

# RULES FOR ALL EXHIBITORS

**\*\*\*IMPORTANT NOTICE: CHANGE for 2010\*\*\***

The Farm Show has decided NOT to mail premium (prize) checks this year. If your item earned a ribbon, you earned a cash award. If you cannot pick up your check Saturday evening or Sunday from 1 p.m. to 2 p.m., please drop off a long (#10) self-addressed stamped envelope in the Farm Show office before or during show week. **CHECKS NOT CASHED WITHIN 60 DAYS OF THE SHOW WILL BECOME NULL AND VOID.**

1. The Board of Directors of the Butler Farm Show has the right to accept or refuse any entries.
2. All exhibitors agree to be bound by the rules and regulations of Butler Farm Show. The show management reserves the right to amend or add to these rules and regulations as its judgment may determine.
3. **NO alcoholic beverages, drugs, dogs or pets permitted on the grounds. (Only seeing eye dogs will be admitted.) Persons using alcohol or other controlled substances will be expelled from the grounds. Minors caught drinking will be prosecuted to the full extent of the law.**
4. Exhibitors will comply with all directions given by a Director, Farm Show Official or any police or security officer. Failure to immediately comply with the directions will be cause for the exhibitor to be disqualified and be prohibited from entering any future Butler Farm Show exhibitions or showings.
5. Violations of the rules or conduct contrary to the best interest of the Butler Farm Show will not be permitted. Exhibitors or others who persist in such violations or conduct will be asked to remove their exhibits and to leave the grounds. No fees or charges will be refunded and premiums will not be paid in such cases.
6. The exhibitor agrees to and shall assume all risks of bodily injury to animals or damage to any property.
7. If you have exhibited in any department in the last seven years, you already have an exhibitor's number. Your exhibitor's number starts with the initial of your last name. This letter must be included when you write your number. Use the same exhibitor's number for everything you enter in every department.
8. All exhibits and exhibitors will be ready at 9:00 a.m. on the first day of show.
9. Reasonable care will be taken to protect all exhibits on display from injury and damage, but the show cannot, in any way, be held responsible for accidents, loss or damage by water, fire, theft, or otherwise, whatever may be the cause or extent of the damage or loss.

10. Exhibits and/or exhibitors leaving the show early will NOT receive premium checks; they will FORFEIT all award money.
11. Premiums as listed may be given for meritorious exhibits. In cases where there is no competition, judges may give an award such as they deem the exhibit is worthy to receive. Same rule applies where there are fewer entries in any class than the number of premiums offered. The judges may, at their discretion, award a prize or prizes of such grade as the exhibit deserves. Placement and premium on single entries in a class will be determined by the judge.
12. The show reserves the right to determine how many entries they will accept from any exhibitor in the same class or, in the case of livestock, the same species.
13. The decision of the judges will be final in all cases except where mistakes, fraud, misrepresentation or collusion, not discovered at the time of judging, is proven. In that case, such person(s) as the Board of Directors may appoint will make the decision.
14. It is the responsibility of the exhibitor to present a plainly-marked entry tab showing the name of the exhibit they are entering. Any item entered improperly will be disqualified to receive a prize, but the judges will mark the correct name of the entry on the tag for the benefit of the owner. If award ribbons are stolen or destroyed, the exhibitor may receive a duplicate, free of charge, at the close of the show.
15. Committees reserve the right to refuse any entry. Furthermore, the committees reserve the right to bar from competition animals, vegetables, flowers, poultry products and home-produced articles of decidedly inferior quality and/or those not possessing sufficient merit to warrant recognition.
16. If the show management believes that any exhibits were made in previous years or not made by the exhibitor, those exhibits may be refused or disqualified.
17. The show management may, at any time, order the removal of any exhibit or part of exhibit in bad condition, and any article unfit to show may be excluded. Exhibits may NOT be removed at any time before the close of the show except by consent of the management. Removal of an exhibit without consent of the department superintendent will forfeit all premiums.
18. During the judging, buildings, except livestock arenas, are closed to everyone except fair officials, judges, and necessary attendants. An exhibitor or his/her agent shall NOT communicate with the judge during time of determining the awards, except to answer questions proposed by the judges. Any exhibitor interfering with the judge while making awards shall forfeit any premiums to which he would otherwise be entitled.

**ATTENTION EXHIBITORS:  
DO NOT USE SCREWS, STAPLES, NAILS, OR  
HARDWARE OF ANY TYPE ON THE TENT POLES.**

# DEPARTMENT 15 HOME-PRODUCED PRODUCTS

**SUPERINTENDENT – STACIE BONETTI  
ASSISTANT SUPERINTENDENT – GLORIA PEARCE**

**IMPORTANT NOTICE: CHANGE for 2010**  
The Farm Show has decided NOT to mail premium (prize) checks this year. If your item earned a ribbon, you earned a cash award. If you cannot pick up your check Saturday evening or Sunday from 1 p.m. to 2 p.m., please drop off a long (#10) self-addressed stamped envelope in the Farm Show office before or during show week. **CHECKS NOT CASHED WITHIN 60 DAYS OF THE SHOW WILL BECOME NULL AND VOID.**

1. Refer to Rules for all Exhibitors (Page 21).
2. Bring entries to the Farm Products Building between 1:00 p.m. and 4:00 p.m. on Sunday, August 8, 2010. Exhibits may be picked up between 1:00 p.m. and 2:00 p.m. on Sunday, August 15. Please use the Buttercup Entrance (Gate 2). Those not claimed will be disposed of at the discretion of the committee. The Butler Farm Show cannot be held responsible for damage or loss. **Removal of any exhibits before Sunday will result in loss of all premiums.**
3. Exhibitors must have an exhibitor's number. Call the office in July to obtain a new number or retrieve your number from previous years. It starts with the initial of your last name.
4. **One entry per class per exhibitor.**
5. **All products must have been made by the exhibitor. No commercial products accepted.** If the Farm Show management believes that any of the entries were not home-made or were shown in previous years, those entries may be refused or disqualified.
6. Goods must be completely baked. The Farm Show may display only a portion of the product for the week, but it must remain for the full week of the show.
7. **Any products needing refrigeration, including cheese cakes, will NOT be accepted.**
8. Baked goods become the property of the Farm Show.
9. **Products must be on disposable ware. Glass cake plates, crockery, or antique pie plates will not be accepted.**
10. All baked goods must be properly covered to be judged. The Farm Show will not provide covers for the baked goods.
11. **The judges are permitted to open and sample all products as necessary for competent judging.** Judges may refuse to make any award if, in their judgement, the exhibit is unworthy, or they may make an award according to the merit of the exhibit. Placement and premium on a single entry in a class will be determined by the judge.
12. The Farm Products Building is closed during judging and set-up on Monday.

**DEPT. 15 SECTION 1 BAKED PRODUCTS  
PREMIUMS (Prizes): 1st – \$4.00 2nd – \$3.00 3rd – \$2.00  
Class**

## QUICK BREADS

1. Biscuits – 6
  2. Corn Bread – 4 pieces
  3. Fruit Bread – 1 reg. size loaf
  4. Muffins – 6
  5. Nut Bread – 1 reg. size loaf
  6. Zucchini Bread – 1 reg. size loaf
  7. Scones – 6
  8. Any other bread – 1 reg. size loaf
- YEAST BREAD** – approx. 4" x 8" x 5" loaf in plastic bag
9. Raisin Bread
  10. Rye Bread
  11. White Bread
  12. Whole Wheat
  13. Machine – 1 pound loaf
  14. Any other yeast bread

## YEAST ROLLS – 6 rolls of uniform size and shape

15. Cinnamon Rolls
  16. White Rolls
  17. Whole Wheat Rolls
  18. Any other yeast roll
  19. Basket of Fancy Yeast Rolls – 3 different shapes
- Additional awards from **RED STAR YEAST:**  
1st place winner receives an apron  
2nd place winner - a flexible cutting board  
3rd place winner - a measuring cup

## CAKES – Layered & Iced

20. Chocolate
21. Spice
22. White
23. Yellow
24. Cupcakes – 6 iced
25. Coffee Cakes – Any type
26. Decorated cake – Judged on decoration, need not be real cake, but MUST use icing.

## EGG CAKES – Not iced

27. Angel Food
28. Chiffon
29. Sponge
30. Miscellaneous – any type including layer, bundt or sheet

## CANDY – 1/2 lb.

31. Chocolate Covered
32. Divinity or Seafoam
33. Fudge – light, dark or peanut butter
34. Peanut Brittle
35. Any other candy

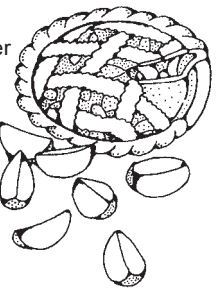
## COOKIES - 6 specimens

36. Bar Cookies
37. Chocolate Chip Cookies
38. Chocolate Cutter Cookies
39. Diabetic Cookies
40. Drop Cookies - Any other
41. Filled Cookies
42. No-Bake Cookies
43. Pressed Cookies (From a cookie press or pastry tube)
44. Rolled Cookies
45. Sliced Cookies
46. Any other cookies

## NOODLES 47. Half pound dried

## PIES – Disposable pans (NO CREAMS OR CUSTARDS)

48. Apple
49. Berry
50. Cherry
51. Peach
52. Any other single-crust pie
53. Any other two-crust pie



**DEPT. 15 SECTION 2 CANNED PRODUCTS  
ASST. SUPTS. – JOHN & MARGARET MCGEE**

1. Refer to Rules for all Exhibitors (Page 21) and to rules for Dept. 15 on page 99.
2. Standard quart or pint jars with self-sealing lids and NEW bands (rings) must be used for all products. Rusted rings will NOT be accepted. Cloth jar lid covers, except on fancy basket displays, will NOT be accepted.
3. Metal rings on two piece lids will be removed for judging. The exhibitor should loosen NEW rings upon arrival at the Show.
4. Judges will not consider fancy pack as increasing the standard of an exhibit.
5. Canned food will be eliminated if the liquid is lower than 1 inch from the top of the jar.
6. **The judges are permitted to open and sample canned goods if necessary in making a decision.**

**Prizes: 1st – \$4.00 2nd – \$3.00 3rd – \$2.00  
Class**

**CANNED FRUITS**

1. Apples
2. Applesauce
3. Blackberries
4. Blueberries or Huckleberries
5. Cherries, dark with pits
6. Cherries, red with pits
7. Cherries, white with pits
8. Currants
9. Elderberries
10. Grapes
11. Peaches
12. Pears
13. Plums
14. Raspberries, black
15. Raspberries, red
16. Rhubarb
17. Other

**CANNED VEGETABLES**

18. Beans, Green
19. Beans, Lima
20. Beans, Yellow
21. Beets
22. Carrots
23. Corn
24. Mixed Vegetables
25. Peas
26. Pumpkin (Chunked, not mashed)
27. Sauerkraut
28. Succotash
29. Tomatoes - whole
30. Tomatoes - stewed
31. Tomato soup
32. Vegetable soup
33. Any other canned vegetable

**CANNED MEATS**

34. Beef
35. Chicken
36. Pork
37. Sausage
38. Any other canned meat

**JUICES**

39. Apple
40. Grape
41. Tomato
42. Any other juice

**PICKLES**

43. Beans, pickled
44. Beets, pickled
45. Bread/Butter Pickles
46. Dill Pickles, sliced
47. Dill Pickles, whole
48. Mixed vegetables, pickled
49. Sour Pickles
50. Sweet Pickles
51. Onion, pickled
52. Peppers, pickled
53. Any other pickle

**PIE FILLINGS - ONE QUART**

54. Apple
55. Cherry
56. Peach
57. Any other pie filling

**RELISHES**

58. Chow Chow
59. Corn Relish
60. Cucumber Relish
61. Pepper Relish
62. Piccalilli
63. Any other relish

**SAUCES**

64. Barbeque Sauce
65. Chili Sauce
66. Pizza Sauce
67. Salsa
68. Spaghetti Sauce
69. Tomato Sauce
70. Any other sauce

**VINEGARS**

71. Fruit
72. Herb
73. Any other vinegar

**DEPT. 15 SECTION 3**

**BUTTERS, JAMS, JELLIES AND PRESERVES**

1. Refer to Rules for all Exhibitors (Page 21) and to rules for Dept. 15 on page 99.
2. One jelly glass with standard two-piece lid (NEW RING), no wax seal, to be judged upon appearance, flavor, consistency and neatness of package.
3. FREEZER jams or jellies will NOT be accepted.
4. **The judges are permitted to open and sample canned goods if necessary in making a decision.**

**PREMIUMS (Prizes): 1st – \$4.00 2nd – \$3.00 3rd – \$2.00  
Class**

**BUTTERS**

1. Apple
2. Pear
3. Peach
4. Any other butter
5. Apple
6. Blackberry or Blueberry
7. Cherry
8. Currant
9. Elderberry
10. Grape
11. Peach
12. Plum
13. Strawberry
14. Black Raspberry
15. Red Raspberry
16. Any other jelly

**JELLIES**

19. Cherry
20. Peach
21. Plum
22. Black Raspberry
23. Red Raspberry
24. Strawberry
25. Any other jam
26. Any flavor

**JAMS**

17. Blackberry
18. Blueberry

**MARMALADE**

27. Apricot
28. Cherry
29. Peach
30. Pear
31. Plum
32. Strawberry
33. Any other preserve or conserve

**PRESERVES AND CONSERVES**

27. Apricot
28. Cherry
29. Peach
30. Pear
31. Plum
32. Strawberry
33. Any other preserve or conserve

**SYRUPS**

34. Fruit Syrup
35. Maple Syrup

**DEPT. 15 SECTION 4 HOSPITALITY DISPLAYS**

1. Refer to Rules for all Exhibitors (Page 21) and to rules for Dept. 15 on page 99.
2. Entries should be displayed as a gift item packed in a basket or other attractive container and presented according to a theme.
3. All food products and hand-crafted items must be made by the exhibitor. Minimum of 3 items are required for judging. Additional items for decorative purposes are permitted and encouraged.
4. Open to all ages.
5. Please list all handmade items on note card or paper and attach to entry.
6. Judging will be based on originality and attractiveness. Container will be considered in overall attractiveness and suitability.

**PREMIUMS (Prizes): 1st – \$4.00 2nd – \$3.00 3rd – \$2.00  
Class**

1. BAKED GOODS - must be homemade by the exhibitor.
2. CANNED GOODS - must be home-canned by the exhibitor.
3. DINNER BASKET - must be home-canned by the exhibitor 1 canned meat, 1 canned vegetable, & 1 canned fruit
4. BAKED AND CANNED GOODS - must be homemade and home-canned by the exhibitor.
5. BUTTERS, JAMS, JELLIES, OR PRESERVES - must be home-canned by the exhibitor.

**DEPT. 22 SECT. 305 CLASS 2  
ANGEL FOOD CAKE**



**ANGEL FOOD CAKE CONTEST**

**SPONSORED BY  
PENNSYLVANIA'S EGG FARMERS  
& THE PA STATE ASSOCIATION OF COUNTY FAIRS**

**Cake, with the recipes for the cake and topping, should be brought to the Farm Products Building between 1 and 4 p.m. on Sunday, August 8, 2010.**

Butler Farm Show Premiums:  
1st \$25.00 2nd \$15.00 3rd \$10.00

The first place winner is eligible for the 2011 PA STATE FARM SHOW competition.

1. Open to any individual who is a PA resident; one entry per person.
2. Butler Farm Show Exhibitors must have an exhibitor's number. Call the office in July to obtain a new number or retrieve your number from previous years.
3. Entry must be an Angel Food cake made from "scratch."
4. Pennsylvania produced & packed eggs are requested to be used if at all possible. Please look for the PEQAP or PA Preferred logo or PA packaging dates on the carton.
5. Any cake entry that requires refrigeration after baking will NOT be accepted for food safety reasons.
6. Cake must be submitted for judging on cardboard (no doily required).
7. **Recipe(s) listing all the ingredients, quantities, and the preparation instructions must be submitted with the entry (printed on one-side of an 8-1/2" x 11" size paper). Entrant's name, address, and phone number must be printed on the back of all the pages.**
8. Judging 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  
100 points

Prizes for the PA State Angel Food Cake Winners:  
1<sup>st</sup> = \$500, 2<sup>nd</sup> = \$250, 3<sup>rd</sup> = \$100.

**The baked goods are auctioned at 7:00,  
Monday night, in the Farm Products Building.**

**EXHIBITS MAY NOT BE REMOVED  
BEFORE SUNDAY, AUGUST 15, 2010,  
FROM 1:00 - 2:00 P.M.  
MUST PRESENT CLAIM CHECK.**

**DEPT. 22 SEC. 305 CLASS 1  
APPLE PIE CONTEST**



**THE 23RD ANNUAL  
BLUE RIBBON APPLE PIE  
CONTEST**

**SPONSORED BY  
The PA Apple Marketing Program  
The PA Department of Agriculture  
The PA State Association of County Fairs**

**Pies, with the recipes for the crust and filling, should be delivered to the Farm Products Building between 1 and 4 p.m. on Sunday, August 8, 2010.**

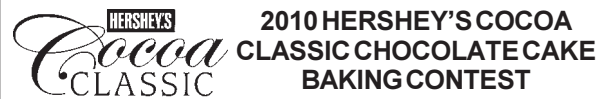
Butler Farm Show Premiums  
1st \$25.00 2nd \$15.00 3rd \$10.00

The first place winner is eligible to enter an apple pie in the BLUE RIBBON APPLE PIE CONTEST at the 2011 PA STATE FARM SHOW competition.

1. Open to any individual who is a PA resident; one entry per person.
2. Butler Farm Show Exhibitors must have an exhibitor's number. Call the office in July to obtain a new number or retrieve your number from previous years.
3. Entry to be a pie that must include at least 60% apples in the filling. It does not need to be a "traditional" two-crust apple pie, and it can have a variety of fillings.
4. The entire pie in a disposable pie pan must be submitted for judging.
5. **Recipe(s) for the pie and the pie crust listing all the ingredients, quantities, and the preparation instructions must be submitted with the entry (printed on one-side of an 8-1/2" x 11" size paper). Entrant's name, address, and phone number must be printed on the back of all the pages.**
6. Any pie entry that requires refrigeration will NOT be accepted for food safety reasons.
7. Judging will be based on the following criteria:  
Flavor 30 points  
Filling 25 points  
(*consistency, doneness, moistness, flavor*)  
Crust (*color, flavor, texture, doneness*) 20 points  
Overall Appearance 15 points  
Creativity 10 points  
100 points

Prizes for the PA State Blue Ribbon Apple Pie Winners  
1st \$160.00 2nd \$100.00 3rd \$70.00 4th \$40.00 5th \$35.00

DEPT. 22 SECTION 305 CLASS 3  
HERSHEY'S CHOCOLATE CAKE



2010 HERSHEY'S COCOA CLASSIC CHOCOLATE CAKE BAKING CONTEST

SPONSORED BY THE HERSHEY COMPANY, PA DEPT. OF AGRICULTURE, & THE PA STATE ASSOCIATION OF COUNTY FAIRS

Cake, with the recipes for the cake and topping, should be brought to the Farm Products Building between 1 and 4 p.m. on Sunday, August 8, 2010.

Butler Farm Show Premiums:

1st	2nd	3rd
\$25.00	\$20.00	\$15.00

The first place winner is eligible for the 2011 PA STATE FARM SHOW competition.

- Open to any individual who is a PA resident; one entry per person.
- Butler Farm Show Exhibitors must have an exhibitor's number. Call the office in July to obtain a new number or retrieve your number from previous years.
- Entry must be a layered chocolate cake made from "scratch" and frosted (no mixes). *Original recipes encouraged.*
- A minimum of 1/4 cup of HERSHEY'S COCOA must be used and listed as "HERSHEY'S COCOA" in the cake batter part of the recipe.
- If chocolate frosting and/or cake drizzle is used, HERSHEY'S COCOA must be used and listed as "HERSHEY'S COCOA" in the frosting/drizzle recipe.
- If candy, chocolate, or flavored baking chips are used, they must be HERSHEY'S, REESE'S, or HEATH branded products and listed with their brand name in the recipe. (See [www.hersheys.com](http://www.hersheys.com) for complete product list.)
- The entire cake entry must be submitted for judging on cardboard (*no doily required*) or a disposable plate.
- Recipe(s) listing all the ingredients, quantities, and the preparation instructions must be submitted with the entry (printed on one-side of an 8-1/2" x 11" size paper). Entrant's name, address, and phone number must be printed on the back of all the pages.
- Any cake entry that requires refrigeration after baking will NOT be accepted for food safety reasons. (Ex: no whipping cream, frozen toppings, cream cheese, custards, etc.)
- Judging Criteria:
 

Flavor	30 points
( <i>aroma, taste, balance of flavors</i> )	
Texture	25 points
( <i>moist &amp; tender crumbs; not soggy or dry</i> )	
Inside Characteristics	20 points
( <i>even grain, evenly baked, no air pockets</i> )	
Outside Characteristics	15 points
( <i>consistent shape/size/surface; overall appeal</i> )	
Frosting	10 points
( <i>taste, texture, even color</i> )	
	100 points

Prizes for the PA State Hershey's Cocoa Cake Winners:  
1<sup>st</sup> = \$500, 2<sup>nd</sup> = \$250, 3<sup>rd</sup> = \$100.

DEPT. 22 SECTION 305 CLASS 4  
HERSHEY'S CHOCOLATE YOUTH COOKIES



2010 HERSHEY'S COCOA CLASSIC COOKIE, BROWNIE, OR BAR BAKING CONTEST

SPONSORED BY THE HERSHEY COMPANY, PA DEPT. OF AGRICULTURE, & THE PA STATE ASSOCIATION OF COUNTY FAIRS

Baked goods, with the recipes for the entry and topping, should be brought to the Farm Products Building between 1 and 4 p.m. on Sunday, August 8, 2010.

Butler Farm Show Premiums:

1st	2nd	3rd
\$20.00	\$15.00	\$10.00

The first place winner is eligible for the 2011 PA STATE FARM SHOW competition.

- Exhibitor must be an individual (*age 8 through and including 18 ONLY*) who is a PA resident; one entry per person.
- Butler Farm Show Exhibitors must have an exhibitor's number. Call the office in July to obtain your number.
- Entry must be a plate of six (6) cookies, brownies, or bars made from "scratch" (no mixes).
- A minimum of 1/2 cup of HERSHEY'S BAKING CHIPS (*any variety*) must be used and listed as "HERSHEY'S" plus the name of the specific chip variety in the cookie/brownie/bar batter part of the recipe.
- FROSTING/DRIZZLE: If chocolate frosting and/or drizzle is used, HERSHEY'S COCOA must be used and listed as "HERSHEY'S COCOA" in the frosting/drizzle recipe.
- If candy, chocolate, or flavored baking chips products are used, they must be HERSHEY'S, REESE'S or HEATH branded products and listed with their brand name in the recipe. (See [hersheys.com](http://hersheys.com) for complete product list.)
- Entry must be submitted for judging on a doily set on top of cardboard or a disposable plate.
- Recipe(s) listing all the ingredients, quantities, and the preparation instructions must be submitted with the entry (printed on one-side of an 8-1/2" x 11" size paper). Entrant's name, address, and phone number must be printed on the back of all the pages.
- Any entry that requires refrigeration after baking will NOT be accepted for food safety reasons. (Ex: no whipping cream, frozen toppings, cream cheese, custards, etc.)
- Judging Criteria:
 

Flavor	30 points
( <i>aroma, taste, balance of flavors</i> )	
Texture	25 points
( <i>appropriate for the type of product</i> )	
Inside Characteristics	20 points
( <i>even grain, evenly baked, no air pockets</i> )	
Outside Characteristics	15 points
( <i>consistent shape/size/surface; overall appeal</i> )	
Creativity	10 points
	100 points

Prizes for the State Hershey Cookie/Brownie/Bar Winners:  
1<sup>st</sup> = \$250, 2<sup>nd</sup> = \$100, 3<sup>rd</sup> = \$50

DEPT. 22 SECTION 305 CLASS 5  
SPECIAL BAKING CONTEST

Entries will be judged on ability to follow recipe accurately.

Bring 6 on a disposable plate to the Farm Products Building between 1 and 4 p.m. on Sunday, August 8.

PREMIUMS: 1st - \$10.00 2nd - \$7.00 3rd - \$5.00

CINNAMON "APPLE" ROLLS

(Should look like an apple)

- 1 pkg. regular or quick-acting active dry yeast
- 1 cup warm unsweetened apple juice (105° to 115°)
- 3 1/2 to 4 cups all-purpose flour
- 1/3 cup sugar
- 1 teaspoon salt
- 1/4 cup shortening or 1/4 cup (1/2 stick) margarine or butter, softened
- 1 egg
- 3/4 cup red sugar
- 1 1/2 teaspoons ground cinnamon
- 40 raisins (about 1/4 cup)
- 1/3 cup margarine or butter, melted
- 5 sticks cinnamon
- 20 fresh mint leaves, frosted (To frost mint leaves, dip leaves into water and sprinkle with granulated sugar. Place on waxed paper until dry.)

Dissolve yeast in apple juice in large bowl; let stand 1 minute. Mix in 2 cups of the flour, 1/3 cup sugar, the salt, shortening, and egg; beat vigorously with wire whisk until well blended. Stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; gently roll in flour to coat. Knead about 3 minutes or until smooth and elastic. Place in greased bowl; turn greased side up. (Dough can be refrigerated at this point for 3 to 4 days.) Cover and let rise in warm place 60 to 70 minutes or until almost double. (Dough is ready if indentation remains when touched.)

Grease 12 medium muffin cups, 2 1/2 X 1 1/4 inches. Mix red sugar and cinnamon. Punch down dough. Divide into 20 equal pieces; cover and refrigerate 8 pieces. Flatten each of the remaining 12 pieces into 2-inch round. Place 2 raisins in center for apple seeds. Bring sides of dough up over the raisins; pinch edges to seal. Dip dough in melted margarine to coat completely; coat with sugar-cinnamon mixture. Place pinched sides down in muffin cups. Insert handle end of wooden spoon about 3/4 inch in top of each, and rotate handle slightly to make indentation for stem. Cover and let rise in warm place 35 minutes.

Heat oven to 375°. Bake 14 to 16 minutes or until rolls just begin to brown under coating. Immediately remove from pan to wire rack. Repeat steps with refrigerated pieces. Cool rolls 30 minutes. Break each cinnamon stick into fourths. Insert in indentations in apples for stems. Place mint leaf next to stem. Makes 20 rolls.