

Department 40: Adult & Department 54: Youth Home Produced Products

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* Youth Entries (Ages 5 - 19) will be accepted as Department 54

* Department 54 entries will be judged and awarded separately. All rules remain the same as the adult division.

Rules

1. Exhibit Building #1 will be closed for judging on Saturday afternoon. With the consent of the exhibitor, baked goods will be sold at auction, Saturday, August 20, 2022 at 5:30 PM. Proceeds will be used to improve the Family Living Department
2. No exhibitor may enter more than one article in each sub-division. In the absence of competition, or where only one exhibit is entered, 1st, 2nd and 3rd or "No Premium" will be awarded according to the merit of the exhibit.
3. Exhibitors should not bring any article which does not come under a class listed in the premium list.
4. Commercial baking is not accepted.
5. Recipe, name, address and phone number must accompany each baked item.
6. No mixes are permitted.
7. All recipes will become the property of the Crawford County Fair, which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.

Dept 40 & 54 Section 1 - Baked Products

Rose Ann Gordon, Adult Vice Chair • 814-720-6753 • rose.gordon@syst-a-matic.com, roseann@windstream.net

Monica Heisey, Youth Vice Chair • 814-547-4049

Premiums \$2.50, 2.25, 2

Division 1 - Breads - to be judged on taste, lightness, general appearance and crumb

Premiums \$2.50, 2.25, 2

Sub Division 1 - Quick Breads

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|----------------------------------|-----------------------------|--------------------------------------|----------------------------|
| 1. Cornbread - 4 pcs., 2 1/2"x3" | 2. Blueberry Muffins - 6 | 3. Bran Muffins - 6 | 4. Other Muffins - 6 |
| 5. Nut Bread - 1 loaf | 6. Fruit Bread - 1 loaf | 7. Pumpkin Bread - 1 loaf | 8. Zucchini Bread - 1 loaf |
| 9. Banana Bread - 1 loaf | 10. Holiday Breads - 1 loaf | 11. Other Quick Breads - 1 loaf | 12. Cake Donuts - 6 |
| 13. Scones - 6 | 14. Gluten Free Muffins - 6 | 15. Gluten Free Quick Bread - 1 loaf | 16. Biscuits - 6 |

Sub Division 2 - Yeast Breads - 1 loaf in a plastic bag

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|------------------|--------------|----------------|----------------------|
| 1. Raisin Bread | 2. Rye Bread | 3. White Bread | 4. Whole Wheat Bread |
| 5. Holiday Bread | 6. Other | | |

Sub Division 3 - Bread Machine Bread - 100% made in machine - 1 loaf

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|----------|----------------|----------------|----------------|
| 1. White | 2. Whole Wheat | 3. Multi-grain | 4. Combination |
|----------|----------------|----------------|----------------|

Sub Division 4 - Yeast Rolls - 6 rolls of uniform shape and size in a plastic bag

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|-------------------|------------------|---|-----------------------|
| 1. Cinnamon Rolls | 2. White Rolls | 3. Whole Wheat Rolls | 4. Parker House Rolls |
| 5. Danish | 6. Raised Donuts | 7. Basket Fancy Rolls - at least 3 different shapes | 8. Kalachi |
| 9. Other | | | |

Division 2 - Cakes

Premiums \$2.50, 2.25, 2

Sub Division 1 - Cake - No cream cheese

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|----------|-----------|----------|----------|
| 1. Bundt | 2. Coffee | 3. Pound | 4. Other |
|----------|-----------|----------|----------|

Sub Division 2 - Layer Cake - Iced, No cream cheese

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|--------------|----------|----------|-----------|
| 1. Chocolate | 2. Spice | 3. White | 4. Yellow |
| 5. Marbled | 6. Other | | |

Sub Division 3 - Cupcakes - 4, No cream cheese

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|----------|--------------|-----------|----------|
| 1. White | 2. Chocolate | 3. Yellow | 4. Other |
|----------|--------------|-----------|----------|

Sub Division 4 - Egg Cakes - Not iced

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|---------------|------------|-----------|--|
| 1. Angel Food | 2. Chiffon | 3. Sponge | |
|---------------|------------|-----------|--|

Sub Division 5 - Fancy Decorated Cakes - Only decoration will be judged - Can be a form

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|-----------------|------------------|--------------------------|---------------------------------|
| 1. Wedding Cake | 2. Birthday Cake | 3. Special Occasion Cake | 4. Gingerbread Houses 8"x8"x12" |
|-----------------|------------------|--------------------------|---------------------------------|

Division 3 - Pies - To be judged on texture of crust, flavor and consistency of filling

Premiums \$3.50, 3, 2.75

Sub Division 1 - One Crust Pie of Any Kind - No cream filling, no custard and no meringue

Sub Division 2 - Two Crust Pie

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|-----------------------|--------------|--------------|---------------|
| 1. Apple | 2. Peach | 3. Mincemeat | 4. Elderberry |
| 5. Blackberry | 6. Blueberry | 7. Cherry | 8. Raspberry |
| 9. Two or more fruits | 10. Other | | |

Sub Division 3 - Fruit Filled Turnovers and Tarts

Sub Division 4 - Cobbler

Division 4 - Candy - 6 pieces, No cream cheese

Premiums \$2.50, 2, 1.75

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|----------------------|---------------------|-------------------|-------------------------|
| 1. Chocolate Covered | 2. Chocolate Fudge | 3. Divinity | 4. Fondant |
| 5. Light Fudge | 6. Seafoam | 7. Peanut Brittle | 8. Peanut Brittle Fudge |
| 9. Butter Mints | 10. Potato Pinwheel | 11. Other | |

Division 5 - Cookies - 1/2 dozen, No cream cheese

Premiums \$2.25, 2, 1.75

Sub Division 1 - Bar Cookies or Cake Squares

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|-------------|------------------|--------------------|---------------|
| 1. Brownies | 2. Fruit | 3. Lemon Bars | 4. Shortbread |
| 5. Pumpkin | 6. Peanut Butter | 7. Gluten Free Bar | 8. Other |

Sub Division 2 - Butter Cookies

Sub Division 3 - Drop or Ball Cookies

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|------------------|-------------------|--------------|-------------------|
| 1. White | 2. Oatmeal | 3. Ginger | 4. Chocolate Chip |
| 5. Peanut Butter | 6. Chocolate | 7. Fruit | 8. Zucchini |
| 9. Pumpkin | 10. Snickerdoodle | 11. Molasses | 12. Other |

Sub Division 4 - Filled Cookie

Sub Division 5 - Sandwich Cookie

Sub Division 6 - Pressed Cookies - Cookie Press

Sub Division 7 - Rolled Cookies - Not Iced

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|----------|-----------|----------|
| 1. Sugar | 2. Ginger | 3. Other |
|----------|-----------|----------|

Sub Division 8 - Sliced or Refrigerator Cookie Dough Shaped into 1" - 2"

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|-----------------|-------------|
| 1. Refrigerator | 2. Biscotti |
|-----------------|-------------|

Sub Division 9 - Decorated Iced Cookie - No cream cheese

Sub Division 10 - No Bake Cookies

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|--------------|------------------|----------|
| 1. Chocolate | 2. Peanut Butter | 3. Other |
|--------------|------------------|----------|

Sub Division 11 - Diabetic Cookies

Sub Division 12 - French Macaroons

Division 6 - Miscellaneous Home Products

Premiums \$2.25, 2, 1.75

- | | | | |
|------------------------------------|----------------------------------|---------------------------------------|--------------------------------------|
| 1. Homemade Lye Soap - 6 pieces | 2. Noodles - 1 quart canning jar | 3. Potato Chips - 1 quart canning jar | 4. Carmel Corn - 1 quart canning jar |
| 5. Snack Food - 1 pint canning jar | | | |

Special Awards

If any sponsors listed, goes out of business or for any other reason cannot provide the special award listed; The Crawford County Fair Association or the Family Living Department are not responsible for the awards.

2022 Jeanne Hills Award - Best Peanut Brittle - \$25 cash award given by Syst-A-Matic Tool & Design, Inc.

2022 Mina Leonard Award - Adult Cherry Pie - \$10 check given by the Family Living Department

2022 Midge Foriska Youth Award - Muffins - \$10 check given by Family Living Department

2022 Giant Eagle Special Youth Award - Cinnamon Rolls - \$20 Gift Certificate given by Giant Eagle



**KING ARTHUR FLOUR ADULT & YOUTH
BAKING CONTEST**

www.kingarthurfLOUR.com

King Arthur Flour is looking for your best and most delicious, frosted cupcake. Be sure and make them from scratch, no cake mixes or prepared frosting allowed. Creativity is strongly encouraged so get baking with King Arthur Flour, and you could be the BLUE-RIBBON winner! Cupcakes must use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings.

RULES:

1. Cupcakes must use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings. Quantity 4 cupcakes.
2. Judging will be based on: Taste 50%, Creativity 25%, and Texture 25%.
3. Entrant must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she brings the prepared entry to the contest at the Fair.
4. Directions for preparing the recipe must be clear; measurement should be in level cups, tablespoons, teaspoons, or fractions thereof; also include pan size, cooking temperature, number of servings and any other pertinent information.
5. Use ingredients that are readily available in grocery stores.
6. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, and email
7. Contestants may submit only one type of cupcake
8. This contest is open to all ages; amateurs only
9. The Crawford County Fair selects the judges and the judge's decisions are final. King Arthur Flour is widely available in local grocery stores. For product information, recipe ideas, and store locations, go to www.kingarthurfour.com

BAKING CONTEST PRIZES FROM KING ARTHUR FLOUR
www.kingarthurfour.com

Adult Division:

1st Place	\$75 Gift Card to the Baker's Catalogue/ kingarthurfour.com & Ribbon
2nd Place	\$50 Gift Card to the Baker's Catalogue/ kingarthurfour.com & Ribbon
3rd Place.....	\$25 Gift Card to the Baker's Catalogue/ kingarthurfour.com & Ribbon

Youth Division:

1st Place	\$40 Gift Card to the Baker's Catalogue/ kingarthurfour.com & Ribbon
2nd Place	\$25 Gift Card to the Baker's Catalogue/ kingarthurfour.com & Ribbon
3rd Place.....	King Arthur Tote Bag & Ribbon

BLUE RIBBON APPLE PIE CONTEST

Valesky's will award a \$20.00 gift certificate to the First Place Winner. 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 2023 PA Farm Show.

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

1. Open to any individual amateur baker who is a Pennsylvania resident: only one entry per person.
2. Entrants may not have won 1st place in this BLUE-RIBBON APPLE Pie contest at any other Fair in 2022.
3. Entire entry must be made from scratch. No pre-packaged ingredients may be used (example: pre-made mixes, cookie dough, pie crust, frosting etc.) All ingredients and decorations must be edible.
4. Entry to be a pie that 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 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.)
7. Refrigeration is not available at the Fair or the 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 on the following criteria:

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

If an individual has already won 1st place at another Fair in 2022 for the BLUE RIBBON APPLE Pie Contest, that individual is now considered qualified through that Fair to compete at the 2023 PA Farm Show and is no longer eligible to compete at any other Fair in 2022.

Angel Food Cake Contest Rules

1. Open to any individual amateur baker who is a Pennsylvania resident: only one entry per person.
2. Entrants may not have won 1st. place in this Angel Food Cake contest at any other Fair in 2022.
3. Entry must be an Angel Food Cake made from "scratch". No pre-packaged ingredients may be used (example: pre-made mixes, cookie dough, pie crust, frosting etc.) All ingredients and decorations must be edible.
4. Pennsylvania produced and packed eggs are requested to be used if possible. Please look for the PEQAP or PA packaging dates on the carton.
5. Refrigeration is not available at the Fair or the 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.
6. 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.)
7. Recipe(s) listing the ingredients and the preparation instructions must be submitted with the entry (printed on one side of 8 ½" x 11" size paper.)
8. Entrants name, address, and phone number must be printed on the back of all pages. (All recipes and cakes will become the property of the Fair of PA Farm Show and will not be returned.)

Judging will be on the following criteria:

Flavor (smell, taste, flavoring)	30 points
Inside Characteristics (texture, lightness).....	25 points
Creativity	15 points
Topping, Icing, or Decoration	10 points
Overall appearance	20 points
TOTAL.....	100 points

Premiums

1st Place	\$25
2nd	\$15
3rd	\$10.00

First Place Winner is eligible for the 2023 PA Farm Show Competition

PREMIUMS FOR THE 2023 PA FARM SHOW COMPETITION are as follows 1st - \$500, 2nd - \$250 and 3rd - \$100, 4th - Rosette.

Sponsors: PA Egg Farmers & PA State Association of County Fairs

2022 HOMEMADE CHOCOLATE CAKE BAKING CONTEST

Rules:

1. Participant must be an 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 2022.**
3. Entry must be a **layered** chocolate cake **made from "scratch"**. Pre-packaged mixes are **not acceptable** ingredients. **All ingredients and decorations must be edible.**
4. Entry must be frosted, and frosting must be made from "scratch"..
5. Cake recipe **must feature chocolate or cocoa** as a main ingredient.
6. 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.)
7. Recipes must be submitted with the entry, printed on one side of 8 ½" x 11" size paper. Recipe must list all ingredients, quantities, and the preparation instructions. Entrants name, address, and phone number must be printed on the back of all pages. (All recipes and cakes will become the property of the Fair of PA Farm Show and will not be returned.)
8. Refrigeration is not available at the Fair or the 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 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

Sponsored by the Crawford County Fair Board

Premiums:

1.....	\$25
2.....	\$20
3.....	\$15

First Place Winner is eligible for the 2023 PA Farm Show Competition

PREMIUMS FOR THE 2023 PA FARM SHOW COMPETITION are as follows: 1st - \$500, 2nd - \$250, 3rd - \$100, 4th & 5th - Rosette

Sponsored by PA State Association of County Fairs

2022 PREFERRED® JUNIOR BAKING CONTEST

COOKIES, BROWNIES, AND BARS

Rules:

1. Open to any individual amateur baker (age 8 through and including 18 years only) who is a Pennsylvania resident; one entry per person.
2. Entrants may NOT have won 1st place in this PA Preferred® Junior Baking Contest Cookie, Brownie, Bar at any other Fair in 2022.
3. Entry must be a plate of six (6) cookies, brownies, or bars individual size of the portion baked entry item.
4. Entries must be made from scratch. **Pre-packaged mixes are not acceptable ingredients. All ingredients and decorations must be edible.**
5. At least two (2) PA Preferred® ingredients must be used in the recipe. Examples of qualifying ingredients are PA Preferred grains such as oats or flour, butter, milk, eggs, fruits and/or vegetables.
6. 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.)
7. 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. PA Preferred® ingredients must be listed clearly in the ingredient list, specifying the ingredient and the company that made/grew them (ex: PA Preferred Milk – Galliker’s brand). 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.)
8. 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. For a list of acceptable products visit RA-AGPAPreferred@pa.gov Additionally PA Preferred® staff will assist in locating PA Preferred® ingredients as needed.
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.

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
Creativity	10 points
TOTAL	100 points

Premiums:

1.....	\$20
2.....	\$15
3.....	\$10

First Place Winner is eligible for the 2023 PA Farm Show Competition

PREMIUMS FOR THE 2023 PA FARM SHOW COMPETITION are as follows: 1st - \$500, 2nd - \$250, 3rd - \$100, 4th & 5th - Rosette
Sponsored by PA State Association of County Fairs and PA Department of Agriculture's PA

Dept 40 & 54 Section 2 - Canned or Dried Products

Ginny Bryant, Adult Vice Chair

Rules:

1. All canned goods must be in standard canning jars. Jars, lids and rings should be clean; lids securely sealed and rings easily removed. All canned goods must be canned within the year. "Fancy" packs are not given extra consideration just because of fancy packing.
2. Canning jars entered as a display in any category must all be the same size. Canning jars that are opened for judging are divisions 7, 8, 11, 12, 13, 14 and all of section 3.
3. A replacement for the same canned jar that was opened for judging can be exchanged only with the help of a Fair worker.
4. Pickles - good color but no bright food coloring unless this is a candied item. No extreme food coloring saturation for candied items. Crisp texture, not hard, not mushy. Recipes with mixed spices should not taste distinctly of any one spice. Relishes, of consistency pleasing to use, not too runny nor too stiff to spread. Some types have expected size and shape. No foam or air bubbles. Not overripe and seedy with exception of ripe yellow cucumbers, so labeled. Fermented pickles have cloudy brine and a mellow, olive-green color.
5. Fruit jellies and preserves - clear jellies shine like a jewel when looked at toward light. Butters and jams opaque. Consistency of liquid or jelly not too runny not stiff, not tough, easy to spread, may flow slightly. Fruit pieces throughout the depth of the jar. Fruity flavor, not too sweet nor sour, no scorched taste. Good color, not dull or pale, no freezer jams. Jellies and jams should have jars filled to 1/4" from top.

Division 1 - Canned Fruit

Premiums \$2, 1.75, 1.50

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|-----------------------------|--------------------------------|------------------------------|--------------------------------|
| 1. Apples | 2. Applesauce | 3. Apple Pie Filling | 4. Apricots |
| 5. Blackberries | 6. Blueberries | 7. Cherries - dark with pits | 8. Cherries - red, sour pitted |
| 9. Cherries - red with pits | 10. Cherries - white with pits | 11. Currants | 12. Elderberries |

- | | | | |
|--------------------------|-----------------------|-------------|------------------|
| 13. Grapes | 14. Peaches | 15. Pears | 16. Plum |
| 17. Raspberries - Black | 18. Raspberries - Red | 19. Rhubarb | 20. Strawberries |
| 21. Zucchini - Pineapple | 22. Other | | |

Division 2 - Display of Fruits..... \$4, 3, 2

Division 3 - Canned Vegetable

Premiums \$2, 1.75, 1.50

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|-------------------------------|-----------------------|-----------------------|-------------------------------|
| 1. Asparagus | 2. Beans - green | 3. Beans - kidney | 4. Beans - lima, 1 pint |
| 5. Beans - shelled | 6. Beans - yellow | 7. Beet Tops | 8. Beets |
| 9. Carrots - 1 pint | 10. Cauliflower | 11. Corn - 1 pint | 12. Endive |
| 13. Mixed Vegetables | 14. Peas - 1 pint | 15. Peppers - 1 pint | 16. Pumpkin or Squash - cubes |
| 17. Sauerkraut | 18. Spinach | 19. Succotash | 20. Swiss Chard |
| 21. Tomato Soup | 22. Tomatoes - broken | 23. Tomatoes - Stewed | 24. Tomatoes - whole |
| 25. Vegetable Soup - meatless | 26. Other | | |

Division 4 - Display of Vegetables - 3 jars \$4, 3, 2

Division 5 - Canned Meats - NO VENISON

Premiums \$2, 1.75, 1.50

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|------------|--------------|---------------|-------------------|
| 1. Beef | 2. Mincemeat | 3. Chicken | 4. Pork |
| 5. Sausage | 6. Sirloin | 7. Spare Ribs | 8. Soup with Meat |
| 9. Jerky | 10. Other | | |

Division 6 - Display of Meat - 3 jars each having a different kind of meat \$4, 3, 2

Division 7 - Pickles & Relishes

Premiums \$3, 2.50, 2

Sub Division 1 - Pickles

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|----------------|-------------------|---------------|----------------|
| 1. Beets | 2. Bread & Butter | 3. Carrots | 4. Cauliflower |
| 5. Chow-Chow | 6. Dill | 7. Sweet Dill | 8. Dill Beans |
| 9. Mixed | 10. Mustard | 11. Onions | 12. Peppers |
| 13. Piccalilli | 14. Sour | 15. Sweet | 16. Zucchini |
| 17. Candied | 18. Other | | |

Sub Division 2 - Relishes

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|-----------------|------------|-------------|---------------|
| 1. Beet | 2. Chutney | 3. Corn | 4. Cucumber |
| 5. Green Tomato | 6. Pepper | 7. Zucchini | 8. Hot Pepper |
| 9. Hot Dog | 10. Other | | |

Sub Division 3 - Sauces

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|--------------|------------------|------------|----------|
| 1. Catsup | 2. Chili | 3. Hot Dog | 4. Pizza |
| 5. Spaghetti | 6. Tomatoes Only | 7. Other | |

Sub Division 4 - Salsa

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|---------|---------|----------|--|
| 1. Mild | 2. Fuit | 3. Other | |
|---------|---------|----------|--|

Sub Division 5 - Hot Canned Miscellaneous

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|----------------|----------------|--------------|--------------|
| 1. Hot Pickles | 2. Hot Peppers | 3. Hot Mixed | 4. Hot Sauce |
| 5. Hot Salsa | 6. Other | | |

Division 8 - Spiced Fruit

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|---------------|----------------|-------------|---------------|
| 1. Apples | 2. Cantaloupes | 3. Cherries | 4. Crabapples |
| 5. Cucumbers | 6. Peaches | 7. Pears | 8. Quince |
| 9. Watermelon | 10. Other | | |

Division 9 - Dried Fruits, Vegetables and Leathers - judged on quality & general appearance, must be in canning jars

Premiums \$4, 3, 2

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|-------------|----------------------------|----------------------|-----------------------|
| 1. Apples | 2. Peaches | 3. Pears | 4. Plums |
| 5. Raisins | 6. Beans - green or yellow | 7. Beans - shelled | 8. Carrots |
| 9. Corn | 10. Peas | 11. Peppers | 12. Tomatoes |
| 13. Basil | 14. Oregano | 15. Parsley | 16. Thyme |
| 17. Leather | 18. Other Fruit | 19. Other Vegetables | 20. Other Leafy Herbs |
| 21. Jerky | | | |

Division 10 - Dry Food Display - 5 dry foods in pint canning jars, 2 fruits, 2 vegetables & 1 herb

Division 11 - Juices

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|----------|----------|-----------|--------|
| 1. Apple | 2. Grape | 3. Tomato | 4. V-8 |
|----------|----------|-----------|--------|

5. Other

Division 12 - Vinegars - any appropriate seal

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|---------------|----------|--------------|----------|
| 1. Blackberry | 2. Cider | 3. Raspberry | 4. Other |
|---------------|----------|--------------|----------|

Division 13 - Unique Combination of Foods

Division 14 - Mustards

Division 15 - Sweet Fruit Syrups

Dept. 40 & 54 - Section 3 - Butter, Honey Spread, Jam Jelly, Marmalades & Preserves

Ginny Bryant, Vice Chair

Rules:

1. Butters, jam, jellies marmalades and preserves in canning jars.
2. Must be sealed with two piece lids. No paraffin.
3. No freezer jams or jellies.

Premiums \$3, 2.50, 2

Division 1 - Butters

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|-----------|------------|-----------|----------|
| 1. Apple | 2. Apricot | 3. Cherry | 4. Grape |
| 5. Orange | 6. Peach | 7. Pear | 8. Plum |
| 9. Quince | 10. Tomato | 11. Other | |

Division 2 - Jams

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|------------------------|--------------|----------------|------------------------|
| 1. Blackberry | 2. Blueberry | 3. Cherry | 4. Currant |
| 5. Elderberry | 6. Peach | 7. Plum | 8. Raspberry - Black |
| 9. Raspberry - Red | 10. Rhubarb | 11. Strawberry | 12. Strawberry Rhubarb |
| 13. Fruit Combinations | 14. Other | | |

Division 3 - Display of Jams - 3 varieties \$4, 3, 2

Division 4 - Jellies

Premiums \$3, 2.50, 2

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|----------------|------------------------|-----------------------|---------------------|
| 1. Apple | 2. Blackberry | 3. Blueberry | 4. Cherry |
| 5. Crabapple | 6. Currant | 7. Elderberry | 8. Grape |
| 9. Hot Pepper | 10. Huckleberry | 11. Mint | 12. Peach |
| 13. Plum | 14. Quince | 15. Raspberry - Black | 16. Raspberry - Red |
| 17. Strawberry | 18. Fruit Combinations | 19. Other | |

Division 5 - Display of Jellies - 3 varieties \$4, 3, 2

Division 6 - Marmalades

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|------------|--------------|---------------|-----------|
| 1. Apricot | 2. Blueberry | 3. Grapefruit | 4. Orange |
| 5. Peach | 6. Pear | 7. Pineapple | 8. Plum |
| 9. Quince | 10. Tomato | 11. Other | |

Division 7 - Preserves & Conserves

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|---------------|--------------|-----------|-----------|
| 1. Apricot | 2. Blueberry | 3. Cherry | 4. Peach |
| 5. Pear | 6. Pineapple | 7. Plum | 8. Quince |
| 9. Strawberry | 10. Tomato | 11. Other | |

Fresh Preserving Awards

Adult Special Awards

Goldie Smith Award - \$10 for the 1st place Spaghetti Sauce - sponsored by **Family Living Department**

Flo Peterson Award - \$25 for 1st place Dried Corn

Judges Choice Award - \$10 sponsored by **Family Living Department**

Youth Special Awards

Most Blue Ribbons - \$10 sponsored by **Family Living Department**

Judges Choice Award - \$10 sponsored by **Family Living Department**

Sponsors - True Value Hardware - Titusville, Hanna Hardware - Townville, ACE Contractor Center - Meadville

If any sponsor listed go out of business or for any other reason cannot provide the special award listed, the Crawford County Fair Assoc. or the Family Living Department are not responsible for the award.

