

**DEPARTMENT 15**  
**HOME AND DAIRY PRODUCTS**

- All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
- Complete baked products must be brought to the fair. After judging, a portion of each product will be sold to benefit the Westmoreland County Extension Family Living Program.



Special awards will be presented by Red Star yeast and products as follows: Red Star flexible cutting board, a Red Star apron and a Red Star measuring beaker.

**DEPARTMENT 15**  
**SECTION A**  
**BAKED PRODUCTS**

- Baked product exhibits will be judged on general appearance, size, shape, crust, color, sensory qualities – aroma, flavor, moistness, grain and texture.
- No commercial mixes are to be used
- **Place exhibit on a Styrofoam plate (NO PAPER) inside a clear food storage bag or a baker's box.**
- **Place entry tags on the outside of the bag or box.**

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	PREMIUMS	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
	<b>Yeast Breads</b> To consist of one rectangular loaf, approximately 4"X8"X5" wrapped in a plastic bag. No Fork Pricks.					
1.	Raisin Bread					
2.	Rye Bread					
3.	White Bread					
4.	Whole Wheat Bread					
5.	Soft pretzels (3)					
6.	A loaf or round bread from another country/culture outside US (submit recipe)					
7.	Whole or Multi-Grain Bread					
8.	Sourdough Bread					
9.	Batter Bread					
10.	Cinnamon Bread					
	<b>Rolls</b> To consist of six rolls of uniform shape and size					
11.	Other yeast Rolls – label with type and flavor					
12.	Cinnamon Rolls					
13.	Doughnuts					
14.	White Rolls					
15.	Whole Wheat Rolls					
16.	Parkerhouse Rolls					
17.	Basket of Fancy Yeast Rolls to contain at least 3 different shapes					
		\$4.00	\$3.50	\$3.00	\$2.50	\$2.00
	<b>Quick Breads</b>					
18.	Baking powder biscuits (6)					
19.	Cornbread (6 pieces, 2"X3")					
20.	Muffins (6)					
21.	Nut or Fruit Bread (4"X8" loaf)					

22.	Low fat nut or fruit bread 3 grams or less of fat per serving. Recipe and fat grams/calories per serving must be included					
23.	Low fat muffins (6) See class 16 for requirements					
		\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
<b>Yeast Breads made in a Bread Machine</b>						
24.	White Bread					
25.	Whole Wheat Bread					
26.	Multi-grain Bread					
27.	Novelty Bread					
		\$3.00	\$2.50	\$2.00	\$1.75	\$1.50
<b>Miscellaneous Home Products</b>						
28.	Homemade Soap (6 pieces)					
29.	Noodles (1 quart)					
30.	Potato Chips (1 quart)					
31.	Salted Nuts (1/2 pint)					
32.	Other Dry Pasta (not noodles – no cooked pasta dishes)					
34.	Lard (1 quart)					
		\$4.00	\$3.50	\$3.00	\$2.50	\$2.00
<b>Egg Cakes – not iced</b>						
37.	Angel Food					
38.	Chiffon					
39.	Sponge					
<b>Butter Cakes – iced one 8” layer</b>						
40.	Chocolate					
41.	Spice					
42.	White					
43.	Yellow					
44.	Cupcakes (5 cupcakes – white, chocolate, or yellow)					
<b>Cakes – butter or oil</b>						
45.	Yellow or white with any added fruit (ie. Apple, peach, pineapple)					
46.	Yellow or brown with added vegetables (ie. Carrot, zucchini)					
		\$5.00	\$4.50	\$4.00	\$3.00	\$2.00
47.	Decorated Cake					



**Wilton Enterprises** is pleased to sponsor the “Best of Class” in the Decorated Cake class. The winner may choose one of the following awards: “Cookie Exchange Book”, “Brownie Fun Book”, “Cake Decorating Basics (DVD)”. Wilton will also award one current “Wilton Yearbook of Cake Decorating” for each 1<sup>st</sup> place winner in all cake decorating categories.

		\$5.00	\$4.50	\$4.00	\$3.00	\$2.00
48.	Gingerbread House – base size no larger than 15” X 20” , Graham Crackers/cookies may also be used. Must be assembled prior to making entry.					
	<b>Pies</b> Exhibit in a disposable pie tin. Based on food safety standards, no egg based fillings, cream fillings, custard, pumpkin or pecan fillings or meringue will be accepted to be judged.					

49.

23<sup>rd</sup> Annual Blue Ribbon Apple Pie Contest

1. Each pie will 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. 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. **NOTE: Westmoreland Fair is unable to accept any entries that require refrigeration due to the delay between entry day and judging.**
4. Each fair will certify the winning apple pie baker and this person will be eligible to enter the state competition at the 2011 Farm Show.

NOTE: If an individual is the certified winner at more than one event, that individual will have to choose which fair he/she will represent and will notify that fair so the fair can certify the next place winner as its official entry. We are trying to encourage participation from as many fairs and individuals as we can for the growing PA Farm Show event. Each fair should also take the responsibility to inquire of the winning contestant as to whether he/she is a winner at another fair and handle it accordingly. Premiums for the 2010 PA FARM SHOW competition will be as followed:

First Place \$160.00  
 Second Place \$100.00  
 Third Place \$ 70.00  
 Fourth Place \$ 40.00  
 Fifth Place \$ 35.00

At the PA FARM SHOW level, this contest is jointly sponsored by:  
 The Pennsylvania Apple Marketing Program  
 The Pennsylvania Department of Agriculture  
 The Pennsylvania State Association of County Fairs

50. One Crust Fruit Pie (no cream filling, no custard, no meringue)

51. Two Crust Fruit Pie

		\$3.00	\$2.50	\$2.00	\$1.75	\$1.50
	<b>Cookies (1/2 dozen)</b>					
52.	Bar					
53.	Dropped – not chocolate chip					
54.	Dropped – chocolate chip					
55.	Filled					
56.	Pressed					
57.	Rolled (use Cookie Cutter)					
58.	Sliced/Ice Box					
59.	Molded or shaped with hands					

60.	Specialty (no bake, decorated, meringues)
61.	Pizzelle
	<b>Candy (1/4 pound must be exhibited)</b>
62.	Chocolate Covered
63.	Chocolate Fudge
64.	Divinity Fudge
65.	Fondant
66.	Light Fudge
67.	Peanut Brittle
68.	Sugar Free Candy
69.	Spiced, sugared nuts (1/2 pint)
	<b>Pound or Bundt Cake</b>
70.	Yellow
71.	Chocolate
72.	Other-Reduced fat at least 25% less fat than regular cake
73.	White or yellow with added fruit (apple, peach, pineapple, etc.)
74.	Light or dark with added vegetables (carrot, zucchini)



**2010 HERSHEY'S COCOA CLASSIC  
CHOCOLATE CAKE BAKING CONTEST**

**RULES:**

1. Open to any individual who is a Pennsylvania resident; one entry per person.
2. Entry must be a layered chocolate cake made from "scratch" and frosted (no mixes).
3. **CAKE RECIPE:** A minimum of ¼ cup of HERSHEY'S COCOA must be used and listed as "HERSHEY'S COCOA" in the cake batter part of the recipe.
4. **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.
5. 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](http://www.hersheys.com) for complete product list.)
6. The entire Cake entry must be submitted for judging on cardboard or a disposable plate.
7. 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. Entrants name, address and phone number must be printed on the back side of all the pages.
8. 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. **NOTE: Westmoreland Fair is unable to accept any entries that require refrigeration due to the delay between entry day and judging.**

9. **Judging Criteria:**

<b>Flavor</b> .....	<b>30 points</b>
(aroma, taste, good balance of flavorings)	
<b>Texture</b> .....	<b>25 points</b>
(moist and tender crumb; not soggy or dry)	
<b>Inside Characteristics</b> .....	<b>20 points</b>
(even grain, evenly baked; free from air pockets)	
<b>Outside Characteristics</b> .....	<b>15 points</b>
(consistent shape/size/surface; overall appeal)	
<b>Frosting</b> .....	<b>10 points</b>
(taste, texture, even color)	

**TOTAL 100 points**

**PRIZES: 1<sup>st</sup> = \$25 2<sup>nd</sup> = \$20 3<sup>rd</sup> = \$15**

*First Place Winner is eligible for the 2011 PA Farm Show competition.*

*Prizes for the PA State Hershey Cocoa Cake Winners:*

*1<sup>st</sup> = \$500; 2<sup>nd</sup> = \$250; 3<sup>rd</sup> = \$100*

SPONSORS: The Hershey Company, PA Dept. of Agriculture, and the PA State Assoc. of County Fairs

*Released: January 2010*

## CLASS #76



1. Open to any individual who is a Pennsylvania resident.
2. Entry must be an Angel Food Cake made from "scratch."
3. **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.
4. 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. **NOTE: Westmoreland Fair is unable to accept any entries that require refrigeration due to the delay between entry day and judging.**
5. Cake entry must be submitted for judging on cardboard.
6. 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*).
7. Entrant's name, address, and 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: 1<sup>st</sup> = \$25 2<sup>nd</sup> = \$15 3<sup>rd</sup> = \$10**

*First Place Winner is eligible for the 2011 PA Farm Show competition.*

*Prizes for the PA State Angel Food Cake Winners: 1<sup>st</sup> = \$500, 2<sup>nd</sup> = \$250, 3<sup>rd</sup> = \$100*

SPONSORS: Pennsylvania's Egg Farmers & Pennsylvania State Association of County Fairs

## DEPARTMENT 15 SECTION B CANNED AND DRIED PRODUCTS

- **Product must be canned in standard canning jars – uniform, clear glass with two piece lid and ring and suitably labeled. No paraffin seals will be accepted on any product.**
- Preserved products will be judged on general appearance, wholesomeness and quality of food, flavor, when appropriate, uniformity of food size and color, adequate head space, food arrangement and clearness of liquid.
- Product must be canned in standard canning jars – uniform, clean, clear glass with two piece lid and ring and suitably labeled.
- The judges will follow the food safety standards set by Penn State University College of Agriculture Sciences and the United States Department of Agriculture.
- Displays should be in uniform size jars.
- The judge reserves the right to open any jar.
- Canned Vegetables and Fruit – One quart jar or pint jar of vegetables, except corn or peas which should consist of one pint, to be judged on quality and general appearance.

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	PREMIUMS	\$3.00	\$2.75	\$2.50	\$2.25	\$2.00

	<b>Canned Fruits</b>					
	Exhibit in one quart jar or pint jar					
1.	Apples – Single Entry					
2.	Applesauce					
3.	Apricots					
4.	Blackberries					
5.	Blueberries/Huckleberries					
6.	Cherries, dark w/pits					
7.	Cherries red sour pitted					
8.	Cherries, red w/ pits					
9.	Cherries, white w/pits					
11.	Elderberries					
12.	Grapes					
13.	Peaches					
14.	Pears					
15.	Plums					
16.	Raspberries, Black					
17.	Raspberries, Red					
18.	Rhubarb					
19.	Mixed Fruit Cocktail					
20.	<b>Best Display of Fruit – 3 jars</b>	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
	<b>Canned Vegetables</b>					
23.	Peas, green hulled					
24.	Mixed Vegetables, no succotash (2 different types of vegetables)					
25.	Beans, Green					
26.	Beans, Lima					
27.	Beans, Yellow					
28.	Asparagus					
29.	Beets					
30.	Carrots, Sliced					
31.	Cauliflower					
32.	Spinach					
33.	Swiss Chard					
	<b>Corn</b>					
34.	Whole Kernel, Bi-Color					
35.	Whole Kernel, Yellow					
36.	Whole Kernel, White					
37.	Sweet Corn on Cob					
38.	Mixed Vegetables					
39.	Tomatoes – Vegetable Mixture (must be pressure canned)					
40.	Sauerkraut					
41.	Succotash					
	<b>Tomatoes</b>					
42.	Whole in Juice					
43.	Pieces					
44.	Stewed Tomatoes (must be pressure canned)					
45.	Vegetable Soup					
46.	Peppers					
47.	<b>Best Display of Vegetables – 3 jars</b>	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
		\$4.00	\$3.75	\$3.50	\$3.25	\$3.00
	<b>Canned Meats</b>					
50.	Beef					

51.	Chicken					
52.	Pork					
53.	Sausage					
54.	Venison					
58.	<b>Display</b> – to consist of 3 jars of meat each containing a different kind of meat	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00

**JUNIOR DIVISION  
UNDER 19 YEARS OF AGE**

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	PREMIUMS	\$3.00	\$2.75	\$2.50	\$2.25	\$2.00
	<b>Canned Fruits</b>					
100.	Peaches					
101.	Pears					
102.	Red Cherries w/ pits					
103.	<b>Canned Fruit Display</b>	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
		\$3.00	\$2.75	\$2.50	\$2.25	\$2.00
	<b>Canned Vegetables</b>					
110.	Beans, String					
111.	Carrots					
112.	Corn					
113.	Peas					
114.	Tomatoes					
115.	Lima Beans					
118.	<b>Canned Vegetable Display</b>	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00



**2010 Award Announcement**

**BALL Fresh Preserving AWARD  
FOR ADULT LEVEL**

presented by:

**BALL & KERR Fresh Preserving PRODUCTS**

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories. A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry.

Entries designated First Place from each category will receive the following:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Three-Dollar (\$3) Coupon for Ball® Pectin Products.

Entries designated Second Place from each category will receive the following:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Three-Dollar (\$3) Coupon for Ball® Pectin Products.

**DEPARTMENT 15**  
**SECTION C**  
**PICKLES, RELISH, JUICE**

- Pickles and Relishes: One jar sealed with two piece vacuum lid.
- Judging is based on uniform size of product, clarity of liquid, color, arrangement, texture and flavor.
- Jars will be opened for judging.

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	PREMIUMS	\$3.00	\$2.75	\$2.50	\$2.25	\$2.00
	<b>Pickles</b>					
1.	Dilled Beans					
2.	Pickled Beets					
3.	Cauliflower					
4.	Three Bean Salad					
5.	Squash					
6.	Green Tomatoes					
	<b>Cucumber Pickles</b>					
7.	Dill					
8.	Bread and Butter					
9.	Mustard					
10.	Sweet					
11.	Sour					
14.	Mixed Vegetable Pickles					
15.	Pepper, Hot					
16.	Pepper, Sweet					
17.	Marinated Pickles					
18.	Miscellaneous Pickles – list type on entry tag					
	<b>Relishes, One Pint</b>					
20.	Cranberry					
21.	Chow-Chow					
22.	Piccalilli					
23.	Sweet Pickle					
24.	Cucumber Relish					
25.	Corn					
26.	Pepper					
27.	Green Tomato					
28.	Zucchini					
29.	Miscellaneous – list type on entry tag					
	<b>Sauces</b>					
35.	Catsup					
36.	Chili Sauce					
37.	Tomato Sauce W/Meat (must be pressure canned)					
38.	Tomato Puree					
39.	Salsa – ½ pint jar					
	<b>Spiced/Pickled Fruits</b>					
45.	Apples					
46.	Cherries					
47.	Peaches					
48.	Pears					
49.	Watermelon					
50.	Miscellaneous – list type on entry tag					

	<b>Dried Fruits and Vegetables</b>
	Judged on quality, color, uniform size and general appearance
55.	Apples
56.	Corn
57.	Peaches
58.	Bananas
59.	Tomatoes
60.	Pears
61.	Mixed Fruits
62.	Fruit Leather
70.	Dried Herbs (label contents)
71.	Dried Mushrooms
72.	Miscellaneous – list type on entry tag
73.	Display of Dried Fruits & Vegetables (3 jars)
	<b>Juice (1 quart jar)</b>
	Judged on color, clarity, texture and general appearance
80.	Apple
81.	Grape
82.	Tomato
83.	Grape Juice (with grape pieces)
	<b>Flavored Vinegars (1 quart jar)</b>
	Sealed with a two-piece vacuum cap and processed; judged on
85.	Fruit Flavored
86.	Herb Flavored

**JUNIOR DIVISION  
UNDER 19 YEARS OF AGE**

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	PREMIUMS	\$3.00	\$2.75	\$2.50	\$2.25	\$2.00
	<b>Pickles and Relish</b>					
100.	Dill Pickles					
101.	Sweet Pickles					
102.	Salsa					
	<b>Dried Products</b>					
110.	Dried Fruit					
111.	Fruit Leather (3 pieces in pint jar)					
113.	Flavored Vinegars: one pint jar, sealed with two piece lid and processed					

**DEPARTMENT 15  
SECTION D**

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

- One standard mason jelly jar (½ pint or smaller with ¼” head space) with 2-piece removable lid.
- Judged on appearance, flavor, and consistency and neatness of package.
- Exhibits must be prepared by exhibitor. No paraffin seals.
- Jars will be opened for judging.

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	PREMIUMS	\$2.50	\$2.25	\$2.00	\$1.75	\$1.50

	<b>Butters</b>					
1.	Apple – Single Entry					
3.	Cherry					
5.	Other					
6.	Peach					
7.	Pear					
	<b>Marmalades – Single Entry</b>					
8.	Orange					
9.	Peach					
10.	Other					
	<b>Jams</b>					
17.	Miscellaneous – list type on entry tag					
18.	Blackberry					
19.	Cherry					
20.	Currant					
21.	Elderberry					
22.	Peach					
23.	Plum					
24.	Raspberry, Black					
25.	Raspberry, Red					
26.	Rhubarb					
27.	Strawberry					
28.	Strawberry Rhubarb					
29.	Display of Jams – 3 varieties – judged on appearance	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
		\$2.50	\$2.25	\$2.00	\$1.75	\$1.50
	<b>Jellies</b>					
30.	Apple					
31.	Blackberry					
32.	Cherry					
34.	Currant					
35.	Elderberry					
37.	Grape					
39.	Miscellaneous – list type on entry tag					
42.	Raspberry, Black					
43.	Raspberry, Red					
45.	Display of Jelly – 3 varieties – judged on appearance	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
		\$2.50	\$2.25	\$2.00	\$1.75	\$1.50
	<b>Preserves, Conserves</b>					
60.	Apricot					
61.	Blueberry					
62.	Cherry					
63.	Peach					
64.	Other					
68.	Strawberry					
69.	Tomato					
70.	Display of Preserves/Conserves – 3 varieties – judged on appearance	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
		\$2.50	\$2.25	\$2.00	\$1.75	\$1.50
	<b>Fruit Spreads</b>					
76.	Miscellaneous – list type on entry tag					

**JUNIOR DIVISION  
UNDER 19 YEARS OF AGE**

<b>CLASS</b>		<b>1<sup>ST</sup></b>	<b>2<sup>ND</sup></b>	<b>3<sup>RD</sup></b>	<b>4<sup>TH</sup></b>	<b>5<sup>TH</sup></b>
	PREMIUMS	\$2.50	\$2.25	\$2.00	\$1.75	\$1.50
	<b>Jams, Jellies and Preserves</b>					
100.	Peach Jam					
104.	Apple Jelly					
105.	Grape Jelly					
106.	Berry Jelly					
110.	Strawberry Preserves					
115.	<b>Display of Jams, Jellies and Preserves – (3) ½ pint jars</b>	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00