

Department 15

HOME AND DAIRY PRODUCTS

Refer to general rules

All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
Complete baked goods must be brought to the fair.

Section 1 – Baked Products

Glenda Fultz – Dept 15, Sec 1 - Baked Goods – 717-348-7752

ALL ENTRIES BECOME THE PROPERTY OF THE AGRICULTURAL SOCIETY.

To be judged on flavor, lightness, general appearance, and crumb.

CLASS

10. Quick Bread	\$5.00	\$4.00	\$3.00	\$2.00
A. ½ doz. Baking Powder Biscuits				
B. Corn Bread (4 pcs. Approx. (2 ½ x 3"))				
C. Muffins (6)				
1. Fruit				
2. Bran or Plain				
11. Yeast Breads - one rectangular loaf - wrapped in a plastic bag, no fork pricks (approx. 4" X 8" X 5")	\$5.00	\$4.00	\$3.00	\$2.00
A. Raisin Bread				
B. White Bread				
C. Whole Wheat Bread				
12. Rolls - six (6) rolls of uniform shape and size, wrapped in a plastic bag	\$5.00	\$4.00	\$3.00	\$2.00
A. Cinnamon				
B. Doughnuts				
C. White Rolls				
D. Whole Wheat Rolls				
E. Parker House Rolls				
F. Basket of Fancy Yeast Rolls (Contains at least 3 different shapes)				
13. Sourdough	\$5.00	\$4.00	\$3.00	\$2.00
A. Bread				
B. Rolls				
C. Cinnamon Rolls				
D. Others				
14. Butter Cakes - iced with NO CREAM CHEESE FROSTING	\$7.00	\$6.00	\$5.00	\$4.00
A. Chocolate				
B. Spice				
C. White				
D. Yellow				
E. Any other kind				
F. Cup Cakes (4)				
1. Vanilla/White				
2. Chocolate				
3. Yellow				
4. Spice				
5. Others				
15. Egg cakes - no icing	\$7.00	\$6.00	\$5.00	\$4.00
A. Angel Food				
B. Chiffon				
C. Sponge				

16A. **2025 Homemade Chocolate Cake Contest** \$40.00 \$30.00 \$25.00

RULES:

- Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
- Entrants may **NOT** have won 1st place in this Homemade Chocolate Cake contest at any other fair in 2025.
- The Cake and any Fillings and Frosting **must be made from scratch with edible ingredients.** No pre-packaged ingredients may be used (ex. No pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must be edible.
- Cake recipe **must feature chocolate or cocoa** as a main ingredient.
- Entry must be a layered chocolate cake. The finished overall size of the cake, including decorations, shall not exceed 12" high by 12" wide by 12" deep.



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. The Cake entry and its recipes will become the property of the Fair or PA Farm Show and will not be returned.
9. Recipes must be submitted with the entry, printed on one side of 8 ½” 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.
10. 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.

11. Judging Criteria:

Flavor	35 points	
(aroma, taste, good balance of flavorings)		
Inside Characteristics	25 points	PRIZES: 1st = \$40.00
(texture, moist and tender crumb; not soggy or dry)		2nd = \$30.00
Frosting	20 points	3rd = \$25.00
(taste, texture, even color)		
Overall Appearance	15 points	
(surface, shape, finished size, color)		
Creativity	5 points	
TOTAL	100 points	

First Place Winner is eligible for the 2026 PA Farm Show competition.

Premiums for the 2026 PA Farm Show - 1st \$500, 2nd \$250, 3rd \$100, 4th and 5th place – rosette ribbons

Sponsor: PA State Association of County Fairs

17. Candy – 6 pieces (approx. ½ lb.)	\$4.00	\$3.00	\$2.00	\$1.75
A. Chocolate Covered				
B. Chocolate Fudge				
C. Fondant				
D. Light Fudge				
E. Sea Foam				
F. Other				

18. Cookies – must have 5 specimens except whoopie pies must have 3	\$6.00	\$5.00	\$4.00	\$3.00
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The following definitions should be followed when entering cookies in the various classes: BAR - dough spread into baking pan and cut when cool. DROPPED - dough dropped by spoonful onto cookie sheet. FILLED - any cookie with a filling. PRESSED - dough formed into shape with a mechanical cookie press. ROLLED - dough rolled with rolling pin and cut into shapes. SLICED or ICEBOX - dough wrapped in waxed paper or plastic wrap; chilled, sliced, and baked. MOLDED - dough rolled into a ball; may be pressed with glass, fork or cookie stamp.

A. Bar Cookies	C. Filled Cookies	G. Whoopie Pies	H. Molded
1. Brownie	1. Raisin	1. Vanilla/White	1. Peanut Butter
2. Others	2. Others	2. Chocolate	2. Snickerdoodles
B. Dropped Cookies	D. Pressed Cookies	3. Pumpkin	3. Others
1. Chocolate Chip	E. Rolled Cookies	4. Spice	
2. Others	F. Sliced or Iced Box	5. Others	

PIES MUST BE IN A DISPOSABLE PIE PAN

19. Pies - NO CREAM FILLINGS OF CUSTARD PIES	\$8.00	\$7.00	\$6.00	\$5.00
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Pies will be judged on texture of crust and flavor, and consistency of filling.

A. One Crust Pie	B. Two Crust Pie
1. Apple	1. Apple
2. Cherry	2. Cherry
3. Others	3. Others

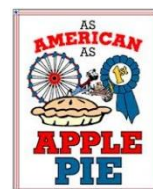
20A. Shoo-Fly Pie Contest <u>Sponsored by – Zimmerman Truck Repair.</u>	\$30.00	\$20.00	\$10.00
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21. Blue Ribbon APPLE PIE BAKING CONTEST	\$20.00	\$15.00	\$10.00
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NEW RULE: Competitors may only enter Class A or Class B, not both classes.

- A. One Crust Apple Pie
- B. Two Crust Apple Pie

BEST OF CONTEST (Winner between 1 st place Class A & 1 st place Class B)	\$80.00
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RULES

1. Open to any individual amateur baker who is a 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 2025.
3. The Apple Pie, including fillings and crust, must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (ex: *pre-made mixes, cookie dough, pie crust, frosting, etc.*) All decorations must be edible.
4. Recipe **must include at least 60% apples in the filling**. It does not need to be a "traditional" two-crust 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 Pie entry and its recipes will become property of the Fair or PA Farm Show and will not be returned.
7. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of an 8 ½" X 11" sheets of paper. The 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.
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.
9. Judging will be based on the following criteria:

Flavor	35 points
Filling (<i>consistency, doneness, moistness & flavor</i>)	25 points
Crust (<i>color, flavor, texture, doneness</i>)	20 points
Overall Appearance (<i>surface, shape, size, color</i>)	15 points
Creativity	5 points
TOTAL	100 points

First Place Winner is eligible for the **2026 PA Farm Show** competition.

Premiums for the 2026 PA FARM SHOW Competition: 1st \$500, 2nd \$250, 3rd \$100, 4th- rosette, 5th – rosette

Sponsor: PA State Association of County Fairs

22A. **ANGEL FOOD CAKE CONTEST**

\$35.00 \$25.00 \$20.00

RULES

1. Open to any individual amateur baker who is a 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 2025.
3. The Cake and any Fillings and Frostings must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (ex: *pre-made mixes, cookie dough, pie crust, frosting, etc.*) All decorations must just be edible.
4. The recipe shall include eggs that were produced in Pennsylvania, if possible.
5. The entire cake entry must be submitted for judging **on cardboard or other food safe disposable setting**. (*All pan, plates, and dishes are considered to be disposable and will not be returned.*)
6. The Cake entry and its recipes will become the property of the Fair or PA Farm Show 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 an 8 ½" X 11" size sheets of paper*). Entrant's name, address, and phone number must be printed on the back of all pages.
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.
9. Judging will be based on the following criteria:

Flavor (<i>aroma, taste, good balance of flavorings</i>)	40 points	PRIZES: 1st = \$35.00 2nd = \$25.00 3rd = \$20.00
Inside Characteristics (<i>texture & lightness</i>)	30 points	
Overall Appearance (<i>surface, shape, size, color</i>)	20 points	
Topping, Icing, or Decoration	10 points	
TOTAL	100 points	

First Place Winner is eligible for the **2026 PA Farm Show** competition.

Premiums for the 2026 PA FARM SHOW Competition: 1st \$500, 2nd \$250, 3rd \$100, 4th- rosette, 5th – rosette

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



23. Miscellaneous Home Products (Metal screw bands are permissible)	\$3.00	\$2.50	\$2.00	\$1.75
A. Homemade Soap (6 pieces)				
B. Noodles (1 quart)				
C. Potato Chips (1 quart)				
D. Salted Nuts (1/2 pint)				
E. Others				

Section 2 – Canned or Dried Products

1. Canned foods to be judged on quality, general appearance, and container
2. Use standard mason-type, clear quart/pint glass jars for preserving and exhibiting fruits, vegetables, meats, etc.
3. Use two (2) piece, self-sealing lids (flat discs and metal screw bands) for sealing all jars of food.
4. Metal screw bands may be loosely applied while transporting jars to and from fairs to prevent damage; however, screw bands must be removed from jars before exhibiting entries.
5. All food not in standard jars or not sealed with self-sealing lids will be disqualified by the judge, except vinegars, which may be entered in corked bottles.

CLASS

10. Canned Fruits (1 container)	\$3.00	\$2.50	\$2.00	\$1.50
A. Apples				
B. Applesauce				
C. Apricots				
D. Blackberries				
E. Blueberries or Huckleberries				
F. Cherries – dark with pits				
G. Cherries – red, sour & pitted				
H. Cherries – red with pits				
I. Cherries – white with pits				
J. Currents				
K. Elderberries				
L. Grapes				
M. Peaches				
N. Pears				
O. Plums				
P. Raspberry - Black				
Q. Raspberry - Red				
R. Rhubarb				
S. Others				
11A. Best Display of Canned Fruits (3 jars of different kinds of fruits)	\$6.00	\$5.00	\$3.00	\$2.00
12. Canned Vegetables (1 container)	\$3.00	\$2.50	\$2.00	\$1.50
A. Asparagus				
B. Beans – Green				
C. Beans - Lima				
D. Beans – Yellow				
E. Beet Tops				
F. Beets				
G. Broccoli				
H. Carrots				
I. Cauliflower				
J. Corn				
K. Dandelion				
L. Endive				
M. Mixed Vegetables				
N. Peas				
O. Pumpkin				
P. Sauerkraut				
Q. Spinach				
R. Succotash				
S. Swiss Chard				
T. Tomatoes				
U. Vegetable Soup				
V. Other				
13A. Best Display of Vegetables (3 jars of different kinds of vegetables)	\$6.00	\$5.00	\$3.00	\$2.00
14. Canned meats (1 containers)	\$3.00	\$2.50	\$2.00	\$1.50
A. Beef				
B. Beef Tongue - pickled				
C. Chicken				
D. Pork				
E. Sausage				
F. Scrapple				
G. Sirloin				
H. Spare Ribs				
15A. Best Display of Meat – (3 jars of different kinds of meat)	\$6.00	\$5.00	\$3.00	\$2.00
16. Pickles and Relishes – to be judged on size, uniformity, clearness, color and arrangement (1 container)	\$3.00	\$2.50	\$2.00	\$1.50
A. Beans				
B. Beets				
C. Cauliflower				
D. Chow-chow				
E. Cranberry				
F. Cucumber				
1. Bread and Butter				
2. Dill				
3. Mixed				
4. Mustard				
5. Sour				
6. Sweet				
G. Onions				
H. Peppers				
I. Piccalilli				
J. Relish				
1. Corn				
2. Pepper				
3. Miscellaneous				
K. Sauces				
1. Catsup				
2. Chili Sauce				
3. Spaghetti				
4. Salsa				
L. Miscellaneous				

17. Spice Fruits (1 container)	\$3.00	\$2.50	\$2.00	\$1.50
A. Apples				
B. Cantaloupes				
C. Cherries				
D. Crabapples				
E. Peaches				
F. Pears				
G. Quince				
H. Watermelon				
18. Dried Fruit and Vegetables - judged on quality and general appearance (Metal screw bands are permissible in Class 18)	\$3.00	\$2.50	\$2.00	\$1.50
A. Apples				
B. Corn				
C. Peaches				
D. Pears				
E. Plums				
F. Others				
19. Juices – judged on flavor, color & clarity	\$3.00	\$2.50	\$2.00	\$1.50
A. Apple				
B. Grape				
C. Tomato				
D. Others				
20. Vinegars (may be entered in corked bottles)	\$3.00	\$2.50	\$2.00	\$1.50
A. Blackberry				
B. Cider				
C. Raspberry				
D. Others				

Section 4 – Butters, Honey Spreads, Jams, Jellies, Marmalades, and Preserves

One standard jelly glass with a removable lid. Judged on appearance, flavor, consistency, and neatness of package. Screw band MUST remain on jars in this category.

Any entries having been opened at other fairs will be disqualified.

CLASS

10. Butters – made by cooking fruit pulp and sugar; thick, smooth texture, somewhat like the dairy product, butter	\$4.00	\$3.50	\$2.00	\$1.75
A. Apple				
B. Apricot				
C. Cherry				
D. Grape				
E. Orange				
F. Peach				
G. Pear				
H. Plum				
I. Quince				
J. Tomato				
K. Others				
11. Honey Spreads	\$4.00	\$3.50	\$2.00	\$1.75
A. Apple				
B. Pear				
C. Pineapple				
D. Quince				
E. Others				
12. Jams – made from crushed or ground whole fruit rather than strained fruit juice. Jam is usually softer than jelly.	\$4.00	\$3.50	\$2.00	\$1.75
A. Blackberry				
B. Cherry				
C. Current				
D. Elderberry				
E. Peach				
F. Plum				
G. Raspberry – Black				
H. Raspberry - Red				
I. Rhubarb				
J. Strawberry				
K. Others				
13. Jellies – made from fruit juice without any pieces of fruit, clear, shimmering, quite firm, yet quivery.	\$4.00	\$3.50	\$2.00	\$1.75
A. Apple				
B. Blackberry				
C. Cherry				
D. Crabapple				
E. Current				
F. Elderberry				
G. Gooseberry				
H. Grape				
I. Huckleberry				
J. Peach				
K. Plum				
L. Quince				
M. Raspberry - black				
N. Raspberry - red				
O. Strawberry				
P. Others				
14A. Display of Jelly (3 varieties)	\$5.50	\$4.50	\$3.00	\$2.00

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| 15. Marmalades – a jelly with pieces of fruit suspended in it. | \$4.00 | \$3.50 | \$2.00 | \$1.75 |
| Citrus fruits are frequently used for marmalades. | | | | |
| A. Apricot | E. Peach | I. Quince | | |
| B. Grape | F. Pear | J. Tomato, yellow | | |
| C. Grapefruit | G. Pineapple | K. Others | | |
| D. Orange | H. Plum | | | |
| 16. Preserves and Conserves – preserves are thick syrup containing whole | \$4.00 | \$3.50 | \$2.00 | \$1.75 |
| fruits or large fruit pieces. Conserves are a jam made of a mixture | | | | |
| of fruits, and it often contains nuts and raisins. At least one citrus | | | | |
| fruit is usually used in the conserve fruit mix. | | | | |
| A. Apricot | E. Pear | I. Strawberry | | |
| B. Blueberry | F. Pineapple | J. Tomato | | |
| C. Cherry | G. Plum | K. Others | | |
| D. Peach | H. Quince | | | |