

# DEPARTMENT 15 HOME PRODUCED PRODUCTS

Chairperson:  
Section 6 (Special Baking Contests)  
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## Section 6 - Special Contests

1. Please read the rules listed below and the special rules for each Class.

2. Entries in all classes must be REGISTERED by 7:00 p.m. on Wednesday, Sept. 19.

3. Placement of entries may be made by 7 p.m. on Wednesday evening or by 9 a.m. Thursday morning (building will be open by 8 a.m. - if you need to make special arrangements, please e-mail [necommfair@gmail.com](mailto:necommfair@gmail.com) or call 504-0032).

4. Entries requiring refrigeration or being held at temperatures above room temperature MUST be brought to the Fair between 8:00 and 9:00 a.m. on Thursday. No refrigeration is available at the PA Farm Show.

5. Two copies of the recipe for entries in this section (excepting Class 3-B, Concord Grape Jelly) must be submitted for each entry, printed on one side of 8-1/2" x 11" paper. Recipes 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 pages. One copy of the recipe must be submitted at the time of registration, the second copy must be submitted at the time of placement. PA Preferred® product labels or PA Preferred product name and source must be attached/included in the recipe.

6. In classes where recipes are required, all recipes become property of the North East Community Fair Assoc. to be published at their discretion.

7. Statewide Competition: The 1st place winner in contests from Classes 1-4 will be eligible to make an entry in the appropriate contest at the Pennsylvania State Farm Show, held in Harrisburg during the 1st weekend of January 2019. The Fair Association will *assist* the 1st place winner in arranging transportation for their entry in the Farm Show.

Entries will be judged under the auspices of the PA State Association of County Fairs - placement of entries will may be held as early as the first Friday in January for 2019. Persons with winning local entries should NOT register with the Farm Show. First place winners will receive paperwork with specific information during November 2018.

8. In some classes a specific number of specimens must comprise the entry. **Entries with an incorrect number of specimens will be disqualified.**

## PART A - STATEWIDE CONTEST QUALIFIERS

1. Entries in the following classes must be placed according to the schedule in Rule 3 above.

2. **Refrigeration is NOT available at the Fair or Farm Show. Entries that require refrigeration must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons** (these rules apply at the Farm Show as well).

3. Entries in Classes 1, 2, and 4 are **Adult** (Division A). Class 3 entrants must be age 8 through 18. **No age division codes need to be added to the entry code.**



### Class 1- Blue Ribbon Apple Pie Contest [150601]

1. Open to any individual who is a Pennsylvania resident; only one entry per person.

2. Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in **2018**.

3. Entry to be a pie that must include at least 60% apples in the filling. Creativity is encouraged. Your entry does not need to be a "traditional" two-crust apple pie and may have a variety of fillings.

4. The entire pie must be submitted for judging in a disposable pie pan.

5. **Recipes** for both crust and filling **must be submitted** as indicated in Rule 5 at the beginning of Section 6.

6. Judging will be based on the following criteria:

Overall Flavor	30 points
Filling (consistency, doneness, moistness & flavor)	25 points
Crust (color, flavor, texture, doneness)	20 points
Overall Appearance	15 points
Creativity	<u>10 points</u>
Total	100 points

### **Premiums in this class: \$20.00, \$15.00, \$10.00**

The First Place Winner is eligible for competition at the 2019 PA Farm Show, where the prizes are: 1st place-\$500; 2nd place-\$250; 3rd place-\$100; 4th place-**ribbon**; 5th place-**ribbon**.

*Sponsored by the PA State Association of County Fairs and the PA Department of Agriculture.*



**Class 2 - Incredible Angel Food Cake Contest**

[150602]

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 2018.**
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. Cake entry must be submitted for judging on cardboard not to exceed 12 x 12"
6. Recipe(s) must be submitted as indicated in Rule 5 at the beginning of Section 6.
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	<u>10 points</u>
Total	100 points

**Premiums in this class only: \$25.00, \$15.00, \$10.00**

The First Place Winner is eligible for competition at the 2019 PA Farm Show, where the prizes are 1st place-\$500; 2nd place-\$250; 3rd place-\$100.

*Sponsored by the Pennsylvania Egg Farmers Association and the Pennsylvania State Association of County Fairs.*

**Class 3 - PA Preferred® Junior Baking Contest**

**(Cookies, Brownies or Bars)** [150603]

1. Exhibitor must be an individual amateur (age 8 through and including 18 years ONLY) who is a Pennsylvania resident; one entry per person (Age of entrant must appear on the back of the recipes submitted.)
2. **Entrants may NOT have won 1st place in this PA Preferred™ Junior Baking Contest at any other fair during 2018.**
3. Entry must be a plate of six (6) individual-sized portions of the baked entry item made from "scratch" (no mixes).

4. At least two (2) PA Preferred® ingredients must be used in the recipe. A comprehensive list of acceptable products will be available on the PA Preferred® website ([www.papreferred.com](http://www.papreferred.com))

. Some of the examples of qualifying PA Preferred ingredients are grains such as oats or flour, butter, milk, eggs, fruits and /or vegetables. The PA Preferred logo is not required, but all PA Preferred ingredients must be designated in the recipe and their source identified. Ingredients are to be identified as "PA Preferred®" with its brand name in the recipe. Package labels from the PA Preferred® product(s) may be used, along with its brand name, must be attached to the recipe (ex. PA Preferred Eggs - Hillandale brand, PA Preferred Milk - Galliker's brand). Look for the blue and yellow **PA Preferred®** logo on the ingredient packaging to ensure that the product was produced in Pennsylvania. Please note some packaging may not have the blue and gold logo. Recipes need not include chocolate.

5. Entry must be submitted for judging on a food-safe disposable setting. (All pans, plates and dishes are considered to be disposable and will not be returned by the Farm Show.)

6. Recipe(s) must be submitted as indicated in Rule 5 at the beginning of Section 6.

7. Judging will be based on the following criteria:

Flavor	30 points
(aroma, taste, good balance of flavorings)	
Texture	25 points
(appropriate for the type of cookie, brownie or bar)	
Inside Characteristics	20 points
(even grain, evenly baked, no air pockets)	
Outside Characteristics	15 points
(uniform size/shape/appearance, overall appeal)	
Creativity	<u>10 points</u>
Total	100 points

**Premiums in this class only: \$20.00, \$15.00, \$10.00**

First Place Winner is eligible for competition at the 2017 PA Farm Show, where the prizes are 1st place-\$500; 2nd place-\$250; 3rd place-\$100.

Class 3 is sponsored by the PA Preferred® Products, the PA Department of Agriculture, and the PA Association of County Fairs.



## PART B - NON-STATEWIDE CONTESTS

1. Entries in the following classes may be placed by 7 pm on Wednesday or by 9 am Thursday morning and will be judged by a select panel of judges on Thursday morning.
2. **NO** entries requiring refrigeration or being held at temperatures above room temperature will be accepted more than one half hour before the judging time (see Rule 4 at the beginning of Section 6). Such entries must be removed immediately following judging.
3. Unless otherwise specified, all entries in Part B are Adult (Division A). Entry codes are in brackets [ ]. **No age division codes need to be added.**
4. All entries must be registered by 7:00 pm on Wednesday, Sept. 19.



### Class 4 - Homemade Chocolate Cake Contest

[150604]

1. Open to any individual who is an amateur baker, Pennsylvania resident; one entry per person.
2. **Entrants may NOT have won 1st place in this contest at any other fair in 2018.**
3. Entry must be a layered chocolate cake made from “scratch” (no mixes).
4. Entry must be frosted and frosting must be made from “scratch”.
5. Cake recipe must feature chocolate or cocoa as a main ingredient.
6. 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 by the Farm Show.)
7. Recipe(s) must be submitted as indicated in Rule 5 at the beginning of Section 6.
8. Judging will be based on the following criteria:

Flavor	30 points
(aroma, taste, good balance of flavorings)	
Texture	25 points
(moist & tender crumb, not soggy or dry)	
Inside Characteristics	20 points
(even grain, evenly baked, no air pockets)	
Outside Characteristics	15 points
(consistent shape/size/surface; overall appeal)	
Frosting	<u>10 points</u>
(taste, texture, even color)	
Total	100 points

**Premiums in this class only: \$25.00, \$20.00, \$15.00**

The First Place Winner is eligible for competition at the 2019 PA Farm Show, where the prizes are 1st place-**\$500**; 2nd place-**\$250**; 3rd place-**\$100**.

*This contest is sponsored by the PA Association of County Fairs.*

### Class 5 - Sander's Markets Contest [150605]

Entry shall be any ethnic appetizer (Irish, Italian, German, etc.) prepared from scratch. Recipes must use at least three (3) **SureFine** brand (or brand that can be purchased at Sanders Markets) items and these three items must comprise at least a third of the volume of the recipe and be indicated in the recipe. A minimum of five (5) and maximum of seven (7) ingredients must be used. **Recipes must be submitted, see rule #5 at the beginning of Section 6.** Pre-registration for this contest is REQUIRED. All entries must be registered by 7:00 p.m. on Wednesday, September 19, 2018.

ALL Entries must be brought to the Fair between 8:00 and 9:00 am Thursday (see Rule 3 at the beginning of Section 6). Entries must arrive ready-to-serve because no preparation area exists at the Fair. Insulated containers with tight-fitting lids are recommended. The amount submitted for judging must be at least three items.

Judging will be based on the following criteria:

Flavor	40 points
Ease of preparation	30 points
Appearance	20 points
Creativity	<u>10 points</u>
Total	100 points

#### A. Individual entry (Adult or Student) [150605A]

- 1st Prize - \$25.00 Sander's Markets gift card
- 2nd Prize - \$15.00 Sander's Markets gift card
- 3rd Prize - \$10.00 Sander's Markets gift card

#### B. Student Groups (must be entered under the name of

an adult sponsor or teacher – students must be in middle or high school) [150605B]

1st Prize - \$20.00 Sanders' Markets gift card

2nd Prize - \$10.00 Sanders' Markets gift card

3rd Prize - \$5.00 Sanders' Markets gift card

### **Class 6 - Great Grape Contests**

1. These contests are open to all and are designed to promote North East's grape industry.

2. Only entries that do NOT require being held above (140°F) or below (40°F) room temperature may be placed before Thursday morning. (See Rule 3 at the beginning of Section 6 for all other entries.)

#### **A. Great Grape Pie Contest [150606A]**

Any recipe for grape pie may be used provided the filling is at least 60% grapes of the *Old Eastern* variety (Agawam, Baco, Catawba, Concord, Delaware, Fredonia, Dutchess, Niagara, Steuben, etc.). Grape varieties may be mixed.

Pies must be entered in a disposable pie pan with a minimum diameter of 8 inches. **Recipes for both filling and crust must be submitted, see rule #5 at the beginning of Section 6.**

Judging will be based on the following criteria:

Overall Flavor	30 points
Filling (consistency, doneness, moistness & flavor)	25 points
Crust (color, flavor, texture, doneness)	20 points
Overall Appearance	15 points
Creativity	<u>10 points</u>
Total	100 points

**Premiums in this category only:**

**\$20.00, \$10.00, \$7.50**

#### **B. Concord Grape Jelly Contest [150606B]**

Any recipe for grape jelly may be used. Grapes used must be of the *Concord* variety. Entries will be judged on flavor, consistency, clarity and color.

**Premiums in this category only: \$10.00, \$7.50, \$5.00**

#### **C. Your Favorite Grape Recipe [150606C]**

Any recipe (excluding those for pie and jelly as listed above) using grapes grown in the North East area (Ohio-Pennsylvania-New York grape belt) may be used. (NO California grapes, Thompson seedless, etc.). A minimum of 1/4 cup of grapes or 1 cup of juice must be used in the recipe. **Recipes must be submitted, see rule #5 at the beginning of Section 6.**

**Premiums in this category only:**

**\$15.00, \$10.00, \$7.50**

**Class 7 - Cup Cake Contest** Creativity is the main goal of this contest; boxed cake mixes may be used. Entry must consist of at least four (4) standard cupcakes; **entries with the incorrect number of items will not be accepted.** If cupcakes are made from scratch; a recipe must be included with the entry; recipes must include brand names, and instructions for toppings and the amount of decorative materials. All decorations must be edible. This year's theme is the same as the Fair theme (see front cover).

A. Youth, grades 3 through 12 (groups of 3 or 4 may participate) [150607A]

B. Adult [150607B]

Judging will be based on the following criteria:

Flavor (cake and frosting should complement each other)	40 points
Consistency, texture & doneness	20 points
Appearance	20 points
Creativity	<u>20 points</u>
Total	100 points

**Premiums in this class only: \$10.00, \$7.50, \$5.00**

### **Class 8 - Youth Apple Pie Contest** [150608]

The purpose of this contest is to encourage younger children (grades K-8) to become interested in baking. An adult may assist the child entrant, but should do no more than 1/2 the work. Pies must be entered in a pie plate or tin with a minimum diameter of 8 inches and may have two crusts or one crust and crumb topping. Recipes should be kept simple; the maximum number of ingredients for the crust is six (6), for a crumb topping is five (5) and for the filling is seven (7). Both quality and creativity are encouraged with the emphasis on quality. Filling must be at least 60% apple and must NOT require refrigeration after baking. Recipes must be included with each entry, see Rule 5 at the beginning of Section 6. The name of the person assisting the entrant should be included on the back of the entry tag.

Judging will be based on the following criteria:

Flavor	40 points
Consistency, texture & doneness	30 points
Appearance	20 points
Creativity	<u>10 points</u>
Total	100 points

**Premiums in this class: \$10.00, \$8.00, \$6.00**

A. Students in grades K through 2 [150608A]

B. Students in grades 3 through 5 [150608B]