

**MAJOR CONTESTS**

**SECTION 1: Major Baking Contest**

**RULES**

1. Each contest is governed by its own specific set of rules as well as with its own set of Premiums and/or Ribbons.
2. Judges will judge each exhibit according to the rules set forth for that particular exhibit without bias.
3. Please read the rules carefully to prevent disqualification.
4. Baked Goods must be brought into the Agriculture Building in such a container that is appropriate for the safety of the entry and will remain in the container until the judging of that particular contest.
5. Containers will not be returned.
6. Refrigeration is not provided at the State Level. Please do not enter Fair exhibit needing refrigeration, it cannot go to State Competition

**Section 1: Baking Contests**

Class	Baking Contests	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
1.	Angel Food Cake	\$20.00 / Rosette	\$15.00	\$10.00
2.	Blue Ribbon Apple Pie	\$20.00 / Rosette	\$15.00	\$10.00
3.	Homemade Chocolate Cake	\$20.00 / Rosette	\$15.00	\$10.00
4.	Junior Baking – Brownie, Cookie, Bar Sponsored by: PA Preferred	\$20.00 / Rosette	\$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

**FAIR PRIZES: 1<sup>st</sup> = \$25 2<sup>nd</sup> = \$15 3<sup>rd</sup> = \$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**

2024 Participating Fair and 2025 PA Farm Show Contest Rules  
PSACF Release: January 2024

## BLUE RIBBON APPLE PIE CONTEST



### INSTRUCTIONS TO BE USED BY FAIRS AT THEIR 2024 EVENT

Each county/local fair is encouraged to conduct a 36th Annual Blue Ribbon Apple Pie Contest at their 2024 event. Listed below are the criteria which we would like each fair to use in their contest. The certified first place winner from each fair will then have the opportunity to enter an apple pie in the BLUE RIBBON APPLE PIE CONTEST at the 2025 PENNSYLVANIA FARM SHOW.

**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 pre-packaged 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	<u>10 points</u>
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.

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**

2024 Participating Fair and 2025 PA Farm Show Contest Rules

*PSACF Release: January 2024*



**2024 HOMEMADE CHOCOLATE 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 1<sup>st</sup> 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 pre-packaged 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:**

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

*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**

2024 Participating Fair and 2025 PA Farm Show Contest Rules

*PSACF Release: January 2024*



## 2024 PA Preferred® Junior Baking Contest Cookies, Brownies and 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](mailto: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
<i>(aroma, taste, good balance of flavorings)</i>	
Texture .....	25 points
<i>(appropriate for the type of cookie, brownie or bar)</i>	
Inside Characteristics .....	20 points
<i>(even grain, evenly baked; free from air pockets)</i>	
Outside Characteristics .....	15 points
<i>(uniform size, shape, appearance; overall appeal)</i>	
Creativity .....	10 points
<b>TOTAL</b>	<b>100 points</b>

**FAIR PRIZES: 1<sup>st</sup> = \$20    2<sup>nd</sup> = \$15    3<sup>rd</sup> = \$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

2024 Participating Fair and 2025 PA Farm Show Contest Rules

*PSACF Release: January 2024*

Sponsor: PA Preferred®

# Recipe

Name of recipe: Ashlee's Apple Crisp Bars

Prep Time: \_\_\_\_\_ Bake Time: \_\_\_\_\_ Serves: \_\_\_\_\_

## Ingredients

### shortbread Crust

- 1/4 cup brown sugar, packed
- 1/2 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 cup (1 stick) unsalted butter (PA Preferred, Lapp Valley Farm)

### Apple Filling

- 4 cups apples, peeled, cored and thinly sliced (Smith Farm Orchard)
- 2 Tablespoons flour
- 1/4 cup sugar

### Crisp Topping

- 1/2 cup brown sugar
- 1/4 cup sugar
- 3/4 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/3 cup chilled butter, cut into 1/2-inch cubes



### Instructions

#### Shortbread Crust

1. Preheat oven to 350° F. Line a 9x8 pan with parchment paper, leaving extra hanging over the ends, spray with cooking spray.
2. In a large mixing bowl, beat together the butter and sugar until light and fluffy, about 2-3 minutes. Add vanilla and mix until combined. Add flour and mix until combined and dough is crumbly.
3. Press dough evenly into bottom of prepared pan. Bake for 12-14 minutes, until dough is slightly puffed. Remove from oven and set aside, maintain oven temperature.

#### Apple Filling

4. In a large bowl, combine apples, flour and sugar. Mix until apples are thoroughly coated. Arrange apples on baked crust.

#### Crisp Topping

5. In a medium bowl, mix together first five ingredients. With a pastry blender or two knives, cut in butter until mixture is crumbly. Spread topping over apples in an even layer.
6. Bake uncovered at 350° F for 45 minutes, or until topping is golden and apple mixture is bubbly. Let cool, lift apple crisp using the extra parchment paper at the ends as handles, and cut into bars.

**SAMPLE**