backing; pigments are often added to the materials.

The background of the page is a close-up photograph of a purple fabric with a distinct diagonal ribbed texture. The lighting creates highlights and shadows that emphasize the folds and ridges of the material. The color is a rich, slightly dark purple.

Material



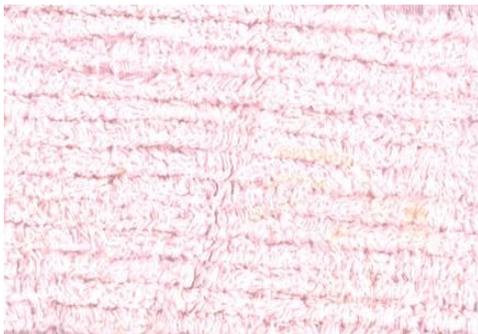
Brocade

A rich fabric with an embossed design, usually gold or silver.



Burlap

It is a loosely constructed, heavy, plain weave fabric made from jute fiber. It is used as a backing for carpet and may even appear as a drapery fabric.



Chenille

A very soft fabric made with fluffy cotton yarns.



Chintz

A floral printed cotton fabric.



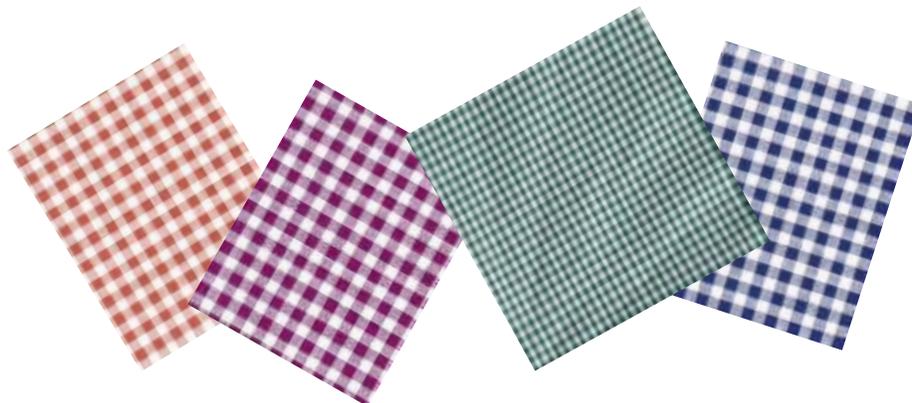
Damask

A woven fabric made from wool, silk, or cotton. The special weave gives the fabric a raised appearance.



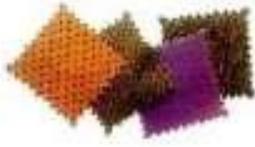
Denim

A fabric in which the warp threads are usually dyed blue or black and the weft is white, so the top surface of the fabric is mainly blue or black, and the underside remains whitish.



Gingham

Plain weave cotton cloth with a checked pattern.



Interlining

A soft fabric placed between the fabric and the lining that provides insulation

Lining

Fabric layer placed on the back of curtains to protect them from light and dust.



Silk

A very strong, yet soft fabric, made from threads produced by silkworms



Tapestry

Machine woven fabric that looks hand woven

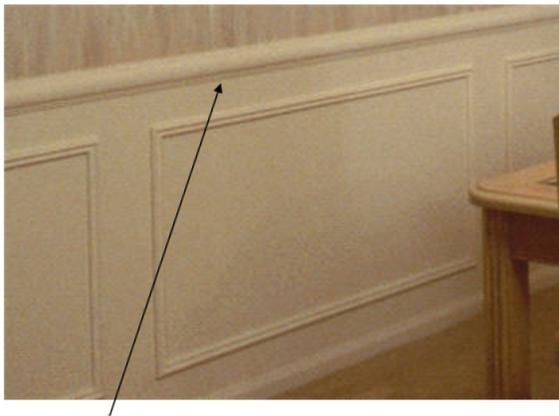


*Decorative
Woods*



Base Board

A Narrow border that runs along the base of a wall where it meets the floor.

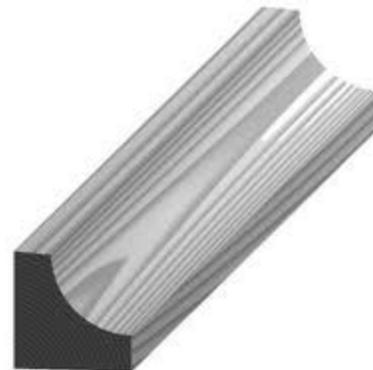


Chair Rail

Chair rails have a decorative and practical function. Applied to a wall anywhere from 24 to 48 inches from the floor they are a beautiful accent to the room, running horizontally, while also protecting the wall from scuffs and dents from the backs of chairs.

Cove Molding

Used where walls and ceiling meet. They have a concave profile and are often used as inside corner guards, or to hide joints. Cove molding is very similar to crown molding. The difference is in the profile. Cove molding bends inward and crown molding bends outwards.





Wainscoting

Wooden paneling that lines the lower part of the walls of a room.

Crown Molding

A decorative strip of material used to cover transitions between surfaces or for decoration.



Door Casing

Is the frame work around the doors. This type of trim is most often found on residential doors.





Quarter Round

A variation is a base shoe, a **quarter** of an ellipse. Typically used as a flooring joint between the flooring and the baseboard, **quarter round** is not a requirement for flooring, but in the United States, it is preferred due to its aesthetic appeal. It covers the uneven edge as flooring meets the baseboard.

Door/Window Jamb
The molding around the window or door. Any type of vertical support around an opening.



Fascia Board

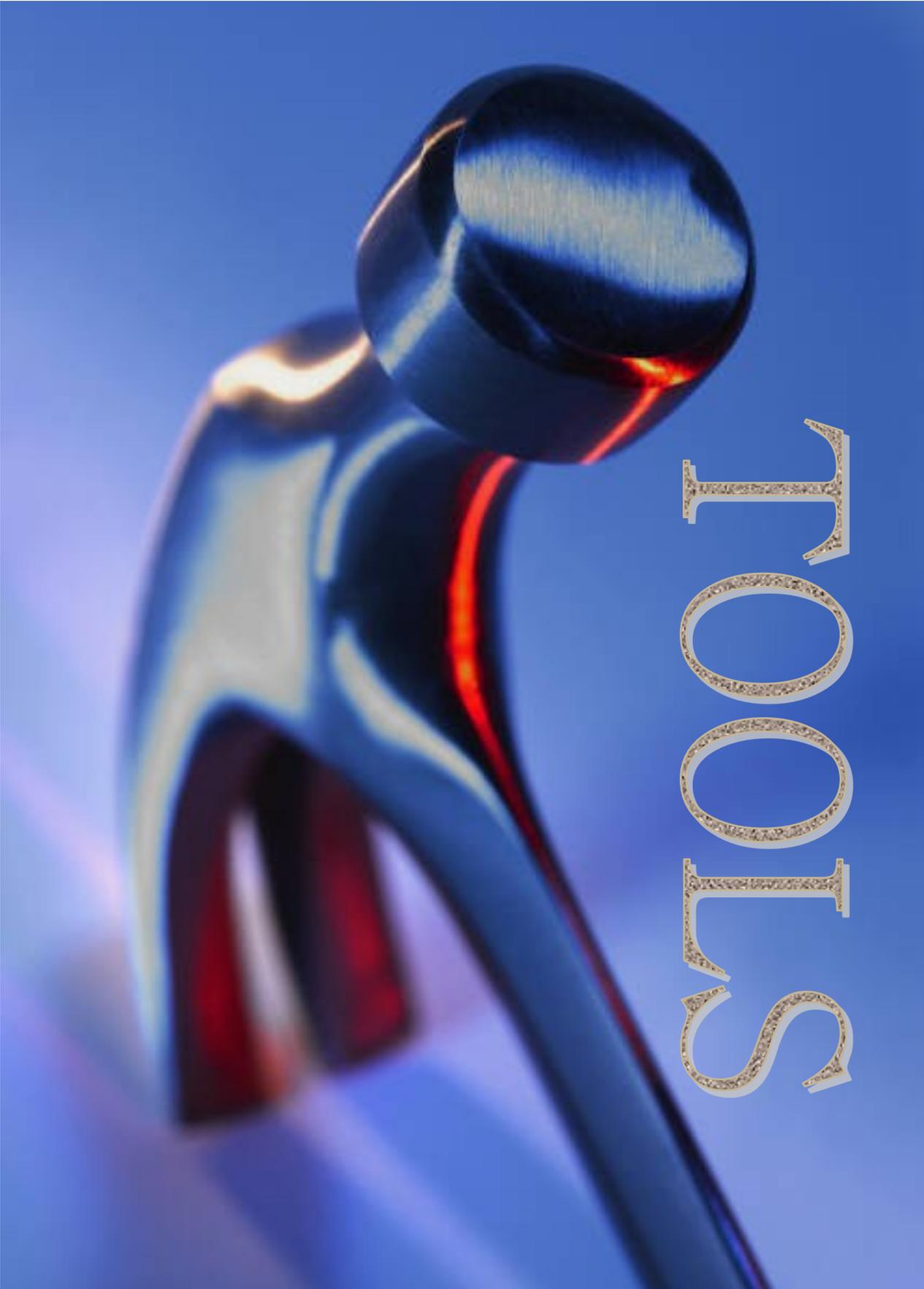


A finish member around the face of eaves and roof projections. Horizontal boards attached to rafter/truss ends at the eaves and along gables. Roof drain gutters are attached to the fascia.



Ceiling Molding

Ceiling Molding. Decorative relief is a great way to turn those plain flat features of a wall or **ceiling** into a conversation piece. These **moldings** can be used to add detail and design to any surface or to frame a special painting, mural, mirror or any décor you want to have a special place in your home.





Hammer

A hand tool that has a handle with a perpendicularly attached head of metal or other heavy rigid material, and is used for striking or pounding.



Flathead Screwdriver

A screwdriver that has a flat blade and corresponds to slotted screws.



Level

An instrument for determining whether a surface is horizontal, vertical, or at a 45 degree angle, consisting of an encased, liquid-filled tube containing an air bubble that moves to a center window when the instrument is set on an even plane.



Needle-nose pliers

The long, tapering, forged head that gives needle-nose pliers their name is particularly useful in electrical work where spaces can get tight. May come with a wire-cutting blade near the hinge.



Phillips Screwdriver

A screwdriver with four intersecting perpendicular points that corresponds to Phillips screws.



Putty Knife

A tool having a flat flexible blade, used for scraping dry glues and paints and for spreading putty, paste and spackle.

Safety Glasses

Used to protect eyes when using an electric sander, etc.



Slip-joint Pliers

Slip joint pliers can grasp, bend and turn wire or fasteners. Slip joint pliers are distinctive in their adjustable design. These pliers have pivot points which can be moved into two different positions. This lets the pliers handle different sizes of fasteners without losing leverage.



Tongue-and-Groove Pliers

Are commonly used for turning and holding nuts and bolts, gripping irregularly shaped objects, and clamping materials. They have serrated jaws generally set 45 – to 60-degrees from the handles. The lower jaw can be moved to a number of positions by sliding along a tracking section under the upper jaw.



Tape Measure

A tape of cloth, paper, or steel marked off in a linear scale, as inches or centimeters, for taking measurements.



Wire Cutter

A tool used for cutting wire.



Wrench

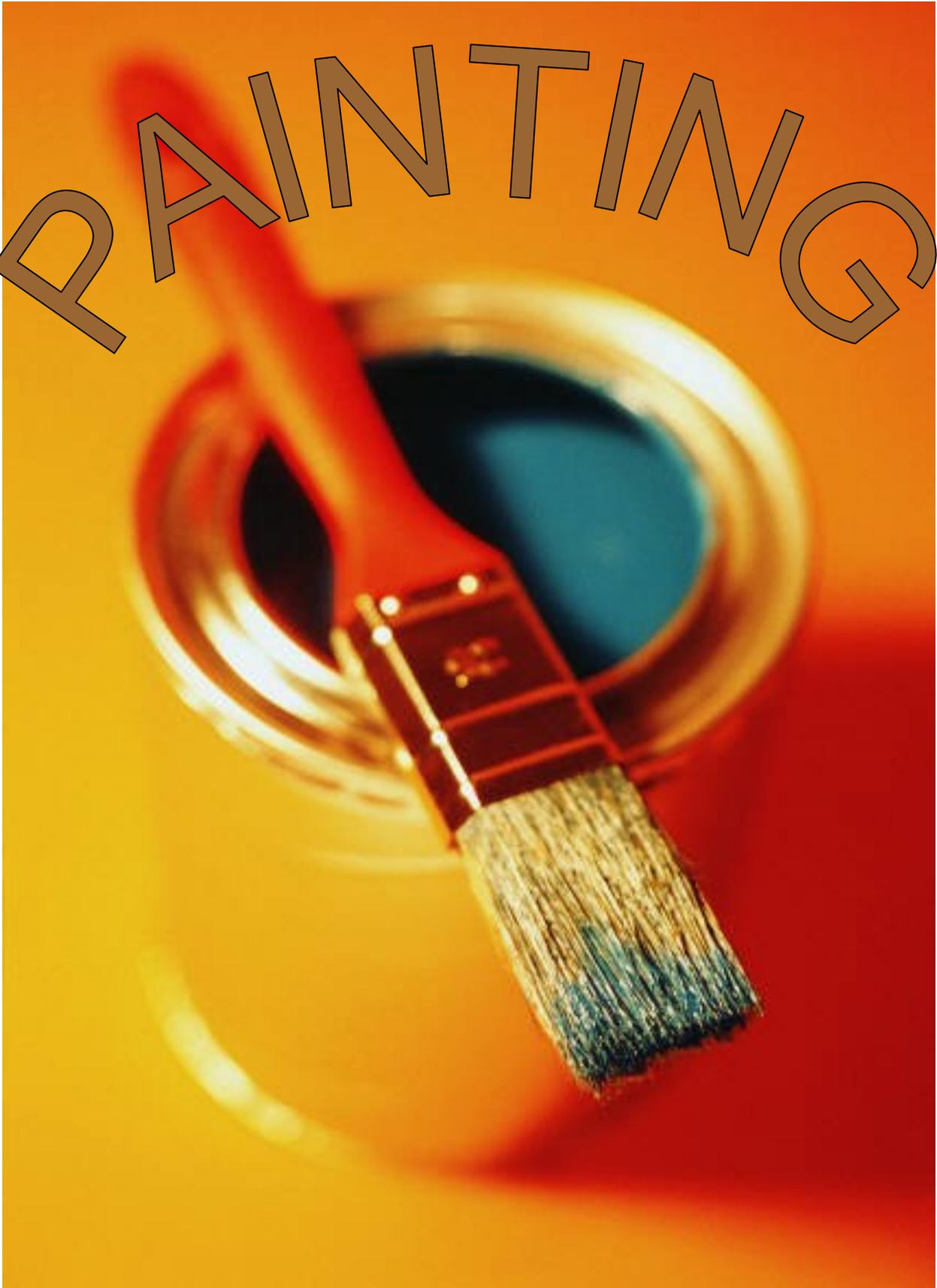
Open-end wrench or open-ended spanner: a one-piece wrench with a U-shaped opening that grips two opposite faces of the bolt or nut. This wrench is often double-ended, with a different-sized opening at each end.

Utility knife

A knife with a small sharp blade, often retractable, designed to cut wood, cardboard, and other materials.



PAINTING





Drop Cloth

Used to protect furniture, fixtures and floors when painting.



Pad Applicator

Small pad with a handle on the back that is used to apply paint.



Paint Brush, Natural Bristle

Natural bristle brushes are made from animal hair. Natural bristle brushes may only be used with oil-based paints.



Paint Brush, Synthetic Bristle

They are nylon or nylon/polyester. Used for latex paint, but they can work with oil products as well. It is advisable to dedicate a synthetic bristle brush to either oil- or water-based paint use and not switch between paint types with the same brush.



Paint Pail Hook

Hook that holds the paint can on the ladder.



Roller

A device used for applying paint consisting of a cylinder attached to a handle and a pad which fits over the cylinder.

Roller Tray

A container that holds paint when using a paint roller.

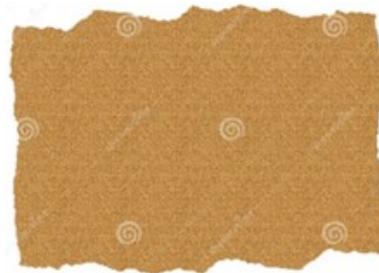


Paint Shield/Guide

Also known as a trim guard. Used primarily in corners where wall meets ceiling or where two walls meet that are not painted the same color.

Sandpaper

Paper with sand or another abrasive stuck to it, used for smoothing or polishing wood-work or other surfaces.



Faux Finishes
and
Techniques



Color Washing

Produces a casual appearance with a translucent texture. By using different color palettes with this versatile technique, you can give your room a fluid calm or the Old World charm of an aged fresco.

Brushed Pearl

Impart a dimensional iridescent finish to walls. This unique decorative finish is subtle, incorporating gentle tones for a muted effect.



Crackle

A finish that when used with a combination of traditional colors can easily create an aged antique appearance.





Metallic

A finish which adds an opulent shimmer to a room. This special finish makes a bold, stylish statement when applied over a single basecoat, and adds elegant reflective highlights when used in combination with another faux finishing



Ragging

This finish produces a delicate, fabric-like texture with a soft, variegated appearance. It's the perfect way to create an intimate mood.



Sandstone

This finish gives walls a rich, granulated texture that is as beautiful as it is dramatic. Suggesting the earthen color of sandstone cliffs, it brings the feel of nature into your home.



Soft Suede

This finish allows you to skillfully achieve the velvety suppleness of a well-worn suede jacket. The comfortable and relaxed atmosphere created by this effect works well with rich wood trim and furnishings.



Sponging

This technique adds a subtle texture and rich depth to your walls using a basic technique. By adding multiple layers of color in a random pattern, you build intricate dimension that lends visual interest to your home.



Wallpaper

Wallpaper is a kind of material used to cover and decorate the interior **walls** of homes, offices, cafes, government buildings, museums, post offices, and other buildings; it is one aspect of interior decoration. It is usually sold in rolls and is put onto a **wall** using **wallpaper** paste.



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