## Department 15 -Senior Home-Produced Products

Superintendent: Jenny Horner (814-494-4697); Committee: Leslie Mills

1. See Exhibitor Rules and Policies, Department 11-24, specifically rule 905, 907, 909, 910 \& 911.
2. Exhibitors are limited to one entry in each category.
3. Fresh baked goods will be sold at the 4-H Auction unless specified otherwise. A portion will remain for display. Proceeds will go for the 4-H Building Fund.
4. Exhibits must be made by exhibitor from scratch recipes, NO mixes.
5. Cake and pie entries MUST fit on an $8^{\prime \prime}$ cardboard with the exception of decorated cake entries). CAKE AND PIE PANS ARE NOT RETURNABLE.
6. No baked goods needing refrigeration will be accepted.

Baked Goods will be received Monday, July 22, 9:00-11:00 am after being registered In Jordan Hall.
Department 15 - Section 01 - Home Baked Products
CLASS...\$4 \$3.50 \$2.50
01 BREADS (1 loaf), White
02 BREADS (1 loaf), Whole Wheat
03 BREADS (1 loaf), Raisin
04 BREADS (1 loaf), Other
05 QUICK BREAD, Vegetable
06 QUICK BREAD, Nut
07 QUICK BREAD, Banana
08 QUICK BREAD, Sugar - free
09 QUICK BREAD, Other
10 YEAST ROLLS (6), Cinnamon
11 YEAST ROLLS (6), White
12 YEAST ROLLS (6), Wheat
13 YEAST ROLLS (6), Any Other
14 NON-YEAST ROLLS (6), Biscuits
15 NON-YEAST ROLLS, Cornbread (4 pieces)
16 NON-YEAST ROLLS (6), Muffins
17 NON-YEAST ROLLS (6), Other Non-Yeast
CLASS... \$25 \$15 \$10
18 LARGE CAKE (1 cake), Chocolate Cake (See Chocolate Cake Contest rules.)
19 LARGE CAKE (1 cake), Angel Cake (See Angel Food Contest rules.)
CLASS... \$8 \$6 \$5
20 LARGE CAKE (1 cake), White Layer
21 LARGE CAKE (1 cake), Gold Layer
22 LARGE CAKE (1 cake), Sponge
23 LARGE CAKE (1 cake), Chiffon
24 LARGE CAKE (1 cake), Any other kind
25 CUPCAKES (4), White or Chocolate
26 LARGE CAKE (1 cake), Sour Dough
27 DECORATED CAKE
CLASS... \$25 \$15 \$10
28 PIE (Single Entry), Blue Ribbon Apple Pie Contest - (See contest rules.)
CLASS... \$6 \$5 \$4
29 PIE (Single Entry), Peach
30 PIE (Single Entry), Cherry
31 PIE (Single Entry), Blueberry
32 PIE (Single Entry), Raisin

33 PIE (Single Entry), Any other kind (NO CREAM OR CUSTARD PIES ACCEPTED)
34 PIE (Single Entry), Shoofly Pie
CLASS... \$4 \$3.50 \$2.50
35 COOKIES (1/2 dozen), Drop
36 COOKIES ( $1 / 2$ dozen), Ice box or sliced
37 COOKIES (1/2 dozen), Rolled (sugar, sand tarts, etc.)
38 COOKIES ( $1 / 2$ dozen), Bar
39 COOKIES (1/2 dozen), Filled
40 COOKIES ( $1 / 2$ dozen), Brownies
41 COOKIES (4), Gobs
42 COOKIES (1/2 dozen), Sugar-free
CLASS... \$4 \$3
43 HOMEMADE CANDIES ( $1 / 2 \mathrm{lb}$. ), Chocolate Fudge
44 HOMEMADE CANDIES (1/2 lb.), Divinity Fudge
45 HOMEMADE CANDIES ( $1 / 2 \mathrm{lb}$. ), Peanut Butter Fudge
46 HOMEMADE CANDIES ( $1 / 2 \mathrm{lb}$. ), Peanut Brittle
47 HOMEMADE CANDIES ( $1 / 2 \mathrm{lb}$.), Sugar-Free candies
48 HOMEMADE CANDIES ( $1 / 2 \mathrm{lb}$. ), Any Other Candies
Each Class in Section 01 will be judged for BEST OF SHOW, winner will receive a Rosette and $\$ 10$.

## 2024 Homemade Chocolate Cake Contest

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 Homemade Chocolate Cake contest at any other fair in 2024.
3. The cake and any fillings and frostings must be made from scratch with edible ingredients. No prepackaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) Any 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 $8-1 / 2^{\prime \prime} \times 11^{\prime \prime}$ sheets of 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:

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
Prizes: 1st $\$ 25.00$, 2nd $\$ 15.00$, 3rd $\$ 10.00$
First Place Winner is eligible for the 2025 PA Farm Show competition.
Premiums for the 2025 PA FARM SHOW competition: 1st $\$ 500$, 2nd $\$ 250$, 3rd $\$ 100$, 4th Rosette, 5th
Rosette
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## 2024 PA Incredible Angel Food Cake Contest

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 2024. 3. The cake and any fillings and frostings must be made from scratch with edible ingredients. No prepackaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must be edible.
3. The recipe shall include eggs that were produced in Pennsylvania, if possible.
4. 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.)
5. Recipe(s) listing the ingredients and the preparation instructions must be submitted with the entry (printed on one-side of $8-1 / 2^{\prime \prime} \times 11^{\prime \prime}$ size sheets of 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.)
6. 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.
7. 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
Prizes: 1st $\$ 25.00$, 2nd $\$ 15.00$, 3rd $\$ 10.00$
First place winner is eligible for the 2025 PA Farm Show competition.
Premiums for PA Farm Show Angel Food Cake Winners: 1st \$500, 2nd \$250, 3rd \$100, 4th Rosette, 5th Rosette

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## 36th Annual Blue Ribbon Apple Pie Contest

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 2024.
3. The Apple Pie, including filling and crust, must be made from scratch with edible ingredients. No prepackaged ingredients may be used (ex pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must be edible.
4. Recipe must include at least $\mathbf{6 0 \%}$ 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 one side of 8 $1 / 2 "$ by 11 " sheets 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 PA Farm Show and will not be returned.)
6. 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.
7. Judging will be based on the following criteria:

Flavor - 30 points
Filling (consistency, doneness, moistness and flavor) - 25 points
Crust (color, flavor, texture, doneness) - 20 points
Overall appearance - 15 points
Creativity - 10 points
TOTAL - 100 points

The Fair will submit the Contest Summary Form verifying the winning apple pie baker. This person will then be eligible to enter the state competition at the 2025 Farm Show.
NOTE: If an individual has already won 1st place at another fair in 2024 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2025 Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.
First place winner is eligible for the 2025 PA Farm Show competition. Prizes for PA Farm Show Winner: 1st $\mathbf{\$ 5 0 0}$, 2nd $\mathbf{\$ 2 5 0}$, 3rd \$100, 4th Rosette, 5th Rosette.

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## Department 15-Section 02 - Canned Products

Canned or Dried products must be displayed in standard canning jars, with new two-piece lids, (rings must be on jars when entered) or new sealable. NO mayonnaise jars. NO zinc type lids permitted. Single varieties in one quart or one-pint clear glass jars. The Fair reserves the right to open and inspect canned goods. Products are to be judged on appearance, flavor and consistency.

## Winners in Section 02 classes 10, 21 and Section 03 Class 11 will compete for BEST OF SHOW ... rosette and $\$ 10.00$

CLASS...\$3 \$2
01 CANNED FRUITS AND BERRIES, Applesauce
02 CANNED FRUITS AND BERRIES, Cherries with pits
03 CANNED FRUITS AND BERRIES, Cherries-pitted
04 CANNED FRUITS AND BERRIES, Peaches
05 CANNED FRUITS AND BERRIES, Pears
06 CANNED PIE FILLING, Apple
07 CANNED PIE FILLING, Cherry
08 CANNED PIE FILLING, Peach
09 CANNED PIE FILLING, Any Other
CLASS...\$5 \$4
10 DISPLAY 3 VARIETIES OF CANNED FRUITS
CLASS... \$3 \$2
11 CANNED VEGETABLES, Green String Beans
12 CANNED VEGETABLES, Yellow String Beans
13 CANNED VEGETABLES, Tomatoes (whole)
14 CANNED VEGETABLES, Tomatoes (cut)
15 CANNED VEGETABLES, Vegetable Soup
16 CANNED VEGETABLES, Red Beets
17 CANNED VEGETABLES, Corn
18 CANNED VEGETABLES, Carrots
19 CANNED VEGETABLES, Sauerkraut
20 CANNED VEGETABLES, Any other vegetable
CLASS...\$5 \$4
21 DISPLAY 3 VARIETIES CANNED VEGETABLES
CLASS...\$4 \$3
22 CANNED MEATS, Chicken
23 CANNED MEATS, Beef
24 CANNED MEATS, Pork
25 CANNED MEATS, Venison
26 CANNED MEATS, Other Meat
(Pickles \& relishes judged on size, uniformity, clearness, color, and arrangement - No artificial coloring)
27 PICKLES AND RELISHES, Bread \& Butter Pickles
28 PICKLES AND RELISHES, Dill Pickles
29 PICKLES AND RELISHES, Sweet Pickles

30 PICKLES AND RELISHES, Other Pickles
31 PICKLES AND RELISHES, Pepper Relish
32 PICKLES AND RELISHES, Miscellaneous Relish
33 PICKLES AND RELISHES, Catsup
34 PICKLES AND RELISHES, Salsa
35 PICKLES AND RELISHES, Pickled Beans
36 PICKLES AND RELISHES, Pickled Beets
37 PICKLES AND RELISHES, Pickled Peppers
38 PICKLES AND RELISHES, Miscellaneous Pickled
39 PICKLES AND RELISHES, Chow-Chow
40 PICKLES AND RELISHES, Any Mustard
41 SPICED FRUIT, Apples
42 SPICED FRUIT, Peaches
43 SPICED FRUIT, Pears
44 SPICED FRUIT, Other Fruit
Dried fruits and vegetables are judged on quality and general appearance.
45 DRIED FRUITS AND VEGETABLES, Any Vegetable
46 DRIED FRUITS AND VEGETABLES, Any Fruit
Juices are judged on flavor, color, and clarity.
47 JUICE, Apple
48 JUICE, Tomato
49 JUICE, Grape
50 JUICE, Any Other juice
51 VINEGAR (any Vinegar, any type glass container)
52 SAUCES, Spaghetti
53 SAUCES, Chili
54 SAUCES, Any Other
55 NOODLES (1 quart Jar)
Department 15 - Section 03 - Jellies, Jams, Marmalade, \& Preserves
Jams, Jellies, Marmalades, Butters, Preserves and Conserves should be displayed in standard canning jelly glass jars with removable lids.

CLASS...\$3 \$2
01 JELLY, Apple
02 JELLY, Blackberry
03 JELLY, Cherry
04 JELLY, Elderberry
05 JELLY, Grape
06 JELLY, Peach
07 JELLY, Plum
08 JELLY, Quince
09 JELLY, Raspberry
10 JELLY, Any other kind
CLASS... $\$ 3.50$ \$3.00
11 DISPLAY 3 VARIETIES OF JELLIES
CLASS...\$3 \$2
12 JAMS, Blackberry
13 JAMS, Cherry
14 JAMS, Peach
15 JAMS, Raspberry
16 JAMS, Strawberry
17 JAMS, Any other kind
18 MARMALADES (Any)

19 BUTTERS, Apple
20 BUTTERS, Grape
21 BUTTERS, Any Other Kind
22 PRESERVES AND CONSERVES, Blueberry
23 PRESERVES AND CONSERVES, Peach
24 PRESERVES AND CONSERVES, Any Other Kind
25 MISCELLANEOUS HOME PRODUCTS, Best Specimen White Hard Soap (6 pieces)
26 MISCELLANEOUS HOME PRODUCTS, Best Specimen Yellow Hard Soap (6 pieces)

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