

DEPARTMENT 15

HOME AND DAIRY PRODUCTS

1. All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
2. Complete baked goods (whole cakes, whole loaves of bread, etc.) must be brought to the fair to be judged. After judging, the fair may display only a portion of the product for the week.
3. **Entry forms must be submitted to Diane Mott, 300 Grimms Road #1, Honesdale PA 18431, by June 25, 2011. There is an entry fee of \$2.00 per person – this must accompany your entry form. Please make checks payable to Wayne County Fair.**

SECTION 1 BAKED PRODUCTS

1. To be judged on flavor, lightness, general appearance and crumb.
2. Pies are to be judged on texture of crust and flavor and consistency of filling.
3. No mixes may be used. No bread machines may be used.
4. Be sure to bring the proper number of items to be displayed.
5. All entries in Department 15, Section 1 become the property of the Wayne County Cooperative Agricultural Society.
6. A loaf of bread should be one small loaf – at least 2.5" x 4.75" (unless otherwise specified)

Premiums for the class # 1 – 17, 23 & 24 are as follows.

1st - \$4.00 2nd - \$3.00 3rd - \$2.00 4th - \$1.00

CLASS

Quick Breads

1. Baking Powder Biscuits (3)
2. Corn Bread (2 pieces – approximately 2.5" x 3")
3. Muffins (3)
4. Nut Bread (1 sm. loaf)
5. Banana Bread (1 sm. loaf)
6. Pumpkin Bread (1 sm. loaf)
7. Zucchini Bread (1 sm. loaf)
8. Any other fruit bread (1 sm. loaf)

Yeast Breads – one rectangular loaf approximately 4"x8"x5", wrapped in plastic, no fork pricks.

9. Raisin Bread
10. Rye Bread
11. White Bread

12. Whole Wheat Bread

Rolls and Doughnuts – 3 rolls or doughnuts of uniform shape & size in plastic bag.

13. Cinnamon Rolls

14. Doughnuts

15. Parker House Rolls

16. White Rolls

17. Whole Wheat Rolls

Premiums for class # 18-28, 30-35 are as follows.

1st - \$5.00 2nd - \$4.00 3rd - \$3.00 4th - \$2.00

Cakes – Iced (small)

18. Chocolate Cake

19. Spice Cake

20. White Cake

21. Yellow Cake

22. Any Other kind of Cake

23. White Cupcakes(4)

24. Chocolate Cupcakes (4)

Cakes – Not Iced (small)

25. Angel Food Cake

26. Chiffon Cake

27. Coffee Cake

28. Sponge Cake

29. Best Decorated Cake (small)

\$8.00 \$7.00 \$6.00 \$5.00

30. One Crust Pie – Pumpkin Pie

Two Crust Pie

31. Apple Pie

32. Cherry Pie

33. Mincemeat Pie

34. Any Berry Pie

35. Any Other Pie

Premiums for class # 36-55 are as follows.

1st - \$ 3.00 2nd - \$2.50 3rd - \$2.00 4th - \$1.50

Candy (3) – 1” square pieces

36. Chocolate Covered – Hand Dipped

37. Chocolate Fudge

38. Divinity Fudge

- 39. Fondant
- 40. Molded Candy
- 41. Peanut Butter Fudge
- 42. Sea Foam
- 43. Vanilla Fudge

Cookies (3)

- 44. Bar Cookies
- 45. Brownies
- 46. Dropped Cookies
- 47. Filled Cookies
- 48. Pressed Cookies
- 49. Rolled Cookies
- 50. Sliced or Ice Box Cookies

Miscellaneous Home Products

- 51. Cheese – ¼ pound
- 52. Homemade Soap – 1 bar
- 53. Noodles – 1 pint
- 54. Potato Chips – 1 pint
- 55. Salted Nuts – ¼ pound

56. **Blue Ribbon Apple Pie Contest** **\$20.00** **\$15.00** **\$10.00**

1. Each pie should be judged on the following basis: Overall Appearance 15 points, Crust: color, flavor, texture, doneness, 20 points, Flavor: 30 points, Filling: consistency, doneness, moistness and flavor, 25 points, Creativity: 10 points.

Creativity is essential to a varied competition. Do not limit your contest to a “traditional” two-crust apple pie. We are looking for a variety of fillings in the pies; the pie must include at least 60% apples in the filling.

2. A neatly handwritten or typed recipe for the pie and pie crust must be submitted on a standard 8 ½ by 11 sheet of paper. Please use one side only.

This recipe will also need to be submitted when entering at the Farm Show.

3. 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 the judging for food safety reasons.

4. Each fair will certify the winning apple pie baker and this person will be eligible

to enter the state competition at the 2012 Farm Show.

NOTE: If an individual has already won 1st place at another fair in 2011 for this

Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2012 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.

57. Hershey's Cocoa Classic Chocolate Cake Baking Contest

RULES:

1. Open to any individual who is a Pennsylvania resident; one entry per person.
 2. **NEW! Entrants may NOT have won 1st place in this Hershey's Cocoa Chocolate Cake contest at any other fair in 2011.**
 3. Entry must be a layered chocolate cake made from "scratch" and frosted (no mixes).
 4. **CAKE RECIPE:** A minimum of **1/4 cup** of **HERSHEY'S COCOA** must be used and listed as "HERSHEY'S COCOA" in the cake batter part of the recipe.
 5. **FROSTING/DRIZZLE:** If frosting is chocolate, and also if a chocolate drizzle is used, **HERSHEY'S COCOA** must be used and listed as "HERSHEY'S COCOA" in the frosting/drizzle parts of the recipe.
 6. If candy, chocolate, or flavored baking chips products are used, they must be HERSHEY'S, REESE'S or HEATH branded products, and listed with their brand name in the recipe. (See www.hersheys.com for complete product list.)
 7. The entire Cake entry must be submitted for judging on cardboard or a disposable plate.
 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. Entrant's name, address and phone number must be printed on the back side of all the pages.
 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 30 points**
(aroma, taste, good balance of flavorings)
 - Texture 25 points**
(moist and tender crumb; not soggy or dry)
 - Inside Characteristics 20 points**
(even grain, evenly baked; free from air pockets)
 - Outside Characteristics 15 points**
(consistent shape/size/surface; overall appeal)
 - Frosting 10 points**
(taste, texture, even color)
- TOTAL 100 points**
- PRIZES: 1st = \$25 2nd = \$20 3rd = \$15**
First Place Winner is eligible for the 2012 PA Farm Show competition.
Prizes for the PA State Hershey Cocoa Cake Winners: 1st = \$500, 2nd = \$250; 3rd = \$100
- SPONSORS: The Hershey Company, PA Dept. of Agriculture, and the PA State Assoc. of County Fairs

58. PEQAP Angel Food Cake Contest

ANGEL FOOD CAKE CONTEST RULES

1. Open to any individual who is a Pennsylvania resident.
 2. Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2011.
 3. Entry must be an Angel Food Cake made from “scratch”.
 4. Pennsylvania produced & packed eggs are requested to be used if at all possible. Please look for the PEQAP or PA Preferred logo or PA packaging dates on the carton.
 5. 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.
 6. Cake entry must be submitted for judging on cardboard.
 7. 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 & phone # must be printed on the back of the page.
 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
- PRIZES: 1st = \$25 2nd = \$15 3rd = \$10**
First Place Winner is eligible for the 2012 PA Farm Show competition.
Prizes for the PA State Angel Food Cake Winners: 1st = \$500 2nd = \$250 3rd = \$100

.SECTION 2

CANNED OR DRIED PRODUCTS

1. Canned foods will be judged on their general appearance, wholesomeness, and quality of food, uniformity of food sizes and color, adequate head space, food arrangement, clearness of liquid, and the canning jars (uniform, clean, clear glass sealed with two piece lid and suitably labeled).
2. All containers shall be standard clear jars of pint or quart size unless specified.

3. All jars in multiple display must be of the same size.
4. All low acid foods must be pressure canned.

Premiums for all classes in this section (except classes # 20, 43, & 48 – Best 3 Jar Display of Canned Fruits/Vegetables/Meats) are as follows.
1st - \$3.50 2nd - \$3.00 3rd - \$2.50 4th - \$2.00

CLASS

Canned Fruits – One Container

1. Apples
2. Applesauce
3. Apricots
4. Blackberries
5. Blueberries or Huckleberries
6. Cherries – dark with pits
7. Cherries – red, sour pitted
8. Cherries – red with pits
9. Cherries – white with pits
10. Currants
11. Elderberries
12. Grapes
13. Peaches
14. Pears
15. Plums
16. Black Raspberries
17. Red Raspberries
18. Rhubarb
19. Other Canned Fruit

20. Best 3 Jar Display of Canned Fruits

\$5.00	\$4.00	\$3.00	\$2.00
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Canned Vegetables – One Container

21. Asparagus
22. Green Beans
23. Lima Beans (1 pint)
24. Yellow Beans
25. Beet Tops
26. Beets
27. Broccoli
28. Carrots
29. Cauliflower
30. Corn (1 pint)
31. Dandelion
32. Endive

- 33. Mixed Vegetables
- 34. Peas (1 pint)
- 35. Pumpkin
- 36. Sauerkraut
- 37. Spinach
- 38. Succotash (1 pint)
- 39. Swiss Chard
- 40. Tomatoes
- 41. Vegetable Soup
- 42. Other Canned Vegetable

- 43. Best 3 Jar Display of Canned Vegetables

\$5.00	\$4.00	\$3.00	\$2.00
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Canned Meats – One Container

- 44. Beef
- 45. Chicken
- 46. Pork
- 47. Sausage

- 48. Best 3 Jar Display of Canned Meats

\$5.00	\$4.00	\$3.00	\$2.00
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Pickles and Relishes – Judged on size, uniformity, clearness, color, and arrangement. ALL PINT JARS MUST BE USED FOR PICKLES & RELISHES (including chili sauce and catsup)

- 49. Beans
- 50. Beets
- 51. Cauliflower
- 52. Chow-Chow
- 53. Cranberry
- 54. Bread and Butter Pickles
- 55. Dill Pickles
- 56. Mixed Pickles
- 57. Mustard Pickles
- 58. Sour Pickles
- 59. Sweet Pickles
- 60. Onions
- 61. Peppers
- 62. Piccalilli
- 63. Corn Relish
- 64. Pepper Relish
- 65. Miscellaneous Relish
- 66. Catsup
- 67. Any Other
- 68. Chili Sauce

69. Spaghetti Sauce

Spiced Fruits – One Container

70. Apples

71. Cantaloupes

72. Cherries

73. Crabapples

74. Peaches

75. Pears

76. Quince

77. Watermelon

Dried Fruits and Vegetables – to be judged on quality and general appearance – display in pint jar or pint size clear plastic bag

78. Apples

79. Corn

80. Peaches

81. Pears

82. Plums

83. Other

Juices – to be judged on flavor, color, and clarity

84. Apple

85. Grape

86. Tomato

87. Other

Vinegars

88. Blackberry

89. Cider

90. Raspberry

91. Other

SECTION 3

BUTTERS, HONEY SPREADS, JAMS, JELLIES, MARMALADES, AND PRESERVES

1. Canned foods will be judged on general appearance, wholesomeness and quality of food, uniformity of food sizes and color, adequate head space, food arrangement, and clearness of liquid, and the canning jars (uniform, clean, clean glass sealed with a two piece lid and suitably labeled).
2. All jars in a multiple display must be of the same size.

Premiums for all classes in this section (except class # 43 – Best 3 Jar Display of Jellies) are as follows.

1st - \$2.50 2nd - \$2.00 3rd - \$1.50 4th - \$1.25

CLASS

Butters

1. Apple Butter
2. Apricot Butter
3. Cherry Butter
4. Grape Butter
5. Orange Butter
6. Peach Butter
7. Pear Butter
8. Plum Butter
9. Quince Butter
10. Tomato Butter
11. Any Other Butter

Honey Spreads

12. Apple Honey Spread
13. Pear Honey Spread
14. Pineapple Honey Spread
15. Quince Honey Spread
16. Any Other Honey Spread

Jam

17. Blackberry Jam
18. Cherry Jam
19. Currant Jam
20. Elderberry Jam
21. Peach Jam
22. Plum Jam
23. Black Raspberry Jam
24. Red Raspberry Jam
25. Rhubarb Jam
26. Strawberry Jam
27. Any Other Jam

Jellies

28. Apple Jelly
29. Blackberry Jelly
30. Cherry Jelly
31. Crabapple Jelly
32. Currant Jelly
33. Elderberry Jelly
34. Gooseberry Jelly
35. Grape Jelly
36. Huckleberry Jelly
37. Peach Jelly
38. Plum Jelly
39. Quince Jelly
40. Black Raspberry Jelly
41. Red Raspberry Jelly

- 42. Any Other Jelly
- 43. Best 3 Jar Display Of Jellies

\$5.00	\$4.00	\$3.00	\$2.00
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Marmalades

- 44. Apricot Marmalade
- 45. Grape Marmalade
- 46. Grapefruit Marmalade
- 47. Orange Marmalade
- 48. Peach Marmalade
- 49. Pear Marmalade
- 50. Pineapple Marmalade
- 51. Plum Marmalade
- 52. Quince Marmalade
- 53. Yellow Tomato Marmalade
- 54. Any Other Marmalade

Preserves and Conserves

- 55. Apricot
- 56. Blueberry
- 57. Cherry
- 58. Peach
- 59. Pear
- 60. Pineapple
- 61. Plum
- 62. Quince
- 63. Strawberry
- 64. Tomato
- 65. Any Other