# Department 15 - Home Products 

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## General Rules:

## See General Fair Rules and Regulations.

1. All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
2. Premiums will be offered on merit of excellence, not entry alone. Therefore, in any one class all premiums may not be awarded, if in the judge's opinion, the other entries do not merit placement. This may result in the omission of some placements such as first or second for awarding of only a third.
3. Complete baked goods must be brought to Fair. After judging, the Fair may display only a portion of the product for the Fair event. Bring layered cakes in plastic covered disposable container. Cupcakes may be brought in a disposble cupcake holder with removable lid.
4. Baked goods become the property of the Fair. After judging, a small portion of the product is placed on display. Most baked goods will be auctioned off Tuesday evening of Fair week. Half of the proceeds from the auction of the baked goods will benefit the South Mountain Fair, and half will benefit a local charity. All checks written at the auction to pay for baked goods must be made payable to the South Mountain Fair. The Fair will then issue a check to the charity.
5. No cream cheese, custard filling, whipping cream, or frozen toppings allowed in any baked item.
6. Junior/Youth division is open to anyone ages 17 and under. Senior/Adult division is open to anyone ages 18 and over.
7. Early registration is encouraged. All exhibitors must have an exhibitor number at a cost of $\$ 2.00$ per exhibitor. This fee is waived if the exhibitor pre-registers their entries by July 14. The General Entries form can be found at the back of this book or on the web site at www.southmountainfair.com. The exhibitor's name, address and phone number along with the department, section, and class information is required for pre-registration. Completed exhibit cards will be mailed to the exhibitor.
8. No cloth covers may be used over lids of canned goods. Metal rings may be loosely applied while transporting jars to and from fair to prevent damage; however, rings must be removed from jars before exhibiting unless noted otherwise in certain classes or sections.
9. Exhibits will be accepted on Sunday July 21, 2024, from 2-4 p.m., and on Monday July 22, 2024, from 4-7 p.m.
10. Exhibits will be released to exhibitors after the Fair on Sunday from 2-4 p.m. No prize money will be awarded for exhibits removed in violation of this rule. No ribbons will be mailed, any unclaimed ribbons will be reused another year. Any exhibits not picked up on Sunday will be available in the Fair office on the second Monday of August from 6:30-8:00 p.m. Any exhibits not taken at that time will be discarded.


# Department 15 - Home Products-Continued 

BAKED PRODUCTS

## General Rules:

1. Cakes are judged on flavor, lightness, general appearance and crumb.
2. If possible bring cakes in boxes.
3. Pies are judged on texture of crust, as well as flavor and consistency of filling.
4. Candy is judged on uniformity, texture, and flavor.
5. Pies should be in an $8 "$ or $9 "$ disposable container. Slide plate of baked goods into zip lock bag instead of covering with plastic wrap.
6. No cream cheese, custard filling, whipping cream or frozen toppings in any baked item.

| Section | 1 - Quick Breads, 1 loaf, Senior | Premiums: | $\$ 4.00$ | 3.00 | 2.00 |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Section | 50 - Quick Breads, 1 loaf, Junior |  |  |  |  |

Quick breads, approximately $4 " x 8 " \times 5 ", 1$ rectangular loaf placed in a zip close plastic bag.

| Class |  | Class |  | Class |  |
| :---: | :---: | :---: | :--- | :---: | :--- |
| 1 | Baking powder biscuits, 6 per plate | 10 | Cranberry, 1 loaf | 18 | Orange, 1 loaf |
| 2 | Corn bread, 4 slices | 11 | Date, 1 loaf | 19 | Blueberry peach, 1 loaf |
| 3 | Muffins, Zucchini, 6 per plate | 12 | Pumpkin, 1 loaf | 20 | Peach, 1 loaf |
| 4 | Muffins, Lemon poppy seed | 13 | Zucchini, 1 loaf | 21 | Applesauce, 1 loaf |
| 5 | Muffins, Banana nut | 14 | Strawberry, 1 loaf | 22 | Apple fruit, 1 loaf |
| 6 | Muffins, Pumpkin | 15 | Coffee Crumb,1 loaf | 23 | Cinnamon bread, 1 loaf |
| 7 | Muffins, Blueberry, 6 per plate | 16 | Friendship, 1 loaf | 24 | Bread sticks, 6 per plate |
| 8 | Muffins, Other, 6 per plate | 17 | Beer Bread, 1 loaf | 25 | Other to be named |
| 9 | Banana Nut, 1 loaf |  |  |  |  |
| Section | 2 - Yeast Breads, 1 loaf, Senior |  | Premiums: | $\mathbf{\$ 4 . 0 0}$ | $\mathbf{3 . 0 0}$ |
| Section | $\mathbf{5 2}$ - Yeast Breads, Junior |  |  | $\mathbf{2 . 0 0}$ |  |

Yeast breads, approximately $4 " x 8 " \times 5 ", 1$ loaf placed in a zip close plastic bag.

| Class |  | Class |  |
| :---: | :--- | :---: | :--- |
| 1 | Poly-grain | 6 | Rye |
| 2 | Pumpernickel | 7 | Onion Rye |
| 3 | White | 8 | Cinnamon |
| 4 | Raisin | 9 | French |
| 5 | Whole Wheat | 10 | Fancy Sweet |

Class
11 Apple Nut
12 Whole Grain
13 Sour Dough
14 Other to be named

Section 3 - Machine Breads, Senior
Premiums: $\quad \$ 4.00 \quad 3.00 \quad 2.00$
Section 54-Machine Breads, Junior
Machine breads, all recipes must accompany bread.

| Class |  | Class | Class |  |  |
| :---: | :--- | :---: | :--- | :---: | :--- |
| 1 | White | 6 | Nut | 10 | Wheat |
| 2 | Honey Wheat | 7 | French | 11 | Multi-Grain |
| 3 | Oatmeal | 8 | Rye | 12 | Potato Bread |
| 4 | Raisin | 9 | Sourdough | 13 | Other to be named |
| 5 | Herb |  |  |  |  |

## Department 15 - Home Products-Continued

| Section 4 -Rolls, 6 in plastic bag, Senior | Premiums: | $\$ 4.00$ | 3.00 | 2.00 |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- |

Section 56 -Rolls, 6 in plastic bag, Junior
Uniform shape and size, 6 rolls placed in zip close plastic bag.

| Class |  |
| :---: | :--- |
| 1 | Cinnamon |
| 2 | Holiday, fancy |
| 3 | Parkerhouse |


| Class |  |
| :---: | :--- |
| 4 | White |
| 5 | Whole Wheat |
| 6 | Sticky Buns |

Class
7 Pumpernickel
8 Other to be named
9 Plate of fancy rolls
$\begin{array}{lllllll}\text { Section } 5 \text { - Butter Cake, iced, } 2 \text { layer, Senior } & \text { Premiums: } & \$ 5.00 & 4.00 & 3.00\end{array}$
Section 58 - Butter Cake, iced, Junior
Iced, 2 layers on disposable plate.

| Class |  |
| :---: | :--- |
| 1 | Chocolate |
| 2 | Devil's Food |
| 3 | Coconut |
| 4 | Nut |


| Class |  |
| :---: | :--- |
| 5 | Spice |
| 6 | White |
| 7 | Yellow |
| 8 | Banana |


| Class |  |
| :---: | :--- |
| 9 | Strawberry |
| 10 | Applesauce |
| 11 | Red Velvet |
| 12 | Other to be named |

Section 6 - Decorated Cake, Senior
Premiums: $\quad \$ 8.00 \quad 6.00 \quad 4.00$
Section 60 - Decorated Cake, Junior
Must be a real cake, will be cut.

| Class | Class |  | Class |  |  |
| :---: | :--- | :---: | :--- | :---: | :--- |
| 1 | Any special holiday | 4 | S. Mt Fair Theme | 6 | Anniversary |
| 2 | Birthday | 5 | Wedding | 7 | Other to be named |
| 3 | Novelty |  |  |  |  |



# Department 15 - Home Products-Continued 

Section 7-Egg Cake, not iced, Senior
Section 62 - Egg Cake, not iced, Junior

| Class |  |
| :---: | :--- |
| 1 | Angel food |
| 2 | Chiffon |
| 3 | Sponge |
| 4 | Crumb |

Premiums: $\quad \$ 4.00 \quad 3.00 \quad 2.00$

Class
8 Franklin Nut
9 Blueberry
10 Other to be named

Section 8 -Cupcakes, 4 on plate, Senior
Premiums: $\quad \$ 3.00 \quad 2.00 \quad 1.00$
Section 64-Cupcakes, 4 on plate, Junior
(Can use a disposable cupcake holder with removable lid.)

| Class |  | Class |  |
| :---: | :--- | :---: | :--- |
| 1 | White | 4 | Decorated Cake Pops (on lollipop stick) |
| 2 | Chocolate | 5 | Whoopie Pies (4 of same flavor) |
| 3 | Decorated cupcakes, any flavor | 6 | Other to be named |

$\begin{array}{lllllll}\text { Section 9- One Crust Pie, 8-9 inch, Senior } & \text { Premiums: } & \$ 4.00 & 3.00 & 2.00\end{array}$
Section 66-One Crust Pie, 8-9 inch, Junior

| Class |  | Class | Class |  |  |  |  |
| :---: | :--- | :---: | :--- | :---: | :--- | :--- | :--- |
| 1 | Apple Crumb | 4 | Pecan | 7 | Peach Crumb |  |  |
| 2 | Cherry Crumb | 5 | Raisin Crumb | 8 | Other to be named |  |  |
| 3 | Oatmeal | 6 | Shoo-Fly |  |  |  |  |
|  |  |  |  | Premiums: | $\mathbf{\$ 4 . 0 0}$ | $\mathbf{3 . 0 0}$ | $\mathbf{2 . 0 0}$ |
| Section | $\mathbf{1 0}$ - Tarts, Senior |  |  |  |  |  |  |



# Department 15 - Home Products-Continued 

Section 13-Cookies, 6 per plate, Senior
Section 72 -Cookies, 6 per plate, Junior

| Class |  |
| :---: | :--- |
| 1 | Bar Cookies, Brownies |
| 2 | Bar Cookies, Lemon bar |
| 3 | Bar Cookies, Other |
| 4 | Drop, Chocolate Chip |
| 5 | Drop, Oatmeal |
| 6 | Drop, Sugar |
| 7 | Drop, M \& M |
| 8 | Crispy fresh apple |
| 9 | Sour cream |
| 10 | Lace |


| Class |  |
| :---: | :--- |
| 11 | Raisin nut |
| 12 | Butterscotch oatmeal |
| 13 | Other Dropped |
| 14 | Filled |
| 15 | Molded, Peanut Butter |
| 16 | Molded, Snickerdoodles |
| 17 | Chocolate pixie |
| 18 | Double chocolate chip |
| 19 | Ginger molasses |
| 20 | Other Molded |


| Class |  |
| :---: | :--- |
| 21 | Pressed |
| 22 | Rolled |
| 23 | Sandwich |
| 24 | Sliced or Ice Box |
| 25 | Unbaked |
| 26 | Sugarball |
| 27 | Cocoanut macaroons |
| 28 | Gingersnaps |
| 29 | Novelty Cookies |
| 30 | Other to be named |

## CANNED OR DRIED PRODUCTS

## General Rules:

1. Canned foods are judged on quality, general appearance, and container.
2. Use standard, clear quart/pint glass jars for preserving and exhibiting fruits, vegetables, meats, and dried products.
3. No mayonnaise or 12 oz. jars. No rusty lids will be accepted. No cloth covers over lids.
4. Use two-piece, self-sealing lids, flat discs and metal screw bands, for sealing all jars of food.
5. Metal screw bands may be loosely applied while transporting jars to and from fair to prevent damage; however, screw bands must be removed from jars before exhibiting unless noted otherwise in certain classes or sections.
6. Entries are judged on size, uniformity, clearness, color, and arrangement.
7. Entries must be home canned and home dried, no commercial entries allowed. Canned goods must have been canned since the last fair with the exception of Dill Pickles, which may be a year old.
8. No artificial coloring except jellies.
9. The South Mountain Fair Association is not responsible for spoilage of any canned goods during the exhibition.

| Section | 14 - Miscellaneous Home Products, Senior |
| :--- | :--- |
| Section 74 - Miscellaneous Home Products, Junior |  |


| Class |  | Class |
| :---: | :--- | :---: |
| 1 | Caramel Corn, 1 qt, standard lid | 4 |
| 2 | Noodles, 1 qt, standard lid | 5 |
| 3 | Salted nuts, 1/2 pint jar | 6 |

Section 15-Canned Fruits, pint or quart, Senior
Section 76 - Canned Fruits, pint or quart, Junior
Premiums: $\quad \$ 3.00 \quad 2.00 \quad 1.00$
Section 76 - Canned Fruits, pint or quart, Junior
Premiums: $\quad \$ 3.00 \quad 2.00 \quad 1.00$

| Class |  | Class |  | Class |  |
| :---: | :--- | :---: | :--- | :--- | :--- |
| 1 | Applesauce | 9 | Pears | 17 | Peach Pie Filling |
| 2 | Blueberries | 10 | Plums | 18 | Other Pie Filling |
| 3 | Cherries, dark, sweet, pitted | 11 | Raspberries, black | 19 | Blackberries |
| 4 | Cherries, dark, sweet,with pits | 12 | Mixed Fruit | 20 | Plum Cranberry Sauce |
| 5 | Cherries, red sour, pitted | 13 | Nectarines | 21 | Apricots |
| 6 | Cherries, red sour, with pits | 14 | Strawberries | 22 | Cinnamon Apples |
| 7 | Cherries, white, sweet, with pits | 15 | Apple Pie Filling | 23 | Pineapple |
| 8 | Peaches | 16 | Cherry Pie Filling | 24 | Other |

25 Best display of fruit, 3 jars $\$ 5.00$

# Department 15 - Home Products-Continued 

## CANNED OR DRIED PRODUCTS--Continued

| Section | 16 - Canned Vegetables, pint or quart, Senior | Premiums: | $\$ 3.00$ | 2.00 | $\mathbf{1 . 0 0}$ |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Section | 78 - Canned Vegetables, pint or quart, Junior |  |  |  |  |


| Class |  | Class |  | Class |  |
| :---: | :--- | :---: | :--- | :--- | :--- |
| 1 | Bean, green | 12 | Corn, yellow | 23 | Tomatoes, Red and Yellow |
| 2 | Bean, limas | 13 | Mixed Corn | 24 | Potatoes |
| 3 | Bean, yellow | 14 | Mixed Vegetables | 25 | Zucchini |
| 4 | Bean, Kidney | 15 | Peas | 26 | Carrots and Peas |
| 5 | Horticultural | 16 | Pumpkin | 27 | Soup, Vegetable |
| 6 | Baked beans | 17 | Sauerkraut | 28 | Soup, Chicken Corn |
| 7 | Beets | 18 | Squash, white | 29 | Soup, Tomato |
| 8 | Broccoli | 19 | Squash, yellow | 30 | Soup, Ham and Bean |
| 9 | Cabbage | 20 | Succotash | 31 | Soup, Deer |
| 10 | Carrots | 21 | Tomatoes, red | 32 | Green Peppers |
| 11 | Corn, white | 22 | Tomatoes, yellow | 33 | Other to be named |

34 Best display of vegetables, 3 kinds, 3 jars

Section 17-Canned Meats, pint or quart, Senior
Premiums: $\quad \$ 3.00 \quad 2.00 \quad 1.00$ Section 80-Canned Meats, pint or quart, Junior

| Class |  |
| :---: | :--- |
| 1 | Beef |
| 2 | Beef Tongue, Pickled |
| 3 | Chicken |
| 4 | Pork |


| Class |  |
| :---: | :--- |
| 5 | Sausage |
| 6 | Venison |
| 7 | Mincemeat |

Class
8 Pudding meat
9 Beef Stew
10 Other to be named

11 Best Display meat, 3 kinds, 3 jars $\$ 5.00$

## Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior

| Class |  | Class |  |
| :---: | :--- | :---: | :--- |
| 1 | Beets | 6 | Dill |
| Cucumbers | 7 | Mustard |  |
| 2 | Bread \& Butter | 8 | Sour |
| 3 | Mixed | 9 | Sweet |
| 4 | Peppers | 10 | Zucchini |
| 5 | Watermelon |  |  |

## Class

11 Piccalilli
12 Lime
13 Dill Green Beans
14 Other to be named

19 - Relishes, pint or quart, Senior
Premiums: $\quad \$ 3.00 \quad 2.00 \quad 1.00$
Section 84 - Relishes, pint or quart, Junior

| Class |  | Class |  | Class |  |
| :---: | :--- | :---: | :--- | :--- | :--- | :--- |
| 1 | Chow chow | 4 | Zucchini | 7 | Sweet Pickle |
| 2 | Corn | 5 | Chutney, Pear | 8 | Other to be named |
| 3 | Pepper | 6 | Chutney, Peach |  |  |

# Department 15 - Home Products-Continued 

CANNED OR DRIED PRODUCTS--Continued

| Section 20 - Sauces, pint or quart, Senior | Premiums: | $\$ 3.00$ | 2.00 | 1.00 |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Section $86-$ Sauces, pint or quart, Junior |  |  |  |  |


| Class |  | Class |
| :---: | :--- | :---: |
| 1 | Catsup | 4 |
| 2 | Chili Sauce | 5 |
| 3 | Tomato Sauce | 6 |

Section 21 - Spiced Fruits, pint or quart, Senior Section 88 - Spiced Fruits, pint or quart, Junior


# Department 15 - Home Products-Continued 

CANNED OR DRIED PRODUCTS--Continued

| Section 25-Juices, pint or quart, Senior |  | Premiums: | \$3.00 | 2.00 | 1.00 |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Section 96-Juices, pint or quart, Junior |  |  |  |  |  |
| dged on color and clarity. |  |  |  |  |  |
| Class | Class |  |  |  |  |
| 1 Grape Juice | 3 | Peach Juice |  |  |  |
| 2 Tomato Juice | 4 | Other to be named |  |  |  |

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

## General Rules:

1. One standard jelly glass, 4 ounce or 8 ounce, must be clear, with self-sealing, 2 piece lids. NO PINTS.
2. Rings must be kept on all jars.
3. Judged on appearance, consistency and neatness of package.
4. Judges will open jellies and preserves for tasting.
5. No paraffin for sealing is permitted.
6. All jellies and preserves must be labeled with variety and exhibitor number on the jar and lid.

Section 26-Jams, Senior
Section 98-Jams, Junior

| Class |  |
| :---: | :--- |
| 1 | Blackberry |
| 2 | Cherry |
| 3 | Currant |
| 4 | Peach |
| 5 | Plum |
| 6 | Raspberry, red |
| 7 | Raspberry, black |

Section 27 -Jellies, Senior
Section 100 -Jellies, Junior

| Class |  |
| :---: | :--- |
| 1 | Apple |
| 2 | Blackberry |
| 3 | Cherry |
| 4 | Crabapple |
| 5 | Currant |
| 6 | Elderberry |
| 7 | Gooseberry |
| 8 | Grape |

Section 28-Preserves, Senior
Section 102 - Preserves, Junior

| Class |  |
| :---: | :--- |
| 1 | Apricot |
| 2 | Blueberry |
| 3 | Black Currant |
| 4 | Peach |


| Class |  |
| :---: | :--- |
| 5 | Plum |
| 6 | Quince |
| 7 | Strawberry |
| 8 | Apple Conserve |

Class
9 Canteloupe
10 Cherry Almond
11 Other to be named

## Department 15 - Home Products-Continued

HONEY SPREADS, JAMS, JELLIES, MARMALADES, PRESERVES, AND BUTTERS—Cont.
Section 29-Marmalades, Senior
Section 104-Marmalades, Junior

Combination of fruits, usually with the addition of a citrus fruit.


Quick dinner menu consisting of 5 jars (quart or pint) arranged attractively in a basket that could be given as a gift. Dinner must be ready to serve as canned, but may be heated or chilled. Print or type menu on a 3 " $\times 5$ " card for display.

Section 33-Honey and Maple Syrup
Premiums: $\quad \$ 3.00 \quad 2.00 \quad 1.00$


# Department 15 - Home Products-Continued 

## Blue Ribbon Apple Pie Contest

## Open to Pennsylvania residents only.

Note: Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie Contest at any other fair this year. If the exhibitor won 1st place at another Fair this year they are not eligible to enter this contest.

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 appearance | 15 points |
| Creativity | 10 points |

## Rules:

1. The entire pie must be sugmitted for judging in a food safe disposable pie pan. All pans, plates and dishes are considered to be disposable and will not be returned.
2. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of $8 \frac{1}{2}$ " $\times 11$ " paper. The recipe must list all the ingredients, quantities and the preparation instructions for the pie entered. 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.
3. Entry to be a pie that must include at least $60 \%$ apples in the filling. It does not need to be a "traditional" two-crust apple pie and it can have a variety of fillings. Entry must be made from scratch. No prepackaged ingredients may be used. All ingredients and decorations must be edible.
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.
5. The fair will certify the winning apple pie baker who will be eligible to enter their pie in the 2025 PA Farm Show competition representing the South Mountain Fair.

Section 40 - Senior

Premiums $\quad 1^{\text {st }}$ Place $\$ 25$

## Class 1

$2^{\text {nd }}$ Place $\$ 15 \quad 3^{\text {rd }}$ Place $\$ 10$

Premiums for the 2025 PA FARM SHOW competition will be as follows:

| $1^{\text {st }}$ Place | $\$ 500$ |
| :--- | :--- |
| $2^{\text {nd }}$ Place | $\$ 250$ |
| $3^{\text {rd }}$ Place | $\$ 100$ |
| $4^{\text {th }}$ Place | Ribbon |
| $5^{\text {th }}$ Place | Ribbon |

At the PA FARM SHOW level, this contest is sponsored by: The Pennsylvania State Association of County Fairs


# Department 15 - Home Products-Continued 

## Angel Food Cake Contest

Open to Pennsylvania residents only. Sponsored by Pennsylvania's Egg Farmers and Pennsylvania State Association of County Fairs

Note: Entrants may NOT have won 1st place in this Angel Food Cake Contest at any other fair this year. If the exhibitor won 1st place at another Fair this year they are not eligible to enter this contest.

## Rules:

1. Entry must be an Angel Food cake made from "scratch". No prepackaged ingredients may be used. All ingredients and decorations must be edible.
2. Pennsylvania produced and 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.
3. The entire cake 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.
4. Recipe(s) listing the ingredients and the complete preparation instructions for the cake entered must be submitted with the entry, printed on one side of an $81 / 2 " \times 11 "$ size paper. Entrant's name, address, and phone number must be printed on the back of all pages. All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.
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.

Judging will be based on the following criteria:

- Flavor(smell, taste, flavoring)
- Inside characteristics (texture and lightness)
- Overall appearance (surface, size, color)
- Creativity
- Topping, Icing or Decoration

30 points
25 points
20 points
15 points
10 points

Section 43-Senior Class 1

Premiums $\quad 1^{\text {st }}$ Place $\$ 25 \quad 2^{\text {nd }}$ Place $\$ 15 \quad 3^{\text {rd }}$ Place $\$ 10$
First place winner is eligible for the $\mathbf{2 0 2 5}$ PA Farm Show competition.
Prizes for the PA State Angel Food Cake Winners: $\quad 1^{\text {st }}$ Place $\$ 500 \quad 2^{\text {nd }}$ Place $\$ 250 \quad 3^{\text {rd }}$ Place $\$ 100$


# Department 15 - Home Products-Continued <br> Homemade Chocolate Cake Contest 

## Open to Pennsylvania residents only.

Note: Entrants may NOT have won 1st place in this Homemade Chocolate Cake Contest at any other fair this year. If the exhibitor won 1st place at another Fair this year they are not eligible to enter this contest.

## Rules:

1. Exhibitor must be an individual amateur baker. One entry per person.
2. Entry must be a layered chocolate cake made from "scratch" (no mixes). Entry must be frosted and frosting must be made from "scratch". All ingredients and decorations must be edible.
3. Cake recipe must feature chocolate or cocoa as a main ingredient.
4. The entire cake entry must be submitted for judging on cardboard or a disposable plate. All pans, plates and dishes are considered to be disposable and will not be returned.
5. Recipes must be submitted with the entry, printed on one side of $81 / 2 " \times 11$ " paper. Recipe must list all ingredients, quantities, and the complete preparation instructions for the cake entered. 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 FarmShow and will not be returned.
6. Refrigeration is not available at the Fair. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold or auctioned or otherwise distributed for consumption after judging for food safety reasons.
7. Judging criteria:

- Flavor (aroma, taste, good balance of flavorings)
- Texture (moist and tender crumb, not soggy or dry)
- Inside Characteristics (even grain, evenly baked, no air pockets)
- Outside Characteristics (consistent size/shape/surface; overall appeal)
- Frosting (taste, texture, even color)

30 points
25 points
20 points
15 points
10 points

Section 44-Senior
Premiums $\quad 1{ }^{\text {st }}$ Place $\$ 25$

## Class 1

$2^{\text {nd }}$ Place $\$ 20 \quad 3^{\text {rd }}$ Place $\$ 15$

First place winner is eligible for the 2025 PA Farm Show competition.
At the PA FARM SHOW level, this contest is sponsored by: The Pennsylvania State Association of County Fairs

## Premiums for the 2025 Farm Show competition:

| $1^{\text {st }} \$ 500$ | $2^{\text {nd }} \$ 250$ | $3^{\text {rd }} \$ 100$ |
| :--- | :--- | :---: |
| 4th Rosette Ribbon | 5th Rosette Ribbon |  |



# Department 15 - Home Products-Continued 

# PA Preferred ${ }^{\text {TM }}$ Junior Baking Contest Cookies, Brownies and Bars 

Open to Pennsylvania residents only. Sponsored by Pennsylvania Department of Agriculture's PA Preferred ${ }^{\mathrm{TM}}$ program.

Note: Entrants may NOT have won 1st place in this Junior Baking Contest at any other fair this year. If the exhibitor won 1st place at another Fair this year they are not eligible to enter this contest.

## Rules:

1. Exhibitor must be an individual amateur baker (age $\mathbf{8}$ through and including $\mathbf{1 8}$ years ONLY). One entry per person.
2. This contest is not just a chocolate brownie contest. Any PA Preferred ${ }^{\mathrm{TM}}$ fruits or vegetables may be used in the cookies brownies or bars. Be creative!
3. Entry must be a plate of six (6) individual sized portions of the baked entry item and must be made from "scratch" (no mixes). All ingredients and decorations must be edible.
4. At least two (2) PA Preferred ${ }^{\mathrm{TM}}$ ingredients must be used in the recipe. The PA Preferred ${ }^{\mathrm{TM}}$ ingredients must be listed clearly in the ingredient list, specifying the ingredients and the company that made/grew them. A PA Preferred ${ }^{\text {TM }} \operatorname{logo}$ is not required because not all PA Preferred ${ }^{\mathrm{TM}}$ products carry the label. The name of the ingredient and source is sufficient. Some examples of qualifying ingredients are PA Preferred ${ }^{\mathrm{TM}}$ grains such as oats or flour, butter, eggs, fruit and/or vegetables.
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.
6. Recipe(s) must be submitted with the entry, printed on one side of an $81 / 2$ "x 11 " paper. Recipe must list all ingredients, quantities, and the complete preparation instructions. The name of each PA Preferred ingredient or locally purchased ingredient must be clearly listed along with the source that made/grew the product. Entrant's name, age, address and phone number must be printed on the back side of all the pages. All recipes and cookies/brownies/bars 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.

Judging criteria:

- Flavor (aroma, taste, good balance of flavorings)
- Texture (appropriate for the type of cookie, brownie or bar)
- Inside Characteristics (even grain, evenly baked, free from air pockets)
- Outside Characteristics (uniform size, shape, appearance, overall appeal)
- Creativity

30 points
25 points
20 points
15 points
10 points

Section 120 - Junior
Premiums
$1^{\text {st }}$ Place $\$ 20$

Class 1
$2^{\text {nd }}$ Place $\$ 15$
$3^{\text {rd }}$ Place $\$ 10$

First place winner is eligible for the 2025 PA Farm Show competition.
Premiums for the 2025 Farm Show competition:

$$
\begin{aligned}
& 1^{\text {st }} \$ 500 \\
& \text { 4th Rosette Ribbon }
\end{aligned} 2^{\text {nd }} \$ 250 \quad \text { 3th Rosette Ribbon } \$ 100
$$



Made in PA. It makes a difference.

# Department 15 - Home Products-Continued <br> Gingerbread House Contest 

## Open to Pennsylvania residents only.

## Rules:

1. Open to all youths, ages 8 through 17 years of age.
2. All exhibitors must secure an exhibitor number for a fee of $\$ 2.00$. This fee is waived if the entry is pre-registered by July 14. The General Entry Form can be found at the back of this book or on the Premium book web page at www.southmountainfair.com.
3. Houses must be presented on aluminum foil covered cardboard or thin plywood (sturdy enough to hold the display) that is no larger than 12 by 18 inches.
4. House and all decorations must be edible.
5. Judging will be based on overall appearance, construction and creativity.
6. Gingerbread Houses will not be sold at the auction.

## Section 121 - Junior - Gingerbread House

| Class | Premiums |  |  |
| :--- | :--- | :--- | :--- |
| 1 Ages 8-10 | $\$ 8.00$ | 5.00 | 3.00 |
| 2 Ages 11-13 | $\$ 8.00$ | 5.00 | 3.00 |
| 3 Ages $14-17$ | $\$ 8.00$ | 5.00 | 3.00 |

4 Elaine Ecker Best Gingerbread House Award

$\$ 10.00$


