Department 15 – Home Products

Elaine Ecker, Chairperson 268 Carlisle Road Biglerville, PA 17307 etecker@embarqmail.com 717-677-8220 Valerie Bushey, Co-Chairperson 1353 Goodyear Road Gardners, PA 17324 717-486-5122

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. 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.
- 3. Baked goods become the property of the Fair. After judging, a small portion of the product is placed on display. All baked goods will be auctioned off Tuesday, August 21, 2012. The proceeds from the auction of the Special Contest winners will benefit the Adams County Cancer Patient Help Fund.
- 4. By a decision of the SMF Board, ½ of the proceeds from the auction of the remaining baked goods will benefit the SMF, and ½ will benefit this year's charity.
- 5. No cream cheese, custard filling, whipping cream, or frozen toppings 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. Open to all ages except where listed.
- 7. All exhibitors must have an exhibitor number at a cost of \$2.00 per exhibitor. This fee is waived if exhibitor pre-registers by August 1.
- 8. No cloth covers over lids.
- 9. Exhibits will be accepted on Sunday August 19, 2012, from 2-4 p.m., and on Monday, August 20, 2012, from 4-8 p.m. The General Entries Registration Form may be used if mailed by August 1. The General Entries form can be found at the back of this book or on the web site at www.southmountainfair.com. Pre-registration may be completed on any type of paper and mailed to Joanne Irvin, 180 Conrad Lane, Gardners, PA 17324. 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.
- 10. Exhibits will be released to exhibitors on Sunday, August 26, 2012 from 2-4 p.m. No prize money will be awarded for exhibits removed in violation of this rule.
- 11. There will be an Anna Allison Award, of \$20, chosen by the judges from the Best of Show entries in the senior division.
- 12. There may be Honorable Mention Awards (ribbons only) for the Junior/Youth division only.
- 13. There will be an overall, Best of Show prize for the Junior/Youth division of \$20.



Elaine Ecker receiving the 2011 Fair Ambassador Award from Boots Hetherington from the Pennsylvania Department of Agriculture. With Elaine is her daughter, Valerie Bushey.

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.

Section1 - Quick Breads, 1 loaf, SeniorPremiums:\$4.003.00Section50 - Quick Breads, 1 loaf, Junior

Quick breads, approximately 4"x8"x5", 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				
	on 2 - Yeast Breads, 1 loaf, Senior		Premiums: \$4.00	3.00	2.00

Section 52 - Yeast Breads, Junior

Yeast breads, approximately 4"x8"x5", 1 loaf placed in a zip close plastic bag.

Class		Class		Class	
1	Poly-grain	6	Rye	11	Apple Nut
2	Pumpernickel	7	Onion Rye	12	Whole Grain
3	White	8	Cinnamon	13	Sour Dough
4	Raisin	9	French	14	Other to be named
5	Whole Wheat	10	Fancy Sweet		



The Chocolate cake winner at the 2011 South Mountain Fair went on to win third place out of 75 entries at the 2012 Pennsylvania Farm Show. Congratulations to Belinda Myers and thank you for representing the South Mountain Fair with this beautiful cake.

2.00

n 54 - Machine Breads, Juni	or		\$4.00	3.00 2.00
Honey Wheat Oatmeal Raisin	Class 6 7 8 9	Nut French Rye Sourdough	Class 10 11 12 13	Wheat Multi-Grain Potato Bread Other to be named
n 56 - Rolls, Junior		Premiums:	\$4.00	3.00 2.00
Holiday, fancy	Class 4 5 6	White Whole Wheat Sticky Buns	Class 7 8 9	Pumpernickel Other to be named Plate of fancy rolls
n 58 - Butter Cake, iced, Jur		ior Premiums:	\$5.00	4.00 3.00
Coconut	Class 5 6 7 8	Spice White Yellow Banana	Class 9 10 11 12	Strawberry Applesauce Red Velvet Other to be named
n 60 - Decorated Cake, Juni		Premiums:	\$8.00	6.00 4.00
Birthday	Class 4 5	S. Mt Fair Theme Wedding	Class 6 7	Anniversary Other to be named
	 n 54 - Machine Breads, Juni reads, all recipes must accompative transformed states and recipes must accompative transformed states and states are and states and states are and are and states are and are a	n 54 - Machine Breads, Junior reads, all recipes must accompany brea Class White 6 Honey Wheat 7 Oatmeal 8 Raisin 9 Herb n 4 - Rolls, 6 in plastic bag, Senior n 56 - Rolls, Junior hape and size, 6 rolls placed in zip close Class Cinnamon 4 Holiday, fancy 5 Parkerhouse 6 n 5 - Butter Cake, iced, 2 layer, Seni n 58 - Butter Cake, iced, Junior ers on smallest plate possible. Class Chocolate 5 Devil's Food 6 Coconut 7 Nut 8 n 6 - Decorated Cake, Senior n 60 - Decorated Cake, Junior real cake, will be cut. Class Any special holiday 4 Birthday 5	n 54 - Machine Breads, Junior reads, all recipes must accompany bread. Class White 6 Nut Honey Wheat 7 French Oatmeal 8 Rye Raisin 9 Sourdough Herb n 4 - Rolls, 6 in plastic bag, Senior Premiums: n 56 - Rolls, Junior hape and size, 6 rolls placed in zip close plastic bag. Class Cinnamon 4 White Holiday, fancy 5 Whole Wheat Parkerhouse 6 Sticky Buns n 5 - Butter Cake, iced, 2 layer, Senior Premiums: n 58 - Butter Cake, iced, 2 layer, Senior Premiums: n 58 - Butter Cake, iced, Junior ers on smallest plate possible. Class Chocolate 5 Spice Devil's Food 6 White Coconut 7 Yellow Nut 8 Banana n 6 - Decorated Cake, Senior n 60 - Decorated Cake, Junior real cake, will be cut. Class Any special holiday 4 S. Mt Fair Theme Birthday 5 Wedding	n 54 - Machine Breads, Junior reads, all recipes must accompany bread. Class Class White 6 Nut 10 Honey Wheat 7 French 11 Oatmeal 8 Rye 12 Raisin 9 Sourdough 13 Herb 13 Herb 8 n 4 - Rolls, 6 in plastic bag, Senior Premiums: \$4.00 n 56 - Rolls, Junior hape and size, 6 rolls placed in zip close plastic bag. Class Class Class Cinnamon 4 White 7 Holiday, fancy 5 Whole Wheat 8 Parkerhouse 6 Sticky Buns 9 n 5 - Butter Cake, iced, 2 layer, Senior Premiums: \$5.00 n 58 - Butter Cake, iced, Junior ers on smallest plate possible. Class Class Class Chocolate 5 Spice 9 Devil's Food 6 White 10 Coconut 7 Yellow 11 Nut 8 Banana 12 n 6 - Decorated Cake, Senior Premiums: \$8.00 n 60 - Decorated Cake, Junior real cake, will be cut. Class Class Class Any special holiday 4 S. Mt Fair Theme 6 Birthday 5 Wedding 7



	on 7 - Egg Cake, not iced, S on 62 - Egg Cake, not iced,			Premiums:	\$4.00	3.00	2.00
Class		Class		Class			
1	Angel food	5	Applesauce	8	Franklin	Nut	
2	Chiffon	6	Jewish Apple	9	Blueber	ry	
3	Sponge	7	Pound	10	Other to	be named	
4	Crumb						
	on 8 - Cupcakes, 4 on plate on 64 - Cupcakes, 4 on plat			Premiums:	\$3.00	2.00	1.00
Iced or ur	niced.						CEP-2
Class		Class				- SHE	
1	White	3	Decorated Cake Po	ops (2 on lollipo	p sticks)	AND NO	10-1-5
2	Chocolate	4	Other to be named		1 /		
Secti	on 9 - One Crust Pie, 8-9 in	ch, Senio	ŕ	Premiums:	\$4.00	3.00	2.00
	on 66 - One Crust Pie, 8-9 i						
Class		Class		Class			
1	Apple Crumb	4	Pecan	7	Peach C	rumb	
2	Cherry Crumb	5	Raisin Crumb	8	Other to	be named	
3	Oatmeal	6	Shoo-Fly				
	on 10 - Tarts, Senior on 67 - Tarts, Junior			Premiums:	\$4.00	3.00	2.00
Class			Class				
1 2	Strawberry, 6 per plate Apricot, 6 per plate		3 Other, 6 p	ber plate			
	on 11 - Two Crust Pie, 8-9 i on 68 - Two Crust Pie, 8-9 i			Premiums:	\$4.00	3.00	2.00
Class		Class		Class			
1	Apple	6	Cherry	11	Raspber	ry	
2	Apple dumpling	7	Grape	12	Elderbei		
3	Apple turnover	8	Mince	13	Blueber		
4	Apple, other	9	Peach	14	Other to	be named	
5	Blackberry	10	Raisin				
	on 12 - Candy, 6 pieces, Ser on 70 - Candy, 6 pieces, Jur			Premiums:	\$4.00	3.00	2.00
Class		Class			Class		
1	Chocolate covered	6	Chocolate Peanut	Butter Fudge	11	Pretzel car	ndy
2	Chocolate fudge	7	Peanut brittle	2	12		covered pretzels
3	Mints	8	Caramels		13	Other	
4	Peanut Butter Fudge	9	Heath bars				
5	Chocolate Covered Nuts	10	Bon Bons				

	on 13 - Cookies, 6 per plate, Senior on 72 - Cookies, 6 per plate, Junior		Premiums:	\$3.00	2.00	1.00
Class		Class			Class	
1	Bar Cookies, Brownies	11	Raisin nut		21	Pressed
2	Bar Cookies, Lemon bar	12	Butterscotch oatmeal		22	Rolled
3	Bar Cookies, Other	13	Other Dropped		23	Sandwich
4	Drop, Chocolate Chip	14	Filled		24	Sliced or Ice Box
5	Drop, Oatmeal	15	Molded, Peanut Butter		25	Unbaked
6	Drop, Sugar	16	Molded, Snickerdoodles		26	Sugarball
7	Drop, M & M	17	Chocolate pixie		27	Cocoanut macaroons
8	Crispy fresh apple	18	Double chocolate chip		28	Gingersnaps
9	Sour cream	19	Ginger molasses		29	Novelty Cookies
10	Lace	20	Other Molded		30	Other to be named
	31 Best of Show-Ba	aked Pro	oducts, Senior	\$20.00		

Best of Show-Baked Products, Senior

CANNED OR DRIED PRODUCTS

General Rules:

- Canned foods are judged on quality, general appearance, and container. 1.
- 2. Use standard, clear quart/pint glass jars for preserving and exhibiting fruits, vegetables, and meats, and dried products.
- No mayonnaise or 12 oz. jars. No rusty lids will be accepted. No cloth covers over lids. 3.
- 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.
- Entries are judged on size, uniformity, clearness, color, and arrangement. 6.
- Entries must be home canned and home dried, no commercial entries allowed. Canned goods must have been canned 7. since the last fair with the exception of Dill Pickles, which may be a year old.
- No artificial coloring except jellies. 8.

Cherries, red sour, with pits

Cherries, white, sweet, with pits

6

7

8

Peaches

The South Mountain Fair Association is not responsible for spoilage of any canned goods during the exhibition. 9.

	on 14 - Miscellaneous Home Products, on 74 - Miscellaneous Home Products,			\$3.00	2.00 1.00
Class		Class		Class	
1	Caramel Corn, 1 qt, standard lid	4	Trail Mix, 1 qt, standard lid	7	Croutons, 1 pt,
standard li	d				
2	Noodles, 1 qt, standard lid	5	Lard, 1 pt, standard lid	8	Other to be named
3	Salted nuts, 1/2 pint jar	6	Granola, 1 pt, standard lid		
	on 15 - Canned Fruits, pint or quart, S on 76 - Canned Fruits, pint or quart, J		Premiums:	\$3.00	2.00 1.00
Class		Class		Class	
1	Applesauce	9	Pears		
2	Blueberries	10	Plums	17	Peach Pie Filling
3	Cherries, dark, sweet, pitted	11	Raspberries, black	18	Other Pie Filling
4	Cherries, dark, sweet, with pits	12	Mixed Fruit	19	Blackberries
5	Cherries, red sour, pitted	13	Nectarines	20	Plum Cranberry Sauce

16 Cherry Pie Filling 24 Best display of fruit, 3 jars \$5.00

14

15

Strawberries

Apple Pie Filling

21

22

23

Apricots

Other

Cinnamon Apples

CANNED OR DRIED PRODUCTS--Continued

Section 16 - Canned Vegetables, pint or qu Section 78 - Canned Vegetables, pint or qu			remiums:	\$3.00	2.00	1.00
Class	Class				Class	
1 Bean, green	12	Corn, yellow	r		23	Tomatoes, Red/Yellov
2 Bean, limas	13	Mixed Corn			24	Potatoes
3 Bean, yellow	14	Mixed Veget	ables		25	Zucchini
4 Bean, Kidney	15	Peas	40105		26	Carrots and Peas
5 Horticultural	16	Pumpkin			20	Soup, Vegetable
6 Baked beans	10	Sauerkraut			28	Soup, Vegetable Soup, Chicken Corn
7 Beets	18	Squash, whit			28 29	Soup, Tomato
		· ·				
8 Broccoli	19	Squash, yello)W		30	Soup, Ham and Bean
9 Cabbage	20	Succotash	1		31	Soup, Deer
10 Carrots	21	Tomatoes, re			32	Green Peppers
11 Corn, white	22	Tomatoes, ye	ellow		33	Other to be named
34	Best di	isplay, 3 jars	\$5.00)		
Section 17 - Canned Meats, pint or quart,	Senior	р	remiums:	\$3.00	2.00	1.00
Section 80 - Canned Meats, pint of quart,		1	remnums.	\$3.00	2.00	1.00
······						
Class	Class			Class		
01055	Clubb					
		Sausage			Pudding	meat
1 Beef	5	Sausage		8	Pudding	
 Beef Beef Tongue, Pickled 	5 6	Venison		8 9	Beef Ste	W
 Beef Beef Tongue, Pickled Chicken 	5	-		8	Beef Ste	
 Beef Beef Tongue, Pickled 	5 6 7	Venison	, 3 jars	8 9	Beef Ste Other to	W
 Beef Beef Tongue, Pickled Chicken Pork 11 	5 6 7	Venison Mincemeat isplay, 3 kinds		8 9 10 \$5.00	Beef Ste Other to	w be named
 Beef Beef Tongue, Pickled Chicken Pork 	5 6 7	Venison Mincemeat isplay, 3 kinds	, 3 jars remiums:	8 9 10	Beef Ste Other to	W
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior 	5 6 7 Best D	Venison Mincemeat isplay, 3 kinds		8 9 10 \$5.00 \$3.00	Beef Ste Other to	w be named
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class 	5 6 7 Best D Class	Venison Mincemeat isplay, 3 kinds P		8 9 10 \$5.00 \$3.00 Class	Beef Ste Other to 2.00	w be named 1.00
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets 	5 6 7 Best D Class 6	Venison Mincemeat isplay, 3 kinds P Dill		8 9 10 \$5.00 \$3.00 Class 11	Beef Ste Other to 2.00 Piccalilli	w be named 1.00
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets cumbers 	5 6 7 Best D Class 6 7	Venison Mincemeat isplay, 3 kinds P Dill Mustard		8 9 10 \$5.00 \$3.00 Class 11 12	Beef Ste Other to 2.00 Piccalilli Lime	w be named 1.00
 1 Beef 2 Beef Tongue, Pickled 3 Chicken 4 Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Cumbers Bread & Butter 	5 6 7 Best D Class 6 7 8	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour		8 9 10 \$5.00 \$3.00 Class 11	Beef Ste Other to 2.00 Piccalilli Lime Dill Grea	w be named 1.00 en Beans
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets 	5 6 7 Best D Class 6 7 8 9	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet		8 9 10 \$5.00 \$3.00 Class 11 12	Beef Ste Other to 2.00 Piccalilli Lime Dill Grea	w be named 1.00
 1 Beef 2 Beef Tongue, Pickled 3 Chicken 4 Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Cumbers Bread & Butter 	5 6 7 Best D Class 6 7 8	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour		8 9 10 \$5.00 \$3.00 Class 11 12 13	Beef Ste Other to 2.00 Piccalilli Lime Dill Grea	w be named 1.00 en Beans
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Secad & Butter Mixed 	5 6 7 Best D Class 6 7 8 9	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet		8 9 10 \$5.00 \$3.00 Class 11 12 13	Beef Ste Other to 2.00 Piccalilli Lime Dill Grea	w be named 1.00 en Beans
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Bread & Butter Mixed Peppers Watermelon 	5 6 7 Best D Class 6 7 8 9	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet Zucchini		8 9 10 \$5.00 \$3.00 Class 11 12 13	Beef Ste Other to 2.00 Piccalilli Lime Dill Gree Other to	w be named 1.00 en Beans
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Bread & Butter Mixed Peppers Watermelon 	5 6 7 Best D Class 6 7 8 9 10	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet Zucchini	remiums:	8 9 10 \$5.00 \$3.00 Class 11 12 13 14	Beef Ste Other to 2.00 Piccalilli Lime Dill Gree Other to	w be named 1.00 en Beans be named
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Bread & Butter Mixed Peppers Watermelon Extion 19 - Relishes, pint or quart, Senior Section 84 - Relishes, pint or quart, Junior 	5 6 7 Best D Class 6 7 8 9 10	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet Zucchini	remiums:	8 9 10 \$5.00 \$3.00 Class 11 12 13 14	Beef Ste Other to 2.00 Piccalilli Lime Dill Gree Other to 2.00	w be named 1.00 en Beans be named
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Bread & Butter Mixed Peppers Watermelon ction 19 - Relishes, pint or quart, Senior Section 84 - Relishes, pint or quart, Junior 	5 6 7 Best D Class 6 7 8 9 10	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet Zucchini P	remiums:	8 9 10 \$5.00 \$3.00 Class 11 12 13 14	Beef Ste Other to 2.00 Piccalilli Lime Dill Gree Other to 2.00 Class	w be named 1.00 en Beans be named 1.00
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Bread & Butter Mixed Peppers Watermelon cclass Petishes, pint or quart, Senior Section 84 - Relishes, pint or quart, Junior 	5 6 7 Best D Class 6 7 8 9 10 Class 4	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet Zucchini P Zucchini	remiums: remiums:	8 9 10 \$5.00 \$3.00 Class 11 12 13 14	Beef Ste Other to 2.00 Piccalilli Lime Dill Gree Other to 2.00 Class 7	w be named 1.00 en Beans be named 1.00 Sweet Pickle
 Beef Beef Tongue, Pickled Chicken Pork 11 Section 18 - Pickles, pint or quart, Senior Section 82 - Pickles, pint or quart, Junior Class Beets Beets Bread & Butter Mixed Peppers Watermelon Ection 19 - Relishes, pint or quart, Senior Section 84 - Relishes, pint or quart, Junior 	5 6 7 Best D Class 6 7 8 9 10	Venison Mincemeat isplay, 3 kinds P Dill Mustard Sour Sweet Zucchini P	remiums: remiums:	8 9 10 \$5.00 \$3.00 Class 11 12 13 14	Beef Ste Other to 2.00 Piccalilli Lime Dill Gree Other to 2.00 Class 7	w be named 1.00 en Beans be named 1.00

CANNED OR DRIED PRODUCTS--Continued

	on 20 - Sauces, pint or quart, Senior on 86 - Sauces, pint or quart, Junior			Premiun	15:	\$3.00	2.00	1.00	
Class 1 2 3	Catsup Chili Tomato	Class 4 5	Spaghetti Salsa				Class 6 7	Pizza Other to b	be named
	on 21 - Spiced Fruits, pint or quart, Se on 88 - Spiced Fruits, pint or quart, Ju			Premiun	18:	\$3.00	2.00	1.00	
Class 1 2	Cantaloupe Peaches	Class 3	Other to be	named					
	on 22 - Dried Fruits, pint only, Senior on 90 - Dried Fruits, pint only, Junior			Premiun	15:	\$3.00	2.00	1.00	
	Apples Apricots Bananas Cherries Cranberries Elderberries on 23 - Dried Vegetables, pint only, Set on 92 - Dried Vegetables, pint only, Ju Beans, green Beans, shelled Beans, yellow Red beets Cabbage, shredded Carrots Corn, white		Grapes Oranges Peaches Pears Pineapple Plums Corn, yello Cucumber Eggplant Rhubarb Peas Hot peppe	W	Premiun	ns:	Class 13 14 15 16 17 18 \$3.00 Class 14 15 16 17 18 19	Tomatoe: Zucchini Onion Mushroo Green Pe	ties ties es s be named 1.00
	on 24 - Dried Herbs, pint only, Senior on 94 - Dried Herbs, pint only, Junior				Premiun	ns:	\$3.00	2.00	1.00
Class 1 2 3 4 5 6	Comfrey Dill French Tarragon Lemon Balm Mint Parsley	Class 7 8 9 10 11 12	Sage Tansy Yarrow Lavendar Catnip Oregano				Class 13 14 15 16 17	Celery F Rosemar Thyme Spearmir Other to	у

CANNED OR DRIED PRODUCTS--Continued

	on 25 - Juices, pint or quart, Senior on 96 - Juices, pint or quart, Junior		Premiums:	\$3.00	2.00	1.00
Judged or	n color and clarity.					
Class		Class				
1	Grape	3	Peach			
2	Tomato	4	Other to be named			
		5	Best Canned or Dried, Sen	ior		\$20.00
	HONEY SPREADS, JAMS, JEI	LLIES,	MARMALADES, PRESER	VES, AN	D BUT	TERS

General Rules:

1. One standard jelly glass, 4 ounce or 8 ounce, must be clear, with self-sealing, 2 piece lids. NO PINTS.

- 2. Judged on appearance, consistency and neatness of package.
- 3. Judges will open jellies and preserves for tasting.
- 4. No paraffin for sealing is permitted.

Section 26 - Jams, Senior

5. All jellies and preserves must be labeled with variety and entry number on the jar and lid.

Sect	ion 98 - Jams, Junior				
Class		Class		Class	
1	Blackberry	8	Rhubarb	14	Apricot
2	Cherry	9	Strawberry	15	Zucchini
3	Currant	10	Mixed Fruit	16	Spicy Peach
4	Peach	11	Grape	17	Ginger Peach
5	Plum	12	Blueberry	18	Spicy Pumpkin
6	Raspberry, red	13	Gooseberry	19	Other to be named
7	Raspberry, black				

Premiums:

Premiums:

\$3.00 2.00

\$3.00 2.00

\$3.00 2.00

1.00

1.00

1.00

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

Class		Class		Class	
1	Apple	9	Huckleberry	17	Corn Cob
2	Blackberry	10	Peach	18	Mint
3	Cherry	11	Plum	19	Rhubarb
4	Crabapple	12	Quince	20	Mixed Berry
5	Currant	13	Raspberry, black	21	Persimmon
6	Elderberry	14	Raspberry, red	22	Blueberry
7	Gooseberry	15	Mulberry	23	Green Pepper
8	Grape	16	Strawberry	24	Other to be named

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

Class

1 2

3

4

	Class		Class	
Apricot	5	Plum	9	Canteloupe
Blueberry	6	Quince	10	Cherry Almond
Black Currant	7	Strawberry	11	Other to be named
Peach	8	Apple Conserve		

Premiums:

HONEY SPREADS, JAMS, JELLIES, MARMALADES, PRESERVES, AND BUTTERS—Cont.

	on 29 - Marmalades, Senior on 104 - Marmalades, Junior			Premiums:	\$3.00	2.00	1.00
Combinat	ion of fruits, usually with the addition of	a citrus	fruit.				
Class 1 2	Peach Strawberry	Class 3 4	Orange Rhubarb			Class 5 6	Red Onion Other to be named
	on 30 - Butters, Senior on 106 - Butters, Junior			Premiums:	\$3.00	2.00	1.00
Class 1 2	Apple Plum	Class 3 4	Peach Pear			Class 5	Other to be named
	on 31 - Sugar Free, Senior on 108 - Sugar Free, Junior			Premiums:	\$3.00	2.00	1.00
Class 1 2 3	Cherry Peach Raspberry, black	Class 4 5 6	Strawberry Blueberry Apple But			Class 7 8	Pear Butter Other to be named
9 10 11	Best of Show, Sections 26-31, Senior Best of Show Overall, Junior Anna Allison Award-Judge's Choice	\$20.0 \$20.0 \$20.0	00				



Section	32 - Hostess Sampler	Class 1	Premiums:	\$25.00	15.00	10.00
		Sponsored by Mr. & Mrs	. Herbert Lac	ly		

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"x5" card for display.



25th Annual Blue Ribbon "Apple" Pie Contest

Open to Adams County residents only. **Sponsored by: The Adams County Fruit Growers Association** 33 Musselman Avenue, Biglerville, PA 17307 717-677-7444

<u>Note</u>: If an individual has already won 1st place at another fair in 2012 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2013 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.

Each pie is judged on the following basis:

Flavor	30 points
Crust: color, flavor, texture, doneness	20 points
Filling: consistency, doneness, moistness, flavor	25 points
Overall appearance	15 points
Creativity	10 points

Rules:

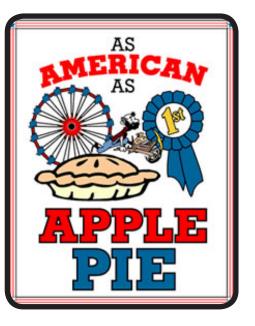
- 1. Creativity is essential to a varied competition. Do not limit your pie to a "traditional" two-crust apple pie. We are looking for a variety of fillings in the pies.
- Recipe must accompany pie. Printed on an 8 ½"x11" piece of paper, one side only, with name, address, and phone number on the back. This recipe will also need to be submitted when entering at the PA Farm Show.
 Dis must include at least (0% angles in the filling.
- 3. Pie must include at least 60% apples in the filling.
- 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. Each fair will certify the winning apple pie baker who will be eligible to enter their pie in the **2013 PA Farm Show** competition representing the South Mountain Fair Association.
- 6. Winner will be notified by phone after completion of judging. If possible, the winner should attend the auction for pictures to be taken with the Apple Queen and the buyer of the pie.

Premiums	1 st Place \$100	2 nd Place \$50	3 rd Place \$25
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Premiums for the 2013 PA FARM SHOW competition will be as follows:

1 st Place	\$500
2 nd Place	\$250
3 rd Place	\$100
4 th Place	Ribbon
5 th 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



Adams County Best "Cherry" Pie Contest

Open to Adams County residents only.

Sponsored by Adams County Fruit Growers Association 33 Musselman Avenue, Biglerville, PA 17307 717-677-7444

Overall appearance

Consistency Creativity

Recipe must accompany the pie, printed on an $8 \frac{1}{2} x11$ piece of paper, one side only with name, address, and phone number on the back.

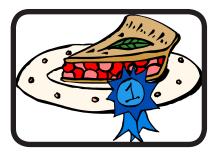
Each pie is judged on the following basis:

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Section 41 - Senior

Premiums 1st Place \$100 2nd Place \$50 3rd Place \$25

Class 1





Vegetable Quick Bread Contest

Open to Adams County residents only.

Sponsored by Jane's Market, Inc. 3463 Biglerville Road, P.O. Box 329, Biglerville, PA 17307

Rules:

- 1. One loaf of quick (non-yeast) bread baked in a 9"x5" pan and displayed on a paper plate or cardboard.
- 2. Recipe must include at least one cup or more of the following PA grown vegetables: asparagus, beans, beets, broccoli, cabbage, carrots, cauliflower, celery, cucumber, greens, eggplant, garlic, horseradish, leeks, onion, parsley, peas, pepper, pumpkin, spinach, summer squash, zucchini, sweet corn, sweet potatoes, tomatoes, turnips or winter squash.

Recipe must accompany the entry. Judging criteria:

Judging criteria:	
Overall appearance	30 points
• Inside characteristics (texture and doneness)	35 points
• Flavor	25 points
Creativity	10 points

Section 42 - Senior Class 1

Premiums 1st Place \$25 2nd Place \$15 3rd Place \$10

9th Annual Angel Food Cake Contest

Open to Pennsylvania residents only.

Sponsored by Pennsylvania's Egg Farmers Pennsylvania State Association of County Fairs

Rules:

- 1. Entry must be an Angel Food cake made from "scratch".
- 2. Entrants may NOT have won 1st place in this Angel Food cake contest at any other fair in 2012.
- **3. 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.
- 4. Cake must be submitted for judging on cardboard (no doily required).
- 5. Recipe(s) listing the ingredients and the preparation instructions must be submitted printed on one side of an 8 ½"x11" paper, and entrant's name, address, and phone number must be printed on the back of the page.
- 6. 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:

\sim	0	e	
•	Flavor(smell, tast	e, flavoring)	30 points
٠	Inside characteris	tics (texture and lightness)	25 points
٠	Overall appearance	ce (surface, size, color)	20 points
٠	Creativity		15 points
•	Topping, Icing or	Decoration	10 points

Section 43-Senior		Class 1			

Premiums1st Place \$252nd Place \$153rd Place \$10

First place winner is eligible for the 2013 PA Farm Show competition.

Prizes for PA Farm Show Winners: 1st Place \$500 2nd Place \$250 3rd Place \$100



2012 PA Preferred[™] Chocolate Cake Baking Contest

Open to Pennsylvania residents only.

Sponsored by Pennsylvania Department of Agriculture's PA Preferred[™] program and the Pennsylvania State Association of County Fairs.

Rules:

- 1. One entry per person.
- 2. Entrants may **NOT** have won 1st place in this PA PreferredTM Chocolate Cake contest at any other fair this year.
- 3. Entry must be a layered chocolate cake made from "scratch" (no mixes). Entry must be frosted and frosting must be made from "scratch".
- 4. Cake recipe must feature chocolate or cocoa as a main ingredient.
- 5. As many PA Preferred[™] products as possible should be used and listed as "PA Preferred[™]" in the cake recipe. All PA Preferred[™] product labels, including the name of the product, must accompany the recipe. Look for the blue and yellow PA Preferred[™] logo on ingredient packaging to ensure the product was produced in Pennsylvania. Visit www. papreferred.com to find PA Preferred[™] products by zip code.
- 6. The entire cake entry must be submitted for judging on cardboard or a disposable plate. Recipe must be submitted and must list all ingredients, quantities, and the preparation instructions on an 8 ½"x11" paper, printed on one side only. Entrant's name, address and phone number must be printed on the <u>back</u> side of all the pages. PA Preferred[™] product labels must be attached to the recipe.
- Refrigeration is <u>not</u> 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.

10 points

8. Judging criteria:

•	Flavor (aroma, taste, good balance of flavorings)	30 points
•	Texture (moist and tender crumb, not soggy or dry)	25 points
٠	Inside Characteristics (even grain, evenly baked)	20 points

- Outside Characteristics (size and shape; overall appeal) 15 points
- Frosting (taste, texture, even color)

Section 44-Senior	Class 1
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Premiums	1 st Place \$25	2 nd Place \$20	3 rd Place \$15
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First place winner is eligible for the **2013 PA Farm Show** competition. Prizes for the PA PreferredTM Chocolate Cake Winners: 1st \$500 2nd \$250 3rd \$100



2012 PA Preferred[™] Chocolate Cookie, Brownie or Bar Baking Contest

Open to Pennsylvania residents only.

Sponsored by Pennsylvania Department of Agriculture's PA PreferredTM program and the Pennsylvania State Association of County Fairs.

Rules:

- 1. Exhibitor must be an individual (age 8 through and including 18 years ONLY). One entry per person.
- 2. Entrants may **NOT** have won 1st place in this PA Preferred[™] Chocolate Cookie, Brownie, Bar contest at any other fair this year..
- 3. Entry must be a plate of six (6) cookies, brownies or bars made from "scratch" (no mixes).
- 4. Cookies, Brownies or Bars entry must feature chocolate or cocoa as a main ingredient.
- 5. As many PA PreferredTM products as possible should be used and listed as "PA PreferredTM" in the cookie, brownie or bar recipe. All PA PreferredTM product labels, including the name of the product, must accompany the recipe. Look for the blue and yellow PA PreferredTM logo on ingredient packaging to ensure the product was produced in Pennsylvania. Visit www. papreferred.com to find PA PreferredTM products by zip code.
- 6. Entry must be submitted for judging on a <u>doily</u>-covered cardboard or a disposable plate.
- Recipe(s) must be submitted with the entry, printed on one side of an 8 ½"x11" paper. Recipe must list all ingredients, quantities, and the preparation instructions. Entrant's name, age, address and phone number must be printed on the back side of all the pages. PA PreferredTM product labels must be attached to the recipe.
- 8. Refrigeration is <u>not</u> 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.

Judging criteria:

Section 120 - Junior

•	Flavor (aroma, taste, good balance of flavorings)	30 points
٠	Texture (appropriate for the type of cookie, brownie or bar)	25 points
٠	Inside Characteristics (even grain, evenly baked, free from air pockets)	20 points
٠	Outside Characteristics (uniform size, shape, appearance, overall appeal)	15 points
٠	Creativity	10 points

Premiums 1st Place \$20 2nd Place \$15 3rd Place \$10

Class 1

First place winner is eligible for the **2013 PA Farm Show** competition. Prizes for the PA PreferredTM Chocolate Cookie/Brownie/Bar Winners: 1st \$250 2nd \$100 3rd \$50



Gingerbread House Contest

Open to Pennsylvania residents only.

Sponsored by The Pub & Restaurant

Lincoln Square, Gettysburg

Rules:

- 1. Open to all youths, ages 8 through 18 years.
- 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 August 1. The General Entry Form can be found at the back of this book or on the Premium book web page at <u>www.</u> southmountainfair.com.
- 3. Houses must be presented on aluminum foil covered cardboard that is no larger than $8\frac{1}{2}$ by 11 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 45 - Junior

Class	Premiums				
1 Ages 8-10	\$20.00	15.00	10.00	1.00	
2 Ages 11-13	\$20.00	15.00	10.00	1.00	
3 Ages 14-18	\$20.00	15.00	10.00	1.00	



