

## DEPARTMENT 15-OPEN CLASS HOME AND DAIRY PRODUCTS


- All products must have been made by the exhibitor.
- Premiums will not be paid for commercial products.
- **Complete** baked products must be brought to the fair.

### DEPARTMENT 15-OPEN CLASS HOME AND DAIRY-SECTION A-BAKED PRODUCTS

- Baked products will be judged on general appearance, size, shape, crust, color, sensory qualities-aroma, flavor, moistness, grain, and texture.
- No commercial mixes are acceptable.
- Place exhibit on Styrofoam or sturdy plate and place inside of a clear food storage bag or a baker's box. Please be sure the plate is adequate for the weight of our product as we cannot be responsible for mishaps due to flimsy plating.
- Place entry tags on the outside of the bag or box.

CLASS		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
		\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
	<b>Yeast Breads:</b> One rectangular loaf, approximately 4"X8"X5" wrapped in a plastic bag. No Fork Pricks.					
1.	Raisin Bread					
2.	Rye Bread					
3.	White Bread					
4.	Whole Wheat Bread					
5.	Soft pretzels (3)					
6.	A loaf or round bread from another country/culture outside US (submit recipe)					
7.	Whole Wheat Bread/ Multi-grain Bread					
8.	Sourdough Bread					
9.	Batter Bread					
10.	Cinnamon Bread					
	<b>Rolls</b> **To consist of three rolls of uniform shape and size					
12.	Other yeast Rolls – label with type and flavor					
13.	Cinnamon Rolls					
14.	Doughnuts					
15.	White Rolls					
16.	Whole Wheat Rolls					
17.	Parkerhouse Rolls					
18.	Basket of Fancy Yeast Rolls to contain at least 3 different shapes					
	<b>Quick Breads</b>	\$4.00	\$3.50	\$3.00	\$2.50	\$2.00
19.	Baking powder biscuits (3)					
20.	Cornbread (3 pieces, 2" X 2")					
21.	Muffins (3)					
22.	Nut or Fruit Bread (4"X 8" loaf)					
23.	Low fat nut or fruit bread -3 grams or less of fat per serving. Must include recipe and fat grams/calories per serving					
24.	Low fat muffins (3) **See class 23 for requirements					
	<b>Yeast Breads made in a Bread Machine</b>	\$3.00	\$2.50	\$2.00	\$1.75	\$1.50
25.	White Bread					
26.	Whole Wheat Bread					
28.	Novelty Bread					
	<b>Miscellaneous Home Products</b>	\$3.00	\$2.50	\$2.00	\$1.75	\$1.50
29.	Homemade Soap (3 pieces)					
30.	Noodles (1 pint or larger)					
31.	Potato Chips (1 pint or larger)					
32.	Salted Nuts (1/2 pint)					

33.	Trail Mix (1 pint)					
34.	Other Dry Pasta (1 pint or larger-not noodles – no cooked pasta dishes)					
35.	Lard (1/2 pint or larger)					
	<b>Egg Cakes – whole cake, not iced</b>	<b>\$4.00</b>	<b>\$3.50</b>	<b>\$3.00</b>	<b>\$2.50</b>	<b>\$2.00</b>
37.	Angel Food					
38.	Chiffon					
39.	Sponge					
	<b>Butter Cakes –whole cake, not iced one 8” layer</b>					
40.	Chocolate					
41.	Spice					
42.	White					
43.	Yellow					
44.	<b>Cupcakes (3 cupcakes – white, chocolate, or yellow not iced)</b>					
	<b>Cakes – butter or oil- whole cake, not iced</b>					
45.	With any added fruit (i.e., Apple, peach, pineapple)					
46.	With added vegetables (i.e., Carrot, zucchini)					
47.	<b>Decorated Cake:</b> Base size to be no larger than 15” X 20”. A cake form may be used. Judging will be based on neatness, creativity (originality), and skill in decoration, color choices and technical difficulty.	<b>\$10</b>	<b>\$8</b>	<b>\$6</b>	<b>\$5</b>	<b>\$4</b>
48.	<b>Decorated Cupcake:</b> A form may be used. It must be presented on a sturdy base and in a cupcake paper or foil wrapper. Cupcakes will be judged on originality, color coordination and general appearance	<b>\$6</b>	<b>\$5.50</b>	<b>\$5</b>	<b>\$4</b>	<b>\$3</b>
49.	<b>Decorated Cake-Professional-</b> Class is designated for Professional Bakers. Base size to be no larger than 15” X 20”. A cake form may be used. Judging will be based on neatness, creativity (originality), and skill in decoration, color choices and technical difficulty	<b>\$10</b>	<b>\$8</b>	<b>\$6</b>	<b>\$5</b>	<b>\$4</b>
50.	<b>Gingerbread House</b> Base size no larger than 15” X 20”. Graham Crackers/cookies may also be used. Must be assembled prior to making entry.	<b>\$10</b>	<b>\$8</b>	<b>\$6</b>	<b>\$5</b>	<b>\$4</b>

<b>51. 34th Annual Blue-Ribbon Apple Pie Contest</b>	<b>\$100</b>	<b>\$25</b>	<b>\$18</b>	<b>\$15</b>	<b>\$12</b>
 <p> <b>Entries for the Annual Blue Ribbon Apple Pie Contest are to arrive on Saturday August 19 between 8-9 AM at the Family Living Building. Judging will begin at 9:15 AM and is open to the public. Awards and tasting will be at 11:00 AM..</b> </p> <p> <b>RULES BELOW:</b> </p>	<p> <i>Thank you to Adam Hayes and Abe Hayes for sponsoring the grand prize premium for the Westmoreland Fair Blue Ribbon Apple Pie Competition in honor of their mother, Patty Hayes.</i> </p>				

**DEPARTMENT 15-OPEN CLASS HOME AND DAIRY**  
**SECTION A-CLASS 51 BLUE RIBBON APPLE PIE CONTEST**

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
2. Entrants may NOT have won first place in this Blue-Ribbon Apple Pie contest at any other fair in 2023.
3. 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.
4. Recipe must include at least 60% apples in the filling. It does not need to be a traditional two-crust apple pie and 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 an 8 ½” by 11” sheet 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 backside of all the pages. (All recipes and pies will become the property of the Fair or the 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

**First Place Winner is eligible for the 2024 PA FARM SHOW competition.**

Premiums for the **2024 PA FARM SHOW** competition will be as followed:

- First Place.....**\$500.00**
- Second Place..... **\$250.00**
- Third Place..... **\$100.00**
- Fourth Place..... **Ribbon**
- Fifth Place.....**Ribbon**

**Sponsored by: PA State Association of County Fairs.**  
**PSACF Release: January2023**

All pies must be in a disposable pie pan. Pans are considered to be disposable and will not be returned. Based on food safety standards: No egg-based, cream, custard, pumpkin or pecan fillings OR meringue will be accepted to be judged.

	<b>Pies</b>	<b>\$6.00</b>	<b>\$5.00</b>	<b>\$4.50</b>	<b>\$4.00</b>	<b>\$3.50</b>
52.	One Crust Fruit Pie					
53.	Two Crust Fruit Pie					
	<b>Cookies (3)</b>	<b>\$3.00</b>	<b>\$2.50</b>	<b>\$2.00</b>	<b>\$1.75</b>	<b>\$1.50</b>
54.	Bar					
55.	Dropped – not chocolate chip					
56.	Dropped – chocolate chip					
57.	Filled					
58.	Pressed					
59.	Rolled (use Cookie Cutter)					
60.	Sliced/Ice Box					
61.	Molded or shaped with hand					
62.	Peanut Butter cookies					
63.	Snickerdoodle cookies					
64.	Specialty (no bake, decorated, meringues)					
65.	Pizzelle					
66.	Gobs					
67.	Nut/Fruit Rolls, cookie size not sliced from a log					
	<b>Candy (1/4 pound)</b>					
68.	Chocolate Covered					
69.	Chocolate-based Fudge					
70.	Divinity Fudge					
71.	Other Fudge					
72.	Peanut Brittle					
73.	Spiced, sugared nuts (1/2 pint)					
74.	Hard Tack Candies (1/2 pint)					
	<b>Pound or Bundt Cake (no icing)</b>					
75.	Yellow					
76.	Chocolate					
77.	White or yellow with added fruit (apple, peach, pineapple, etc.)					
78.	Light or dark with added vegetables (carrot, zucchini)					

**DEPARTMENT 15, OPEN CLASS HOME AND DAIRY**  
**SECTION A-CLASS #79- HOMEMADE CHOCOLATE CAKE CONTEST**

*Homemade Chocolate Cake entries are to arrive on Saturday Aug. 19 between 8:00 -9:00 AM in the Family Living Building Judging will begin at 9:15 AM. Awards and tasting at 11:00AM.*

**2023 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 1st place in this Homemade Chocolate Cake contest at any other fair in 2023.**
3. 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.**
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 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” 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.

**9. 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**

**Local Premiums: 1st = \$100.00 2nd = \$4.00, 3rd = \$3.50, 4<sup>th</sup>= \$3.00 5<sup>th</sup>=\$2.50**

*First Place Winner is eligible for the 2024 PA FARM SHOW competition.*

**Premiums for the 2024 PA FARM SHOW competition**

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

Fourth Place -Rosette, Fifth Place – Rosette

**Sponsor: PA State Association of County Fairs**

*PSACF Release: January 2023*

***Thank you to our anonymous sponsor for sponsoring the first-place prize of \$100.***

**DEPARTMENT 15-OPEN CLASS HOME AND DAIRY**  
**SECTION A- CLASS #80 ANGEL FOOD CAKE CONTEST**

*Angel Food Cakes are to arrive between 4-8 pm on Thursday, August 17th at the Family Living Building.*



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 2023.**
3. Entry must be an Angel Food Cake made from "scratch." **All ingredients and decorations must be edible.**
4. **Pennsylvania produced & packed eggs** must be used, if possible. Please look for the PEQAP or PA Preferred logo or PA packaging dates on the carton.
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 paper*). Entrant's 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 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:

<input type="checkbox"/> Flavor (smell, taste, flavoring)	30 points
<input type="checkbox"/> Inside Characteristics (texture & lightness)	25 points
<input type="checkbox"/> Overall Appearance (surface, size, color)	20 points
<input type="checkbox"/> Creativity	15 points
<input type="checkbox"/> Topping, Icing or Decoration	10 points

**LOCAL FAIR PRIZES: 1<sup>st</sup> = \$25 2<sup>nd</sup> = \$15 3<sup>rd</sup> = \$10**

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

Premiums for the PA Farm Show competition: 1<sup>st</sup> = \$500, 2<sup>nd</sup> = \$250, 3<sup>rd</sup> = \$100

Fourth Place-Rosette, Fifth Place-Rosette

**SPONSORS: Pennsylvania's Egg Farmers & Pennsylvania State Association of County Fairs**

*PSACF Release: January 2023*

## DEPARTMENT 15- OPEN CLASS HOME AND DAIRY-SECTION B-CANNED AND DRIED FOODS

- Product must be canned in standard canning jars – uniform, clear glass with two-piece lid and ring and suitably labeled. No paraffin seals will be accepted on any product.
- Preserved products will be judged on general appearance, wholesomeness/quality, flavor and when appropriate, uniformity of food size and color, adequate head space, food arrangement and clearness of liquid.
- Must be canned in standard canning jars – uniform, clean, clear glass with two-piece lid, ring, and suitably labeled.
- **The judges will follow the food safety standards set by the United States Department of Agriculture.**
- **\*Displays must be uniform size jars with no cloth tops, presented in a container. i.e. : basket, wooden box, etc.**
- The judge reserves the right to open any jar but may choose to place the class based on observation.
- **Canned Vegetables and Fruit** – One-quart jar or pint jar of vegetables, except corn or peas, which should consist of one pint, to be judged on quality and general appearance.

CLASS	1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
	<b>\$3.00</b>	<b>\$2.75</b>	<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2.00</b>
<b>Canned Fruits:</b> Exhibit in one pint or quart jar					
1.	Apples – Single Entry				
2.	Applesauce				
3.	Apricots				
4.	Blackberries				
5.	Blueberries/Huckleberries				
6.	Cherries, dark w/pits				
7.	Cherries, red w/ pits				
8.	Cherries, white w/pits				
9.	Elderberries				
10.	Grapes				
11.	Peaches				
12.	Pears				
13.	Plums				
14.	Raspberries, Black				
15.	Raspberries, Red				
16.	Rhubarb				
17.	Fruit Pie Filling				
18.	Mixed Fruit Cocktail				
19.	<b>\$5.00</b>	<b>\$4.00</b>	<b>\$3.00</b>	<b>\$2.00</b>	<b>\$1.00</b>
	<b>\$3.00</b>	<b>\$2.75</b>	<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2.00</b>
<b>Canned Vegetables</b>					
20.	Peas, green hulled				
21.	Mixed Vegetables, no succotash (2 different types of vegetables)				
22.	Beans, Green				
23.	Beans, Lima				
24.	Beans, Yellow				
25.	Asparagus				
26.	Beets				
27.	Carrots, Sliced				
28.	Cauliflower				
29.	Spinach				
	<b>Corn</b>				
30.	Whole Kernel, Bi-Color				
31.	Whole Kernel, Yellow				
32.	Whole Kernel, White				
33.	Sweet Corn on Cob				
34.	Mixed Vegetables				
35.	Tomatoes – Vegetable Mixture (must be pressure canned)				
36.	Sauerkraut				

37.	Succotash					
	<b>Tomatoes</b>					
38.	Whole in Juice					
39.	Pieces					
40.	Stewed Tomatoes (must be pressure canned)					
41.	Vegetable Soup					
42.	Peppers					
43.	<b>*Display of Vegetables – variety of 3 jars</b>	<b>\$5.00</b>	<b>\$4.00</b>	<b>\$3.00</b>	<b>\$2.00</b>	<b>\$1.00</b>
	<b>Canned Meats</b>	<b>\$4.00</b>	<b>\$3.75</b>	<b>\$3.50</b>	<b>\$3.25</b>	<b>\$3.00</b>
50.	Beef					
51.	Chicken					
52.	Pork					
53.	Sausage					
54.	Venison					
58.	<b>*Display of Meats –Variety of 3 jars</b>	<b>\$5.00</b>	<b>\$4.00</b>	<b>\$3.00</b>	<b>\$2.00</b>	<b>\$1.00</b>

**JUNIOR DIVISION-UNDER 19 YEARS OF AGE**

		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
<b>CLASS</b>		<b>\$3</b>	<b>\$2.75</b>	<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>
	<b>Canned Fruits</b>					
100.	Peaches					
101.	Pears					
102.	Red Cherries w/ pits					
103.	<b>*Canned Fruit Display-variety of 3 jars</b>	<b>\$5</b>	<b>\$4</b>	<b>\$3</b>	<b>\$2</b>	<b>\$1</b>
	<b>Canned Vegetables</b>	<b>\$3</b>	<b>\$2.75</b>	<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>
110.	Beans, String					
111.	Carrots					
112.	Corn					
113.	Peas					
114.	Tomatoes					
115.	Lima Beans					
118.	<b>*Canned Vegetable Display-variety of 3 jars</b>	<b>\$5</b>	<b>\$4</b>	<b>\$3</b>	<b>\$2</b>	<b>\$1</b>

**DEPARTMENT 15-HOME AND DAIRY-SECTION C-PICKLES, RELISH, JUICE**

- **Pickles and Relishes:** One jar sealed with two-piece vacuum lid, no cloth tops.
- Judging is based on uniform size of product, clarity of liquid, color, arrangement, texture and flavor.
- Jars will be opened for judging IF DEEMED NECESSARY BY THE JUDGE.

		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
<b>CLASS</b>		<b>\$3</b>	<b>\$2.75</b>	<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>
	<b>Pickles</b>					
1.	Dilled Beans					
2.	Pickled Beets					
3.	Cauliflower					
4.	Three Bean Salad					
5.	Squash					
6.	Green Tomatoes					
	<b>Cucumber Pickles</b>					
7.	Dill					
8.	Bread and Butter					
9.	Mustard					
10.	Sweet					



11.	Sour
14.	Mixed Vegetable Pickles
15.	Pepper, Hot
16.	Pepper, Sweet
17.	Miscellaneous Pickles –must list type on entry tag
<b>Relishes, One Pint</b>	
18.	Cranberry
19.	Chow-Chow
20.	Piccalilli
21.	Sweet Pickle
22.	Cucumber Relish
23.	Corn
24.	Pepper
25.	Green Tomato
26.	Zucchini
27.	Miscellaneous –must list type on entry tag
<b>Sauces</b>	
34.	Catsup
35.	Mustard Sauce
36.	Chili Sauce
37.	Tomato Sauce W/Meat (must be pressure canned)
38.	Tomato Puree
39.	Salsa – ½ pint jar
40.	Spaghetti Sauce (meatless)
42.	Spaghetti Sauce W/Meat (must be pressure canned)
<b>Spiced/Pickled Fruits</b>	
45.	Apples
47.	Peaches
48.	Pears
49.	Watermelon
50.	Miscellaneous – must list type on entry tag
<b>Dried Fruits and Vegetables: Judged on quality, color, uniform size, and general appearance</b>	
55.	Apples
56.	Corn
57.	Peaches
58.	Bananas
59.	Tomatoes
60.	Pears
61.	Mixed Fruits
62.	Fruit Leather
70.	Dried Herbs (label contents)
71.	Dried Mushrooms
72.	Miscellaneous – must list type on entry tag
73.	Display of Dried Fruits & Vegetables (3 jars)
<b>Juice (1-quart jar) Judged on quality, color, uniform size, and general appearance</b>	
80.	Apple
81.	Grape
82.	Tomato
83.	Grape Juice (with grape pieces)
<b>Flavored Vinegars Processes and sealed with a two-piece lid</b>	
85.	Fruit Flavored
86.	Herb Flavored

**JUNIOR DIVISION-UNDER 19 YEARS OF AGE**

		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
<b>CLASS</b>		<b>\$3</b>	<b>\$2.75</b>	<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>
<b>Pickles and Relish</b>						
<b>100.</b>	Dill Pickles					
<b>101.</b>	Sweet Pickles					
<b>102.</b>	Salsa					
<b>Dried Products</b>						
<b>110.</b>	Dried Fruit					
<b>111.</b>	Fruit Leather (3 pieces in pint jar)					
<b>113.</b>	Flavored Vinegars: one pint jar, wax-sealed					

**DEPARTMENT 15 OPEN CLASS HOME AND DAIRY**  
**SECTION D-BUTTERS, JAMS, JELLIES, -MARMALADES AND PRESERVES**

- One standard mason **jelly jar (½ pint or smaller with ¼” head space)** with 2-piece removable lid.
- Judged on appearance, flavor, consistency, and neatness of package.
- Exhibits must be prepared by the exhibitor. No paraffin seals.
- Jars will be opened for judging.

		1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>	4 <sup>TH</sup>	5 <sup>TH</sup>
<b>CLASS</b>		<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2.00</b>	<b>\$1.75</b>	<b>\$1.50</b>
<b>Butters</b>						
<b>1.</b>	Apple					
<b>3.</b>	Cherry					
<b>5.</b>	Other type not listed-must list type on entry tag (Two entries permitted)					
<b>6.</b>	Peach					
<b>7.</b>	Pear					
<b>Marmalades</b>						
<b>8.</b>	Orange					
<b>9.</b>	Peach					
<b>10.</b>	Other type not listed-must list type on entry tag (Two entries permitted)					
<b>Jams</b>						
<b>17.</b>	Miscellaneous –must list type on entry tag-(Two entries permitted)					
<b>18.</b>	Blackberry					
<b>19.</b>	Blueberry Jam					
<b>20.</b>	Cherry					
<b>21.</b>	Currant					
<b>22.</b>	Elderberry					
<b>23.</b>	Peach					
<b>24.</b>	Plum					
<b>25.</b>	Raspberry, Black					
<b>26.</b>	Raspberry, Red					
<b>27.</b>	Rhubarb					
<b>28.</b>	Strawberry					
<b>29.</b>	Strawberry Rhubarb					
<b>30.</b>	<b>*Display of Jams – 3 varieties – judged on appearance</b>	<b>\$5.00</b>	<b>\$4.00</b>	<b>\$3.00</b>	<b>\$2.00</b>	<b>\$1.00</b>

<b>Jellies</b>		<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2.00</b>	<b>\$1.75</b>	<b>\$1.50</b>
31.	Apple					
32.	Blackberry					
33.	Cherry					
34.	Currant					
35.	Elderberry					
36.	Grape					
37.	Miscellaneous – must list type on entry tag(Two entries permitted)					
38.	Raspberry, Black					
39.	Raspberry, Red					
40.	<b>*Display of Jelly – 3 varieties – judged on appearance</b>	<b>\$5</b>	<b>\$4</b>	<b>\$3</b>	<b>\$2</b>	<b>\$1</b>
<b>Preserves, Conserves</b>		<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>	<b>\$1.75</b>	<b>\$1.50</b>
60.	Apricot					
61.	Blueberry					
62.	Cherry					
63.	Peach					
64.	Other type not listed-must list type on entry tag (Two entries permitted)					
68.	Strawberry					
69.	Tomato					
70.	<b>*Display of Preserves/Conserves – 3 varieties – judged on appearance</b>	<b>\$5</b>	<b>\$4</b>	<b>\$3</b>	<b>\$2</b>	<b>\$1</b>
<b>Fruit Spreads</b>		<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>	<b>\$1.75</b>	<b>\$1.50</b>
76.	Miscellaneous – must list type on entry tag(Two entries permitted)					

**JUNIOR DIVISION-UNDER 19 YEARS OF AGE**

		<b>1<sup>ST</sup></b>	<b>2<sup>ND</sup></b>	<b>3<sup>RD</sup></b>	<b>4<sup>TH</sup></b>	<b>5<sup>TH</sup></b>
<b>CLASS</b>		<b>\$2.50</b>	<b>\$2.25</b>	<b>\$2</b>	<b>\$1.75</b>	<b>\$1.50</b>
<b>Jams, Jellies and Preserves</b>						
100.	Peach Jam					
104.	Apple Jelly					
105.	Grape Jelly					
106.	Berry Jelly					
110.	Strawberry Preserves					
115.	<b>*Display of Jams, Jellies and Preserves (Variety of 3) ½ pint jars</b>	<b>\$5</b>	<b>\$4</b>	<b>\$3</b>	<b>\$2</b>	<b>\$1</b>