

## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

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### DEPARTMENT 15 – FRUIT

#### Section 1 - Baked Products

1. All products must have been made by exhibitor. Premiums will not be paid for commercial products.
2. No exhibitor may enter more than one entry in any given class
3. All entries must be displayed on a sturdy disposable plate or container and covered in a Ziplock bag or appropriate resealable container. Plastic wrap should not be used.
4. Entries may be disqualified if not displayed as required.
5. All baked items should be baked from scratch by the exhibitor, not using a commercial or box mix.
6. Youth may enter in adult classes when no equivalent is available in youth categories.
7. Each entry must have a recipe on a 3" x 5" or 4" x 6" index card; exhibitor's name should be listed on back.
8. Exhibits that require refrigeration must be noted on recipe. (puddings, meringue, butter cream, whipped cream, cream cheese, custards, or pies with eggs).
9. Basis for Judging: Baked Products to be judged on appearance, consistency, flavor, texture, uniformity, appropriate baking methods and required display. Pies are to be judged on texture of crust, flavor, consistency of filling and general appearance.
10. After judging, the fair committee may display only a portion of the product for the remainder of the week as it sees fit.

**PREMIUMS:**                      1<sup>st</sup> (\$6)                      2<sup>nd</sup> (\$5)                      3<sup>rd</sup> (\$4)                      4<sup>th</sup> (\$3)                      5<sup>th</sup> (\$2)  
**\*Best of Show – Baked Products**

#### CLASSES

##### Quick Breads - Loaf

1010 Banana  
1020 Zucchini  
1030 Fruit  
1040 Pumpkin  
1050 Gluten Free

##### Muffins (5)

1060 Plain  
1070 Fruit  
1080 Vegetable  
1090 Gluten Free

##### Yeast Breads - Loaf

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

##### Rolls - 5

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

##### Butter/Oil Cakes (iced)

##### 8" or 9" round double layer

4010 Chocolate  
4020 Yellow  
4030 Spiced  
4040 White  
4050 Nut  
4060 Coconut  
4070 Carrot  
4080 Banana  
4090 Gluten Free

##### Egg Cakes (Bundt or tube)

5010 Angel  
5020 Chiffon  
5030 Sponge  
5040 Gluten Free

##### Pies (one crust) 8" or 9"

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

##### Candy - 1/2 pound or 7 pieces

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 - 7

8010 Gluten Free  
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 (5)

8500 Chocolate  
8510 White  
8520 Banana  
8530 Blueberry  
8540 Black Bottom  
8550 Yellow  
8560 Shoo-fly  
8570 Gluten Free

##### Breakfast Cakes - standard 8" or 9" round or square

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

##### Decorated - edible or styrofoam

9000 Decorated Cake (1)  
9100 Decorated Cookies (3)  
9200 Decorated Cupcakes (3)

## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

### 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. Any entry may be opened by the judge if deemed necessary.
3. Use standard mason-type clear quart/pint glass jars for preserving and exhibiting fruits and vegetables. (Colored glass will be disqualified)
4. Use two-piece self-sealing lids (flat disc and metal screw bands – free of rust) for sealing jars.
5. Metal screw bands must remain on all exhibits.
6. All food not in standard canning jar or not sealed with self-sealing lids will be disqualified by judges.
7. Name of food, date, and year canned must be marked on sealed lid with a permanent marker or label. Entries must be packed within the year of fair.
8. Fair personnel are not responsible for spoilage of any canned goods during exhibition.

#### Judging Criteria

Filled jar: headspace, air bubbles, band

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

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

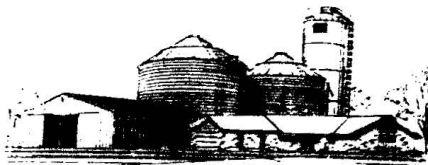
7010 Apple  
7020 Grape  
7030 Tomato  
7040 Carrot

##### 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!!**



**FAIRYLAND FARMS**

1792 Fairyland Rd., Lehighton, PA 18235

**(610) 377-2187**

## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

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

1. Use standard clear, eight ounce, 4 inch high jelly glass with two-pieced lids. Any other type of jar or lid will mean disqualification of the entry.
  2. Jams and jellies must be heat sealed. Do not use wax or paraffin. Allow for ¼" head space.
  3. Judged on appearance, flavor and consistency and neatness of package.
  4. Do not remove screw bands.
  5. Label each entry with the following information: name of food, date processed. Entries must be packed within
  6. Any entry may be opened by the judge if deemed necessary.
  7. Basis for Judging: appearance, flavor, consistency, and neatness of package.
  8. Fair personnel are not responsible for spoilage of any processed goods during exhibition.
- \* 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> (\$6)                      2<sup>nd</sup> (\$5)                      3<sup>rd</sup> (\$4)                      4<sup>th</sup> (\$3)                      5<sup>th</sup> (\$1)

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

#### CLASSES

##### Butter

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

##### Jelly

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

##### Preserves

5010 Blueberry  
5020 Cherry  
5030 Strawberry  
5040 Apricot  
5050 Peach

##### Jams

2010 Blackberry  
2020 Pear  
2030 Strawberry  
2040 Grape  
2050 Peach  
2060 Blueberry/Huckleberry  
2070 Rhubarb  
2080 Raspberry  
2081 Pepper  
2082 Mango

##### Marmalades

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

### 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.

## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

### SECTION 6 – ANGEL FOOD CAKE CONTEST

#### CLASS 1: Angel Food Cake

### ANGEL FOOD CAKE CONTEST RULES – 2022

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 Angel Food Cake contest at any other fair in 2022.**
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. **Pennsylvania produced & packed eggs** are requested to be used, if possible. Please look for the PEQAP 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 and phone number must be printed on the back of all the 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

**FAIR PRIZES: 1st = \$80    2nd = \$60    3rd = \$40    4th = \$20**

*First Place Winner is eligible for the 2023 PA Farm Show competition.*



Premiums for the **2023 PA FARM SHOW** competition  
**First Place - \$500    Second Place - \$250    Third Place - \$100**  
Fourth Place – Rosette Ribbon                      Fifth Place – Rosette Ribbon

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## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

### SECTION 7 – 2022 HOMEMADE CHOCOLATE CAKE CONTEST

#### CLASS 1

### 2022 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 2022.**
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 returned.)
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:

#### Judging Criteria

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



**FAIR PRIZES: 1st = \$80    2nd = \$60    3rd = \$40    4th = \$20**

*First Place Winner is eligible for the 2023 PA FARM SHOW competition.*

Premiums for the **2023 PA FARM SHOW** competition

**First Place - \$500    Second Place - \$250    Third Place - \$100**

**Fourth Place – Rosette Ribbon**

**Fifth Place – Rosette Ribbon**

Sponsor: PA State Association of County Fairs

**See You Next Year!**  
**August 7-12, 2023**



## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

### CLASS 1

#### 34th BLUE RIBBON APPLE PIE CONTEST

**RULES** for local Fair and the PA Farm Show contests are as follows:

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 Blue Ribbon Apple Pie contest at any other fair in 2022.**
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.
5. The entire pie must be submitted for judging in a food safe disposable pie pan. (*All pans, plates and dishes are considered to be 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 an 8 ½” by 11” sheet of 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 Pennsylvania Farm Show and will not be returned.*)
7. Refrigeration is **not** available at the Fair or Pennsylvania 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	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 (\$80)    2nd (\$60)    3rd (\$40)    4th (\$20)**

Creativity is essential to a varied competition. Do not limit your contest to a “traditional” two-crust apple pie.

Notes: • 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 Pennsylvania Farm Show.
- *If an individual has already won 1st place at another fair in 2022 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2023 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.*

*First Place Winner is eligible for the 2023 PA FARM SHOW competition.*

Premiums for the 2023 PA FARM SHOW competition

**First Place - \$500    Second Place - \$250    Third Place - \$100**

**Fourth Place – Rosette Ribbon**

**Fifth Place – Rosette Ribbon**

**Sponsor: PA State Association of County Fairs**



## DEPARTMENT 15 – HOME and DAIRY PRODUCTS

### SECTION 9 - SENIOR SPECIAL BAKING CONTEST

**PREMIUMS:** 1<sup>st</sup> (\$25) 2<sup>nd</sup> (\$20) 3<sup>rd</sup> (\$15) 4<sup>th</sup> (\$10)

#### CLASS 1

#### The Best White Cake Recipe by Sugar Spun Run

##### Ingredients

- 6 Tablespoon unsalted butter (room temperature)
- ⅔ cup canola oil or vegetable oil
- 2 cup sugar
- 1 Tablespoon clear vanilla extract
- 2 ⅔ cup + 2 Tablespoon all-purpose flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1 cup milk room temperature preferred
- 6 large egg whites room temperature

##### Peanut Butter Frosting

##### Ingredients

- 1 cup unsalted butter (room temperature)
- 1 cup creamy peanut butter
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 2 Tablespoons milk

##### Instructions

1. Preheat oven to 350F and prepare two 8 or 9 inch round cake pans by lining the bottoms with a round of parchment paper and generously greasing and flouring the sides. Be sure to shake out excess flour.
2. In a stand mixer (or using an electric mixer), beat butter on medium-low speed until creamy.
3. Add sugar and oil and beat until all ingredients are well-combined and creamy.
4. Scrape down the sides and bottom of the bowl and then stir in your vanilla extract.
5. In separate bowl, whisk together your flour, baking powder, and salt.
6. Measure out your milk.
7. With mixer on medium speed, gradually alternate between adding the flour mixture and the milk to the butter mixture, starting and ending with the flour mixture. Stir until each one is almost completely combined before adding the next.
8. Pause occasionally to scrape down sides and bottom of bowl.
9. In separate bowl combine your egg whites and using a hand-mixer on high-speed beat until stiff peaks form.
10. Using a spatula, gently fold your egg whites into your batter. Take care to scrape the sides and bottom of the bowl so that ingredients are well-combined, and take care not to over-mix.
11. Evenly divide cake batter into prepared pans.
12. Bake on 350F for 35-40 minutes, or until a toothpick inserted in the center of each cake layer comes out clean or with few crumbs (should not be wet). For best results, rotate your cake pans halfway through baking to ensure even baking.
13. Cakes will be a light golden brown when done baking.
14. Remove cakes from oven and allow to cool for 15 minutes. Run a knife around the inside rim of each pan and invert each onto a cooling rack.
15. Allow to cool completely before covering with peanut butter frosting.

##### Peanut Butter Frosting Instructions

1. Combine butter and peanut butter in a large bowl and use an electric mixer to beat until creamy and well-combined.
2. Gradually (about ⅓ cup at a time), with mixer on low speed add powdered sugar until completely combined. Be sure to scrape the sides and bottom of the bowl so all ingredients are well-combined.
3. Stir in vanilla extract and salt.
4. With mixer on low-speed, add milk and stir until well-combined. Gradually increase speed to high and beat for 30 seconds.
5. Spread or pipe frosting onto completely cooled cupcakes or cake.

**Submit cake on cardboard covered with aluminum foil or food safe disposable plate.**

##### Judging Criteria

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