

DEPARTMENT 15

HOME

PRODUCED

PRODUCTS

For Youth under 20 see Department 11

Co-Chairpersons

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Exhibits Received – Sun. 7 PM

Entries in Place – Sun. 7 PM

Event Judged – Mon. 9 AM

Entries Released – Sun. 11 AM-2 PM

Pre-Entry-Compulsory – due by August 4

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

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.

- 42. Apple
- 43. Berry



44. Cherry – In honor of George Washington to celebrate America 250.



- 45. Peach
- 46. Other

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

Candy – ¼ 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

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.

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: **AMERICA 250**



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

1. America 250

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 A
Class

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

Canned Vegetables

Premium B
Class

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

Canned Meats

Premium 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

A
56. Best Display of Canned Meats – 3 containers of different meats

B
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 jellifying 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