

DEPARTMENT 11 and 15 – Special Baking Contests

NOTE There have been rule changes for 2024 – please read the rules carefully.

Intent to participate in these contests should be done by entry form prior to 6 pm on July 14. Actual baked good may be delivered on day of contest.

The Special Baking Contests judging will not be done on Monday morning.

The Special Recipe Contest, The PA Preferred Junior Baking Contest and the Chocolate Cake Contest will be judged on Monday evening. Entries must be delivered to the General Exhibits, blue Shields Building by 5:30 pm on July 15, 2024.

Results of judging will be made public at 7:00 pm followed by the sale of the entries.

The Apple Pie Contest and Angel Food Cake Contest will be judged on Tuesday, July 16, 2024. Entries must be delivered to the General Exhibits, blue Shields Building by 5:30 pm on July 16.

Results of judging will be made public at 7:00 pm followed by the sale of the entries.

All products must have been made by the exhibitor. No box mixes. Complete baked goods must be brought to the Fair. After judging, the Fair will display only a portion of the product for the week. Use plastic or saran wrap.

**Send ENTRIES to General Exhibit Committee,
Jefferson County Fair Authority
PO Box 213
Brockway, PA 15824
Email: generalexhibits@gmail.com**

Questions and Answers from Karen Dobson, PA Fair Talk Newsletter, September 2019.

Q: Are youth allowed to enter the chocolate cake, apple pie and angel food cake contests?

A: Absolutely! The rules for these three contests specifically say “open to any individual who is a Pennsylvania resident”. The only contest that has an age limit is the PA Preferred® Junior Baking contest which is only for youth ages 8 through 18).

Q: What constitutes a “professional” baker and should they be allowed to enter?

A: Professional bakers would be considered those individuals who make money from selling their baked products on a regular, frequent basis. They may have a brick-and-mortar store front or may run a business from their home or a website. The intent of the state baking contests is to provide opportunities for amateur home bakers to compete.

DEPARTMENT 11 – SPECIAL BAKING CONTEST

SECTION 3 Baked Goods

**2024 PA Preferred™ Junior Baking Contest
Cookies, Brownies and Bars**

Class 30 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:

1. 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.
2. Entrants may NOT have won 1st place in this PA Preferred® Junior Baking contest at any other fair in 2024.
3. Entry must be six (6) individual sized portions of the baked entry item (cookies, brownies or bars).
4. The Cookies, Brownies or Bars, and any fillings and frostings, must be made from scratch with edible ingredients. No pre-packaged ingredients may be used (ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.). Any decorations must just be edible.
5. At least two (2) PA Preferred® or locally produced 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.
6. 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 (see attached example). Contact RA-AGPAPreferred@pa.gov for any assistance with qualifying ingredients.
7. 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.)
8. Recipe(s) 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. The name of each PA Preferred® ingredient or locally produced ingredient must be clearly listed along with the name of 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.)
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 Criteria:

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

FAIR PRIZES: 1st = \$20 2nd = \$15 3rd = \$10

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00

Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

DEPARTMENT 15

SECTION 1 - SPECIAL BAKING CONTESTS

Class 1 CHOCOLATE CAKE CONTEST PRIZES: 1st - \$25 2nd - \$15 3rd – \$10

SPONSORED BY: PA State Association of County Fairs

RULES:

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
2. Entrants may NOT have won 1st place in this Homemade Chocolate Cake contest at any other fair in 2024.
3. The Cake and any Fillings and Frostings must be made from scratch with edible ingredients. No prepackaged ingredients may be used (ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.). Any decorations must just be edible.
4. Cake recipe must feature chocolate or cocoa as a main ingredient.
5. Entry must be a layered chocolate cake.
6. Entry must be frosted and frosting must also be made from “scratch” (no pre-packaged frosting).
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.

10. Judging Criteria:

Flavor	30 points (aroma, taste, good balance of flavorings)
Texture	25 points (moist and tender crumb; not soggy or dry) Inside
Characteristics	20 points (even grain, evenly baked; free from air pockets)
Outside Characteristics	15 points (consistent shape/size/surface; overall appeal)
Frosting	10 points (taste, texture, even color)
TOTAL	100 points

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00

Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

CLASS 2 BLUE RIBBON APPLE PIE CONTEST Premiums: \$25.00 \$15.00 \$10.00

RULES for local Fair and the PA Farm Show contests are as follows:

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.

2. Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2024.
3. The Apple Pie, including fillings and crust, must be made from scratch with edible ingredients. No prepackaged ingredients may be used (ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must just be edible.
4. 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.
5. 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.)
6. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of 8 ½” 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.)
7. 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.
8. 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

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

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.

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 2025 PA Farm Show and will receive the Official PA Farm Show Certification Entry Form directly from the PA Fairs Special Baking Contest Committee by December 2.

NOTE: If an individual has already won 1st place at another fair in 2024 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2025 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00

Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

Sponsor: PA State Association of County Fairs

CLASS 3 INCREDIBLE! ANGEL FOOD CAKE CONTEST

Premiums: \$25.00 \$15.00 \$10.00

ANGEL FOOD CAKE CONTEST RULES

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
2. Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2024.
3. The Cake and any Fillings and Frostings must be made from scratch with edible ingredients. No pre-packaged ingredients may be used (ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.). Any decorations must just be edible.
4. The recipe shall include eggs that were produced in Pennsylvania, if possible.
5. 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.)
6. 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.)
7. 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.

8. 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	
TOTAL	100 points	

FAIR PRIZES: 1st = \$25 2nd = \$15 3rd = \$10

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00

Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

Sponsors: Pennsylvania's Egg Farmers & PA State Association of County Fairs

CLASS 4 SPECIAL RECIPE BAKING CONTEST

Premiums \$6.00 \$5.00 \$4.00

1. Open to any individual who is a Pennsylvania resident. (*Youth may enter this class – no age restrictions.*)
2. **All exhibitors entering this contest must use the recipe provided: Spicy Groundhog Cookies. If you do not have a groundhog cookie cutter they can be purchased in**

Punxsutawney at several of the souvenir sites or you may use a different animal cookie cutter if you have one – suggested size of 3 inches.

3. Entries must be made by 5:30 pm on Monday, July 15

. Winners announced at 7:00 pm. Cookies will be offered for sale following the announcement of winner.

4. Entry must be 6 cookies.

Spiced Groundhog Cookies

2 cups sifted flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

1 teaspoon ground ginger

1 ½ teaspoons cinnamon

1 teaspoon ground clove

1 cup sugar

½ cup soft butter

1 egg yolk

½ cup molasses

currants, raisins, or candies

1 egg white slightly beaten

Sift together flour, baking powder, baking soda, salt and spices. In a separate bowl cream the butter and sugar together until fluffy. Add the molasses and egg yolk and blend. Add the flour mixture and mix well. Form dough into a ball and wrap it in plastic wrap or wax paper. Chill overnight or freeze. For ease in rolling, work with small amounts of the dough at a time. Roll to 1/8 inch thick. Cut out cookies with lightly floured cutter. Place cookies on greased baking sheet. Brush lightly with slightly beaten egg white. Decorate each one by giving an eye – currant, raisin, or small candy. Bake 8 to 10 minutes in a preheated 350 F degree oven. Cool slightly before removing from baking sheet. Place cooled cookies in a sealed container. If you desire a soft cookie place a slice of bread in the container.

Yield: 3 inch medium groundhog cutter – 3 to 4 dozen.