

Entry Limit: One (1) entry per exhibitor per class.
Entry Fee: None
Registration Deadline: July 11
Entries Received: Friday, July 17 - 7:00 - 9:00 pm
 Saturday, July 18 - 9:00 - 10:30 am
Judging Day: Saturday, July 18
BAKING* Entries Received: Section 15, Baking*:
 Monday, July 10 - 7:00 - 8:30 am
BAKING* Judging Day: Section 15, Baking*:
 Monday, July 10
 *See Section 15 for Baking Items
ALL Entries Released: Sunday, July 26 - Noon - 2:00 pm

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.
12. Special Baking Contests - there are separate rules for the following contests. These contests are preliminary competitions for eligibility for the state finals held at the PA Farm Show in January. Refer to Section 05 and carefully read the qualifications and rules.
 - a. Blue Ribbon Apple Pie
 - b. Homemade Chocolate Cake

- 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)
- 34 Pecan

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

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

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

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

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

- 47 Bar - made by spooning batter or soft dough into a baking pan. The mixture is baked, cooled in the pan and then cut into bars, squares or diamonds.
- 48 Dropped - made by dropping spoonfuls of dough onto a baking sheet.
- 49 Filled
- 50 Pressed - formed by pressing dough through a cookie press (or pastry bag) to form fancy shapes and designs.

- 51 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.
- 52 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.
- 53 Molded/Hand-formed - made by shaping dough by hand into small balls, logs, crescents and other shapes.

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

- 54 Cupcakes, chocolate
- 55 Cupcakes, any other flavor

DEPT. 015 - SECTION 02 CANNED PRODUCTS

Entry on Friday, July 17 - 7:00 - 9:00 pm
and Saturday, July 18 - 9:00 - 10:30 am

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



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

CLASS - 1 qt or 1 pt clear glass jar with new lid and ring.
Displays of 3 must have uniformity of jars, lids and rings.

- 01 Applesauce
- 02 Red Cherries
- 03 White Cherries
- 04 Peaches - yellow or white
- 05 Pears
- 06 Beets
- 07 Green Beans
- 08 Yellow Beans
- 09 Carrots
- 10 Corn
- 11 Tomatoes
- 12 Mixed Vegetables
- 13 Best of 3 Display - Canned Vegetables
(Either all 1 qt or all 1 pt Containers; uniform; each a different variety; jars labeled; and attractively displayed in a container of choice) (Double Prize Money)
- 14 Best of 3 Display - Canned Fruits
(Either all 1 qt or all 1 pt Containers; uniform; each a different variety; jars labeled; and attractively

displayed in a container of choice) (Double Prize Money)

- 15 Chow Chow
- 16 Bread & Butter Pickles
- 17 Dill Pickles
- 18 Sweet Pickles
- 19 Relish
- 20 Other Pickled Vegetable (specify variety on tag)
- 21 Other Canned Fruit (specify the variety on tag)
- 22 Peppers
- 23 Sauerkraut

DEPT. 015 - SECTION 03 SAUCES

Entry on Friday, July 18 - 7:00 - 9:00 pm and
Saturday, July 19 - 9:00 - 10:30 am

PREMIUMS:	1 st	2 nd	3 rd	4 th
	\$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
- 08 Hot Sauce (label variety)

DEPT. 015 - SECTION 04 BUTTERS, JAMS, JELLIES, MARMALADES

Entry on Friday, July 17 - 7:00 - 9:00 pm
and Saturday, July 18 - 9:00 - 10:30 am

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 citrus fruit or peel suspended in transparent jelly.

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

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, have each jar labeled with variety, and be attractively displayed in a container of choice. No paraffin seals accepted.

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

CLASS

JAMS:

- 01 Jam, Blueberry/Huckleberry
- 02 Jam, Blackberry
- 03 Cherry
- 04 Jam, Peach
- 05 Jam, Black Raspberry
- 06 Jam, Red Raspberry
- 07 Jam, Strawberry
- 08 Jam, Any other flavor

JELLY:

- 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

DISPLAYS:

- 16 Display of Jelly - 3 different varieties; jars labeled; and attractively displayed in a container of choice) (Double Prize Money)
- 17 Display of Jams - 3 different varieties; jars labeled; and attractively displayed in a container of choice) (Double Prize Money)

MARMALADE:

- 18 Marmalade, Apricot
- 19 Marmalade, Peach
- 20 Marmalade, Orange
- 21 Marmalade, Any other flavor

PRESERVES/CONSERVES:

- 22 Preserves/Conserves, Apricot
- 23 Preserves/Conserves, Cherry
- 24 Preserves/Conserves, Peach
- 25 Preserves/Conserves, Strawberry
- 26 Preserves/Conserves, Any other flavor

BUTTER:

- 27 Butter, Apple
- 28 Butter, Peach
- 29 Butter, Any other flavor

DEPT. 015 - SECTION 05 SPECIAL BAKING CONTESTS

Entry Fee: None

Registration Deadline: July 11

Entries Received: Monday, July 20, 7:00 - 8:30 am

Judging Day: Monday, July 20

Entries Released: Sunday, July 26, Noon - 2:00 pm

These contests are a pre-qualification for the 2026 PA Farm Show state competition. All entries must be submitted on food safe disposable settings. Recipes must accompany the entries. Refrigeration is not available at the Fair or the PA Farm Show.

****READ THE SPECIFIC SPECIAL
CONTEST RULES****

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

BLUE RIBBON APPLE PIE CONTEST

RULES:

- Open to any individual amateur baker who is a Pennsylvania resident.
- Only one entry per person.
- Entrants may NOT have won 1st place in this Blue-Ribbon Apple Pie contest at any other fair in 2026.**
- The Apple Pie, including fillings and crust, must be made from scratch with edible ingredients.. **No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must be edible.**
- Recipe must include at least 60% apples in the filling. It does not need to be a "traditional" two crusted apple pie and it can have a variety of fillings.
- The pie entry and its recipes will become the property of the Fair or PA Farm Show and will not be returned.
- The entire pie must be submitted for judging in a food safe disposable pie pan. (All pans, plates and dishes are considered to be disposable and will not be returned.)
- The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of 8½" by 11" sheets of paper. The recipe must list all the ingredients, quantities, and the preparation instructions. Entrant's name, address and phone number must be printed on the back side of all the pages.
- 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

Judging will be based on the following criteria:

Flavor: aroma, taste, good balance of flavorings	35 points
Filling: consistency, doneness, moistness and flavor	25 points
Crust: color, flavor, texture, doneness	20 points
Overall Appearance: surface, shape, size, color	15 points
Creativity	5 points

CLASS

01 Blue Ribbon Apple Pie Contest

NOTES

- The certified first place winner is eligible for the 2027 Pennsylvania Farm Show competition where First Place is worth \$500.
- Winner is responsible for getting their entry to the 2027 PA Farm Show. A Certification Form issued by the PA Fairs Special Baking Contest Committee and a copy of the winning recipe must accompany the winning entry to the 2027 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 8 between 3:00 pm and 5:00 pm or Saturday January 9 between 8:00 am and 9:00 am.
- Judging: **Saturday, January 9 at 9:30 am, Main Hall, Family Living Area, Contest Stage.**
- Certified winner must notify Kimberton Community Fair prior to November 15 concerning their intentions to represent Kimberton Fair at the PA Farm Show competition. If the first-place winner is not going, then Kimberton reserves the right to certify its next place winner.
- Certified Winner will receive a mailing reminder in mid-December as to entry and judging days for Farm Show.

Sponsor: PA State Association of County Fairs

HOMEMADE CHOCOLATE CAKE CONTEST

RULES

1. Participant must be an individual amateur baker who is a Pennsylvania resident.
2. One entry per person.
3. Entrants may NOT have won 1st place in this Homemade Chocolate Cake contest at any other fair in 2026.
4. The Cake and any Fillings and Frostings must be made from "scratch" with edible ingredients. **No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must be edible.**
5. Cake recipe must feature chocolate or cocoa as a main ingredient.
6. Entry must be a **layered** chocolate cake (composed of two or more individual cake layers that are stacked vertically, with each baked layer separated by a suitable edible filling). No internal supports permitted. **The finished overall size of the cake, including decorations, shall not exceed 12" high by 12" wide by 12' deep.**
7. Entry must be frosted and frosting must also be made from "scratch" (**no pre-packaged frosting**).
8. The entire cake entry 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.)
9. The Cake entry and its recipes will become the property of the Fair or PA Farm Show and will not be returned.
10. Recipes must be submitted with the entry, printed on one side of 8-1/2" x 11" sheets of 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.
11. 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	35 points
Inside Characteristics: texture, moist and tender crumb, not soggy or dry	25 points
Frosting: taste, texture, even color	20 points
Overall Appearance: surface, shape, finished size, color	15 points
Frosting: taste, texture, even color	10 points
Creativity	5 points

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

CLASS

02 Homemade Chocolate Cake Contest

NOTES

1. The certified first place winner is eligible for the 2027 Pennsylvania Farm Show competition where First Place is worth \$500.
2. Winner is responsible for getting their entry to the 2027 PA Farm Show. A Certification Form issued by the PA Fairs Special Baking Contest Committee and a copy of the winning recipe must accompany the winning entry to the 2027 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 8, 3:00 pm to 5:00 pm and Saturday, January 9, 9:00 am to 12:00 noon. Judging: Saturday, January 9 at 3:30 pm, Main Hall, Family Living Area, Contest Stage.
4. Certified winner must notify Kimberton Community Fair prior to November 15 concerning their intentions to represent Kimberton Fair at the PA Farm Show competition. If the first-place winner is not going, then Kimberton reserves the right to certify its next place winner.
5. Certified Winner will receive a mailing reminder in late December as to entry and judging days for Farm Show.

Sponsor: PA State Association of County Fairs

INCREDIBLE ANGEL FOOD CAKE CONTEST

RULES:

1. Open to any individual amateur baker who is a Pennsylvania resident.
2. One (1) entry per person.
3. Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2026.
4. The Cake and any Fillings and Frostings must be made from "scratch" with edible ingredients. No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must be edible.
5. The recipe shall include eggs that were produced in Pennsylvania, if possible.
6. The entire Cake entry must be submitted for judging on cardboard or other food safe disposable setting. No internal supports permitted. (All pans, plates and dishes are considered to be disposable and will not be returned.)
7. The cake entry and its recipes will become the property of the Fair or PA Farm Show and will not be returned
8. 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 sheets of paper). Entrant's name, address and phone number must be printed on the back of all the pages.
9. 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.
10. Judging will be based on the following criteria:

JUDGING CRITERIA

Flavor: aroma, taste, good balance of flavorings	40 points
Inside Characteristics: texture and lightness	30 points
Overall Appearance: surface, shape, size, color	20 points
Topping, Icing or Decoration	10 points

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

CLASS

03 Angel Food Cake Contest

NOTES

1. The certified first place winner is eligible for the 2027 Pennsylvania Farm Show competition where First Place is worth \$500.
2. Winner is responsible for getting their entry to the 2027 PA Farm Show. A Certification Form issued by the PA Fairs Special Baking Contest Committee and a copy of the winning recipe must accompany the winning entry to the 2027 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 Saturday, January 9 between 3:00 pm and 5:00 pm and Sunday January 10 between 8:00 am and 9:00 am. **Judging: Sunday, January 10 at 9:30 am, Main Hall, Family Living Area, Contest Stage.**
4. Certified winner must notify Kimberton Community Fair prior to November 15 concerning their intentions to represent Kimberton Fair at the PA Farm Show competition. If the first-place winner is not going, then Kimberton reserves the right to certify its next place winner.
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 17 - 7:00 - 9:00 pm
and Saturday, July 18 - 7:00 - 10:30 am

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 17 - 7:00 - 9:00 pm
and Saturday, July 18 - 9:00 - 10:30 am

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

CLASS

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

