

DEPARTMENT 15

HOME

PRODUCED

PRODUCTS

For Youth under 20 see Department 11

Co-Chairpersons

Rob Chase (814) 563-7372

Lauren Chase (814) 563-7372

Exhibits Received - Sun, Aug 3, 1-7 PM

Entries in Place - Sun, Aug 3, 7 PM

Event Judged - Mon, Aug 4, 9 AM

Entries Released - Sun, Aug 10, 11 AM-2 PM

Pre-Entry-Compulsory – due by July 30

Due to state regulations – no early removal of entries.

NOTE: If there is a question that a certain item will be ready or not at fair time, pre-enter anyway. Exhibits not removed during the stipulated removal time allotted by the fair are the responsibility of the owner. The fair cannot assure the wellbeing of exhibits. Exhibits remaining after the allotted removal time will be considered abandoned and discarded.

ENTRIES ARE LIMITED TO ONE ENTRY PER CLASS PER EXHIBITOR

PRE-ENTER BY PROPER CLASS AND DESCRIPTION

Rules and Regulations

PREMIUM CHECKS WILL BE VOIDED 90 DAYS AFTER THEY ARE PRINTED

No entry may be removed before 1PM on Sunday, August 11. No exceptions.

1. All products must have been made by the exhibitor. Premiums will not be paid for commercial products. **No store-bought mixes.**

2. All cakes, pies & breads except grand prize winners may be picked up on Tuesday ONLY leaving a quarter portion for display otherwise the

exhibit will be released on Sunday.

3. No article can compete in more than one entry; that is an article can be judged but once.

4. Exhibits should not bring any article which does not come under a class listed in the premium book.

5. Warren County Fair will not accept any products that require refrigeration.

Premiums

A \$7.50 \$6.00 \$5.00 \$4.00 \$3.00

B \$5.00 \$4.00 \$3.00 \$2.50 \$2.00

SECTION 1

BAKED PRODUCTS

1. To be judged on appearance, lightness, crumb and flavor.

2. All cakes, pies, and full loaves of bread except grand prize winners, may be picked up Tuesday after judging, leaving a quarter portion for display.

Premium A
Class

Quick Breads – Small loaves accepted

1. 4 baking powder biscuits
2. Corn bread 4 pieces approximately 2 ½" x 3"
3. 4 Blueberry muffins
4. 4 Other fruit muffins
5. 4 plain muffins
6. Nut bread
7. Banana bread
8. Apple bread
9. Zucchini bread
10. Other bread

Yeast Breads - to consist of one rectangular loaf, approximately 4" x 8" x 5" wrapped in plastic bag. No fork pricks.

11. Raisin bread
12. Rye bread
13. White bread
14. Whole wheat bread
15. Italian bread
16. Fancy tea ring
17. Other yeast bread

Breads made with Bread Machine

18. Rye
19. White
20. Whole Wheat
21. Other

Rolls - to consist of four rolls of uniform shaped and size wrapped in plastic bag.

22. Cinnamon rolls
23. Other sweet rolls
24. White rolls
25. Whole wheat rolls
26. Parker house rolls
27. Gluten free bread or roll product, 1 loaf of bread or 6 rolls. Recipe must be included.
28. Basket of fancy yeast dinner rolls - 6 rolls to contain at least 3 different shapes.
29. Basket of Fancy Breakfast Rolls - 6 rolls to contain at least 2 different kinds.

Best of Show Yeast Award Ribbon
1st place winners are automatically entered in this category.

Butter Cakes – Iced

30. Chocolate
31. Spice
32. White
33. Yellow
34. Any other kind
35. Four cupcakes - white or chocolate
36. Any other butter cakes, not iced

Egg Cakes - Not Iced

37. Angel Food
38. Chiffon
39. Sponge

Decorated cakes - judged on decorating only - dummy cakes accepted

40. Novelty
41. Wedding

Best of Show Cake Award Ribbon
1st place winners are automatically entered in this category.

Pies - Pies are to be judged on texture of crust and flavor consistency of filling. No creams, custards, cheese, or egg base. No commercial filling. Filling must be homemade. One or two crust.

For the Blue-Ribbon Apple Pie Contest see Department 22 Major Contests. The Special Baking Contests will be entered, judged, and displayed in the back of the Red Domestic Building (near sewing department). Please do not take the entry for the Blue-Ribbon Apple Pie Contest to the baked goods

department.

42. Apple
43. Berry
44. Cherry
45. Peach
46. Other

Best of Show Pie Award Ribbon
1st place winners are automatically entered in this category.

Candy - 1/4 pound must be shown displayed on a disposable plate in a plastic bag.

Class

47. Chocolate covered
48. Chocolate fudge
49. Divinity fudge
50. Fondant
51. Light Fudge
52. Sea Foam
53. Peanut Brittle
54. Granola Candy
55. Molded Chocolates
56. Chocolate with fruit
57. Chocolate with nuts
58. Other Fudge

The following definitions should be followed when entering cookies in the various classes: **DROPPED** - dough dropped by spoonful onto cookie sheet. **BAR** - dough spread into baking pan and cut when cool. **MOLDED** - dough rolled into a ball; may be pressed with glass or fork. **ROLLED** - dough rolled with rolling pin and cut into shapes. **PRESSED** - dough formed into shaped with a mechanical cookie press. **FILLED** - any cookie with a filling. **ICEBOX** - dough wrapped in waxed paper; chilled, sliced, and baked.

Cookies - 4 displayed on a disposable plate in a plastic bag.

Class

59. Brownies, chocolate
60. Other bar cookies
61. Filled
62. Pressed
63. Rolled or cut out
64. Sliced or ice box
65. Peanut butter - molded

- 66. Other molded
- 67. Any chocolate chip
- 68. Dropped cookies
- 69. Decorated Cookie - Judged on decoration only
may be one 10" or 4 small cookies
- 70. No Bake Chocolate
- 71. No Bake Peanut Butter
- 72. No Bake - Other
- 73. Gluten free cookies

Miscellaneous

Class

- 74. Butter
- 75. Flavored Butter
- 76. Noodles
- 77. Potato Chips
- 78. Lard
- 79. Mincemeat
- 80. Other (Attach recipe to entry – ingredients must be listed)
- 81. Baked Item – Any item baked by a resident of a nursing home, rest home or group home

For the Homemade Chocolate Cake Contest and the Angel Food Cake Contest see Department 22 Major Contests. The Special Baking Contests will be entered, judged and displayed in the back of the Red Domestic Building (near sewing department). Please do not take the entries for Homemade Chocolate Cake Contest & Angel Food Cake Contest to the baked goods department.

SECTION 2

SPECIAL CATEGORY: CANDY LAND



The goal is to depict the theme and must be a decorated cupcake, cake or cookie(s). All Candy Land entries will be displayed together and not in the departments they were entered in. For questions call Laura at (814) 730-8336.

- 1. Candy Land

SECTION 3 CANNED OR DRIED PRODUCTS

1. Use only standard clear glass canning jars with lid and ring.
2. Entry of fancy packs of fruits is discouraged since such packs require extra time which definitely endangers the keeping qualities. Judges will not consider fancy packs as increasing the standards of fruit exhibits.
3. The judges are privileged to open and sample canned goods if treatment appears necessary in making a decision.
4. Canned foods are judged on the following:
 - A. The color of the freshly cooked product; even color
 - B. Clearness - clear liquid, free from bubbles.
 - C. Texture - no blemishes; firm enough to hold shape.
 - D. Attractively arranged with best use of space; uniform size pieces; jar full according to products.
 - E. Container - suitable size, perfectly sealed and clean

***All entries must be grown,
produced, or made since the last
fair***

Premium B
Canned Fruits

Class

1. Apples
2. Applesauce
3. Apricots
4. Blackberries
5. Blueberries or Huckleberries
6. Cherries, dark with pits
7. Cherries, red, sour pitted
8. Cherries, red, with pits
9. Cherries, white with pits
10. Currant
11. Elderberries
12. Grapes
13. Peaches
14. Pars
15. Plums
16. Raspberries

- 17. Rhubarb
- 18. Other

Pie Fillings

- 19. Apple
- 20. Blueberry
- 21. Other

Premium Class A

- 22. Best Display of 3 different canned fruits in 3 containers

Canned Vegetables

Premium Class B

- 23. Asparagus
- 24. Beans, green
- 25. Beans, lima
- 26. Beans, yellow
- 27. Beet tops
- 28. Beets
- 29. Carrots
- 30. Cauliflower
- 31. Corn
- 32. Mixed Vegetables
- 33. Peas
- 34. Pumpkin
- 35. Sauerkraut
- 36. Spinach
- 37. Succotash
- 38. Swiss Chard
- 39. Tomatoes
- 40. Vegetable Soup
- 41. Peppers canned in Tomato sauce
- 42. Salsa
- 43. Other

Premium Class A

- 44. Best Display of 3 different canned vegetables in 3 containers

Canned Meats

Premium Class B

- 45. Beef
- 46. Chicken
- 47. Pork
- 48. Sausage
- 49. Spare Ribs
- 50. Other
- 51. Venison

- 52. Baked Meats (examples: meatballs, meatloaf, etc.)

Meal in a Jar

- 53. Meal in a Jar
- 54. Dessert in a Jar
- 55. Lumped Eggs in a Jar

Premium Class A

- 56. Best Display of Canned Meats - 3 containers of different meats

Pickled Items

- 57. Beans
- 58. Beets
- 59. Cauliflower
- 60. Bread and butter – pickles-cucumber
- 61. Dill
- 62. Sweet – pickles-cucumbers
- 63. Onions
- 64. Peppers
- 65. Piccalilli
- 66. Other
- 67. Mixed

Relishes

A variety of vegetables that are chopped or coarsely ground and simmered in a special vinegar liquid

- 68. Corn
- 69. Pepper
- 70. Miscellaneous

Sauces

Catsups and sauces are made of either fruits or vegetables. They are highly seasoned with pepper and spices and should be a thick liquid. Catsup is strained, sauce is not strained.

- 71. Catsup
- 72. Chili sauce
- 73. Spaghetti sauce
- 74. Miscellaneous
- 75. Pizza sauce
- 76. Mustard

Spiced Fruits

- 77. Apples
- 78. Peaches
- 79. Pears
- 80. Watermelon
- 81. Green tomato mincemeat
- 82. Other

- Spiced Vegetables
- 83. Carrots
- 84. Cauliflower
- 85. Corn
- 86. Mixed Vegetables
- 87. Other

Dried Fruits and Vegetables

To be judged on quality and general appearance.

- 88. Fruits
- 89. Vegetables
- 90. Herbs

Candied Fruits & Vegetables

- 91. Fruits
- 92. Vegetables

Juices

To be judged on flavor, color and clarity

- 93. Apple
- 94. Grape
- 95. Tomato
- 96. Other

Vinegars

- 97. Cider
- 98. Other

Ice Cream Topping

- 99. Fruit
- 100. Other

Best of Show Canned Goods Ribbon

1st place winners are automatically entered in this category

SECTION 4 BUTTERS, HONEY SPREADS, JAMS, JELLIES, MARMALADES, AND PRESERVE

NOTE: Use only standard canning jars. No Paraffin will be allowed on jams and jellies. Only two-piece lids and rings may be used.

All entries must be grown, produced, or made since the last fair

Premium B

Butters

Fruit butters are pureed fruits cooked with sugar to a smooth glossy spread.

Class

1. Apple
2. Apricot
3. Cherry
4. Grape
5. Peach
6. Pear
7. Plum
8. Any other
9. Honey Spreads

Jams

Jam is a form of preserve in which the fruit is diced or mashed and cooked with sugar to a good spreading consistency.

10. Blackberry
11. Blueberry
12. Cherry
13. Currant
14. Elderberry
15. Peach
16. Plum
17. Raspberry, black
18. Raspberry, red
19. Rhubarb
20. Strawberry
21. Any other

Jellies

Jellies are made from the strained juice of fruit cooked with sugar to the jellying stage.

22. Apple
23. Blackberry
24. Cherry
25. Crabapple
26. Elderberry
27. Gooseberry
28. Currant
29. Grape
30. Huckleberry
31. Peach
32. Plum

33. Quince
34. Raspberry, black
35. Raspberry, red

Flower Jellies

36. Dandelion
37. Herb
38. Honeysuckle
39. Lavender

40. Any other

Premium A

41. Display of Jelly - 3 varieties of different jellies

Premium B

Marmalades

Marmalades is a variety of jam in which the juice and rind of citrus fruits are used.

42. Grape
43. Orange
44. Peach
45. Pear
46. Pineapple
47. Plum
48. Any other

Preserves

Preserves are whole or sectioned fruits cooked in a clear syrup until tender and plump.

49. Apricot
50. Blueberry
51. Cherry
52. Peach
53. Pear
54. Strawberry
55. Pineapple
56. Plum
57. Quince
58. Any other

59. Conserves - Conserves are a blend of several fruits similar to a jam, but usually containing nuts or raisins or both.

Premium A

60. Display of Jams - 3 varieties of different jams