

DEPT. 015 BAKED AND CANNED GOODS OPEN CLASS


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Entry fee: None unless exhibitor's total number of items from all Departments exceeds 10 (see Entry Form for fee schedule).


Registration Deadline: June 30

Entries Received:

Section 01 & 05 (Baked Goods only)

Monday, July 25 7:00 - 8:30 a.m. 

Section 02, 03, 04, 06

Friday, July 22 - 7:00 - 9:00 p.m. and
Saturday, July 23 - 9:00 - 10:30 a.m. 

Judging Day: Saturday, July 23 ;

Baked Goods Judging only Monday, July 25


Entries Released: Sunday, July 31 Noon to 2:00 p.m.

RULES

1. Refer to General Rules.
2. The exhibitor must have made all products. Premiums will not be paid for commercial products. No cake mixes to be used.
3. Complete baked goods must be brought to the Fair. After judging, the Fair will display only a portion of the product for the fair event.
4. All baked goods become the property of the Fair, and may be auctioned to benefit the Kimberton Fire Company. For food safety reasons, entries that require refrigeration after baking will not be accepted.
5. **Entries:** All rolls, bread, cookies, and candy entries must be entered on a disposable plate, in a plastic bag. Cakes must be entered on a disposable dish. Pies must be in a disposable dish and may be in a plastic bag.
6. Bread, rolls and cakes are to be judged on flavor, lightness, general appearance and crumb.
7. Pies are to be judged on texture of crust, flavor, and consistency of filling.
8. Canned fruits and vegetables - use one quart or pint clear glass jar with new lid and ring. Classes with a display of 3 must have uniformity of lids and rings. To be judged on quality, appearance, arrangement, clarity, and container. Entries may be opened if judges deem it necessary.
9. Pickles and Relishes - one quart or pint clear glass jar with new lid and ring. Judged on size, uniformity, clarity, color, and arrangement.

10. Sauces - one quart or pint clear glass jar with new lid and ring. Judged on appearance and quality. Entries may be opened for tasting purposes at the judges' discretion.
11. Butters, jams, jellies and marmalades - use a standard, clear jelly glass jar with a new two-piece self-sealing lid (flat discs and metal screw bands) for sealing all foods. No wax seals will be accepted. Jars should be labeled with category and variety (ex: elderberry jelly) Judged on appearance, consistency, and neatness. Entries may be opened for tasting purposes at the judges' discretion.

DEPT. 015 - SECTION 01 BAKED GOODS

Entry Day only on Monday, July 25
7:00 to 8:30 a.m. 

PREMIUMS	1st	2nd	3rd	4th
	\$5	\$4	\$3	\$2



Best of Show - Baked Goods -to be selected from all 1st place winners in Dept 015 Section 01 combined.

Award: *Rosette Ribbon*

CLASS

QUICK BREADS - entered on a disposable plate, in a plastic bag

- 01 Muffins - 1/2 dozen
- 02 Nut or Fruit - 1 loaf

BREADS - entered on a disposable plate, in a plastic bag

- 03 White Yeast - 1 loaf
- 04 Whole Wheat Yeast - 1 loaf
- 05 Raisin Yeast - 1 loaf
- 06 Any Kind, Yeast - 1 loaf
- 07 Any Other Kind, Non-Yeast - 1 loaf

ROLLS - entered on a disposable plate, in a plastic bag

- 08 Cinnamon Yeast - 1/2 dozen
- 09 White Yeast - 1/2 dozen
- 10 Whole Wheat Yeast - 1/2 dozen
- 11 Basket of Fancy Yeast Rolls,
at least 3 varieties (*double prize money*)

BUTTER CAKES (iced) - entered on a disposable dish

- 13 Spiced, iced
- 14 Yellow, iced
- 15 White, iced
- 16 Nut, iced
- 17 Coconut, iced

18 Any Other Butter Cake, iced (*identify flavor on tag*)

EGG CAKES (not iced) entered on a disposable dish

- 20 Chiffon, not iced
- 21 Sponge, not iced
- 22 Upside Down Cake, not iced
- 23 Pound Cake, not iced
- 24 Any other Egg Cake, not iced (*identify flavor on tag*)

PIES - entered in a disposable dish; plastic bag optional

Fruit pies, **no cream filling!**

(see also Special Apple Pie contest, Sec 05)

- 25 Cherry, One Crust
- 26 Peach, One Crust
- 27 Blueberry, One Crust
- 28 Any Other One-Crust Pie (*identify flavor on tag*)
- 29 Cherry, Two Crust Pie
- 30 Peach, Two Crust Pie
- 31 Blueberry, Two Crust Pie
- 32 Strawberry, Two Crust Pie
- 33 Any Other Two Crust Pie (*identify flavor on tag*)

BREAKFAST - entered on a disposable plate, in a plastic bag

- 34 Shoofly Pie, Wet Bottom
- 35 Shoofly Pie, Dry Bottom
- 36 Crumb
- 37 Sticky Buns

CANDY - $\frac{1}{2}$ pound per entry; entered on a disposable plate, in a plastic bag

- 38 Chocolate Fudge
- 39 Light Fudge
- 40 Chocolate Covered
- 41 Fondant
- 42 Butter Cream
- 43 Caramels
- 44 Nougats
- 45 Brittle

COOKIES - $\frac{1}{2}$ dozen per entry; entered on a disposable plate, in a plastic bag

- 46 **Bar**- made by spooning a batter or soft dough into a baking pan. The mixture is baked, cooled in the pan and then cut into bars, squares or diamonds.
- 47 **Dropped** - made by dropping spoonfuls of dough onto a baking sheet.
- 48 **Filled**
- 49 **Pressed** - formed by pressing dough through a cookie press (or pastry bag) to form fancy shapes and designs.
- 50 **Rolled** - A cookie that begins by rolling a rather firm dough into an even, thick to thin layer. A cookie cutter is then used to cut the rolled-out dough into various shapes before baking.
- 51 **Sliced or Ice Box** - Also called refrigerator cookie; made by forming the dough into a log, wrapping in plastic wrap or waxed paper and chilling until firm. The dough is then sliced into rounds and baked.

52 **Molded/Hand-formed** - made by shaping dough by hand into small balls, logs, crescents and other shapes

CUPCAKES - entry of 6, on a disposable plate; identify flavor on entry tag

- 53 Cupcakes, iced
- 54 Cupcakes, not iced

DEPT. 015 - SECTION 02 CANNED PRODUCTS

Entry on Friday, July 22 - 7:00 - 9:00 p.m. and
Saturday, July 23 - 9:00 - 10:30 a.m.



PREMIUMS	1st	2nd	3rd	4th
	\$4	\$3	\$2	\$1



Best of Show - Foods -to be selected from all 1st place winners in Dept 015 Sections 02-04 combined.
Award: **Rosette Ribbon**


CLASS - clear glass jar with **new lid and ring**. Displays of 3 must have uniformity of jars, lids and rings.

- 01 Applesauce - 1 qt.
- 02 Red Cherries - 1 qt.
- 03 White Cherries - 1 qt.
- 04 Peaches - yellow or white - 1 qt.
- 05 Pears - 1 qt.
- 06 Beets - 1 qt.
- 07 Green Beans - 1 qt.
- 08 Yellow Beans - 1 qt.
- 09 Carrots - 1 qt.
- 10 Corn - 1 qt.
- 11 Tomatoes - 1 qt.
- 12 Mixed Vegetables - 1 qt.
- 13 Best of 3 Display - Canned Vegetables
(All 1 qt. Containers; uniform; each a different variety; label) (Double Prize Money)
- 14 Best of 3 Display - Canned Fruits
All 1 qt. Containers; uniform; each a different variety; label) (Double Prize Money)
- 15 Chow Chow - 1 pt. or 1 qt.
- 16 Bread & Butter Pickles - 1 pt. or 1 qt.
- 17 Dill Pickles - 1 pt. or 1 qt.
- 18 Sweet Pickles - 1 pt. or 1 qt.
- 19 Relish - 1 pt. or 1 qt.
- 20 Other Pickled Vegetable (*specify variety on tag*)
- 21 Other Canned Fruit (*specify the variety on tag*)



DEPT. 015 - SECTION 03

SAUCES

Entry on Friday, July 22 - 7:00 - 9:00 p.m. and
Saturday, July 23 - 9:00 - 10:30 a.m. 


PREMIUMS	1st	2nd	3rd	4th
	\$4	\$3	\$2	\$1

CLASS - clear glass jar with new lid and ring.

- 01 Catsup
- 02 Chili
- 03 Barbecue
- 04 Pizza
- 05 Salsa
- 06 Spaghetti
- 07 Tomato

DEPT. 015 - SECTION 04

BUTTERS, JAMS, JELLIES, MARMALADES

Entry on Friday, July 22 - 7:00 - 9:00 p.m. and
Saturday, July 23 - 9:00 - 10:30 a.m. 

NOTES:

Jelly = made from strained juice. Must be crystal clear and shimmering.

Jam = Made from crushed or chopped fruit.

Butters = Made from cooked fruit pulp. May be fine texture.

Conserves = Jam-like produce containing two or more fruits and possibly nuts or raisins.

Marmalades = Made from small pieces of fruit or peel suspended in transparent jelly.

Preserves - Made from chunked pieces of fruit in a soft jelly base.

PREMIUMS	1st	2nd	3rd	4th
	\$4	\$3	\$2	\$1

One (1) Standard jelly glass jar with new two-piece lid and ring. Displays of 3 must have uniformity of jars, new lids and rings, and have each jar labeled with variety. No paraffin seals accepted.

CLASS

- 01 Apple Butter
- 02 Jam, Blackberry
- 03 Jam, Cherry
- 04 Jam, Peach

- 05 Jam, Black Raspberry
- 06 Jam, Red Raspberry
- 07 Jam, Strawberry
- 08 Jam, Any other flavor
- 09 Jelly, Apple
- 10 Jelly, Blackberry
- 11 Jelly, Elderberry
- 12 Jelly, Grape
- 13 Jelly, Black Raspberry
- 14 Jelly, Red Raspberry
- 15 Jelly, Any other flavor
- 16 Display of Jelly - 3 different varieties; label jars (*double prize*)
- 17 Display of Jams - 3 different varieties; label jars (*double prize*)
- 18 Marmalade, Apricot
- 19 Marmalade, Peach
- 20 Marmalade, Orange
- 21 Marmalade, Any other flavor
- 22 Preserves/Conserves, Apricot
- 23 Preserves/Conserves, Cherry
- 24 Preserves/Conserves, Peach
- 25 Preserves/Conserves, Strawberry
- 26 Preserves/Conserves, Any other

DEPT. 015 - SECTION 05

SPECIAL BAKING CONTESTS

Entry fee: None unless exhibitor's total number of items from all Departments exceeds 10 (see Entry Form for fee schedule).

Registration Deadline: June 30

Entries Received:

Monday, July 25, 7:00 am - 9:00 am


Judging Day: Monday, July 25

Release Day: Sunday, July 31 Noon to 2:00 pm

BLUE RIBBON

APPLE PIE CONTEST

RULES:

1. Open to any individual who is a Pennsylvania resident; one entry per person.
2.  NEW! Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2011.
3. Entry to be a pie that must include at least 60% apples in the filling. Does not have to be a "traditional" two-crust apple pie. Can have a variety of fillings.
4. The entire pie must be submitted for judging in a disposable pan.

5. Recipe must be submitted with the entry for the pie and pie crust, printed on one side of 8-1/2 x 11" paper. Recipe must list all ingredients, quantities, and the preparation instructions. Entrant's name, address and phone number must be printed on the back side of all the pages. Place recipe inside a Ziploc or foldover baggie, and tape to the side of the disposable plate.
6. Refrigeration is not available at Kimberton Fair or at the 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

Judging will be based on the following criteria:

Flavor	30 points
Filling: <i>consistency, doneness, moistness and flavor</i>	25 points
Crust: <i>color, flavor, texture, doneness</i>	20 points
Overall Appearance	15 points
Creativity	10 points

PREMIUMS	1st	2nd	3rd
	\$25	\$20	\$15

CLASS

01 Blue Ribbon Apple Pie Contest

NOTES

1. The certified first place winner is eligible for the 2012 Pennsylvania Farm Show competition where **First Place** is worth \$500.
2. Winner is responsible for getting their entry to the 2012 PA Farm Show. A Certification Form issued by Kimberton Community Fair and a copy of the winning recipe must accompany the winning entry to the 2012 PA Farm Show. Winning recipes may be used in publicity releases.
3. Entries will be accepted at the PA Farm Show Building's Family Living Area on Friday, January 6, 3:00 pm to 5:00 pm and Saturday, January 7 from 8:00 am to 9:00 am. Judging: Saturday, January 7 at 10:00 am, Main Hall, Family Living Area, Contest Stage #1.
4. Certified winner must notify Kimberton Community Fair prior to November 15 if they will be representing Kimberton Fair at the PA Farm Show competition; Kimberton can certify its next place winner instead.
5. Certified Winner will receive a mailing reminder in late December as to entry and judging days for Farm Show.

Sponsors:



The PA Apple Marketing Program
 The PA Department of Agriculture
 The PA Association of County Fairs

HERSHEY COCOA CLASSIC CAKE CONTEST

RULES

- Open to any individual who is a Pennsylvania resident; one entry per person.
- NEW!** Entrants may NOT have won 1st place in this Hershey's Cocoa Chocolate Cake contest at any other Fair in 2011.
- Entry must be a layered chocolate cake made from "scratch" and frosted (no mixes).
- CAKE RECIPE:** A minimum of 1/4 cup of HERSHEY'S COCOA must be used and listed as "HERSHEY'S COCOA" in the cake batter part of the recipe.
- 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.
- 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 for complete product list.)
- The entire Cake entry must be submitted for judging on cardboard or a disposable plate.
- 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. Entrant's name, address and phone number must be printed on the back side of all the pages. Place recipe inside a Ziploc or foldover baggie, and tape to the edge of the cardboard or disposable plate.
- 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	30 points
<i>(aroma, taste, good balance of flavorings)</i>	
Texture	25 points
<i>(moist and tender crumb; not soggy or dry)</i>	
Inside Characteristics	20 points
<i>(even grain, evenly baked; free from air pockets)</i>	
Outside Characteristics	15 points
<i>(consistent shape/size/surface; overall appeal)</i>	
Frosting	10 points
<i>(taste, texture, even color)</i>	



PREMIUMS

1st	2nd	3rd
\$25	\$20	\$15

CLASS

02 Hershey's Cocoa Classic Cake Contest

NOTES

- The certified first place winner is eligible for the 2012 Pennsylvania Farm Show competition where **First Place** is worth \$500.
- Winner is responsible for getting their entry to the 2012 PA Farm Show. A Certification Form issued by Kimberton Community Fair and a copy of the winning recipe must accompany the winning entry to the 2012 PA Farm Show. Winning recipes may be used in publicity releases.
- Entries will be accepted at the PA Farm Show Building's Family Living Area on Friday, January 6, 3:00 pm to 5:00 pm and Saturday, January 7 from 8:00 am to 11:30 am. Judging: Saturday, January 7 at 2:30 pm, Main Hall, Family Living Area, Contest Stage #2.
- Certified winner must notify Kimberton Community Fair prior to November 15 if they will be representing Kimberton Fair at the PA Farm Show competition; otherwise Kimberton can certify its next place winner instead.
- Certified Winner will receive a mailing reminder in late December as to entry and judging days for Farm Show.

Sponsors:

The Hershey Company, PA Dept. of Agriculture and Pennsylvania State Association of County Fairs

INCREDIBLE ANGEL FOOD CAKE CONTEST



RULES:

- Open to any individual who is a Pennsylvania resident; one entry per person.
- NEW!** Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2011.
- Entry must be an Angel Food cake made from "scratch"; no "mixes"
- Pennsylvania produced and packed eggs** are requested to be used, if at all possible. Look for the PEQAP or PA Preferred logo, or PA packaging dates on the carton.
- Refrigeration is not available at Kimberton Fair or the 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.

6. The entire Angel Food Cake entry must be submitted for judging on a cardboard or disposable plate (no doily required).
7. Recipe(s) listing all the ingredients, quantities, and the preparation instructions must be submitted with the entry (print one-side of 8-1/2 x 11" pages only). Entrant's name, address and phone number must be printed on the back side of all pages. Place recipe inside a Ziploc or foldover baggie, and tape to the edge of the cardboard or disposable plate.

JUDGING CRITERIA

Flavor <i>(smell, taste, flavoring)</i>	30 points
Inside Characteristics <i>(texture and lightness)</i>	25 points
Overall Appearance <i>(surface, size, color)</i>	20 points
Creativity	15 points
Topping or Icing or Decoration	10 points

PREMIUMS	1st	2nd	3rd
	\$25	\$15	\$10

CLASS:

03 Angel Food Contest

NOTES

1. The certified first place winner is eligible for the 2012 Pennsylvania Farm Show competition where **First Place** is worth \$500.
2. Winner is responsible for getting their entry to the 2012 PA Farm Show. A Certification Form issued by Kimberton Community Fair and a copy of the winning recipe must accompany the winning entry to the 2012 PA Farm Show. Winning recipes may be used in publicity releases.
3. Entries will be accepted at the PA Farm Show Building's Family Living Area on Sunday, January 8, 9:00 am to 11:00 am. Judging: Sunday, January 8 at 12:00 noon, Main Hall, Family Living Area, Contest Stage #1.
4. Certified winner must notify Kimberton Community Fair prior to November 15 if they will be representing Kimberton Fair at the PA Farm Show competition; otherwise Kimberton can certify its next place winner instead.
5. Certified Winner will receive a mailing reminder in late December as to entry and judging days for Farm Show.

Sponsors: Pennsylvania's Egg Farmers
PA State Association of County Fairs

DEPT. 015 - SECTION 06 MISCELLANEOUS HOME PRODUCTS

Entry on Friday, July 22 - 7:00 - 9:00 p.m. and
Saturday, July 23 - 7:00 - 10:30 a.m.



PREMIUMS	1st	2nd	3rd	4th
	\$4	\$3	\$2	\$1

NOTES: Product to be displayed inside a clear jar or a sealable clear baggie.

CLASS:

- 01 Homemade Soap (6 pieces)
- 02 Homemade Noodles (1 quart)
- 03 Homemade Potato Chips (1 quart)

DEPT. 015 - SECTION 07 FLAVORED VINEGARS

Entry on Friday, July 22 - 7:00 - 9:00 p.m. and
Saturday, July 23 - 7:00 - 10:30 a.m.



PREMIUMS	1st	2nd	3rd	4th
	\$4	\$3	\$2	\$1

CLASS

- 01 Herbal
- 02 Fruit
- 03 Combination (2 or more versions)

