

DEPARTMENT 15

DEPARTMENT 15 – HOME and DAIRY PRODUCTS

Making Memories One Fair at a Time
Kristin Simmons, Director – 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: 1st (\$6) 2nd (\$5) 3rd (\$4) 4th (\$3)

*Best of Show – Baked Products

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

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

Butter/Oil Cakes (iced)

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

Egg Cakes (Bundt or tube)

- 5010 Angel
- 5020 Chiffon
- 5030 Sponge

Pies (one crust)

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

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

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

Scrumptious Cupcakes

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

Breakfast Cakes

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

Decorated

- 9000 Decorated Cake
- 9100 Gluten Free Baked Good
- 9200 Decorated Cupcakes



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: 1st (\$5) 2nd (\$4) 3rd (\$3) 4th (\$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!!



FAIRYLAND FARMS

1792 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: 1st (\$5) 2nd (\$4) 3rd (\$3) 4th (\$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: 1st (\$10) 2nd (\$8) 3rd (\$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.



SECTION 6 – ANGEL FOOD CAKE CONTEST
CLASS 1: Angel Food Cake

2021 – 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 2021.**
3. Entry must be an Angel Food Cake made from “scratch”. All ingredients must be edible.
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. 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.)
6. 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.)
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 (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 2022 PA Farm Show competition.

Premiums for the 2022 PA Farm Show competition: \$500, \$250, \$100

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



2021 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 2021.**
3. Entry must be a layered chocolate cake made from “scratch”. Pre-made mixes are not acceptable ingredients. All ingredients and decorations must be edible.
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

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

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

First Place Winner is eligible for the 2022 PA Farm Show competition.

Premiums for the 2022 PA Farm Show Competition: \$500, \$250, \$100

Sponsor: Pennsylvania State Association of County Fairs



SECTION 8

33rd BLUE RIBBON APPLE PIE CONTEST – 2021

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 2021.**
3. Entry must 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 ingredient and decorations must be edible.
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
TOTAL.....	100 points



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 2022 Farm Show.
- **If an individual has already won 1st place at another fair in 2021 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2022 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.**
- **Premiums for the 2022 PA FARM SHOW competition will be as followed: \$500, \$250, \$100**
- Sponsor: The Pennsylvania State Association of County Fairs



SECTION 9 - SENIOR SPECIAL BAKING CONTEST

PREMIUMS: 1st (\$20) 2nd (\$15) 3rd (\$10)

CLASS 1

FRESH STRAWBERRY COFFEE CAKE

Ingredients:

- 1/4 cup butter
- 1/2 cup of milk
- 3/4 cup sugar
- 1 egg
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Topping

- 1 1/2 cups sliced strawberries
- 1/2 cup Flour
- 1/2 cup sugar
- 1/4 cup butter, softened
- 1/4 cup flaked coconut

Procedure

- Preheat oven to 350°F. Line a 9x9 pan with aluminum foil and grease with cooking spray.
- Beat butter and sugar in bowl until creamy. Add egg and beat until fully incorporated.
- In separate bowl, mix together the flour, baking powder, and salt.
- Alternate adding flour mixture and milk to butter mixture until all combined. Pour into pan.
- Slice strawberries and arrange on top of batter.
- Mix together flour, sugar, butter, and coconut. Sprinkle over top of strawberries.
- Bake 35 minutes until toothpick insert in center comes out clean.
- Cool in pan.

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 cups needed for the recipe, then bake as directed.

Submit on strong cardboard covered in aluminum foil no more than 10x10.

Judging Criteria

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
Total	100 points

