Home & Dairy Products-Department 15

### RULES

1. Refer also to General Rules.

2. Exhibits will only be accepted Sunday between the hours of 11:00 am and 5:00 pm sharp. Early and late entries will be disqualified.

3. Baked products will be judged on flavor, lightness, general appearance and crumb.

4. All products must be made by the exhibitor. Premiums will not be paid for commercial products.

5. Cakes must be baked in a standard 8" or 9" round pan and should be placed on covered cardboard.

6. Pies must be baked in a standard 8" or 9" disposable aluminum pie pan.

7. Loaves of bread, including corn bread and any other bread, must be baked in a standard 8" or 9" bread pan.

8. All baked products must be wrapped in plastic bags, except cakes, which may be wrapped in plastic wrap.

9. NO glass dishes will be accepted.

10. All baked products become the property of the fair association upon entry.

11. Baked products will be sold after judging is completed. One piece of each entry will be kept for display purposes.

Proceeds will go to the fair association.

12. The baked goods sale will begin at 7:30 pm on Sunday.

13. No Cheesecakes due to lack of refrigeration.

# Class 1-Baked Products

- Lot# Description
- 5000 Quick bread biscuits, three (3)
- 5001 Quick bread corn bread
- 5002 Quick bread muffins, three (3)
- 5003 Quick bread nut bread
- 5004 Quick bread coffee cake
- 5005 Quick bread Zucchini/Banana/Pumpkin etc. (no nuts)
- 5006 Raisin yeast bread-1 loaf-4"x8"x5"
- 5007 Rye yeast bread
- 5008 White yeast bread
- 5009 Whole wheat yeast bread
- 5010 Cinnamon rolls, three (3)
- 5011 Doughnuts, three (3)

Premiums \$5 4 3 2 1

5012	White rolls, three (3)
5013	Whole wheat rolls, three (3)
5014	Other
5015	Fancy rolls, three (3)
5016	Cream puff rolls, three (3)
5017	Iced chocolate butter cake
5018	Iced spice butter cake
5019	Iced white butter cake
5020	Iced yellow butter cake
5021	Other 2 - Iced butter cake
5022	White iced butter cupcakes (4)
5023	Chocolate iced butter cupcakes (4)
5024	Other 3, iced butter cupcake(4)
5026	Angel Food Egg Cake, not iced
5027	Chiffon egg cake, not iced
5028	Sponge egg cake, not iced
5029	1crust pie: no cream filling, custard, or cheesecake
5030	2 crust pie: any kind
5031	Shoo-fly pie
5032	Apple Dumplings: no syrup (2)
5033	Chocolate covered candy (3 pieces)
5034	Chocolate fudge (3 pieces)
5035	Divinity fudge (3 pieces)
5036	Fondant fudge (3 pieces)
5037	Light fudge (3 pieces)
5038	Seafoam candy (3 pieces)
5039	Caramel candy (3 pieces)
5040	Taffy candy (3 pieces)
5041	Decorated chocolate mold candy (3 pieces)
5043	Bar cookies (3 pieces)
5044	Dropped cookies (3 pieces)
5045	Filled cookies (3 pieces)
5046	Pressed cookies (3 pieces)

5048	Sliced or ice box cookies (3 pieces)					
5049	Brownies, (3 pieces)					
5050	Whoopie pies, (3 pieces)					
5056	Rolled Out Cookies (3 pieces)					
Lot#	Description	Premiums \$4	3	2	1	1
5057	Butter, one (1) lb.					
5058	Cheese, one-half (1/2) lb.					
5059	Boiled homemade soap, two (2) pieces					
5060	Cold-made homemade soap, two (2) pieces					
5061	Lard, One (1) quart					
5062	Noodles, one (1) quart					
5063	Potato chips, one (1) quart					
5065	Salted nuts, one-half (1/2) pint					

#### Special Baking Contests

5047

Rolled ball cookies (3 pieces)

All entries must be brought in Sunday of Fair, 11:00 am-5:00 pm – No entries will be accepted before this.

Lot#	Description	Premiums \$25	20	15	5	5
5051	Homemade Chocolate Cake Contest					
5052	Junior Baking Contest	Premiums \$20	15	10	5	5
5050			4 5	4.0	_	_
5053	Incredible Angel Food Cake Contest	Premiums \$25	15	10	5	5
5054	Blue Ribbon Apple Pie	Premiums \$25	15	10	5	5
5054		r remuns 225	10	10	J	5

Homemade Chocolate Cake Contest Rules

1. Participant must be an individual **amateur** baker who is a Pennsylvania resident. One entry per person.

2. Entrants may **NOT** have won 1st place in this Homemade Chocolate Cake contest at any other fair in during the current year.

3. Entire entry must be made from "scratch". **NO** pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.). All ingredients and decorations must be edible.

4. Cake recipe **must feature chocolate or cocoa** as a main ingredient.

5. Entry must be a layered chocolate cake.

6. Entry must be frosted and frosting must also be made from "scratch" (no pre-packaged frosting).

7. The entire cake entry must be submitted for judging on cardboard or other food safe disposable setting. (All pans, plates and dishes are considered to be disposable and will not be returned.)

8. Recipes must be submitted with the entry, printed on one side of 8-1/2" x 11" paper. Recipe must list all ingredients, quantities, and the preparation instructions. Entrant's name, address and phone number must be printed on the **back side** of all the pages. (All recipes and cakes will become the property of the Fair or PA Farm Show and will not be re-turned.)

9. Refrigeration is not available at the Fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

10. Judging Criteria:

Flavor (aroma, taste, good balance of flavorings)	30 Points
Texture (moist and tender crumbs, not soggy or dry)	25 Points
Inside Characteristics (even grain, evenly baked; free from air pockets)	20 Points
Outside Characteristics (consistent shape, size, surface, overall appeal)	15 Points
Frosting (taste, texture, even color)	10 Points
	Total 100 Points

First Place Winner is eligible for the next January PA Farm Show competition.

PA Farm Show Prizes for the homemade Chocolate Cake Winners: 1st=\$500, 2nd=\$250, 3RD=\$100, 4th Place Ribbon, 5th Place Ribbon Sponsor: PA State Association of County Fairs

PA Preferred <sup>®</sup> Junior Baking Contest—Cookies, Brownies and Bars

1. Exhibitor must be an individual **amateur** baker (age 8 through and including 18 years ONLY) who is a Pennsylvania resident; one entry per person.

2. Entrants may NOT have won 1st place in this PA Preferred<sup>®</sup> Junior Baking contest at any other fair in during the current year.

3. Entry must be six (6) individual sized portions of the baked entry item.

4. Entries must be made from scratch. NO pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust,

frosting, etc.). All ingredients and decorations must be edible.

5. At least two (2) PA Preferred<sup>™</sup> or locally purchased ingredients must be used in the recipe. Some examples of qualifying ingredients include grains such as oats or flour, butter, milk, eggs, fruits and/or vegetables.

6. Entry must be submitted for judging on a food safe disposable setting. (All pans, plates and dishes are considered to be disposable

and will not be returned.)

7. Recipe(s) must be submitted with the entry, printed on one side of 8-1/2" x 11" paper. Recipe must list all ingredients, quantities, and the preparation instruc-tions. The PA Preferred<sup>™</sup> ingredients must be listed clearly in the ingredient list, specifying the ingredients and the company that made/grew them. (ex: PA Preferred Milk – Galliker's brand). Entrant's name, age, address and phone number must be printed on the back side of all the pages. (All recipes and cook-ies-brownies-bars will become the property of the Fair or PA Farm Show and will not be returned.)

8. A PA Preferred<sup>™</sup> logo is not required because not all PA Preferred<sup>™</sup> products carry the label. The name of the ingredient and the source is sufficient. For a list of acceptable products visit papreferred.com. Additionally, PA Preferred<sup>™</sup> staff will assist in locating PA Preferred<sup>™</sup> ingredients, as needed.

 Refrigeration is not available at the fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.
Judging Criteria:

Flavor (aroma, taste, good balance of flavorings)	
Texture (appropriate for the type of cookie, brownie or bar)	25 points
Inside Characteristics (even grain, evenly baked; free from air pockets)	20 points
Outside Characteristics (uniform size, shape, appearance; overall appeal)	15 points
Creativity	10 points
	TOTAL 100 points

First Place Winner is eligible for the the next January PA Farm Show competition.

PA State Farm Show Prizes for the State PA Preferred<sup>®</sup> Chocolate Cookie-Brownie-Bar Winner: 1st = \$500; 2nd = \$250; 3rd = \$100 SPONSORS: PA PreferredTM

Angel Food Cake Contest Rules

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.

2. Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in the current year.

3. Entry must be an Angel Food Cake made from "scratch". NO pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.). All ingredients and decorations must be edible.

4. Pennsylvania produced & packed eggs are requested to be used if at all possible. Please look for the PEQAP or PA packaging dates on the carton.

5. Refrigeration is NOT available at the Fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

6. The entire cake entry must be submitted for judging on cardboard. (All pans, plates, and dishes are considered disposable and will not be returned.)

7. Recipe(s) listing the ingredients and the preparation instructions must be submitted with the entry (printed on one-side of 8-1/2" x 11" size paper). Entrant's name, address & phone # must be printed on the back of the page. (All recipes and cakes will become the property of the Fair and PA Farm Show and will not be returned.)

8. Judging will be based on the following criteria:

Flavor (smell, taste, flavoring)	30 points
Inside Characteristics (texture & lightness)	25 points
Overall Appearance (surface, size, color)	20 points
Creativity	15 points
Topping, Icing or Decoration	10 points
	TOTAL 100 points

First Place Winner is eligible for the the next January PA Farm Show competition. PA State Farm Show Prizes for the PA State Angel Food Cake Winners: 1st = \$500 2nd = \$250 3rd = \$100 Sponsors: Pennsylvania's Egg Farmers & PA State Association of County Fairs

Blue Ribbon Apple Pie Contest Rules

1. Open to any individual **amateur** baker who is a Pennsylvania resident; only one entry per person.

2. Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in the current year.

3. Entire entry must be made from scratch. No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) All ingredients and decorations must be edible.

3. Entry to be a pie that must include at least 60% apples in the filling. It does not need to be a "traditional" two crusted apple pie and it can have a variety of fillings. All ingredients and decorations must be edible.

4. Recipe must include at least 60% apples in the filling. It does not need to be a "traditional" two crusted apple pie and it can have a variety of fillings.

5. The entire pie must be submitted for judging in a food safe disposable pie pan. (All pans, plates, and dishes are considered disposable and will not be returned.)

6. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of 8 ½" by 11" paper. The recipe must list all the ingredients, quantities and the preparation instructions. Entrant's name, address and phone number must be printed on the back side of all the pages. (All recipes and pies will become the property of the Fair or PA Farm Show and will not be returned.)

7. Refrigeration is not available at the Fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

8. Judging will be based on the following criteria:

Flavor

Filling: consistency, doneness, moistness & flavor Crust: color, flavor, texture doneness Overall Appearance Topping, Icing or Decoration 25 points 20 points 15 points 10 points TOTAL 100 points

#### NOTE:

Creativity is essential to a varied competition. Do not limit your contest to a "traditional" two-crusted apple pie. We are looking for a variety of fillings in the pies; the pie must include at least 60% apples in the filling. The recipe for the pie and pie crust will also need to be submitted with entry in the PA Farm Show.

Premiums for the PA FARM SHOW competition will be as followed:

First Place \$500.00, Second Place \$250.00, Third Place \$100.00, Fourth Place Ribbon, Fifth Place Ribbon

Sponsored by: The PA State Association of County Fairs

### **Class 2-Canned Products**

# RULES

- 1. Refer also to General Rules
- 2. Canned foods to be judged on quality, general appearance and container.
- 3. Use standard mason-type, clear quart/pint glass jars for preserving and exhibiting fruits, vegetables and meats.
- 4. Use two (2) piece self-sealing lids (flat discs and metal screw bands) for sealing all jars of food.
- 5. Metal screw bands should be left on jars.
- 6. All foods not in standard jars or not sealed with self-sealing lids will be disqualified by the judge.
- 7. Exhibits must be prepared by exhibitor.
- 8. Judges will not open canned fruit and vegetables. Judges may open jellies, preserves, etc. if they deem it necessary.
- Lot# Description
- 5100 Canned apples, 1 quart
- 5101 Canned applesauce, 1 quart
- 5102 Canned apricots, 1 quart
- 5103 Canned blackberries, 1 quart
- 5104 Canned blueberries/huckleberries, 1 quart

Premiums \$4 3 2 1 1

F10F	Conned shorring 1 quart					
5105	Canned cherries, 1 quart					
5106	Canned dark cherries with pits , 1 quart					
5107	Canned red cherries with pits, 1 quart					
5108	Canned red sour cherries w/o pits, 1 quart					
5109	Canned currants, 1 quart					
5110	Canned elderberries, 1 quart					
5111	Canned grapes, 1 quart					
5112	Canned peaches, 1 quart					
5113	Canned pears, 1 quart					
5114	Canned plums, 1 quart					
5115	Canned black raspberries, 1 quart					
5116	Canned red raspberries, 1 quart					
5117	Canned rhubarb					
5118	Other Canned fruit					
Lot#	Description	Premiums \$5	4	3	2	1
5119	Best display 3 quart jars, all different fruits					
Lot#	Description	Premiums \$4	3	2	1	1
5120	Canned Asparagus, 1 quart					
5121	Canned Green Beans, 1 quart					
5122	Canned Lima Beans, 1 pint; any container					
5123	Canned Yellow Beans, 1 quart					
5124	Canned Beets, 1 quart 5125					
5125	Canned Beet Tops, 1 quart					
5126	Canned Broccoli, 1 quart					
5127	Canned Carrots, 1 quart					
5128	Canned Cauliflower, 1 quart					
5129	Canned Corn, 1 pint; any container					
5130	Canned Dandelion, 1 quart					
5131	Canned Endive, 1 quart					
5132	Canned Mixed Vegetables, 1 quart					
5133	Canned Peas, 1 pint; any container					

5134 Canned Pumpkins, 1 pint; any container	
---	--

- 5135 Canned Potatoes, 1 quart
- 5136 Canned Sauerkraut, 1 quart
- 5137 Canned Spinach, 1 quart
- 5138 Canned Succotash, 1 pint; any container
- 5139 Canned Swiss Chard, 1 quart
- 5140 Canned Tomatoes, 1 quart
- 5141 Other Canned Vegetable, 1 quart
- 5144 Canned Beef, 1 quart
- 5145 Canned Beef tongue, 1 quart
- 5146 Canned Chicken, 1 quart
- 5147 Canned Pork, 1 quart
- 5148 Canned Sausage, 1 quart
- 5149 Canned Scrapple, 1 quart
- 5150 Canned Sirloin, 1 quart
- 5151 Canned Spare Ribs, 1 quart
- 5152 Other Canned Meats, 1 quart
- Lot# Description
- 5153 Canned Meat Display 3 qt jars, all different
- 5143 Canned Vegetable Display, 3 qt jars, all different
- Lot# Description
- 5155 Canned pickled beans, 1 container
- 5156 Canned pickled beets, 1 container
- 5157 Canned pickled cauliflower, 1 container
- 5158 Canned pickled chow-chow, 1 container
- 5159 Canned pickled cranberry, 1 container
- 5160 Canned pickled bread & butter, 1 container
- 5161 Canned pickled dill cucumber, 1 container
- 5162 Canned pickled mixed cucumber, 1 container
- 5163 Canned pickled mustard cucumber, 1 container
- 5164 Canned pickled sour cucumber, 1 container

- Premiums \$5 4 3 2 1
- Premiums \$4 3 2 1 1

5165	Canned pickled sweet cucumber, 1 container
5166	Canned pickled spiced cucumber, 1 container
5167	Canned pickled onions, 1 container
5168	Canned pickled peppers, 1 container
5169	Stuffed Pickled Peppers, 1container
5170	Canned pickled piccalilli, 1 container
5171	Canned pickled corn relish, 1 container
5172	Canned pickled pepper relish, 1 container
5173	Canned pickled sandwich relish, 1 container
5174	Canned pickled misc. relish, 1 container
5154	Canned Pickled item, other 1 container
5175	Canned catsup, 1 container
5176	Canned chili sauce, 1 container
5177	Canned spaghetti sauce, 1 container
5178	Canned pizza sauce, 1 container
5179	Canned salsa, 1 container
5185	Canned spiced apple, 1 quart
5186	Canned spiced cantaloupe, 1 quart
5187	Canned spiced cherry, 1 quart
5188	Canned spiced crabapple, 1 quart
5189	Canned spiced peaches, 1 quart
5190	Canned spiced pears, 1 quart
5191	Canned spiced quinces, 1 quart
5192	Canned spiced watermelon, 1 quart
5193	Canned Vegetable Soup, 1 quart
5194	Canned Tomato Soup, 1 quart
5195	Canned Chicken Soup, 1 quart
5196	Canned Soup other, 1 quart
5202	Canned apple juice, 1 quart
5203	Canned grape juice, 1 quart
5204	Canned tomato juice, 1 quart
5206	Canned blackberry vinegar, 1 quart
5207	Canned cider vinegar, 1 quart

- 5208 Canned raspberry vinegar, 1 quart
- 5209 Other canned vinegar, 1 quart

**Class 3-Dried Products and Pie Filling** 

- Lot# Description
- 5200 Canned Apple Pie Filling, 1 quart
- 5201 Canned Blueberry Pie Filling, 1 quart
- 5202 Canned Cherry Pie Filling, 1 quart
- 5203 Canned Peach Pie Filling, 1 quart
- 5204 Canned Pie Filling other, 1 quart
- 5195 Dried apples, 1 pint
- 5196 Dried corn, 1 pint
- 5197 Dried peaches, 1 pint
- 5198 Dried pears, 1 pint
- 5199 Dried lima beans, 1 pint
- 5205 Dried navy beans, 1 pint
- 5206 Dried string beans, 1 pint
- 5207 Dried other, 1 pint
- 5208 Dried Pepper, 1 pint

Class 4-Butter, Honey Spread, Jam, Jelly, Marmalade & Preserves (To be displayed in standard jelly jar)

- Lot# Description
- 5201 Canned apple butter -any container
- 5202 Canned apricot butter
- 5203 Canned cherry butter
- 5204 Canned grape butter
- 5205 Canned orange butter
- 5206 Canned peach butter
- 5207 Canned pear butter
- 5208 Canned plum butter

Premiums \$3 2 2 1 1

Premiums \$3 2 2 1 1

5209	Canned rhubarb butter
5210	Canned quince butter
5211	Canned tomato butter
5212	Canned apple honey spread
5213	Canned pear honey spread
5214	Canned pineapple honey spread
5215	Canned quince honey spread
5216	Canned blackberry jam
5217	Canned cherry jam
5218	Canned currant jam
5219	Canned elderberry jam
5220	Canned peach jam
5221	Canned plum jam
5222	Canned black raspberry jam
5223	Canned red raspberry jam
5224	Canned rhubarb jam
5225	Canned strawberry jam
5226	Canned apple jelly
5227	Canned blackberry jelly
5228	Canned cherry jelly
5229	Canned crabapple jelly
5230	Canned currant jelly
5231	Canned elderberry jelly
5232	Canned gooseberry jelly
5233	Canned grape jelly
5234	Canned strawberry jelly
5235	Canned huckleberry jelly
5236	Canned peach jelly
5237	Canned quince jelly
5238	Canned red raspberry jelly
5239	Canned black raspberry jelly
5240	Canned apricot marmalade
5241	Canned grape marmalade

- 5242 Canned grapefruit marmalade
- 5243 Canned orange marmalade
- 5244 Canned peach marmalade
- 5245 Canned pear marmalade
- 5246 Canned pineapple marmalade
- 5247 Canned plum marmalade
- 5248 Canned quince marmalade
- 5249 Canned tomato marmalade
- 5250 Canned apricot preserve
- 5251 Canned blueberry preserve
- 5252 Canned cherry preserve
- 5253 Canned peach preserve
- 5254 Canned pear preserve
- 5255 Canned pineapple preserve
- 5256 Canned plum preserve
- 5257 Canned quince preserve
- 5258 Canned strawberry preserve
- 5259 Canned tomato preserve
- 5260 Other
- 5261 Canned Hot Pepper Jelly