

**Department 15—HOME AND DAIRY PRODUCTS**

**BAKED PRODUCTS**

**COMMITTEE**

Chairperson—Alica Denlinger

Roberta Rohrer

Peggy Buffenmyer

Velma Good

Carol Hitchens

Deb Pantano

Judges—Dorothy Weber and Louetta Hurst

**Judging—Wednesday, September 28, 2011, 9:00 A.M.**

**ALL EXHIBITS MUST BE ENTERED TUESDAY, SEPTEMBER 27th  
FROM 1:00 P.M. TO 9:00 P.M.**

**RULES**

1. Entries will be received at the first block building on the left as you enter the fairgrounds.
2. All articles must be prepared by the Exhibitor. No premiums for commercial products.
3. All entries in the Baked Products Section, except for those portions kept for exhibition, will be auctioned at 7:00 P.M. Wednesday evening, September 29th. **Decorated cakes will also be auctioned on Wednesday evening.** Proceeds from the bake sale will be placed in the West Lampeter Community Fair Grounds Improvement Fund. Announcements concerning the Bake Sale will be made one hour prior to sale.
4. **All pie entries must be in an 9 inch aluminum foil pan or they will not be accepted.**
5. The “Blue Ribbon Apple Pie” winner will be eligible to enter in the Harrisburg State Farm Show in a special class for \$500 first place, \$250 second place, \$100 third place prize money.
6. Any baked item that would require refrigeration will not be accepted.

Class

The following to be judged on flavor, lightness, general appearance and crumb.

	1	2	3	4
PREMIUMS .....	\$6.00	\$5.00	\$4.00	\$3.00

1. **Baking Powder Biscuits** – (3 biscuits, uniform in shape)

**Muffins** – (3 muffins, uniform in shape)

2. Blueberry

4. Pumpkin

5. Other

3. Bran

**Bread** – (1 rectangular loaf, approximately 8 1/2 x 5)

6. Banana

8. Pumpkin

10. Lemon

7. Nut

9. Zucchini

11. Miscellaneous

**Yeast Bread** – (1 rectangular loaf; no fork pricks; no bread machine bread)

12. Raisin

14. White

15. Whole Wheat

13. Rye

**Yeast Rolls** – (6 rolls of uniform shape and size)

16. Cinnamon

18. White

20. Miscellaneous

17. Doughnuts

19. Whole Wheat

## BLUE RIBBON APPLE PIE CONTEST



1. Each pie should 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. Do not limit your contest to a "traditional" two-crust apple pie. 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 1/2 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.
4. Each fair will certify the winning apple pie baker and this person will be eligible to enter the state competition at the 2012 Farm Show.

**NOTE:** If an individual has already won 1st place at another fair in 2011 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2012 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.

### Premiums for the 2012 PA FARM SHOW competition will be as followed:

First Place \$500.00 • Second Place \$250.00 • Third Place \$100.00 • Fourth Place Ribbon • Fifth Place Ribbon

### 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



### Sponsored by Cherry Hill Orchard:

Prizes: 1st - \$25 Cash & \$5 Gift Certificate

2nd - \$20 Cash & \$5 Gift Certificate • 3rd - \$15 Cash & \$5 Gift Certificate

4th - \$10 Cash & \$5 Gift Certificate • 5th - \$5 Cash & \$5 Gift Certificate

Gift Certificates are towards a purchase at Cherry Hill Orchard

## ANGEL FOOD CAKE CONTEST RULES

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 2011.
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. 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.
6. Cake entry must be submitted for judging on cardboard.
7. 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). Entrant's name, address & phone # must be printed on the back.
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: 1st = \$25 2nd = \$15 3rd = \$10**

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

Prizes for the PA State Angel Food Cake Winners: 1st = \$500 2nd = \$250 3rd = \$100

**SPONSORS: Pennsylvania Egg Farmers & PA State Assoc. of County Fairs**

	1	2	3	4
PREMIUMS .....	\$7.00	\$6.00	\$5.00	\$4.00

**Iced Butter Cakes**

- |               |                   |                        |
|---------------|-------------------|------------------------|
| 21. Chocolate | 24. White         | 27. Miscellaneous –    |
| 22. Nut       | 25. Yellow        | Non-Iced               |
| 23. Spice     | 26. Miscellaneous | 28. Hershey’s Contest* |

\* You may choose to enter the Hershey’s Cocoa Cake Contest described on page 108.

**Decorated** – (all parts edible)

- |             |           |
|-------------|-----------|
| 29. Novelty | 30. Other |
|-------------|-----------|

**Cup Cakes** – (3 on a plate)

- |               |           |            |
|---------------|-----------|------------|
| 31. Chocolate | 33. Spice | 35. Yellow |
| 32. Nut       | 34. White |            |

**Angel Food** – (not iced)

- |               |           |                              |
|---------------|-----------|------------------------------|
| 36. Chocolate | 37. Plain | 38. Angel Food Cake Contest* |
|---------------|-----------|------------------------------|

\*You may choose to enter the “Angel Food Cake Contest” described on page 110.

**Chiffon** – (not iced)

- |               |           |
|---------------|-----------|
| 39. Chocolate | 40. Plain |
|---------------|-----------|

41. **Sponge** – (not iced)

The following to be judged on texture of crust, flavor and consistency of filling.

	1	2	3	4
PREMIUMS .....	\$7.00	\$6.00	\$5.00	\$4.00

**\*Note: Only 9 inch pies will be accepted.**

**Blue Ribbon Apple Pie \* See rules on Page 110**

42. Apple

**Pies – One Crust**

- |           |               |
|-----------|---------------|
| 43. Apple | 44. Chocolate |
|-----------|---------------|

**Pies – Crumb**

- |           |            |                   |
|-----------|------------|-------------------|
| 45. Apple | 46. Cherry | 47. Miscellaneous |
|-----------|------------|-------------------|

**Pies – Two Crust**

- |            |            |                   |
|------------|------------|-------------------|
| 48. Apple  | 50. Peach  | 52. Miscellaneous |
| 49. Cherry | 51. Raisin |                   |

**Pies**

- |             |             |                   |
|-------------|-------------|-------------------|
| 53. Pumpkin | 54. Shoofly | 55. Miscellaneous |
|-------------|-------------|-------------------|

**Candy** – (1/2 pound, must be made by exhibitor)

- |                     |                 |                    |
|---------------------|-----------------|--------------------|
| 56. Chocolate Fudge | 58. Kisses      | 60. Mints          |
| 57. Fondant         | 59. Light Fudge | 61. Peanut Brittle |

# **DAIRY PRODUCTION MEDICINE**

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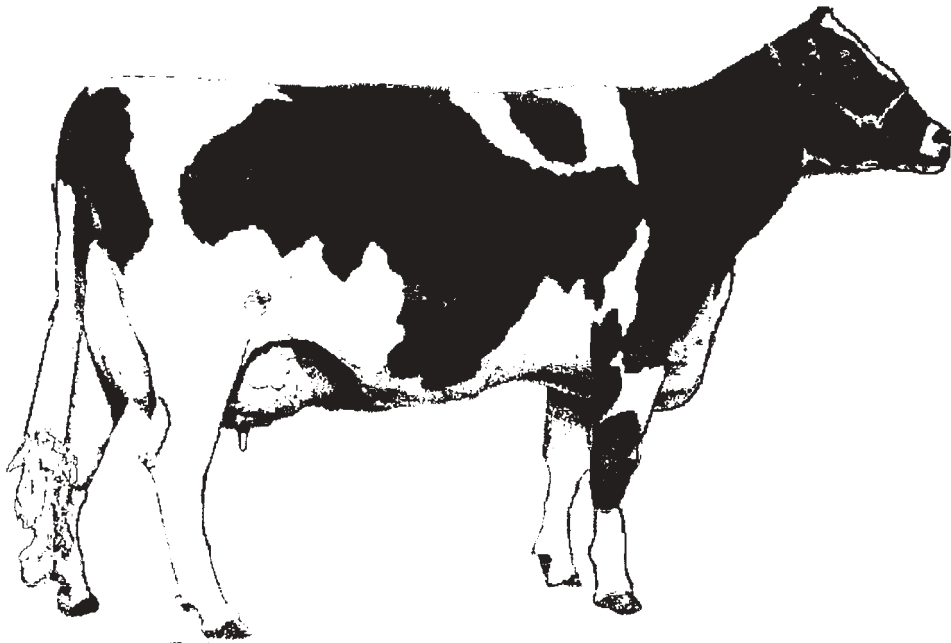
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The following to be judged on general appearance, uniform shape, color, flavor and texture.

PREMIUMS ..... \$7.00    \$6.00    \$5.00    \$4.00

**Cookies – (1/2 dozen)**

- |                                 |                             |                      |
|---------------------------------|-----------------------------|----------------------|
| 62. Bar                         | 66. Dropped – Nut           | 71. Rolled – Vanilla |
| 63. Brownies                    | 67. Dropped – Oatmeal       | 72. Rolled –         |
| 64. Dropped – Chocolate         | 68. Dropped – Peanut Butter | Miscellaneous        |
| 65. Dropped –<br>Chocolate Chip | 69. Dropped – Sugar         | 73. Miscellaneous    |
|                                 | 70. Filled                  |                      |

**Homemade Home Products**

- |                         |                              |                       |
|-------------------------|------------------------------|-----------------------|
| 74. Lard – (1 quart)    | 76. Potato Chips – (1 quart) | 78. Soap – (6 pieces) |
| 75. Noodles – (1 quart) | 77. Salted Nuts – (1/2 pint) |                       |



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**CANNED OR DRIED PRODUCTS**

**COMMITTEE**

Chairperson—Pat Sangrey

Evie Goss Gail Sangrey

Elaine Benner Blanche Charles Arlene McMichael

Judges—Barb McCarrell and Joy Heisey

**Judging—Wednesday, September 28, 2011, 8:30 A.M.**

**ALL EXHIBITS MUST BE ENTERED TUESDAY, SEPTEMBER 27th  
FROM 1:00 P.M. TO 9:00 P.M.**

**RULES**

1. To insure a uniform exhibit all canned or dried goods must be in clear glass standard quart jars. Pickles and relishes may be in standard pint jars. Green jars, ketchup bottles and mayonnaise jars will be disqualified.
2. **Every exhibit, except the dried products, must be sealed.**
3. Each exhibitor must have canned or prepared the article exhibited since September 30, 2010.
4. Exhibitors may enter in as many classes as they wish, but no exhibitor shall make more than one entry in a single class for competition, nor can they win more than one prize in a single class.
5. **No exhibits may be removed before Friday evening at 10:00 P.M.**
6. Any canned goods not called for before Saturday at 8:30 A.M., will be sold and proceeds deposited in the Fair treasury.
7. Exhibits to be judged as follows:

**A. Canning Score Card**

General Appearance .....	40
Quality .....	50
Container .....	10
	100

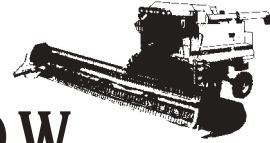
**General Appearance**—All products should be properly cleaned, and if pared, all skin should be removed. All pieces should be uniform in size. If cut, have the edges clean and even. Food should have as natural a color as possible. Arrange food neatly but do not pack too loose or too tight. Product canned at the right stage, such as snap beans free from strings and large beans, tomatoes of a good red color, corn that is young and tender, carrots and beets that are small, young and tender and fruits that are not overripe.

**Quality**—Liquid clear and free of small pieces; no discoloration or gas bubbles due to decomposition. Product should have retained its shape, have a good color, and be free of blemishes and bruises.

**Container**—Uniform jars or cans. All jars of same type in same exhibit. **Labels uniform and well placed and no bigger than 2” should have contents of jar, date canned, how processed and length of time the food was processed recorded on it. Jars and covers clean and of clear glass. NO RUSTY JAR RINGS.**

*Sample Label*

PEACHES  
August 2, 2010  
Boiling Water Bath  
25 Minutes



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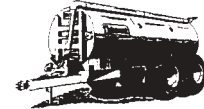
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**B. Pickle Score Card**

Score Card	Perfect Score
General Appearance .....	35
Color .....	15
Clearness of Liquid .....	20
Quality .....	50
Flavor .....	25
Consistency .....	25
Package .....	15
	100

Explanation of Points

- General Appearance—Liquid clear and free from scum.
- Consistency—Crisp, no hollow center. Lack of shrivelled pickles if whole pickles are being judged.
- Quality—Flavor, agreeable taste, not bitter or disagreeable.
- Package—Clean containers and cover, with suitable, uniform, neat, labels.

**C. Jellies**

**ONE 8 oz. STANDARD SEALED JELLY GLASS WITH REMOVABLE RING AND LID. ALL JELLIES MUST BE CANNED. PARAFFIN SEALS WILL NOT BE ACCEPTED. Judged on flavor, texture, appearance and color. Container —clean, suitably labeled. NO RUSTY JAR RINGS.**

- 8. The judge will open exhibits in jellies, jams and pickles.
- 9. The Fair management is not responsible for spoilage of any canned goods during the exhibition.

Class	1	2	3	4
PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Canned Fruits – (1 quart) Processed in boiling water bath</b>				
79. Apples			91. Peaches – Yellow	
80. Applesauce			92. Pears	
81. Apricots			93. Pineapple	
82. Blackberries			94. Pie Filling – Apple	
83. Blueberries or Huckleberries			95. Pie Filling – Blueberry	
84. Cherries – Dark, with pits			96. Pie Filling – Miscellaneous	
85. Cherries – White, with pits			97. Pie Filling – Cherry	
86. Cherries – Red – Sour, pitted			98. Plums	
87. Elderberries			99. Raspberries – Black	
88. Grapes			100. Raspberries – Red	
89. Nectarines			101. Rhubarb	
90. Peaches – White			102. Miscellaneous	
PREMIUMS .....	\$8.00	\$6.00	\$5.00	\$4.00
103. <b>Best Fruit Display</b> – (5 jars — 5 different fruits)				
PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Canned Vegetables – (1 quart) Processed in pressure canner</b>				
104. Asparagus			109. Beans – Lima	
105. Beans – Green			110. Beets	
106. Beans – Cut			111. Carrots	
107. Beans – Yellow			112. Corn - Yellow	
108. Beans – Yellow – Cut			113. Corn - White	

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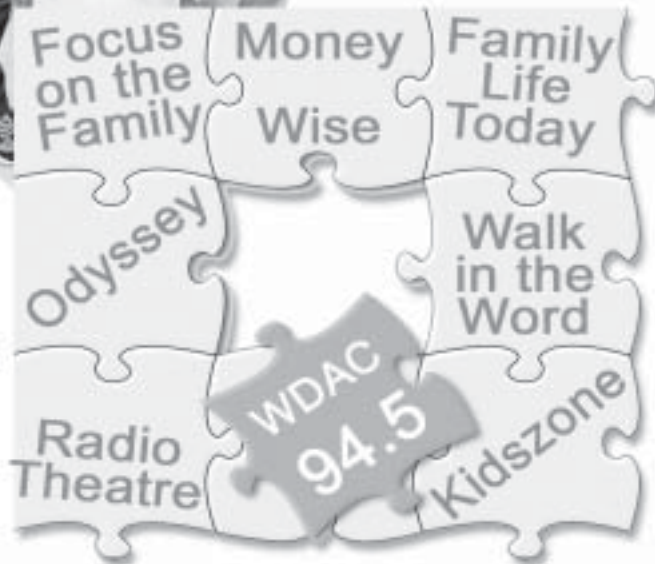
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114. Mixed Vegetables	119. Tomatoes			
115. Peas	120. Vegetable Soup			
116. Sauerkraut	121. Miscellaneous			
117. Spinach				
118. Succotash				
PREMIUMS .....	\$8.00	\$6.00	\$5.00	\$4.00
122. <b>Best Vegetable Display</b> – (5 jars — 5 different vegetables)				
PREMIUMS .....	\$6.00	\$5.00	\$4.00	\$3.00
<b>Canned Meats</b> – (1 quart) Processed in Pressure Canner				
123. Beef	128. Sausage			
124. Chicken	129. Sirloin			
125. Mince Meat	130. Spare Ribs			
126. Pork	131. Venison			
127. Puddings				
PREMIUMS .....	\$10.00	\$8.00	\$6.00	
132. <b>Best Meat Display</b> – (3 – one quart jars, each containing a different kind of meat)				
The following to be judged on taste, size, uniformity, clearness, color and arrangement.				
PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Pickles &amp; Relishes</b> – (1 quart or 1 pint) Processed in Boiling Water Bath				
133. Beans	147. Peppers – Cut			
134. Beets	148. Peppers – Stuffed			
135. Cauliflower	149. Relishes – Corn			
136. Chow-Chow	150. Relishes – Pepper			
137. Cranberries	151. Relishes – Zucchini			
138. Cucumber Relish	152. Relishes – Miscellaneous			
139. Cucumbers – Bread & Butter	153. Sauces – Catsup			
140. Cucumbers – Dill	154. Sauces – Chili			
141. Cucumbers – Mixed	155. Sauces – Spaghetti			
142. Cucumbers – Mustard	156. Sauces – Salsa			
143. Cucumbers – Sour	157. Sauces – Salsa – Hot			
144. Cucumbers – Sweet	158. Sauces – Tomato			
145. Cucumbers – Sweet Dill	159. Miscellaneous			
146. Onions				
<b>Spiced Fruits</b> – (1 quart or 1 pint)				
160. Apples	164. Peaches			
161. Cantaloupes	165. Pears			
162. Cherries	166. Quince			
163. Crabapples	167. Watermelon			
The following to be judged on quality and general appearance.				
<b>Dried Fruits, Vegetables &amp; Meats</b> – (1 quart)				
168. Apples	172. Peaches			
169. Beans – Lima	173. Pears			
170. Beans – String	174. Miscellaneous			
171. Corn	175. Dried Meats			

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The following to be judged on flavor, color and clarity.

PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Juices</b> – (1 quart) Processed in Boiling Water Bath				
176. Apple		178. Tomato		
177. Grape		179. Miscellaneous		
<b>Vinegars</b> – (1 quart)				
180. Blackberry		183. Raspberry		
181. Cider		184. Miscellaneous		
182. Decorative – (1 bottle)				

**BUTTERS, JAMS, JELLIES,  
MARMALADES, PRESERVES AND CONSERVES**

ALL JELLIES MUST BE CANNED IN AN 8 OZ. JAR. **PARAFFIN SEALS WILL NOT BE ACCEPTED.** NO RUSTY JAR RINGS. ONE STANDARD GLASS JELLY JAR WITH A REMOVABLE RING AND LID MUST BE USED. Judged on appearance, flavor, consistency and neatness of package. Exhibits must be prepared by the exhibitor. **Label no bigger than 2” should have contents of jar, date processed, and how processed recorded on it.**

**Butters** must be made with fruit pulp and sugar, cooked to a thick consistency. Spices may be added. Butters must spread easily.

**Jams** must contain fruit pulp. PULP CANNOT BE PUREED.

**Jellies** must be made with fruit juice and sugar. Jelly must be clear and translucent and contain no pieces of fruit.

**Marmalades** should be clear with small pieces of fruit and rind evenly suspended.

**Preserves** should be made with fruit preserved with sugar so they retain their shape. Syrup should be clear, with a consistency of honey.

**Conserves** must be made with two or more fruits and have a jam-like consistency; nuts and raisins may be added.

**All jars should be processed in boiling water bath.**

Class	1	2	3	4
PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Butters</b> – (1 standard jelly jar with removable ring and lid)				
185. Apple		191. Pear		
186. Apricot		192. Plum		
187. Cherry		193. Quince		
188. Grape		194. Tomato		
189. Orange		195. Miscellaneous		
190. Peach				
<b>Jams</b> – (1 standard jelly jar with removable ring and lid)				
196. Apricot		204. Pear		
197. Blackberry		205. Pineapple		
198. Blueberry		206. Plum		
199. Cherry		207. Raspberry – Black		
200. Currant		208. Raspberry – Red		
201. Elderberry		209. Rhubarb		
202. Grape		210. Strawberry		
203. Peach		211. Miscellaneous		



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PREMIUMS .....	\$6.00	\$5.00	\$4.00	\$3.00
212. <b>Display of Jam</b> – (3 varieties with uniform jars and lids)				
PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Jellies</b> – (1 standard jelly jar with removable ring and lid)				
213. Apple	219. Gooseberry	225. Quince		
214. Blackberry	220. Grape	226. Raspberry – Black		
215. Cherry	221. Huckleberry	227. Raspberry – Red		
216. Crabapple	222. Mint	228. Strawberry		
217. Currant	223. Peach	229. Miscellaneous		
218. Elderberry	224. Plum			
PREMIUMS .....	\$6.00	\$5.00	\$4.00	\$3.00
230. <b>Display of Jelly</b> – (3 varieties with uniform jars and lids)				
PREMIUMS .....	\$5.00	\$4.00	\$3.00	\$2.00
<b>Marmalades</b> – (1 standard jelly jar with removable ring and lid)				
231. Apple	235. Orange	239. Plum		
232. Apricot	236. Peach	240. Quince		
233. Grape	237. Pear	241. Tomato – Yellow		
234. Grapefruit	238. Pineapple	242. Miscellaneous		
<b>Preserves</b> – (1 standard jelly jar with removable ring and lid)				
243. Apricot	247. Pear	250. Quince		
244. Blueberry	248. Pineapple	251. Strawberry		
245. Cherry	249. Plum	252. Tomato		
246. Peach				
253. <b>Conserves</b>				

**DAIRY PRODUCTS**

**COMMITTEE**

Chairperson—James Barnett  
*Retired from Land O’ Lakes, Inc.*  
 Judge—Land O’Lakes, Inc.

**Judging—Tuesday, September 27, 2011**

**RULES**

1. Competition is open to all milk producers in Lancaster County.
2. Only one entry may be made in any one class by the same owner.
3. Submit a 2 oz. composite sample which is from not less than 2 animals to the Lampeter-Strasburg Ag. Department by 9:00 a.m. Tuesday, September 20th. Sample kits can be picked up at the L-S and Penn Manor Ag. Departments.
4. Milk will be judged on bacteria, somatic cells and sediment.

**MILK**

<u>Class</u>	1	2	3	4	5 to 10
PREMIUMS .....	\$10.00	\$7.00	\$5.00	\$4.00	\$3.00
<u>Juniors - 18 and under</u>	<u>Adult</u>				
254. All Breeds or Mixed Herds	255. All Breeds or Mixed Herds				

*Land O’Lakes, Inc. is sponsoring some of the above premiums*