

**DEPARTMENT 15 – HOME and DAIRY PRODUCTS**

**Fairs Feature Agriculture  
Kristin Simmons – 570-778-9026  
ENTRY FEE: \$1 PER ENTRY**

See general rules  
and guidelines  
on Pages 4 & 5.

Use general entry forms  
on Page 69.


All products must have been made by exhibitor. Premiums will not be paid for commercial products. Exhibits must have been produced in Carbon County or West Penn Township, Schuylkill County. Complete baked goods must be brought to fair. After judging the fair committee may display only a portion of the product for the remainder of the week as it sees fit. One entry per exhibitor per class.

**SECTION 1 – BAKED PRODUCTS**

1. Baked goods to be judged on flavor, lightness, texture, and general appearance, and crumbs.
2. Pies are to be judged on texture of crust, flavor, consistency of filling and general appearance.
3. Each entry must have the name of item with a list of ingredients on a 3” x 5” or 4” x 6” index card; exhibitor’s name shall be listed on back of card.
4. Exhibits that require refrigeration must be noted on list of ingredients.
5. Exhibits should be placed on non-returnable serving materials.
6. Baked foods must be wrapped in clear plastic, zip bags, or clear disposable containers to retain freshness and prevent contamination until judged.

**PREMIUMS:** 1<sup>st</sup> (\$6) 2<sup>nd</sup> (\$5) 3<sup>rd</sup> (\$4) 4<sup>th</sup> (\$3)

**\*Best of Show – Baked Products**



**Red Star Yeast, Rise and Shine**  
Blue Ribbon Dreams begin with Carbon County’s favorite Red Star Yeast Rise and Shine Bread Bake Off! Breads are the perfect way to start any day. And with the addition of Red Star’s Platinum Superior Baking Yeast you will be a glowing success. Platinum is premium instant yeast blended with dough improves commonly used by professional bakers that will make your dough and recipes a breeze to work with. Judges will be choosing the yeast bread entries (classes 2010-3050) to receive a RED STAR yeast merchandise award.

**Quick Breads and Yeast Breads:** (1) rectangular loaf, approx. 4x8x5; no fork pricks

**Cakes:** (1) standard 8” round or square layer; to be judged on general appearance (shape & color) and sensory qualities (aroma, flavor, moistness, grain & texture)

**Decorated Cakes:** (1) exterior judging only for decoration

**Pies:** (1) judged on texture of crust/flavor, consistency of filling; must be in a foil pan

**Rolls and Muffins:** (5) uniform shape

**Candy:** ½ pound; cut & ready to serve

**Cookies:** (5)

**Cupcakes:** (4)

**CLASSES**

**Quick Breads**


- 1010 Nut
- 1020 Zucchini
- 1030 Fruit
- 1040 Muffins

**Pies (one crust)**

- 6010 Blueberry
- 6011 Cherry
- 6012 Nut
- 6013 Shoo-fly
- 6014 Peach
- 6021 Fruit (two crusts)

**Scrumptious Cupcakes**

- 8500 Chocolate
- 8510 White
- 8520 Banana
- 8530 Blueberry
- 8540 Black Bottom
- 8550 Yellow
- 8560 Shoo-fly



**Yeast Breads**

- 2010 Raisin
- 2020 White
- 2030 Whole Wheat
- 2040 Machine Made
- 2050 Any Other Not Listed

**Rolls**

- 3010 Cinnamon
- 3020 Doughnuts
- 3030 White
- 3040 Whole Wheat
- 3050 Sticky Buns

**Candy**

- 7010 Chocolate covered (peanut butter)
- 7011 Chocolate covered (coconut)
- 7012 Chocolate covered (peanut clusters)
- 7020 Fudge (chocolate)
- 7021 Fudge (peanut butter)
- 7030 Fondant
- 7040 Cereal Candy
- 7050 Caramels
- 7060 Peanut Butter
- 7070 Potato

**Breakfast Cakes**

- 8700 Pound
- 8710 Bundt or Loaf
- 8720 Coffee Cake
- 8730 Buttermilk
- 8740 Apple
- 8750 Blueberry
- 8760 Funny cake
- 8770 Pineapple Upside Down

**Butter/Oil Cakes (iced)**

- 4010 Chocolate
- 4020 Yellow
- 4030 Spiced
- 4040 White
- 4050 Nut
- 4060 Coconut
- 4070 Carrot
- 4080 Banana

**Cookies**

- 8010 Bar
- 8020 Chocolate Chip
- 8030 Butter or Sugar
- 8040 Peanut Butter
- 8050 Chocolate
- 8060 Brownies
- 8070 Filled
- 8080 Raisin
- 8090 Nut Tossies
- 8100 Oatmeal
- 8110 Ginger Snaps
- 8120 Snicker Doodles

**Egg Cakes (Bundt or tube)**

- 5010 Angel
- 5020 Chiffon
- 5030 Sponge



**SECTION 2 – CANNED OR DRIED PRODUCTS**

1. Canned fruits and vegetables will be judged on general appearance (wholesomeness and quality of food, flavor, aroma, uniformity of food sizes and color, adequate head space, food arrangement and clearness of liquid).
2. **Entries must be packed within the year of fair.** A label (clearly visible) shall contain name of product and processing date.
3. Any entry may be opened by the judge if deemed necessary.
4. The container shall be a clean, clear glass, standard canning Mason type jar.
5. Use two-piece self-sealing lids (flat disc and metal screw bands) for sealing jars.
6. Metal screw bands may be loosely applied while transporting jars to/from fair to prevent damage.
7. All food not in standard canning jar or not sealed with self-sealing lids will be disqualified by judge.

**Judging Criteria**

Filled jar: headspace, air bubbles, band

Heat Process: method, time

Product Appearance: produce, liquid, color, texture, ingredients

**PREMIUMS:**                   1<sup>st</sup> (\$5)                   2<sup>nd</sup> (\$4)                   3<sup>rd</sup> (\$3)                   4<sup>th</sup> (\$2)

**\*Best of Show—Canned Products—Rosette**

**CLASSES**

**Canned Fruit – quart jar**

- 1010 Apples
- 1020 Applesauce
- 1030 Apricots
- 1040 Berries
- 1050 Cherries
- 1060 Grapes
- 1070 Peaches
- 1080 Pears
- 1090 Plums

**Canned Vegetables – quart jar**

- 3010 Beans (green)
- 3015 Beans (yellow)
- 3020 Peas
- 3030 Beans (Lima)
- 3040 Pumpkin
- 3050 Beets
- 3060 Succotash
- 3070 Sauerkraut
- 3080 Mixed Vegetables
- 3090 Tomatoes
- 3100 Carrots
- 3110 Corn
- 3120 Broccoli
- 3130 Cauliflower

**Relishes – pint jar**

- 5000 Chutney
- 5005 Corn
- 5010 Green tomatoes
- 5015 Chow-chow
- 5020 Pepper
- 5025 Sweet relish

**Pickled Vegetables – pint or quart jar**

- 5050 Cucumber (bread & butter)
- 5051 Cucumber (dill)
- 5052 Cucumber (mixed)
- 5053 Cucumber (mustard)
- 5054 Cucumber (sour)
- 5055 Cucumber (sweet)
- 5060 Beans
- 5061 Beets
- 5061 Broccoli
- 5062 Cauliflower
- 5063 Zucchini

**Sauces – pint or quart jar**

- 5071 Chili
- 5072 Tomatoes
- 5073 Spaghetti
- 5074 Salsa
- 5075 Ketchup
- 5076 Barbecue
- 5077 Peach
- 5078 Pear

**Dried Fruit, Vegetables, Herbs – quart jar**

- 6000 Apple
- 6005 Corn
- 6010 Peaches
- 6015 Pears
- 6020 Plums
- 6025 Tomato
- 6030 String Beans
- 6050 Dill
- 6055 Parsley
- 6060 Basil

**Juices – quart jar**

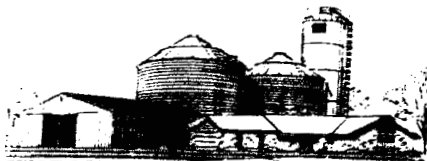
- 7010 Apple
- 7020 Grape
- 7030 Tomato
- 7040 Carrot

**Canned Meat – 1 quart**

- 9000 Beef
- 9100 Beef Tongue-pickled
- 9200 Chicken
- 9300 Minced Meat
- 9400 Pork
- 9500 Sausage

**Good Luck to all members of the Carbon County Livestock Club**

**Carbon County Fair – Strive to Make the Best Better!!**



**MILLER'S COUNTRY STORE**

1870 Fairyland Rd., Lehighton, PA 18235

**(610) 377-2187**

### SECTION 3 – BUTTERS, JAMS, JELLIES, MARMALADES & PRESERVES

1. One standard jelly glass jar (½ pint) with two-pieced lids. No wax or paraffin.
  2. Judged on appearance, flavor and consistency and neatness of package.
  3. Jar must be sealed. Ring band must be attached to the jar.
  4. Any other type of jar or lid will mean disqualification of the entry.
  5. A label (clearly visible) shall be attached that states name of product and processing date.
  6. Any entry may be opened by the judge if deemed necessary.
- \* Butter—fruit which is cooked until soft. The pulp is then run through a sieve, making it smooth.
  - \* Jam—a thick, sweet spread with pieces for crushed or chopped fruit.
  - \* Jelly—a clear, sweet, spread made from fruit juice, pectin and sugar, which holds its shape when unmolded.
  - \* Marmalade—thick spread using the pulp and rind of fruits.
  - \* Preserves—like jams except the pieces of fruit are large.

**PREMIUMS:** 1<sup>st</sup> (\$5) 2<sup>nd</sup> (\$4) 3<sup>rd</sup> (\$3) 4<sup>th</sup> (\$2)

**\*Best of Show—Butters, Jam, Jellies, Marmalades, Preserves—Rosette**

### CLASSES

#### Butter

- 1010 Apple
- 1020 Apricot
- 1030 Cherry
- 1040 Peach
- 1050 Pear
- 1060 Plum

- 2070 Rhubarb
- 2080 Raspberry

#### Jelly

- 3010 Apple
- 3020 Blackberry
- 3030 Cherry
- 3040 Raspberry
- 3050 Elderberry
- 3060 Blueberry
- 3070 Peach
- 3080 Plum
- 3090 Mint
- 3100 Grape

#### Marmalades

- 4010 Apricot
- 4020 Orange
- 4030 Pineapple
- 4040 Peach
- 4050 Pear
- 4060 Tomato

#### Jams

- 2010 Blackberry
- 2020 Pear
- 2030 Strawberry
- 2040 Grape
- 2050 Peach
- 2060 Blueberry/Huckleberry

#### Preserves

- 5010 Blueberry
- 5020 Cherry
- 5030 Strawberry
- 5040 Apricot
- 5050 Peach

### SECTION 4 – DISPLAYS

All jars in a multiple jar display must be of the same size and shape in each class.

Must follow jar size rules in Section 2 & 3.

**PREMIUMS:** 1<sup>st</sup> (\$10) 2<sup>nd</sup> (\$8) 3<sup>rd</sup> (\$6)

#### CLASS

- 10 Three-jar Display of Fruits—a display of three jars, each containing a different fruit. Sauces and juices are permitted. Label contents of each jar.
- 20 Three-jar Display of Vegetables—a display of three jars, each containing a different non-pickled vegetable. Label contents of each jar.
- 30 Three-jar Display of Pickled or Fermented Vegetables—a display of three jars, each containing a different pickled vegetable. It may contain 1 jar of sauerkraut. Label contents of each jar.
- 40 Three-jar Display of Jams—a display of three jars, each containing a different jam. Label contents of each jar.
- 50 Three-jar Display of Jelly—a display of three jars, each containing a different jelly. Label contents of each jar.



## 2019 – ANGEL FOOD CAKE CONTEST RULES

1. Open to any individual who is a resident of Carbon County or West Penn Township, Schuylkill County in Pennsylvania.
2. **Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2019.**
3. Entry must be an Angel Food Cake made from “scratch”.
4. **Pennsylvania produced & packed eggs** are requested to be used if at all possible. Please look for the PEQAP or PA Preferred logo 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 to be 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 all pages. (All recipes and cakes will become the property of the Fair or 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 |

Premiums: 1st (\$25)      2nd (\$15)      3rd (\$10)



*First Place Winner is eligible for the 2020 PA Farm Show competition.*

*Prizes for the PA State Angel Food Cake Winners: \$500, \$250, \$100*

**Sponsors:**  
**Pennsylvania’s Egg Farmers**  
**PA State Association of County Fairs**



## 2019 HOMEMADE CHOCOLATE CAKE CONTEST

**RULES:**

1. Open to any individual amateur baker who is a Carbon County or West Penn Township, Schuylkill County, 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 2019.**
3. Entry must be a layered chocolate cake made from “scratch”. Pre-made mixes are not acceptable ingredients.
4. Entry must be frosted and frosting must be made from “scratch”.
5. Cake recipe must feature chocolate or cocoa as a main ingredient.
6. The entire cake entry must be submitted for judging on cardboard or a food safe disposable plate. (All pans, plates and dishes are considered to be disposable and will not be returned.)
7. 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 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.

**Judging Criteria**

|  |                   |
|--|-------------------|
| <b>Flavor</b> ( <i>aroma, taste, good balance of flavorings</i> ) .....                        | <b>30 points</b>  |
| <b>Texture</b> ( <i>moist and tender crumb; not soggy or dry</i> ) .....                       | <b>25 points</b>  |
| <b>Inside Characteristics</b> ( <i>even grain, evenly baked; free from air pockets</i> ) ..... | <b>20 points</b>  |
| <b>Outside Characteristics</b> ( <i>consistent shape/size/surface; overall appeal</i> ) .....  | <b>15 points</b>  |
| <b>Frosting</b> ( <i>taste, texture, even color</i> ) .....                                    | <b>10 points</b>  |
| <b>TOTAL</b> .....   | <b>100 points</b> |

**Premiums: 1st (\$25)                      2nd (\$20)                      3rd (\$15)**

*First Place Winner is eligible for the 2019 PA Farm Show competition.  
 Premiums for the 2020 PA Farm Show Competition: \$500, \$250, \$100*

Released by: Pennsylvania State Association of County Fairs

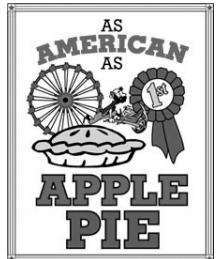


SECTION 8

**32nd BLUE RIBBON APPLE PIE CONTEST – 2019**

1. Open to any individual who is a Pennsylvania resident of Carbon County or West Penn Township, Schuylkill County; 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 2019.**
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.
4. The entire pie must be submitted for judging in a disposable pie pan. (All pans, plates and dishes are considered disposable and will not be returned.)
5. 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.)
6. Refrigeration is not available at the Carbon County 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.
7. Judging will be based on the following criteria:

|   |                   |
|---|-------------------|
| Flavor.....   | 30 points         |
| Filling: consistency, doneness, moistness & flavor..... | 25 points         |
| Crust: color, flavor, texture doneness.....             | 20 points         |
| Overall Appearance.....                                 | 15 points         |
| Creativity.....   | 10 points         |
| <b>TOTAL.....</b>                                       | <b>100 points</b> |



**Premiums: 1st (\$25)    2nd (\$20)    3rd (\$15)    4rd (\$10)    5th (\$5)**

**NOTES:**

- Creativity is essential to a varied competition. Do not limit yourself to a “traditional” two-crustrd 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 when entering at the PA Farm Show.
- Each fair must sign a Certification Form verifying the winning apple pie baker, and this person will be eligible to enter the state competition at the 2020 Farm Show.
- **If an individual has already won 1st place at another fair in 2019 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2020 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.**
- **Premiums for the 2020 PA FARM SHOW competition will be as followed: \$500, \$250, \$100**
- At the PA FARM SHOW level, this contest is jointly sponsored by: The Pennsylvania State Association of County Fairs



## SECTION 9 - SENIOR SPECIAL BAKING CONTEST

**PREMIUMS:** 1<sup>st</sup> (\$20) 2<sup>nd</sup> (\$15) 3<sup>rd</sup> (\$10)

### CLASS 1

#### LEMON CAKE WITH LEMON CREAM CHEESE FROSTING

##### Ingredients:

###### FOR THE LEMON CAKE

- 2 1/4 cups cake flour\*
- 1 tablespoon baking powder
- 1/2 teaspoon kosher salt
- 1 1/4 cups low-fat buttermilk
- 4 large egg whites
- 1 1/2 cups granulated sugar
- 2 teaspoons grated lemon zest
- 1 stick unsalted butter — *at room temperature (8 tablespoons or 4 ounces)*
- 1/2 teaspoon pure lemon extract

###### FOR THE LEMON CREAM CHEESE FROSTING

- 8 ounces cream cheese — *softened*
- 1 stick — *8 tablespoons or 4 ounces unsalted butter, softened*
- 2 3/4 cups powdered sugar — *sifted*
- 2 tablespoons freshly squeezed lemon juice — *divided (from about 1/2 a large lemon)*
- 1 tablespoon freshly grated lemon zest
- 1 teaspoon pure vanilla extract
- 1/8 teaspoon kosher salt

##### Instructions

1. Place a rack in the center of the oven and preheat the oven to 350 degrees F. Butter and flour two 8x2-inch round cake pans, line with parchment paper, then butter the parchment.
2. In a medium bowl, sift together the cake flour, baking powder, and salt. In a separate medium bowl or large measuring cup, whisk together the buttermilk and egg whites.
3. Place the granulated sugar and lemon zest in the bowl of a standing mixer or a large mixing bowl and rub them together with your fingers until the sugar is moist and fragrant. Add the butter and beat on medium speed for 3 full minutes, until very light and fluffy. Beat in the lemon extract.
4. Beating on medium speed, add one-third of the flour mixture, then half of the egg/buttermilk mixture and beat until combined. Still beating on medium speed, add the next third of the dry ingredients, then the remaining eggs/buttermilk. Beat until the batter is smooth, then add the remaining dry ingredients. Beat for 2 additional minutes on medium speed, ensuring the batter is very well combined and that plenty of air has been beaten into it.
5. Divide the batter evenly between the two pans and smooth the tops with a rubber or offset spatula. Bake for 30 to 35 minutes, or until the cakes are well risen, spring back lightly when touched, and a small knife inserted into the center comes out clean. Place the cake pans on a wire rack and let cool 5 minutes, then run a dull knife around the sides of the cake to loosen. Gently invert the cake into your hand so that it comes out of the pan, remove the paper liner, then place the cake directly back onto the wire rack, bottom (flat) side down and right-side up. Let cool to room temperature.
6. Prepare the frosting: Using a stand mixer fitted with a paddle attachment or a hand mixer, beat the cream cheese and butter together on medium speed until smooth and no lumps remain, about 3 full minutes. Reduce the mixer speed to low, then add the powdered sugar, 1 tablespoon lemon juice, lemon zest, vanilla extract, and salt. Once the sugar begins to incorporate, increase the mixer to high speed and beat for 3 minutes. Add the remaining tablespoon lemon juice to thin if desired.
7. Frost the cake Place 1 layer on your cake plate. Evenly cover the top with lemon cream cheese frosting. Place the second cake layer on top. Top with more frosting and spread the frosting down around the sides. Decorate as desired.

##### Recipe Notes

- \*Cake flour is important for this recipe to ensure the layers are extra fluffy and light. If you do not have cake flour, you can make your own by measuring 2 1/2 cups all-purpose flour, removing 5 tablespoons of the measured flour, adding 5 tablespoons of cornstarch, then sifting the mixture together 5 times. Measure out the 2 1/4 c. needed for the recipe, then bake as directed.

**Submit on strong cardboard covered in aluminum foil no more than two inches from edge of cake.**

##### Judging Criteria

|                      |                  |
|----------------------|------------------|
| Overall Appearance   | 25 points        |
| Following Directions | 10 points        |
| Texture              | 15 points        |
| Aroma                | 10 points        |
| Flavor               | <u>40 points</u> |
| Total                | 100 points       |

