

# DEPARTMENT 15

## HOME-PRODUCED PRODUCTS

Superintendent: Angie Craig 814-392-7092

### RULES AND REGULATIONS

(All General Rules apply)

1. All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
2. Complete baked goods must be brought to the Fair. After judging, the Fair may display only a portion of the product for the week.
3. All baked goods become the property of the Fair.  
**Presentation:** Pies must have two crusts. Butter cakes are iced cakes. Egg cakes are not iced cakes. Candy will be 3 pieces per entry. Cookies will be 3 cookies per entry.
4. submit entries in throw-away containers, i.e., a plastic bag, with a copy of the recipe, which may not be returned.
5. Entries close Saturday, August 10, 2025 and will be checked in on grounds Saturday August 23 8 am to 8 pm, and Sunday August 24 by 11:00 am.
6. Judging, Sunday, August 24, 2025.

### DIVISION 1 BAKED PRODUCTS

To be judged on flavor, lightness, general appearance and crumb. Recipes should accompany all entries.

**Premiums:** 1<sup>st</sup> \$7, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$5, 4<sup>th</sup> \$4

#### Classes:

- 01: Quick Breads – Cornbread, three 2-inch squares
- 02: Quick Breads – Muffins, 3
- 03: Quick Breads – Nut bread
- 04: Quick Breads – Date Bread
- 05: Quick Breads – Boston Brown Bread
- 06: Quick Breads – Zucchini
- 07: Quick Breads – Apple
- 08: Quick Breads – Banana
- 09: Quick Breads – Biscuits, 3
- 10: Quick Breads – Date and Nut
- 11: Quick Breads – Other
- 12: Yeast Breads – Raisin
- 13: Yeast Breads – Rye
- 14: Yeast Breads – Wheat
- 15: Yeast Breads – White
- 16: Yeast Breads – Other
- 17: Rolls – Cinnamon
- 18: Rolls – Doughnuts
- 19: Rolls – White
- 20: Rolls – Wheat
- 21: Rolls – Sweet
- 22: Rolls – Pecan
- 23: Rolls – Other

- 24: Iced Butter Cakes – Chocolate
- 25: Iced Butter Cakes – Spice
- 26: Iced Butter Cakes – White
- 27: Iced Butter Cakes – Yellow
- 28: Iced Butter Cakes – Novelty
- 29: Iced Butter Cakes – Decorated
- 30: Iced Butter Cakes – Cupcakes (3)
- 31: Un-Iced Egg Cakes – Angel
- 32: Un-Iced Egg Cakes – Chiffon
- 33: Un-Iced Egg Cakes – Sponge
- 34: Un-Iced Egg Cakes – Other
- 35: Pies – Apple
- 36: Pies – Blackberry
- 37: Pies – Blueberry
- 38: Pies – Cherry
- 39: Pies – Peach
- 40: Pies – Elderberry
- 41: Pies – Rhubarb
- 42: Pies – Other
- 43: Candy – Chocolate Covered
- 44: Candy – Chocolate Fudge
- 45: Candy – Divinity
- 46: Candy – Fondant
- 47: Candy – Light Fudge
- 48: Candy – Seafoam
- 49: Candy – Peanut Butter
- 50: Candy – Other
- 51: Cookies – Bar
- 52: Cookies – Dropped
- 53: Cookies – Filled
- 54: Cookies – Pressed
- 55: Cookies – Rolled
- 56: Cookies – Sliced Ice Box
- 57: Cookies – Molded
- 58: Desserts – All Other

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. ROLLED dough rolled with rolling pin and cut into shapes. PRESSED dough formed into shapes with a mechanical cookie press.

FILLED-any cookie with a filling. ICEBOX-dough wrapped in wax paper, chilled, sliced and baked. MOLDED dough rolled into a ball may be pressed with glass or fork.

### DIVISION 2 CANNED PRODUCTS

(All General Rules apply)

1. Canned foods are to be judged on quality, general appearance and container. They may be opened for judging purposes.
2. Use standard mason-type clear quart/pint glass jars for preserving and exhibiting fruits, vegetables and meats.
3. Only products canned after the previous fair will be

considered.

4. Use two-piece self-sealing lids for sealing all jars of food.

5. All food not in standard jars or not sealed with self-sealing lids will be disqualified.

**Premiums:** 1<sup>st</sup> \$6, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$4, 4<sup>th</sup> \$3

**Classes:**

- 01: Fruits – Apples
- 02: Fruits – Applesauce
- 03: Fruits – Apricots
- 04: Fruits – Blackberries
- 05: Fruits – Blueberries
- 06: Fruits – Cherries, dark w/ pits
- 07: Fruits – Cherries, red sour w/o pits
- 08: Fruits – Cherries, red sour w/ pits
- 09: Fruits – Cherries, red sweet w/ pits
- 10: Fruit – Cherries, white w/ pits
- 11: Fruit – Currants
- 12: Fruit – Elderberries
- 13: Fruit – Grapes
- 14: Fruit – Peaches
- 15: Fruit – Pears
- 16: Fruit – Plums
- 17: Fruit – Black Raspberries
- 18: Fruit – Red Raspberries
- 19: Fruit – Rhubarb
- 20: Fruit – Strawberries, garden
- 21: Fruit – Strawberries, field
- 22: Fruit – Fruit Cocktail
- 23: Fruit – Other
- 24: Fruit – Display of 3 different kinds
- 25: Vegetables – Asparagus
- 26: Vegetables – Green Beans
- 27: Vegetables – Lima Beans
- 28: Vegetables – Beans, shelled
- 29: Vegetables – Yellow Beans
- 30: Vegetables – Beets
- 31: Vegetables – Sauerkraut
- 32: Vegetables – Cauliflower
- 33: Vegetables – Corn
- 34: Vegetables – Carrots
- 35: Vegetables – Endive
- 36: Vegetables – Mixed Vegetables
- 37: Vegetables – Peas
- 38: Vegetables – Pumpkin
- 39: Vegetables – Beet Greens
- 40: Vegetables – Spinach
- 41: Vegetables – Succotash
- 42: Vegetables – Swiss Chard
- 43: Vegetables – Squash
- 44: Vegetables – Tomatoes

- 45: Vegetables – Vegetable Soup
- 46: Vegetables – Peppers, green
- 47: Vegetables – Peppers, hot
- 48: Vegetables – Peppers, pimento
- 49: Vegetables – Potatoes
- 50: Vegetables – Other
- 51: Vegetables – Display of 3 different kinds
- 52: Meat – Beef
- 53: Meat – Chicken
- 54: Meat – Pork
- 55: Meat – Beef Tongue, pickled
- 56: Meat – Mincemeat
- 57: Meat – Venison
- 58: Meat – Sausage
- 59: Meat – Scrappie
- 60: Meat – Sirloin
- 61: Meat – Spareribs
- 62: Meat – Turkey
- 63: Meat – Fish
- 64: Tomato Salsa
- 65: Corn Salsa
- 66: Other Salsa

**DIVISION 3 PICKLES AND RELISHES**

Judged on size, uniformity, clearness, taste, crispness, color and arrangement.

**Premiums:** 1<sup>st</sup> \$6, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$4, 4<sup>th</sup> \$3

**Classes:**

- 01: Pickles/Relishes – Beets
- 02: Pickles/Relishes – Beans
- 03: Pickles/Relishes – Cauliflower
- 04: Pickles/Relishes – Chow Chow
- 05: Pickles/Relishes – Cranberry
- 06: Pickles/Relishes – Cucumbers, bread and butter
- 07: Pickles/Relishes – Cucumbers, Dill
- 08: Pickles/Relishes – Cucumbers, Mixed
- 09: Pickles/Relishes – Cucumbers, Mustard
- 10: Pickles/Relishes – Cucumbers, Sour
- 11: Pickles/Relishes – Cucumbers, Sweet
- 12: Pickles/Relishes – Onions
- 13: Pickles/Relishes – Peppers
- 14: Pickles/Relishes – Piccalli
- 15: Pickles/Relishes – Zucchini
- 16: Pickles/Relishes – Watermelon
- 17: Pickles/Relishes – All other pickles
- 18: Pickles/Relishes – Corn Relish
- 19: Pickles/Relishes – Pepper Relish
- 20: Pickles/Relishes – Catsup
- 21: Pickles/Relishes – Chili Sauce
- 22: Pickles/Relishes – Spaghetti Sauce
- 23: Pickles/Relishes – Horseradish
- 24: Pickles/Relishes – Cucumber Relish

- 25: Pickles/Relishes – All Other Relishes
- 26: Spiced Fruits – Apples
- 27: Spiced Fruits – Crab Apples
- 28: Spiced Fruits – Pears
- 29: Spiced Fruits – Quince
- 30: Spiced Fruits – Watermelon
- 31: Spiced Fruits – Other
- 32: Dried Apples
- 32: Dried Corn
- 33: Dried Peaches
- 34: Dried Pears
- 35: Dried Plums
- 36: Other Dried Fruits and Vegetables
- 37: Apple Juice
- 38: Grape Juice
- 39: Tomato Juice
- 40: Other Juice
- 41: Cider Vinegars
- 42: Wine Vinegars
- 43: Raspberry Vinegars
- 44: Blackberry Vinegars
- 45: Other Vinegars

#### **DIVISION 4 BUTTERS, HONEY, SPREADS, JAMS, JELLIES, MARMALADES, PRESERVES**

##### **RULES AND REGULATIONS**

(All General Rules apply)

1. Canned goods are to be judged on quality, general appearance and container.
2. Jams, jellies, marmalades, and preserves are tasted.

**Premiums:** 1<sup>st</sup> \$6, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$4, 4<sup>th</sup> \$3

##### **Classes:**

- 01: Apple Butters
- 02: Peach Butters
- 03: Plum Butters
- 04: Blackberry Butters
- 05: Apricot Butters
- 06: Cherry Butters
- 07: Grape Butters
- 08: Orange Butters
- 09: Pear Butters
- 10: Quince Butters
- 11: Tomato Butters
- 12: Other Butters
- 13: Apple Honey Spreads
- 14: Pear Honey Spreads
- 15: Pineapple Honey Spreads
- 16: Quince Honey Spreads

- 17: Other Honey Spreads
- 18: Blackberry Jams
- 19: Cherry Jams
- 20: Currant Jams
- 21: Elderberry Jams
- 22: Peach Jams
- 23: Plum Jams
- 24: Black Raspberry Jams
- 25: Red Raspberry Jams
- 26: Rhubarb Jams
- 27: Strawberry Jams
- 28: Blueberry Jams
- 29: Gourmet Jams
- 30: Other Jams
- 31: Display of 3 varieties of Jams
- 32: Apple Jelly
- 33: Blackberry Jelly
- 34: Cherry Jelly
- 35: Crabapple Jelly
- 36: Currant Jelly
- 37: Elderberry Jelly
- 38: Grape Jelly
- 39: Peach Jelly
- 40: Plum Jelly
- 41: Quince Jelly
- 42: Black Raspberry Jelly
- 43: Red Raspberry Jelly
- 44: Rhubarb Jelly
- 45: Sunshine Jelly
- 46: Mint Jelly
- 47: Strawberry Jelly
- 48: Pineapple Jelly
- 49: Gourmet Jelly
- 50: Other Jelly
- 51: Display of 3 varieties of Jellies
- 52: Apricot Preserves
- 53: Blackberry Preserves
- 54: Cherry Preserves
- 55: Peach Preserves
- 56: Pear Preserves
- 57: Pineapple Preserves
- 58: Plum Preserves
- 59: Quince Preserves
- 60: Strawberry Preserves
- 61: Tomato Preserves
- 62: Blueberry Preserves
- 63: Gourmet Preserves
- 64: Other Preserves
- 65: Display of 3 Varieties of Preserves