

## DEPARTMENT 11 – YOUTH EXHIBITS

Kristin Simmons – 570-778-9026

1. This department is open to all youth living in Carbon County and West Penn Township, Schuylkill County between the ages of 5-18
2. Please state current age as of June 1, 2023 on registration form.  
(J) Junior (age 5-12); (S) Senior (age 13-18)
3. Anyone wishing to place exhibits in this department must meet the above age requirements.
4. All exhibits must be made by the exhibitor since August 2022.
5. Each exhibit will be judged on workmanship and worth of article.
6. One entry per class. There is no entry fee for Dept. 11.

### SECTION 140

#### 2023 PA PREFERRED™ Junior Baking Contest COOKIES, BROWNIES and BARS

The goal of the PA Preferred™ Baking Contest is to encourage young people across the Commonwealth to participate in Pennsylvania's agricultural fairs by showcasing Pennsylvania grown and produced products in their contest entries.

#### RULES:

1. Participant must be an individual amateur baker (age 8 through 18) who is a Pennsylvania resident. One entry per person.
2. **Entrants may NOT have won 1st place in this PA Preferred™ Junior Baking Contest at any other fair in 2023.**
3. Entry must be six (6) individual sized portions of the baked entry item.
4. 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.
5. At least two (2) PA Preferred™ ingredients must be used in the recipe. Some examples of qualifying ingredients are PA Preferred™ grains such as *oats* or *flour*, butter, milk, eggs, fruits and/or vegetables.
6. A PA Preferred™ logo is not required because not all PA Preferred™ products carry the label. The name of the ingredient and the source is sufficient. Contact [RA-AGPAPPreferred@pa.gov](mailto:RA-AGPAPPreferred@pa.gov) for any assistance with qualifying ingredients.
7. Entry must be submitted for judging on a food safe disposable setting. *(All pans, plates and dishes are considered disposable and will not be returned.)*
8. Recipe(s) 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. **The PA Preferred™ 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 cookies-brownies-bars 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.



<b>Judging Criteria</b>	
<b>Flavor</b> ( <i>aroma, taste, good balance of flavorings</i> ) .....	<b>30 points</b>
<b>Texture</b> ( <i>appropriate for the type of cookie, brownie or bar</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>uniform size, shape, appearance; overall appeal</i> ) .....	<b>15 points</b>
<b>Creativity</b> .....	<b>10 points</b>
<b>TOTAL</b> .....	<b>100 points</b>

**FAIR PREMIUMS:**    1st (\$75)    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 Preferred™**

*Released by PA State Association of County Fairs: February 2022*  
2023 Participating Fair and 2024 PA Farm Show Contest Rules

## Recipe

Name of recipe: Ashlee's Apple Crisp Bars

Prep Time: \_\_\_\_\_ Cook Time: \_\_\_\_\_ Serves: \_\_\_\_\_

### Ingredients

- Shortbread Crust
  - 1/4 cup brown sugar, packed
  - 1/2 teaspoon vanilla extract
  - 1 1/4 cups all-purpose flour
  - 1/2 cup (1 stick) unsalted butter (PA Preferred Lapp Valley Farm)
- Apple Filling
  - 4 cups apples, peeled, cored and thinly sliced (**Smith Farm Orchard**)
  - 2 Tablespoons flour
  - 1/4 cup sugar
- Crisp Topping
  - 1/2 cup brown sugar
  - 1/4 cup sugar
  - 3/4 cup flour
  - 1 teaspoon cinnamon
  - 1/2 teaspoon salt
  - 1/3 cup chilled butter, cut into 1/2-inch cubes



#### Instructions

- Shortbread Crust
  1. Preheat oven to 350° F. Line a 8x8 pan with parchment paper, leaving extra hanging over the ends, spray with cooking spray.
  2. In a large mixing bowl, beat together the butter and sugar until light and fluffy, about 2-3 minutes. Add vanilla and mix until combined. Add flour and mix until combined and dough is crumbly.
  3. Press dough evenly into bottom of prepared pan. Bake for 12-14 minutes, until dough is slightly puffed. Remove from oven and set aside, maintain oven temperature.
- Apple Filling
  4. In a large bowl, combine apples, flour and sugar. Mix until apples are thoroughly coated. Arrange apples on baked crust.
- Crisp Topping
  5. In a medium bowl, mix together first five ingredients. With a pastry blender or two knives, cut in butter until mixture is crumbly. Spread topping over apples in an even layer.
  6. Bake uncovered at 350° F for 45 minutes, or until topping is golden and apple mixture is bubbly. Let cool, lift apple crisp using the extra parchment paper at the ends as handles, and cut into bars.

SAMPLE



**Youth  
Baking  
Contest  
Sponsor**

kw

KELLERWILLIAMS.

Danette Troxell, Realtor



Making Your Dreams' Come True

705 Glen Lane, Sciota, PA 18354

Cell: 570-657-6831

Office: 570-992-1010

danettetroxell@gmail.com