## 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 $8^{\prime \prime}$ or $9^{\prime \prime}$ round pan and should be placed on covered cardboard.
6. Pies must be baked in a standard $8^{\prime \prime}$ or $9^{\prime \prime}$ 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 | Premiums \$5 | 4 | 3 | 2 |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 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) |  |  |  |  |


| 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) |


| 5047 | Rolled ball 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 |
| 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
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 |
| 5053 | Incredible Angel Food Cake Contest | Premiums \$25 | 15 | 10 | 5 | 5 |
| 5054 | Blue Ribbon Apple Pie | Premiums \$25 | 15 | 10 | 5 | 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 $8-1 / 2^{\prime \prime} \times 11^{\prime \prime}$ 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 $=\$ 500$, $2 \mathrm{nd}=\$ 250,3 \mathrm{RD}=\$ 100$, 4th Place Ribbon, 5th Place Ribbon Sponsor: PA State Association of County Fairs

PA Preferred ${ }^{\circledR}$ 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 ${ }^{\circledR}$ 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 ${ }^{\text {TM }}$ 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 $8-1 / 2^{\prime \prime} \times 11^{\prime \prime}$ paper. Recipe must list all ingredients, quantities, and the preparation instruc-tions. The PA Preferred ${ }^{\text {TM }}$ 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 ${ }^{\text {TM }}$ logo is not required because not all PA Preferred ${ }^{T M}$ 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 ${ }^{\text {M }}$ staff will assist in locating PA Preferred ${ }^{\text {TM }}$ ingredients, as needed.
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 (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 ${ }^{\circledR}$ Chocolate Cookie-Brownie-Bar Winner: 1st = $\$ 500 ; 2 \mathrm{nd}=\$ 250 ; 3 \mathrm{rd}=\$ 100$
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.)
6. Recipe(s) listing the ingredients and the preparation instructions must be submitted with the entry (printed on one-side of $8-1 / 2^{\prime \prime} \times 11^{\prime \prime}$ 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.)
7. 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.
4. 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.
5. 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.
6. 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.)
7. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of $81 /{ }^{\prime \prime \prime}$ by $11^{\prime \prime}$ 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.)
8. 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:

| Filling: consistency, doneness, moistness \& flavor | 25 points |
| :--- | :---: |
| Crust: color, flavor, texture doneness | 20 points |
| Overall Appearance | 15 points |
| Topping, Icing or Decoration | 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 | Premiums \$4 | 3 | 2 |
| :--- | :--- | :---: | :---: | :---: |
| 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 |  |  |  |

Canned cherries, 1 quart
Canned dark cherries with pits, 1 quart
Canned red cherries with pits, 1 quart
Canned red sour cherries w/o pits, 1 quart
Canned currants, 1 quart
Canned elderberries, 1 quart
Canned grapes, 1 quart
Canned peaches, 1 quart
Canned pears, 1 quart
Canned plums, 1 quart
Canned black raspberries, 1 quart
Canned red raspberries, 1 quart
Canned rhubarb
Other Canned fruit

Description
Premiums \$5 $4 \begin{array}{llll} & 3 & 2\end{array}$
Best display 3 quart jars, all different fruits
Description
Canned Asparagus, 1 quart
Canned Green Beans, 1 quart
Canned Lima Beans, 1 pint; any container
Canned Yellow Beans, 1 quart
Canned Beets, 1 quart 5125
Canned Beet Tops, 1 quart
Canned Broccoli, 1 quart
Canned Carrots, 1 quart
Canned Cauliflower, 1 quart
Canned Corn, 1 pint; any container
Canned Dandelion, 1 quart
Canned Endive, 1 quart
Canned Mixed Vegetables, 1 quart
Canned Peas, 1 pint; any container

Canned Pumpkins, 1 pint; any container
Canned Potatoes, 1 quart
Canned Sauerkraut, 1 quart
Canned Spinach, 1 quart
Canned Succotash, 1 pint; any container
Canned Swiss Chard, 1 quart
Canned Tomatoes, 1 quart
Other Canned Vegetable, 1 quart
Canned Beef, 1 quart
Canned Beef tongue, 1 quart
Canned Chicken, 1 quart
Canned Pork, 1 quart
Canned Sausage, 1 quart
Canned Scrapple, 1 quart
Canned Sirloin, 1 quart
Canned Spare Ribs, 1 quart
Other Canned Meats, 1 quart
Description
Canned Meat Display 3 qt jars, all different Canned Vegetable Display, 3 qt jars, all different

Description
Canned pickled beans, 1 container
Canned pickled beets, 1 container
Canned pickled cauliflower, 1 container
Canned pickled chow-chow, 1 container
Canned pickled cranberry, 1 container
Canned pickled bread \& butter, 1 container
Canned pickled dill cucumber, 1 container
Canned pickled mixed cucumber, 1 container
Canned pickled mustard cucumber, 1 container
Canned pickled sour cucumber, 1 container

Premiums \$4 $3 \quad 2 \quad 1 \quad 1$

Canned pickled sweet cucumber, 1 container Canned pickled spiced cucumber, 1 container Canned pickled onions, 1 container
Canned pickled peppers, 1 container Stuffed Pickled Peppers, 1container Canned pickled piccalilli, 1 container Canned pickled corn relish, 1 container Canned pickled pepper relish, 1 container Canned pickled sandwich relish, 1 container Canned pickled misc. relish, 1 container Canned Pickled item, other 1 container Canned catsup, 1 container Canned chili sauce, 1 container Canned spaghetti sauce, 1 container Canned pizza sauce, 1 container Canned salsa, 1 container Canned spiced apple, 1 quart Canned spiced cantaloupe, 1 quart Canned spiced cherry, 1 quart Canned spiced crabapple, 1 quart Canned spiced peaches, 1 quart Canned spiced pears, 1 quart Canned spiced quinces, 1 quart Canned spiced watermelon, 1 quart Canned Vegetable Soup, 1 quart Canned Tomato Soup, 1 quart Canned Chicken Soup, 1 quart
Canned Soup other, 1 quart Canned apple juice, 1 quart Canned grape juice, 1 quart Canned tomato juice, 1 quart Canned blackberry vinegar, 1 quart Canned cider 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

Canned rhubarb butter
Canned quince butter
Canned tomato butter
Canned apple honey spread
Canned pear honey spread
Canned pineapple honey spread
Canned quince honey spread
Canned blackberry jam
Canned cherry jam
Canned currant jam
Canned elderberry jam
Canned peach jam
Canned plum jam
Canned black raspberry jam
Canned red raspberry jam
Canned rhubarb jam
Canned strawberry jam
Canned apple jelly
Canned blackberry jelly
Canned cherry jelly
Canned crabapple jelly
Canned currant jelly
Canned elderberry jelly
Canned gooseberry jelly
Canned grape jelly
Canned strawberry jelly
Canned huckleberry jelly
Canned peach jelly
Canned quince jelly
Canned red raspberry jelly
Canned black raspberry jelly
Canned apricot marmalade
Canned grape marmalade

Canned grapefruit marmalade
Canned orange marmalade
Canned peach marmalade
Canned pear marmalade
Canned pineapple marmalade
Canned plum marmalade
Canned quince marmalade
Canned tomato marmalade
Canned apricot preserve
Canned blueberry preserve
Canned cherry preserve
Canned peach preserve
Canned pear preserve
Canned pineapple preserve
Canned plum preserve
Canned quince preserve
Canned strawberry preserve
Canned tomato preserve
Other
Canned Hot Pepper Jelly

