

# DEPARTMENT 15 – Home Products

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All Premiums 1<sup>st</sup>:\$3 2<sup>nd</sup>:\$2 3<sup>rd</sup>:\$1 unless otherwise noted

## General Rules

### Baked Products:

1. All products must have been made by exhibitor. NO commercial products and no commercial entrants are allowed.
2. Baked products will be judged on flavor, texture and general appearance. Pies are to be judged on texture of crust and on the flavor and consistency of the filling.
3. All products must be made from scratch. No mini loaves or miniature cakes will be accepted.
4. All entries should be entered on a sturdy disposable plate and wrapped in clear plastic. Cake or pie plates will NOT be returned.
5. Complete baked goods (whole cakes) must be entered in order to be judged. After judging, a portion of the product will be displayed and the remainder becomes the property of the Middletown Grange Fair and will be disposed of in accordance to the regulations established by the Pennsylvania Department of Agriculture.
6. Judges reserve the right to not judge any entry they believe there could be contamination or spoilage.
7. Any leftover baked goods may be donated to a local food pantry.

**NO REFRIGERATION IS AVAILABLE! Therefore, no cream, custard, or highly perishable entries will be accepted. Any item within this department that needs refrigeration will NOT be judged!**

\*\*All recipes must be typewritten, no hand printed or written.

### Canned Goods:

1. Canned Foods are judged on quality, general appearance, and container and proper canning method.
2. Use standard mason-type, clear quart / pint jars for preserving and exhibiting fruits and vegetables. Use two-piece, self-sealing lids -(flat discs and metal screw bands) for sealing all jars of food. Please leave metal screw bands on all jars.
3. **All food not in standard jars or NOT sealed with self-sealing lids will be disqualified by the Judge. Jars will be opened and tasted.**

### Butters, Jams, Jellies, Marmalades and Preserves:

1. Entries will be opened, tasted and judged on color, textures and flavors.
2. Use two-piece, self-sealing lids -(flat discs and metal screw bands) for sealing all jars of food. Please leave metal screw bands on all jars. Entries should be in standard sized ½ pint or 8 oz jelly glass jars. NO paraffin will be accepted.
3. Food items that require refrigeration WILL NOT be accepted.
4. All food not in standard jars or not sealed with self-sealing lids will be disqualified by the Judge. Jars will be opened and tasted.
5. Definition of terms:
  - a. Butters: Sugar fruit or nut Butters only. Refrigeration is unavailable.
  - b. Jelly: is clear and sparkling and has a fresh flavor of the fruit it is made from. It is tender enough to quiver when moved, but holds angles when cut.
  - c. Jams: are usually made from the pulp and juice from one fruit, rather than from several fruits. Berries and other small fruits are most frequently used, though larger fruits such as peaches cut into small pieces or crushed are also used. Good jam has a soft even consistency without distinct pieces of fruit; a bright color, a good fruit flavor and a semi-jellied texture that is easy to spread but has no free liquid.
  - d. Marmalades: are usually made from fruits which have jelly – making properties. They have a clear jelly in which thin slices or small pieces of fruit are suspended.
  - e. Preserves: are whole fruits or pieces of fruits cooked in heavy sugar syrup. A special effort is made to keep the fruit as whole and well- shaped as possible. Good preserves are plump and tender with natural color and flavor.

**DIVISION #1510 – OPEN Baked Products**

**CLASS #**

001	Quick Breads – Banana
002	Quick Breads – Nut
003	Quick Breads – Pumpkin
004	Quick Breads – Zucchini
005	Quick Bread - Other Vegetable
006	Quick Bread – Cranberry
007	Quick Breads - Other Fruit
008	Quick Bread - Gluten Free
020	Yeast Breads- Raisin
021	Yeast Breads – White
022	Yeast Breads- Whole Wheat
023	Yeast Breads- Sourdough
024	Yeast Breads – Other
030	Muffins - Blueberry (1/2 dozen)
031	Muffins - Other Fruit (1/2 dozen)
032	Muffins - Vegetable (1/2 dozen)
033	Muffins - Herb (1/2 dozen)
034	Corn Bread - (whole loaf)
035	Baking Powder Biscuits (1/2 dozen)
036	Scones (1/2 dozen)
040	Yeast Rolls- White (1/2 dozen)
041	Yeast Rolls - Whole Wheat (1/2 dozen)
042	Yeast Rolls – Other (1/2 dozen)
043	Cinnamon Rolls- Plain (1/2 dozen)
044	Cinnamon Rolls- Sticky (1/2 dozen)
050	Cake - Chocolate, Iced - NOT CONTEST
051	Cake - White / Yellow, Iced
052	Cake - Spice, Iced
053	Cake - Upside Down
054	Cake - Pound, no icing
055	Cake - Coffee or Crumb
056	Cake – Nut
057	Cake - Carrot - (May not use a cream cheese icing)
058	Cake – Other
059	Cake - Gluten Free
060	Cake Angel Food - NOT CONTEST
061	Cake – Chiffon
062	Cake - Sponge
063	Cup Cakes - Chocolate (1/2 dozen)
064	Cup Cakes - White / Yellow - (1/2 dozen)
065	Cup Cakes - Other (1/2 dozen)
080	Pies – Apple
081	Pies – Peach

082	Pies – Blueberry
083	Pies – Cherry
084	Pies - Pumpkin
085	Pies- Shoofly
086	Pies - Other
087	Pies -Combination
088	Cobbler- Peach
089	Cobbler - Blueberry
090	Cobbler - Cherry
091	Cobbler -Other or Combination
101	Fudge – Chocolate (1/2 pound)
102	Fudge – Vanilla (1/2 pound)
103	Fudge - Peanut Butter (1/2 pound)
104	Fudge – Other (1/2 pound)
105	Candy – Hard (1/2 pound)
106	Candy – Soft (1/2 pound)
111	Cookies – Bar (1/2 dozen)
112	Cookies - Chocolate Chip (1/2 dozen)
113	Cookies – Drop (1/2 dozen)
114	Cookies - Iced Box / Sliced (1/2 dozen)
115	Cookies – Pressed (1/2 dozen)
116	Cookies - Rolled / Cut out (1/2 dozen)
117	Cookies – Other (1/2 dozen)
118	Cookies - Gluten Free (1/2 dozen)
119	Cookies - Sugar Free (1/2 dozen)
120	Brownies (1/2 dozen)
130	Creative Cake - Birthday -Any foundation- Judge on Icing- (must be well supported)
131	Creative Cake - Wedding -Any type of foundation - Judge on Icing- (must be well supported)
132	Creative Cake -Holiday- Any type of foundation - Judge on Icing- (must be well supported)
133	Creative Cake - Agricultural-Any type of foundation - Judge on Icing- (must be well supported)
134	Creative Cake - Novelty-Any type of foundation - Judge on Icing- (must be well supported)
135	Creative Cake - Cake Base - Design & Shape
136	Gingerbread Houses
137	Specialty Cake (check website for Annual Theme)
138	Specialty Pie (check website for Annual Theme)

**DIVISION #1511 – SPECIALTY CONTESTS Premiums 1<sup>st</sup>:\$25 2<sup>nd</sup>:\$20 3<sup>rd</sup>:\$15****CLASS #**

170	Homemade Chocolate Cake Baking Contest
180	Blue Ribbon Apple Pie Contest
190	Angel Food Cake Contest

**DIVISION #1520 – CANNED GOODS****CLASS #**

01	Applesauce
02	Canned Fruits - Peaches
03	Canned Fruits - Other
04	Canned Vegetables - Green or Yellow Beans
05	Canned Vegetables - Beets
06	Canned Vegetables- Corn
07	Canned Vegetables - Tomatoes - whole or quartered
08	Canned Vegetables - Tomatoes - Stewed or crushed
09	Canned Vegetables - Other Single Vegetable
10	Canned Vegetables - Mixed Other Vegetables
30	Pickled Beets
31	Pickled Vegetable - single
32	Pickled Vegetables - mixture
33	Pickles - Bread & Butter
34	Pickles - Sour
35	Pickles – Dill
36	Pickles - Sweet

37	Pickles - Zucchini
38	Relish - Corn
39	Relish - Other Mixed Vegetable
40	Relish- Zucchini
41	Chow Chow
42	Sauerkraut
50	Salsa - Mild
51	Salsa - Medium
52	Salsa - Hot
53	Salsa - Fruit
60	Sauces - Spaghetti, with spices
61	Sauces - Tomatoes, no spices
62	Sauces - Chili
63	Sauces – Fruit
64	Sauces – Vegetable
65	Sauces – Combinations
66	Sauces – Chocolate
67	Catsup
80	Juice - Grape
81	Juice - Tomatoe

**DIVISION #1530 – Butters, Jams, Jellies, Marmalades, Preserves****CLASS #**

01	Butter - Apple
02	Butter - Peanut, or other nut
03	Butter - Tomatoes
04	Butter - Other (fruit or nut)
05	Honey Spread with Fruit
20	Jams - Blackberry
21	Jams - Cherry
22	Jams - Blueberry
23	Jams - Peach
24	Jams - Raspberry, Black or Red
25	Jams - Strawberry
26	Jams - Grape
27	Jams - Fruit Combinations
28	Jams - Vegetable
29	Jams - Pepper

30	Jams - Other
40	Jellies - Apple
41	Jellies - Grape
42	Jellies - Mint
43	Jellies - Other
60	Marmalades - Orange
61	Marmalades - Other
70	Fruit Chutney - mixed
71	Spiced Fruit - Single variety
72	Spiced Fruit - Medley
73	Preserves - Peach
74	Preserves - Raspberry
75	Preserves - Strawberry
76	Preserves – Fruit Combinations

