

DEPT. 015 BAKED AND CANNED GOODS OPEN CLASS

Entry Limit: One (1) entry per exhibitor per class.
Entry Fee: None
Registration Deadline: June 30
Entries Received: Friday, July 19 - 7:00 - 9:00 pm
 Saturday, July 20 - 9:00 - 10:30 am
Judging Day: Saturday, July 20
BAKING* Entries Received: Section 15, Baking*:
 Monday, July 22 - 7:00 - 8:30 am
BAKING* Judging Day: Section 15, Baking*:
 Monday, July 22
 *See Section 15 for Baking Items
ALL Entries Released: Sunday, July 28 - Noon - 2:00 pm

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. **All pans, plates and dishes are disposable and will not be returned.**
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, 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.
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

DEPT. 015 - SECTION 01 BAKED GOODS

**Entry Day only on Monday, July 22
7:00 to 8:30 am**

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 Other, Yeast - 1 loaf
- 07 Any Other, 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)
- 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 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.
- 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 19 - 7:00 - 9:00 pm
and Saturday, July 20 - 9:00 - 10:30 am**

PREMIUMS:	1st	2nd	3rd	4th
	\$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 19 - 7:00 - 9:00 pm and
Saturday, July 20 - 9:00 - 10:30 am**

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
- 08 Hot Sauce (label variety)

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

**Entry on Friday, July 19 - 7:00 - 9:00 pm
and Saturday, July 20 - 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:	1st	2nd	3rd	4th
	\$4	3	2	1

CLASS

JAMS:

- 01 Jam, Blueberry/Huckleberry
- 02 Jam, Blackberry/Jam, Cherry
- 03 Jam, Peach
- 04 Jam, Black Raspberry
- 05 Jam, Red Raspberry
- 06 Jam, Strawberry
- 07 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: June 30
Entries Received: Monday, July 22, 7:00 - 8:30 am
Judging Day: Monday, July 22
Entries Released: Sunday, July 28, Noon - 2:00 pm

These contests are a pre-qualification for the 2025 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:

1. Open to any individual amateur baker who is a Pennsylvania resident.
2. Only one entry per person.
3. **Entrants may NOT have won 1st place in this Blue-Ribbon Apple Pie contest at any other fair in 2024.**
4. The Apple Pie, including fillings and crust, must be made from scratch. **No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) All ingredients and decorations must be edible.**
5. Entry to be a pie that 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.
6. 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.)
7. 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. All recipes and pies will become the property of the Fair or PA Farm Show and will not be returned.)

8. 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	30 points
Filling: consistency, doneness, moistness and flavor	25 points
Crust: color, flavor, texture, doneness	20 points
Overall Appearance	15 points
Creativity	10 points

CLASS

- 01 Blue Ribbon Apple Pie Contest

NOTES

1. The certified first place winner is eligible for the 2025 Pennsylvania Farm Show competition where First Place is worth \$500.
2. Winner is responsible for getting their entry to the 2025 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 2025 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 3 between 3:00 pm and 5:00 pm or Saturday January 4 between 8:00 am and 9:00 am.
4. Judging: **Saturday, January 4 at 9:30 am, Main Hall, Family Living Area, Contest Stage.**
5. 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.
6. 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

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 2024.
4. The Cake and any Fillings and Frostings must be a layered chocolate cake made from "scratch". **No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) All ingredients and decorations must be edible.**
5. Entry must be frosted and frosting must also be made from "scratch" (**no pre-packaged frosting**).
6. Cake recipe must feature chocolate or cocoa as a main ingredient.
7. 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.)
8. 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. (All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.)
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.

JUDGING CRITERIA

Flavor	30 points
aroma, taste, good balance of flavorings	
Texture	25 points
moist and tender crumb; not soggy or dry	
Inside Characteristics: even grain, evenly baked; free from air pockets	20 points
Outside Characteristics: consistent shape/size/surface; overall appeal	15 points
Frosting: taste, texture, even color	10 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 2025 Pennsylvania Farm Show competition where First Place is worth \$500.
2. Winner is responsible for getting their entry to the 2025 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 2025 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 3, 3:00 pm to 5:00 pm and Saturday, January 4, 9:00 am to 12:00 noon. Judging: Saturday, January 4 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 2024.
4. The Cake and any Fillings and Frostings must be made from "scratch". No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) All ingredients and 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. (All pans, plates and dishes are considered to be disposable and will not be returned.)
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 sheets of paper). Entrant's name, address and phone number must be printed on the back of all the pages. (All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.)
8. 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.
9. Judging will be based on the following criteria:

JUDGING CRITERIA

Flavor	30 points
smell, taste, flavorings	
Inside Characteristics: texture and lightness	25 points
Overall Appearance: surface, size, color	20 points
Creativity	15 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 2025 Pennsylvania Farm Show competition where First Place is worth \$500.
2. Winner is responsible for getting their entry to the 2025 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 2025 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 4 between 3:00 pm and 5:00 pm and Sunday January 5 between 8:00 am and 9:00 am. **Judging: Sunday, January 5 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 19 - 7:00 - 9:00 pm
and Saturday, July 20 - 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 19 - 7:00 - 9:00 pm
and Saturday, July 20 - 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)

**DEPT. 015 - SECTION 08
SPECIAL 95TH FAIR CAKE CONTEST**

Entry Fee: None
Registration Deadline: June 30
Entries Received: Monday, July 22, 7:00 - 8:30 am
Judging Day: Monday, July 22
Entries Released: Sunday, July 28, Noon - 2:00 pm

This contest is to commemorate the Kimberton Community Fair's 95th event only. All entries must be submitted on food safe disposable settings. Recipes must accompany the entries. Refrigeration is not available at the Fair.

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

RULES

1. Participant must be an individual amateur baker who is a Pennsylvania resident.
2. One entry per person.
3. There are three age categories: Youth ages 7-13; Youth ages 14-18; and Adult age 19+
4. Youth category cake entries must be a single-layer decorated sheet cake.
5. Adult category cake entries must be a layered decorated cake.
6. The Cake and any Fillings and Frostings must be made from "scratch". **No pre-packaged ingredients may be used (ex: pre-made mixes, cookie dough, pie crust, frosting, etc.) All ingredients and decorations must be edible.**
7. Entry must be frosted and frosting must also be made from "scratch" (**no pre-packaged frosting**).
8. All cake entries must be decorated with the theme of the 95th Kimberton Community Fair.
9. 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.)
10. 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, auctioned, or otherwise distributed for consumption after judging for food safety reasons.

JUDGING CRITERIA

Flavor: aroma, taste, good balance of flavorings	30 points
Texture: moist, tender crumb, not soggy or dry	15 points
Inside Characteristics: even grain, evenly baked, free from air pockets	15 points
Outside Characteristics: consistent shape/size/surface; overall appearance	15 points
Frosting:	10 points
Creativity: keeping with the 95 th Fair theme; creative concept	15 points

CLASS

- 01 Sheet Cake - Youth ages 7-13
- 02 Sheet Cake - Youth ages 14-18
- 03 Layered Cake - Adults ages 19+