

DEPARTMENT 15 – HOME and DAIRY PRODUCTS

Kristin Simmons, Director – 570-778-9026

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: 1st (\$6) 2nd (\$5) 3rd (\$4) 4th (\$3) 5th (\$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)

**8200 Best Display of Cookies
Judged on Presentation Only
Decorative Tray - Maximum of 10"**

Display to include 5 different varieties of cookies including drop, rolled, bar, filled, and another variety of your choice. Cookies must be on doily and trays may be covered with CLEAR plastic wrap.

PREMIUMS:
 1st (\$10) 2nd (\$8) 3rd (\$6) 4th (\$5)

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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: 1st (\$6) 2nd (\$5) 3rd (\$4) 4th (\$3) 5th (\$2)

***Best of Show - Canned Products - Rosette**

CLASSES

Canned Fruit – quart jar

*except corn, peas, or limas which may consist of one pint.

- 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

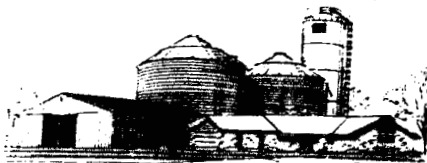
- 7010 Apple
- 7020 Grape
- 7030 Tomato
- 7040 Carrot

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: 1st (\$6) 2nd (\$5) 3rd (\$4) 4th (\$3) 5th (\$1)

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

CLASSES

| | | | |
|----------------------------|------------------|------------------|-------------------|
| Butter | | | |
| 1010 Apple | 2082 Mango | 3092 Mullberry | |
| 1020 Apricot | 2083 Cherry | 3093 Strawberry | |
| 1030 Cherry | 2084 Apricot | 3100 Misc, Other | |
| 1040 Peach | 2085 Rhubarb | | |
| 1050 Pear | 2086 Tomato | | |
| 1060 Plum | 2090 Misc, Other | | |
| | Jelly | | Marmalades |
| Jams | 3010 Apple | 4010 Apricot | |
| 2010 Blackberry | 3020 Blackberry | 4020 Orange | |
| 2020 Pear | 3030 Cherry | 4030 Pineapple | |
| 2030 Strawberry | 3040 Raspberry | 4040 Peach | |
| 2040 Grape | 3050 Elderberry | 4050 Pear | |
| 2050 Peach | 3060 Blueberry | 4060 Tomato | |
| 2060 Blueberry/Huckleberry | 3070 Peach | Preserves | |
| 2070 Rhubarb | 3080 Plum | 5010 Blueberry | |
| 2080 Raspberry | 3090 Mint | 5020 Cherry | |
| 2081 Pepper | 3091 Grape | 5030 Strawberry | |
| | | 5040 Apricot | |
| | | 5050 Peach | |

SECTION 4 – BEST DISPLAYS (Judged on Presentations Only)

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. To consist of canned items, 3 jars presented on a tray, basket, or other container.

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.
- 20 Three-jar Display of Vegetables—a display of three jars, each containing a different non-pickled vegetable.
- 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.
- 40 Three-jar Display of Jams—a display of three jars, each containing a different jam.
- 50 Three-jar Display of Jelly—a display of three jars, each containing a different jelly.

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SECTION 6 – ANGEL FOOD CAKE CONTEST

CLASS 1: Angel Food Cake

ANGEL FOOD CAKE CONTEST RULES – 2023

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 2023.**
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 2024 PA Farm Show competition.



Premiums for the **2024 PA FARM SHOW** competition
First Place - \$500 Second Place - \$250 Third Place - \$100
 Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

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

CARBON COUNTY FAIR PATRON LIST 2023

- | | | |
|---------------------------|----------------------------|---------------------------|
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| Cleo Balliet | Rick & Justine Strohl | Malinda Fox |
| Karissa Brothers & Family | Mark & Ann Sverchek | Liz McElwee |
| Donna Donati | Jack Triano & Family | Elizabeth McElwee |
| Joe & Marsha Estep | DG Matt Uroskie & Family | Earl & Jean Reabold |
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| Betty Silliman | Judy Borger | |

DEPARTMENT 15 – HOME and DAIRY PRODUCTS

SECTION 7 – 2023 HOMEMADE CHOCOLATE CAKE CONTEST
CLASS 1

2023 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 2023.**
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

| | |
|--|-------------------|
| Flavor (aroma, taste, good balance of flavorings) | 30 points |
| Texture (moist and tender crumb; 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 |



FAIR PRIZES: 1st = \$80 2nd = \$60 3rd = \$40 4th = \$20
First Place Winner is eligible for the 2024 PA FARM SHOW competition.

Premiums for the **2024 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 5-10, 2024



DEPARTMENT 15 – HOME and DAIRY PRODUCTS

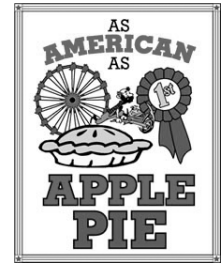
CLASS 1

35th 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 2023.**
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 | <u>10 points</u> |
| TOTAL | 100 points |



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 2023 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2024 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.*

First Place Winner is eligible for the 2024 PA FARM SHOW competition.

Premiums for the 2024 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 - KING ARTHUR ADULT BAKING CONTEST

1. The only requirements are that you follow the recipe using King Arthur Flour and make this cake from scratch.
2. Entries must be on a disposable plate.
3. Each entry must be accompanied by an empty King Arthur Flour Bag or the UPC label from the bag.
4. **Submit 10 pieces.**

PRIZES

1st - \$75 gift certificate to Baker's Catalog & \$20
2nd - \$50 gift certificate to Baker's Catalog & \$15
3rd - \$25 gift certificate to Baker's Catalog & \$10
Baker's catalog at www.kingarthurfour.com



OLD-FASHIONED APPLESAUCE CAKE (WITH BUTTERCREAM FROSTING)

Ingredients

- 2 1/2 cup King Arthur Flour
- 1 3/4 cup sugar
- 1/4 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. all spice
- 1/2 tsp. nutmeg
- 1/2 cup shortening
- 3 eggs
- 1 cup seedless raisins
- 1/2 cup chopped walnuts
- 1 3/4 cup applesauce

Vanilla Buttercream Frosting Ingredients

- 3 cups powdered sugar
- 1/3 cup butter, softened
- 1 1/2 teaspoons vanilla
- 1 to 2 tablespoons milk

Instructions

1. Preheat oven to 350 degrees.
2. Grease and flour 9 x 13 inch pan.
3. Sift flour, sugar, baking powder, soda, salt and spices into large bowl.
4. With electric mixer, add shortening and applesauce, beat at low speed to combine.
5. At medium speed beat for 2 minutes.
6. Add eggs.
7. Beat 2 more minutes.
8. Fold raisins & walnuts into batter.
9. Turn batter into prepared pan.
10. Bake 45 minutes or until cake tester comes out clean.
11. Cool cake in pan on wire rack. Serves 8

Vanilla Buttercreams Frosting Instructions

1. In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk
2. Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar.
- . Frosts 13x9-inch cake generously.

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

Judging Criteria

| | |
|--------------------|-----------|
| Flavor | 50 points |
| Texture | 25 points |
| Overall appearance | 15 points |
| Total | 85 points |