

◆ ◆ ◆ DEPARTMENT 15 ◆ ◆ ◆
Home and Dairy Products

You are encouraged to make your entries in advance; however, entries will be accepted from **1 until 8 p.m. Sunday** of Fair Week. For faster check-in, pre-register your articles by mailing your entry blank to **Sykesville Ag and Youth Fair, P.O. Box 71, Sykesville, PA 15865** Prior to June 2, 2023 -OR- we encourage you to pre-enter your items online at www.sykesvillefair.com.

Exhibit areas will be open to accept entries Sunday, June 19 from 1:00 to 8:00 p.m. No entries will be accepted after 8 p.m. on Sunday.

Exhibits must be on display for entire run of Fair and will be released on Sunday, June 25 from noon til 3 p.m. Judging 9:00 a.m. Monday, June 19, 2023.

1. All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
2. Fair may display only a portion of article after judging is completed.
3. There is a limit of two entries per exhibitor in each category.

**Baked Good Entries will be sold at the Baked Goods Auction
on Tuesday, June 20 at 5:30 p.m.**

Section 1

Baked Products

1. To be judged on flavor, lightness, general appearance and crumb.
Premiums \$5, \$4, \$3

CLASS Quick Breads

- | | |
|------------------------|-----------------------------|
| 1. Biscuits, 1/2 dozen | 2. Cornbread, 4 pieces |
| 3. Muffins, 1/2 dozen | 4. Nut bread or Fruit bread |
| 5. Zucchini Bread | 6. Streusel Coffee Cake |
| 6A. Any Other | |

Yeast Breads, one loaf in plastic bag

Rolls, six rolls of uniform shape in a plastic bag

- | | |
|-----------------------|--|
| 7. Raisin Bread | 8. Rye Bread |
| 9. White Bread | 10. Wheat Bread |
| 11. Cinnamon Rolls | 12. Doughnuts |
| 13. White Rolls | 14. Whole Wheat Rolls |
| 15. Parkerhouse Rolls | 16. Basket of fancy rolls, at least 3 Shapes |

Butter Cakes, iced

- | | | |
|---------------|-----------------------|-----------|
| 17. Chocolate | 18. Spice | 19. White |
| 20. Yellow | 21. Any other variety | |

Egg Cakes, not iced

23. Angel Food
24. Chiffon
25. Sponge

**26. Decorated Cake, to be judged for decoration only,
can be on a covered box \$8, \$6, \$4**

**Pies, any kind except cream filled, custard and
meringue pies MUST come in disposable pans ONLY**

- | | |
|------------------------------|-----------------------------|
| 27. one crust, \$6, \$5, \$4 | 28. two crust \$6, \$5, \$4 |
|------------------------------|-----------------------------|

Candy, six (6) pieces, \$5, \$4, \$3

- | | |
|-----------------------|---------------------|
| 29. Chocolate covered | 30. Chocolate fudge |
| 31. Divinity fudge | 32. Light fudge |
| 33. Fondant | 34. Sea foam |

Cookies, one half dozen

- | | |
|--------------------|--------------------------------|
| 35. Bar cookies | 36. Dropped cookies |
| 37. Filled cookies | 38. Pressed cookies |
| 39. Rolled cookies | 40. Sliced or iced box cookies |

Home Products, \$5, \$4, \$3

41. Noodles, Hand Cut 42. Noodles, Machine Cut

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Section 2: \$25, \$20, \$15

Class 1 - Blue Ribbon Apple Pie Contest

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Section 3: Baking Contests \$25, \$20, \$15

Class 1 - Homemade Chocolate Cake Contest

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Section 3: Baking Contests \$20, \$15, \$10

**Class 2 - PA Preferred® Junior Baking Contest
Cookies, Brownies and Bars**

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Section 3: Baking Contests \$25, \$15, \$10

Class 3 - Angel Food Cake Contest

Section 3: Baking Contests

CLASS 4. Pineapple Up-Side Down Cake

Premiums \$10, \$8, \$6, \$4, \$2

1. Must be a "Scratch" Cake

Overall Appearance	25 Points
Consistency	15 Points
Flavor	20 Points
Moisture	10 Points
Texture	10 Points
Aroma	15 Points
Creativity	5 Points

Cupcake Battle on the Hill

CLASS 5. Youth (Ages 8-18)

6. Adult

7. Professional (*anyone that receives any income from baking/decorating*)

Cupcakes and frosting may be either from "scratch" or your favorite mix. Recipe must be hand written or typed on 8 1/2 x 11" paper. If using a mix, you must include the brand of mix used. Write your name, address and phone number on back of recipe.

Exhibitor must enter 6 cupcakes of the same kind. They will be judged on both taste and presentation. Cupcakes are to be presented on a non-returnable plate. One entry per person. Cupcakes and frosting must include components that do not require refrigeration.

Premiums: - \$10, \$8, \$6

Sticky Bun/Cinnamon Bun Contest

CLASS 8. Sticky Buns

CLASS 9. Cinnamon Buns

Entries must be made from "scratch;" no mixes, baked in an 8"x8" pan. Buns need to be covered to preserve freshness. A printed or typed recipe, which includes both ingredients and method of preparation, must be submitted on 8 1/2 x 11" paper with exhibitor's name, address and phone number on the back.

Premiums: - \$10, \$8, \$6

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Section 2: \$25, \$20, \$15

Class 1 - Blue Ribbon Apple Pie Contest

35TH ANNUAL BLUE RIBBON APPLE PIE CONTEST

- Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
- Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2023.
- Entire entry 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.
- 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 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 8 1/2" by 11" 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.)
- 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 will be based on the following criteria:



Flavor	30 points
Filling: consistency, doneness, moistness & flavor	25 points
Crust: color, flavor, texture, doneness	20 points
Overall Appearance	15 points
Creativity	10 points
TOTAL	100 points

Creativity is essential to a varied competition. Do not limit your contest to a "traditional" two-crust apple pie. We are looking for a variety of fillings in the pies; the pie must include at least 60% apples in the filling.

The recipe for the pie and pie crust will also need to be submitted when entering at the Pennsylvania Farm Show. Each Fair must submit the Contest Summary Report verifying the winning apple pie baker. This person will then be eligible to enter the state competition at the 2024 Farm Show and will receive the Official Certification Form from the PA Fairs Special Baking Contest Committee.

NOTE: If an individual has already won 1st place at another fair in 2023 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2024 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.

First Place Winner is eligible for the 2024 PA Farm Show competition.

Premiums for the 2023 PA FARM SHOW competition:

1st - \$500, 2nd - \$250, 3rd - \$100, 4th - Rosette Ribbon, 5th - Rosette Ribbon

Sponsor: PA State Assoc. of County Fairs

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Section 3: Baking Contests \$25, \$20, \$15

Class 1 - Homemade Chocolate Cake Contest

2023 HOMEMADE CHOCOLATE CAKE CONTEST

RULES:

- Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
- Entrants may NOT have won 1st place in this Homemade Chocolate Cake contest at any other fair in 2023.
- Entire entry 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.
- Cake recipe must feature chocolate or cocoa as a main ingredient.
- Entry must be a layered chocolate cake.
- Entry must be frosted and frosting must also be made from "scratch" (no pre-packaged frosting).
- 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.)
- Recipes 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. (All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.)
- 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 Criteria:

Flavor (aroma, taste, good balance of flavorings)	30 points
Texture (moist and tender crumb; not soggy or dry)	25 points
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
TOTAL	100 points

**PRIZES: 1st - \$25
2nd - \$20 3rd - \$15**

First Prize Winner is Eligible for the 2024 PA Farm Show Competition.

Premiums for the 2024 PA FARM SHOW competition:
1st - \$500, 2nd - \$250, 3rd - \$100, 4th - Rosette & 5th - Rosette

SPONSOR: PA State Association of County Fairs • Released by PSACFA: January 2023
2023 Participating Fair and 2024 PA Farm Show Contest Rules

HAVE YOU EVER PARTICIPATED IN A REAL, LIVE AUCTION?

JOIN US FOR THE BAKED GOODS AUCTION MONDAY, JUNE 19 AT 5:30 PM OUTSIDE THE FAMILY LIVING CENTER. BUY THE BEST GOODIES THAT THE AG & YOUTH FAIR HAS TO OFFER!

◆ ◆ ◆ DEPARTMENT 15 ◆ ◆ ◆

Section 3: Baking Contests \$20, \$15, \$10

Class 2 - PA Preferred® Junior Baking Contest

Cookies, Brownies and Bars

2023 PA PREFERRED® JUNIOR BAKING CONTEST - COOKIES, BROWNIES & BARS

The goal of the PA Preferred® Baking Contest is to encourage young people across the Commonwealth to participate in Pennsylvania's agricultural fairs by showcasing Pennsylvania grown and produced products in their contest entries.

RULES:

- Open to any individual amateur baker (ages 8 through 18 at the time of the fair's contest) who is a Pennsylvania resident. One entry per person.
- Entrants may NOT have won 1st place in this PA Preferred® Junior Baking contest at any other fair in 2023.
- Entry must be six (6) individual sized portions of the baked entry item. (cookies, brownies or bars).
- Entire entry 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.
- At least two (2) PA Preferred® or locally purchased ingredients must be used in the recipe. Some examples of qualifying ingredients include grains (such as oats or flour), butter, milk, eggs, fruits and/or vegetables.
- A PA Preferred® logo is not required because not all PA Preferred® products carry the label. The name of the ingredient and the source is sufficient. Contact RA-AGPAPPreferred@pa.gov for any assistance with qualifying ingredients.
- Entry must be submitted for judging on a food safe disposable setting. (All pans, plates and dishes are considered to be disposable and will not be returned.)
- 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. The name of each PA Preferred® ingredient or locally purchased ingredient must be clearly listed clearly along with the source that made/grew the product (ex: PA Preferred Milk - Galliker's brand or Apples - Smith Farm Orchard). Entrant's name, age, address and phone number must be printed on the back side of all the pages. (All recipes and cookies-brownies-bars will become the property of the Fair or PA Farm Show and will not be returned.)
- 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 criteria:

Flavor (aroma, taste, good balance of flavorings)	30 points
Texture (appropriate for the type of cookie, brownie or bar)	25 points
Inside Characteristics (even grain, evenly baked; free from air pockets)	20 points
Outside Characteristics (uniform size, shape, appearance; overall appeal)	15 points
Creativity	10 points
TOTAL	100 points

**PRIZES: 1st - \$20
2nd - \$15 3rd - \$10**

First Prize Winner is Eligible for the 2024 PA Farm Show Competition.
Premiums for the 2024 PA FARM SHOW competition: 1st - \$500, 2nd - \$250, 3rd - \$100, 4th - Rosette & 5th - Rosette



SPONSOR: PA Preferred™ • Released by PA State Association of County Fairs: January 2023
2023 Participating Fair and 2024 PA Farm Show Contest Rules

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Section 3: Baking Contests \$25, \$15, \$10

Class 3 - Angel Food Cake Contest

ANGEL FOOD CAKE CONTEST RULES

- Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
- Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2023.
- Entire entry 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.
- Pennsylvania produced & packed eggs are requested to be used, if possible. Please look for the PEQAP or PA packaging dates on the carton.
- 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.)
- 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 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.)
- 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 will be based on the following criteria:

Flavor (smell, taste, flavoring)	30 points
Inside Characteristics (texture & lightness)	25 Points
Overall Appearance (surface, size, color)	20 points
Creativity	15 points
Topping, Icing or Decoration	10 points



PRIZES: 1st - \$25, 2nd - \$15, 3rd - \$10

First place winner is eligible for the 2024 PA Farm Show competition.

Premiums for the 2024 PA FARM SHOW competition:

1st - \$500, 2nd - \$250, 3rd - \$100, 4th - Roestte Ribbon, 5th - Rosette Ribbon

SPONSORS: Pennsylvania's Egg Farmers & Pennsylvania State Assoc. of County Fairs

COFFEE CAKE

INGREDIENTS:

- 2 large eggs lightly beaten
- 1 cup vegetable oil
- 1 1/4 cups milk
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 1 cup white sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups packed light brown sugar
- 1 tablespoon ground cinnamon
- 1/4 - 1/3 cup unsalted butter melted

INSTRUCTIONS:

1. Preheat the oven to 350°F. Lightly grease a 9-x-13-inch baking dish and set aside.
2. In a large mixing bowl, mix eggs, oil, milk, and vanilla together.
3. In a medium bowl, blend flour, sugar, baking powder, and salt.
4. Add dry ingredients to the wet ingredients and mix well. Pour half the batter into the prepared baking dish.
5. In a medium bowl, combine brown sugar and cinnamon and mix well.
6. Sprinkle half of the cinnamon sugar on top of the batter in the pan. Carefully pour the remaining batter over the cinnamon sugar layer. Sprinkle the remaining cinnamon sugar mixture over the top.
7. Drizzle the melted butter over the top, using more or less as desired.
8. Bake for 35-40 minutes and serve warm.

CLASS 10.

This is a delicious treat where a pie is baked inside of a cake. Show us your creations!
Premiums: - \$20, \$15, \$10

Sykesville Ag & Youth Fair Baking Contest

Premiums- \$10, \$8, \$6

CLASS 11.

This year's recipe is COFFEE CAKE! Prepare the recipe below as instructed: Plate 6 pieces of Coffee Cake and bring them to the fair! See how your recipe measures up to the other entries.

Grandparent Grandchild Baking Contest

Premiums- \$20, \$15, \$10

CLASS 12.

Teamwork! Team up with your grandchild 12 and under to bake a masterpiece for the fair. You may bake any item that you like! If you are entering cookies, brownies, bars, etc please plate 6 of these items to enter. You may bake, pies, cakes, breads, rolls, cookies, brownies, bars, etc. Use your imagination and enjoy spending time with your grandchild preparing your entries for this year's fair!

◆◆◆ DEPARTMENT 15 ◆◆◆ Section 4

Canned or Dried Products

1. Canned foods are to be judged on quality, general appearance & container.
2. Use standard, clear quart/pint glass jars for preserving and exhibiting fruits, vegetables and meats.
3. Use two-piece self-sealing lids (flat discs and metal screw bands) for sealing all jars of food.
4. Canned goods are to be displayed with jar rings, these may be removed for judging purposes. Premiums \$3, \$2, \$1

CLASS

Canned Fruits

- | | |
|---|----------------------------|
| 1. Apples | 2. Blackberries |
| 3. Blueberries | 4. Cherries, dark |
| 5. Cherries, Red | 6. Cherries, White |
| 7. Elderberries | 8. Peaches |
| 9. Pears | 10. Plums |
| 11. Black Raspberries | 12. Red Raspberries |
| 13. Rhubarb | 14. Any other canned fruit |
| 15. Best Display of canned fruit,
3 different kinds in 3 jars, - \$5, \$4, \$3 | 15A. Applesauce |
| 15B. Apricots | 15C. Cherries, Red Sour |
| 15D. Currants | 15E. Grapes |

Canned Vegetables \$3, \$2, \$1

- | | |
|-------------------|------------------|
| 16. Asparagus | 17. Beans, green |
| 18. Beans, yellow | 19. Beans, Limas |
| 20. Beet tops | 21. Beets |
| 22. Broccoli | 23. Carrots |
| 24. Cauliflower | 25. Corn |

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|--|---------------------|
| 26. Mixed vegetables | 27. Peas |
| 28. Pumpkins, chunks, only | 29. Sauerkraut |
| 30. Spinach | 31. Succotash |
| 32. Swiss Chard | 33. Tomatoes |
| 34. Tomato Sauce | 35. Spaghetti Sauce |
| 36. Salsa | 37. Vegetable Soup |
| 38. Peppers, sweet | 39. Peppers, hot |
| 40. Any other canned veg. | 41A. Endive |
| 41. Best Display of canned vegetables, in 3 containers \$5, \$4, \$3 | |

Canned Meats \$3, \$2, \$1

- | | |
|---|-------------|
| 42. Beef | 43. Chicken |
| 44. Pork | 45. Sausage |
| 46. Spare Ribs | |
| 47. Display of canned meats, three kinds, in 3 containers \$5, \$4, \$3 | |

Pickle and Relishes \$3, \$2, \$1

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|--|--------------------------|
| 48. Beans | 49. Beets |
| 50. Cauliflower | 51. Chow-chow |
| 52. Bread and Butter Pickles | 53. Dill Pickles |
| 54. Mixed Pickles | 55. Mustard Pickles |
| 56. Sour Pickles | 57. Sweet Pickles |
| 58. Peppers | 59. Corn Relish |
| 60. Pepper Relish | 61. Cucumber Relish |
| 62. Zucchini Relish | 63. Miscellaneous Relish |
| 64. Spiced Apples | 65. Spiced Peaches |
| 66. Spiced Pears | |
| 67. Best Display of Pickles & Relishes,
3 diff. kinds in 3 containers \$5, \$4, \$3 | |
| 67A. Cranberry | 67B. Onions |

Dried Fruits and Vegetables \$3, \$2, \$1

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|------------|-----------|---------------|
| 68. Apples | 69. Corn | 70. Peaches |
| 71. Pears | 72. Plums | 73. Any Other |

Section 4: Juices, \$3, \$2, \$1

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|-----------------|-----------|
| CLASS 74. Apple | 75. Grape |
| 76. Tomato | 77. Other |

Section 5: Jams, Jellies and Spreads, \$3, \$2, \$1

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|--------------------------------|-----------------------------|
| CLASS 1. Apple butter | 2. Tomato butter |
| 3. Blackberry jam | 4. Elderberry jam |
| 5. Black Raspberry jam | 6. Red Raspberry jam |
| 7. Rhubarb jam | 8. Strawberry jam |
| 9. Any other variety jam | 10. Apple jelly |
| 11. Blackberry jelly | 12. Cherry jelly |
| 13. Elderberry jelly | 14. Grape jelly |
| 15. Peach jelly | 16. Black Raspberry jelly |
| 17. Red Raspberry jelly | 18. Strawberry jelly |
| 19. Any other variety jelly | 20. Apricot preserves |
| 21. Blueberry preserves | 22. Peach preserves |
| 23. Strawberry preserves | 24. Tomato preserve |
| 25. Any other variety preserve | 26. Best Display jams, etc. |

27. Ball Food Preservation Award