## 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. Only one item may be entered per class.
4. Entry forms must be submitted to: Wayne County Fair, $\mathbf{2 7 0}$ Miller Drive, Honesdale PA 18431, by July 1, 2024. There is an entry fee of $\mathbf{\$ 2 . 0 0}$ per person - this must accompany your entry form. Please make checks payable to Wayne County Fair.
**REMINDER** Entry day takes place on Wednesday (July 31st) from 1pm
-7 pm . Judging will be done on Thursday. **

## 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 $2.5^{\prime \prime} \times 4.75^{\prime \prime}$ (unless otherwise specified)

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

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1^{\text {st }}-\$ 4.002^{\text {nd }}-\$ 3.003^{\text {rd }}-\$ 2.004^{\text {th }}-\$ 1.00
$$

## CLASS

## Quick Breads

1. Baking Powder Biscuits (3)
2. Corn Bread ( 2 pieces - approximately $2.5^{\prime \prime} \times 3$ ")
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, 30-36 are as follows.
$1^{\text {st }}-\$ 5.002^{\text {nd }}-\$ 4.003^{\text {rd }}-\$ 3.004^{\text {th }}-\$ 2.00$
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. Decorated Cupcakes (3)
31. One Crust Pie - Pumpkin Pie

Two Crust Pie
32. Apple Pie
33. Cherry Pie
34. Blueberry Pie
35. Any Other Berry Pie
36. Any Other Pie

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\begin{aligned}
& \text { Premiums for class \# 37-55 are as follows. } \\
& 1^{\text {st }}-\$ 3.002^{\text {nd }}-\$ 2.503^{\text {rd }}-\$ 2.004^{\text {th }}-\$ 1.50
\end{aligned}
$$

Candy (3) -1 " square pieces
37. Chocolate Covered - Hand Dipped
38. Chocolate Fudge
39. Divinity Fudge
40. Fondant
41. Molded Candy
42. Peanut Butter Fudge
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. Candle - 1 homemade candle
52. Homemade Soap - 1 bar
53. Homemade Laundry Soap - 1 small jar
54. Noodles - 1 pint
55. Potato Chips -1 pint
56. Salted Nuts $-1 / 4$ pound

# 57.Blue Ribbon Apple Pie Contest $\mathbf{\$ 2 0 . 0 0} \quad \$ 15.00 \quad \$ 10.00$ 

## BLUE RIBBON APPLE PIE CONTEST



INSTRUCTIONS TO BE USED BY FAIRS AT THEIR 2024 EVENT
Each county/local fair is encouraged to conduct a 36th Annual Blue Ribbon Apple Pie Contest at their 2024 event. Listed below are the criteria which we would like each fair to use in their contest. The certified first place winner from each fair will then have the opportunity to enter an apple pie in the BLUE RIBBON APPLE PIE CONTEST at the

2025 PENNSYLVANIA FARM SHOW
RULES for local Fair and the PA Farm Show contests are as follows:

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 fillings and crust, 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 just be edible.
4. Recipe 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 one side of $8 \frac{1}{2} / \prime$ by $11^{\prime \prime}$ 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.)
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 | 30 points |
| :--- | :--- |
| Filling: consistency, doneness, moistness \& flavor | 25 points |
| Crust: color, flavor, texture doneness | 20 points |
| Overall Apparance | 15 puints | Overall Appearance 15 peints

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

Each Fair must submit the Contest Summary Report verifying the winning apple pie baker. This person will then be eligible to enter the state competition at the 2025 PA Farm Show and will receive the Official PA Farm Show Certification Entry Form directly from the PA Fairs Special Baking Contest Committee by December 2.

NOTE: If an individual has already won Ist 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 PA 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.
Premiums for the 2025 PA FARM SHOW competition
First Place - $\$ 500.00$ Second Place $-\$ 250.00$ Third Place - $\$ 100.00$
Fourth Place - Rosette Ribbon Fifth Place - Rosette Ribbon
Sponsor: PA State Association of County Fairs

## 58. Homemade Chocolate Cake Contest



2024 HOMEMADE CHOCOLATE CAKE CONTEST

RULES:

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
2. Entrants may NOT have won $1^{\text {st }}$ 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: no pre-made mixes, cookie dough, pie crust, frosting, etc.). Any decorations must just 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 $\qquad$ (aroma, taste, good balance of flavorings) | 30 points |
| :---: | :---: |
| Texture . . . . . . . . . . . . . . . . . . . . . . . . . . . <br> (moist and tender crumb; not soggy or dry) | 25 points |
| Inside Characteristics . . . . . . . . . . . . . . . . <br> (even grain, evenly baked; free from air pockets) | 20 points |
| Outside Characteristics . . . . . . . . . . . . . . . <br> (consistent shape/size/surface; overall appeal) | 15 points |
| Frosting $\qquad$ <br> (taste, texture, even color) | 10 points |
| TOTAL | 100 points |

First Place Winner is eligible for the 2025 PA Farm Show competition.
Premiums for the 2025 PA FARM SHOW competition
First Place - $\$ 500.00$ Second Place - $\$ 250.00$ Third Place - $\$ 100.00$ Fourth Place - Rosette Ribbon Fifth Place - Rosette Ribbon

Sponsor: PA State Association of County Fairs

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## 59. Angel Food Cake Contest



## ANGEL FOOD CAKE CONTEST 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 2024.
3. The Cake and any Fillings and Frostings 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 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 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 $8-1 / 2^{\prime \prime} \times 11^{\prime \prime}$ 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.)
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: $1^{\text {st }}=\$ 25 \quad 2^{\text {nd }}=\$ 15 \quad 3^{\text {rd }}=\$ 10$
First Place Winner is eligible for the 2025 PA Farm Show competition.
Premiums for the 2025 PA FARM SHOW competition First Place - $\$ 500.00$ Second Place - $\$ 250.00$ Third Place - $\$ 100.00$ Fourth Place - Rosette Ribbon Fifth Place - Rosette Ribbon

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

## SECTION 2 <br> 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.

$$
1^{\text {st }}-\$ 3.502^{\text {nd }}-\$ 3.003^{\text {rd }}-\$ 2.504^{\text {th }}-\$ 2.00
$$

## 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
$\mathbf{\$ 5 . 0 0} \quad \$ 4.00 \quad \$ 3.00 \quad \$ 2.00$

## Canned Vegetables - One Container

21. Asparagus
22. Green Beans
23. Lima Beans (1 pint)
24. Yellow Beans
25. Beet
26. Beets Tops
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
$\$ 5.00 \quad \$ 4.00 \quad \$ 3.00 \quad \$ 2.00$

Canned Meats - One Container
44. Beef
45. Chicken
46. Pork
47. Sausage
48. Best 3 Jar Display of Canned Meats
$\$ 5.00 \quad \$ 4.00 \quad \$ 3.00$
\$2.00
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. Pea
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. Pear
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 \# 44 - Best 3 <br> Jar Display of Jellies) are as follows. $1^{\text {st }}-\$ 2.502^{\text {nd }}-\$ 2.003^{\text {rd }}-\$ 1.504^{\text {th }}-\$ 1.25$ 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. Strawberry Jelly
43. Any Other Jelly
44. Best 3 Jar Display Of Jellies
$\$ 5.00 \quad \$ 4.00 \quad \$ 3.00 \quad \$ 2.00$

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

Preserves and Conserves
56. Apricot
57. Blueberry
58. Cherry
59. Peach
60. Pear
61. Pineapple
62. Plum
63. Quince
64. Strawberry
65. Tomato
66. Any Other


[^0]:    2024 Participating Fair and 2025 PA Farm Show Contest Rules
    PSACF Release: January 2024

